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## **Quarterly bulletin of the Dairy and Food Commission of the state of Wisconsin. No. 2 1903**

Wisconsin Dairy and Food Commission  
Madison, Wisconsin: State Printer, 1903

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QUARTERLY BULLETIN  
OF THE  
DAIRY AND FOOD COMMISSION  
OF THE  
STATE OF WISCONSIN.

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Issued Quarterly from the Office of the Commission,  
MADISON, WIS.

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*By Authority of Law.*



No. 2.  
JULY 1—OCTOBER 1, 1903.

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## Organization of the Commission

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J. Q. EMERY .....	Commissioner
C. W. SWEETING .....	Assistant Commissioner
RICHARD FISCHER, Ph. D. ....	Chemist
N. J. FIELD .....	Dairy Inspector
A. T. TORGE .....	Stenographer and Confidential Clerk
F. M. BUZZELL .....	Food Inspector
BJÖRNE LÖVDAL .....	Assistant Chemist

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### EXPERT AGENTS OF THE COMMISSION,

Paid by the Wisconsin Dairymen's Association.

JAMES G. MOORE, Albion .....	Creamery Inspector
E. L. ADERHOLD, Neenah .....	Cheese Factory Inspector
J. B. MCCREADY, Menomonie .....	Cheese Factory and Creamery Inspector
FRED MARTY, Monroe .....	Swiss Cheese Factory Inspector

By sec. 10, ch. 30, laws of 1895, re-enacted in the revised statutes of 1898, the commissioner is authorized to appoint, with the approval of the governor, special counsel to prosecute or assist in prosecuting cases involving adulteration of dairy products.

## INTRODUCTORY.

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By Chapter 131, Laws of 1903, it is made the duty of the dairy and food commissioner to prepare, print and distribute not to exceed ten thousand semi-annual or quarterly bulletins, containing results of inspections, results of analyses made by the chemist for the commission and other information that may come to him in his official capacity, relating to the adulteration of food, drug and drink products, so far as he may deem the same of benefit to the public. This is the second bulletin issued under the provisions of the statute mentioned. Other quarterly bulletins are to be issued in successive order.

Dealers in food products of all kinds should note the reports of the analyses of various food products as published in these bulletins, and should refuse to purchase from manufacturers or jobbers food products that do not strictly conform to the laws of the state. These bulletins should materially aid all dealers who sincerely wish to comply with the pure food laws. The law does not permit the plea of ignorance of the statute to excuse the violator of law from the penalties imposed by statute. After a law has been published, knowledge of its provisions is presumed. These remarks are as true in their applications to the proprietors or operators of creameries and cheese factories and their patrons and to dealers in all dairy products as to dealers in other foods. The laws require that creameries and cheese factories must be kept in a clean and sanitary condition and that no unclean or unsanitary milk or cream from the same be manufactured into food products. The laws of the state hold creamerymen, cheese-factory-men, and other dealers in dairy products, responsible for the clean and sanitary character of the food products that they put upon the public's table.

Violators of law must expect prosecution. Wisconsin creameries and cheese factories must be kept in a clean and sanitary condition. The public must have the benefit of the enforcement of the laws designed to protect them from adulteration of food products to the fullest extent that can be given by the force employed in this commission. All dealers in food products of every description should be alert in informing themselves as to what the laws are, and should be aggressive in their efforts to comply with those laws and to escape being deluded by those who may seek to impose unlawful goods upon them.

## ABSTRACT OF THE DAIRY AND FOOD LAWS OF THE STATE OF WISCONSIN.

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The term "food" as used in the laws of this state, includes all articles used for food or drink by man, whether simple, mixed or compound.

Manufacturers and dealers are notified that the following is only a brief statement of the scope and salient features of the Wisconsin dairy and food and drug laws. The complete laws are to be found in the closing pages of Bulletin No. 1, and in the biennial report of this commission for 1901-2. Manufacturers, dealers and consumers of food products should be familiar with these laws.

### GENERAL LAW ON ADULTERATION OF FOODS.

**Penalty for sale of adulterated articles of food.** (Section 4600, Statutes of 1898.) Any person who shall, by himself, his servant or agent or as the servant or agent of any other person, sell, exchange, deliver or have in his possession with intent to sell, exchange offer for sale or exchange any drug or article of food which is adulterated, shall be fined not less than twenty-five dollars nor more than one hundred dollars or be imprisoned in the county jail not less than thirty days nor more than four months. The term "drug," as used in this section, shall include all medicines for internal or external use, antiseptics, disinfectants and cosmetics. The term "food," as used herein, shall include all articles used for food or drink by man whether simple, mixed or compound.

**What constitutes adulteration of food.** (Section 4601, Statutes of 1898, as amended by Chapter 133, Laws of 1903.) An article shall be deemed to be adulterated within the meaning of the preceding section:

1. In the case of drugs. First, if, when sold under or by a name recognized in the United States pharmacopoeia, it differs from the standard of strength, quality or purity laid down in the latest current edition thereof; second, if, when sold under or by a name not recognized in said pharmacopoeia, but which is found in the pharmacopoeia

of some other country, the national formulary or other standard work on materia medica, it differs materially from the standard of strength, quality or purity laid down in the latest current edition of such work, third, if its strength, quality or purity falls below the professed standard under which it is sold.

2. In the case of food: First, if any substance or substances have been mixed with it, so as to lower or depreciate or injuriously affect its strength, quality or purity; second, if any inferior or cheaper substance or substances have been substituted wholly or in part for it; third, if any valuable or necessary ingredient has been wholly or in part abstracted from it; fourth, if it is an imitation of, or sold under the name of, another article; fifth, if it consists, wholly or in part, of a diseased, infected, decomposed, putrid, tainted or rotten animal or vegetable substance or article, whether manufactured or not; sixth, if it is colored, coated, polished or powdered, whereby damage or inferiority is concealed, or if by any means it is made to appear better or of greater value than it really is; seventh, if it contains any added substance or ingredient which is poisonous, injurious, or deleterious to health, or any deleterious substance not a necessary ingredient in its manufacture;

Provided, That articles of food which are labeled, branded or tagged in a manner showing their exact character and composition and approved by the dairy and food commissioner of the state, and not containing any poisonous or deleterious ingredient, shall not be deemed adulterated in the case of mixtures or compounds sold under their own distinct names or under coined names and which articles, if substitutes, are not in imitation of, or sold under, the name of any other article of food; and

Provided further, That nothing in this act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods to disclose their trade formulas, except so far as may be necessary to secure freedom from adulteration, imitation or fraud.



RULINGS MADE BY THE COMMISSIONER

**Artificial Coloring.**—Artificial coloring though it be harmless must not be used to conceal damage or inferiority or to make food products appear better or of greater value than they really are.

**Baking Powder.**—Baking powders containing alum in any form or shape must have its presence distinctly shown by a label on the outside and face of which is printed: "**THIS BAKING POWDER CONTAINS ALUM.**" The label must be printed in black ink, in legible type, not smaller than brevier heavy gothic caps, and must give the name and address of the manufacturer in type of the same kind.

**Buckwheat Flour.**—Buckwheat flour if labeled "Buckwheat Flour," must be true to name. Buckwheat flour may be mixed with other flour and sold as "Compound Buckwheat and \_\_\_\_\_ Flour," using the name of the other flour in place of the blank. The label must disclose the true character and composition of the article. Buckwheat flour may be mixed with self-rising, ingredients not injurious to health and sold under a name that discloses the true character and composition of the mixture, such as, "Compound Self-rising Buckwheat Flour."

**Candy.**—Candy must be free from inert mineral matters and must not be colored with substances deleterious to health.

**Catsup.**—Catsup must be labeled so as to show its true character and composition, as, "Tomato Catsup," "Mushroom Catsup," "Walnut Catsup," etc., and must not contain preservatives or coloring matter deleterious to health. If harmless preservatives or artificial coloring is used, that fact, and the name or names of the specific substance or substances must be disclosed on the label.

**Cheese.**—The Dairy and Food Commissioner is authorized to issue to the owner or manager of each factory making **FULL CREAM CHEESE** a stencil containing the number of the factory and the state brand, "**WISCONSIN FULL CREAM CHEESE.**"

The manufacture and sale of filled cheese is prohibited.

The manufacture and sale of skimmed cheese is prohibited, except when such cheese is made ten inches in diameter and nine inches in height.

**Chocolate and Cocoa.**—Chocolate and Cocoa when made only from cocoa mass, sugar and glycerine may be sold under the name "Prepared Cocoa" or "Sweet Chocolate."



**Coffee.**—Coffee sold as such must be true to name. It must not be coated or polished to conceal inferiority. Substitutes containing no coffee cannot be sold as coffee compounds, but may be sold under their true or coined names. Compounds of coffee and chicory, or of coffee and any harmless substitute allied to it in either flavor or strength and not used simply as an adulterant, may be sold when labeled "Coffee and Chicory Compound" or "Coffee and ——— Compound," etc.

**Canned Goods.**—Canned goods must be distinctly labeled with grade or quality of the goods, together with the name and address of the seller and manufacturer.

**Cream of Tartar.**—Cream of Tartar must be pure and true to name. All compounds are unlawful.

**Extracts.**—Artificial extracts can be manufactured and sold only in cases where it is not possible to produce an extract from the fruit itself. Extracts of this class must be distinctly labeled as "Artificial Extracts."

Extract of Lemon, Essence of Lemon or Spirits of Lemon, sold as such, must contain at least five per cent. of the pure oil of lemon dissolved in ethyl alcohol.

Such mixtures or compounds as "Water Soluble Lemon Flavor" or "Terpeneless Lemon Flavor," made from lemon peel or from oil of lemon, or from both, must not be sold as "Extract of Lemon" or "Essence of Lemon" or "Spirits of Lemon," but if of equivalent strength and labeled, branded or tagged in a manner showing their exact character and composition and approved by the dairy and food commissioner of the state, and not containing any poisonous or deleterious ingredients will be recognized as legitimate substitutes and when sold as articles of food under their own distinct names as stated above and not under the name of any other article of food, such sale will not be contested by this commission as unlawful.

Extract of Vanilla must be made wholly from vanilla beans, and must contain no artificial coloring. The color of vanilla extract is considered an indication of its strength and artificial coloring in such case would be used for the purpose of concealing inferiority and of making the article appear better than it really is.

When other flavoring substances are used, such as Vanillin, Coumarin or Tonka, the extract must be labeled so as to show the purchaser its true character; As, "Compound Extract of Tonka and Vanillin." The label "Compound Extract of Vanilla" will not be deemed sufficient notice of the character and composition of the article

In all cases, it is to be understood that when an extract is labeled with more than one name, the type used is to be similar in size, and the name of any one of the articles used is not to be given greater prominence than another.

**Farinaceous Goods.**—Farinaceous Goods must be true to name. Barley, Hominy, Cracked or Rolled Wheat or Oats, Tapioca and like articles, must be pure and unadulterated. If mixed or compounded with other articles, must be sold as a mixture or compound under their true or coined name. Packages containing mixtures or compounds of this kind should be labeled with the name and address of the manufacturer or compounder thereof.

**Honey.**—Honey adulterated with glucose or any other substance not deleterious to health may be sold if the package or parcel containing the same is labeled "Adulterated Honey," in letters of not less than one-half inch length and proportionate breadth, on the upper portion of the package or parcel containing such honey. The sale of honey is regulated by a special law enacted in 1881. It appears in the last revision of the statutes, the revisers evidently holding that it was not repealed by the pure food law of 1897.

**Jellies.**—Artificial Fruit Jellies, Jams, Preserves, Fruit Butter, so-called "Pie Filling," or other similar mixtures or compounds, made or composed, in whole or in part, of Glucose, Dextrin, Starch or other substances must not be colored in imitation of natural fruit products; but if uncolored, may be sold for what they are when labeled in a manner showing their exact character and composition and approved by the dairy and food commissioner of the state and when they are free from ingredients deleterious to health. Such artificial mixtures or compounds must be labeled with, (first), the word "Compound," (second), the word "Glucose" and (third), the name of the fruit or dextrin, or starch, or other substance, entering into the artificial product. To illustrate: In the case of artificial jelly consisting of glucose with an apple base, the label should be "Compound Glucose Apple Jelly." If the fruit is currant, the label should be "Compound Glucose Currant Jelly." If the base is starch, the label should be "Compound Glucose Starch Jelly." In case of other mixtures or compounds, as mentioned above, the label should be "Compound Glucose Starch Pie Filling," "Compound Glucose Apple Jam," etc., according to their true character and composition.

Substitute mixtures or compounds cannot lawfully be sold in imitation of or under the name of any other article of food.

**Lard.**—Substitutes for lard must not be sold under the name of lards. Compounds containing lard can be sold when labeled in a manner showing their true character and composition and approved by the dairy and food commissioner of the state, such as, "Compound Lard and ——."

**Maple Sugar.**—Maple Sugar and Maple Syrup must be true to name. A compound of glucose or of cane sugar with maple sugar or maple syrup cannot be lawfully sold even when labeled compound, as the chief element of value in maple sugar is the maple flavor, and any admixture of other sugars is for the sole purpose of cheapening the article, and is a clear case of adulteration which cannot be remedied by a label.

**Meat.**—Chapter 243 of the laws of 1901, provides that, "Any person who by himself or his agent shall make, manufacture, offer or expose for sale any sausage or chopped meat compound containing any artificial coloring or dye or chemical preservative or antiseptic, shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be fined not less than seventy-five nor more than two hundred dollars."

**Milk.**—All milk offered for sale or sold or delivered to creameries or cheese factories must be from clean, healthy cows, of clean, pure and wholesome character, free from preservatives or any foreign substance, and must contain not less than three per cent. butter fat.

Producers and dealers in milk and cream are especially warned against the use of preservatives.

The preparations for keeping milk and cream sweet that are widely advertised in this state as being harmless, have been condemned by leading authorities, both in this country and in Europe, as being prejudicial to the public health.

Their use is prohibited by a plain statute which fixes a minimum penalty of \$25 for its violation.

Preservatives are used to avoid the effects of careless and unclean methods.

Milk and cream will remain sweet without the use of poisonous drugs long enough for sale and consumption if produced from clean cows, in clean barns, by clean men, using clean utensils.

The health of invalids and of children is of more importance to the state than the prosperity of manufacturers and dealers in the makeshifts of uncleanness.

**Mustard.**—Dry mustard must be pure.

Prepared mustard must be free from starch or adulterant of any kind, and, if consisting of mustard, vinegar, and spices, may be sold when labeled "Prepared Mustard."

A preparation of mustard, vinegar, spices and enough filling or

starch to make a mustard of mild flavor to meet a legitimate demand which undoubtedly exists, may be sold when labeled "Prepared Mustard Compound." Harmless coloring matter may be used in preparations of mustard only to secure uniformity of appearance.

**Oleomargarine.**—Oleomargarine which shall be in imitation of yellow butter can not be lawfully sold. Oleomargarine free from coloration or ingredient that causes it to look like butter can be manufactured and sold under its own name when properly labeled. Each tub, package and parcel must be marked by a placard bearing the word "Oleomargarine" printed in plain, uncondensed gothic letters not less than one inch long, and such placard shall contain no other words thereon.

All stores and places of business from which oleomargarine shall be sold must have conspicuously posted a placard to be approved by the dairy and food commisisoner, containing the words, printed in letters not less than four inches in length, "Oleomargarine Sold Here."

It is unlawful for hotel, restaurant or boarding-house keepers to furnish their guests with butter substitutes without notifying such guests that the substitutes so furnished are not butter.

A bill of fare furnished guests and containing a statement that oleomargarine is used will be deemed a sufficient notice.

No imitation butter or cheese can be used in any of the charitable or penal institutions of this state.

**Renovated Butter.**—Renovated Butter which is butter of inferior quality melted, regranulated, churned with milk and worked over into the appearance of fresh creamery butter, must be labeled "Renovated Butter" upon each package and parcel.

**Spices.**—All spices must be pure. Any mixture of any foreign article with any spice is an adulteration. An adulteration of spices can not be remedied by the label "Compound."

**Sirup.**—Sirup is a product obtained from the juice of a sugar (cane sugar) producing plant, such as sugar cane, sorghum and maple. Only such products are lawfully salable under the name "Sirup." Glucose or corn sirup should be sold as such. Though there is little difference in the food value of sirup and glucose or corn sirup, there is a distinct difference in the sweetening power of the two, so that it must be considered that the sale of glucose or corn sirup as and for sirup is a fraud and a violation of law. Compounds or mixtures of sirup and glucose or corn sirup should be labeled and sold as "Glucose Mixture, "Glucose" or "Corn Sirup."

**Molasses** containing glucose should be labeled and sold as "Glucose Molasses Mixture," as the value of molasses is dependent upon a pungent flavor peculiar to itself, and not found in glucose or corn sirups.

**Vinegar.**—All vinegar must contain four per cent. of acetic acid. Cider vinegar must contain two per cent. of apple solids. It is unlawful to label spirit vinegar as fruit vinegar. Spirit vinegars may be colored with harmless coloring matter and sold for what they are.



## CHEMIST'S ANALYSES.

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### BAKING POWDER.

1903.

July 7. Sample submitted by F. M. Buzzell, Inspector. Marked "Superb Baking Powder." Bought of N. Heineman, Wausau, manufacturers. Contains alum. Not lawfully labeled.

July 11. Sample submitted by N. J. Field, Inspector. Marked "Clark's Pure Cream of Phosphate Baking Powder." Bought of C. C. Clark, Milwaukee. Made by C. A. Clark, Milwaukee. Contains calcium acid phosphate, sodium bicarbonate and starch. Lawful.

July 11. Sample submitted by N. J. Field, Inspector. Marked "Egg Baking Powder." Bought of C. G. Neuman, Milwaukee. Made by Egg Baking Powder Co., New York. Contains calcium acid phosphate, sodium bicarbonate and starch. Lawful.

July 11. Sample submitted by N. J. Field, Inspector. Marked "Rumford Baking Powder." Bought of C. G. Neuman, Milwaukee. Made by Rumford Chemical Works, Providence, R. I. Contains calcium acid phosphate, sodium bicarbonate and starch. Lawful.

July 11. Sample submitted by N. J. Field, Inspector. Marked "White Star Baking Powder." Bought of Amsterdam Coffee Co., Milwaukee. An alum phosphate powder. Not lawfully labeled.

July 27. Sample submitted by F. M. Buzzell, Inspector. Marked "Atlas Baking Powder." Bought of Nesselth Grocery Co., Menomonie. Made by Atlas Baking Powder Co., Chicago. Reid, Murdock & Co., Chicago, jobbers. Contains soda-alum, calcium acid phosphate, sodium bicarbonate and starch. Not lawfully labeled.

August 7. Sample submitted by F. M. Buzzell, Inspector. Marked "Hunt's Perfect." Bought of F. J. Andrews Co., West Superior. Made by The Philip B. Hunt Co., Minneapolis, Minn. Contains calcium acid phosphate, sodium bicarbonate and starch. Lawful.



August 7. Sample submitted by F. M. Buzzell, Inspector. Marked "Grant's Bon Bon." Bought of E. Larson, West Superior. Made by J. C. Grant Chemical Co., E. St. Louis. An alum powder. Not lawfully labeled.

August 11. Sample submitted by F. M. Buzzell, Inspector. Bought of A. C. Dixon, Kilbourn. Made by E. Metzenauer, St. Louis. Marked "Vision." Contains alum. Not lawfully labeled.

August 12. Sample submitted by F. M. Buzzell, Inspector. Marked "Double Strength." Bought of Marachowsky, Mauston. Manufactured by Wabash Baking Powder Co., Wabash, Ind. An alum phosphate powder. Not lawfully labeled.

August 12. Sample submitted by F. M. Buzzell, Inspector. Marked "One Spoon." Bought of Schroeder Bros., Mauston. Manufactured by The Canby, Ach & Canby Co., Dayton, Ohio. An alum powder. Not lawfully labeled.

August 13. Sample submitted by F. M. Buzzell, Inspector. Marked "Spot Cash." Bought of M. Wolf, Tomah. Manufactured by J. C. Grant Chemical Co. Contains alum. Not lawfully labeled.

August 13. Sample submitted by N. J. Field, Inspector. Marked "Schmidt's Baking Powder." Bought of B. F. Leuben, Appleton. Made by Schmidt Bros., Manitowoc. Contains cream of tartar, sodium bicarbonate and starch. Lawful.

August 29. Sample submitted by F. M. Buzzell, Inspector. Marked "Gopher." Bought of J. T. Kelly, Spooner. Made by Griggs, Cooper & Co., St. Paul, Minn. Contains sodium bicarbonate, calcium acid phosphate and starch. Lawful.

Sept. 11. Sample submitted by F. M. Buzzell, Inspector. Bought of Torgeson & Steig, Whitehall. W. H. Gill & Co., Chicago, Jobbers. Brand "Strong." Contains alum. Not lawfully labeled.

Sept. 25. Sample of phosphate baking powder submitted by F. M. Buzzell, Inspector. Bought of Dan McKinzie, Cadott. Kenton Baking Powder Co., manufacturers, Cincinnati, O. Brand "Alderney." Contains alum, calcium acid phosphate, sodium bicarbonate and starch. Not lawfully labeled.

Sept. 30. Sample submitted by F. M. Buzzell, Inspector. Bought of Osseo Mercantile Co., Osseo. Franklin McVeigh & Co., Jobbers, Chicago, Ill. Brand "Klondike." Contains alum. Not lawfully labeled.

Sept. 30. Sample of Alum Baking Powder submitted by F. M. Buzzell, Inspector. Bought of Jacob Levy, Augusta. Brand "Levy's Best." An alum, phosphate powder. Not lawfully labeled.

Sept. 30. Sample submitted by N. J. Field, Inspector. The Cream Tartar Baking Powder Co., manufacturers, New York. Brand "Delicatessen." Contains alum. Labeled so as to deceive the ordinary purchaser.

Sept. 30. Samples submitted by N. J. Field, Inspector. Chapman & Smith Co., Chicago, manufacturers. Brand "The Original Chicago Yeast Powder." Three packages with different labels. Contain alum, acid calcium phosphate, sodium bicarbonate and starch. Not lawfully labeled.

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#### CREAM OF TARTAR.

Aug. 12. Sample submitted by F. M. Buzzell, Inspector. Bought of W. Earle & Co., Tomah. Made by Sprague, Warner & Co., Chicago. Commercially pure.

Aug. 13. Sample submitted by F. M. Buzzell, Inspector. Bought of W. H. Reynolds, Tomah. Made by Sprague, Warner & Co., Chicago. Commercially pure.

Aug. 13. Sample submitted by F. M. Buzzell, Inspector. Marked "Gauntlet." Bought of King Bros., Tomah. Made by E. R. Durker & Sons, New York. Contains trace of starch. Commercially pure.

Aug. 27. Sample submitted by F. M. Buzzell, Inspector. Bought of H. Phillips, Amery, Wis. Foley Bros. & Kelly, Minneapolis, Minn., jobbers. Contains no cream of tartar. It is a mixture of calcium acid phosphate, calcium sulphate and starch. Not lawful.

Sept. 30. Sample submitted by F. M. Buzzell, Inspector. Bought of Osseo Mercantile Co., Osseo, Wis. Made by Ried, Murdock & Co., Chicago. Commercially pure.

## LEMON EXTRACTS.

1903.

July 6. Sample submitted by F. M. Buzzell, Inspector. Marked "Pure Conc. Extract of Lemon, Fruit Brand." Bought of Hans Peterson, Eau Claire. Made by McCormick, Behnke Co., St. Paul.

Lemon oil (by vol.) .....	5.2
Alcohol (by weight) .....	82.6
Total residue .....	0.12
Color .....	none

Passed.

July 6. Sample submitted by F. M. Buzzell, Inspector. Marked "Ideal Extract of Lemon." Bought of O. A. Anstad Co., Eau Claire. Made by Ideal Extract & Bottling Co., Eau Claire.

Oil of lemon (by vol.) .....	4.0
Alcohol (by weight) .....	80.3
Total residue .....	0.7
Color .....	artificial

Deficient in oil.

July 6. Sample submitted by F. M. Buzzell, Inspector. Marked "imperial Extract of Lemon." Bought of Theodore Moan, Chippewa Falls. Made by Chippewa Valley Mercantile Co., Chippewa Falls.

Lemon oil (by vol.) .....	3.2
Alcohol (by weight) .....	70.8
Total residue .....	0.07
Color .....	artificial

Deficient in oil.

July 10. Sample submitted by F. M. Buzzell, Inspector. Marked "Robin Brand." Bought of Hanson, Olson Co., Rice Lake, Wis. Made by J. H. Allen & Co., St. Paul, Minn.

Lemon oil .....	none
Alcohol (by weight) .....	28.3
Total residue .....	0.1
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 7. Sample submitted by F. M. Buzzell, Inspector. Marked "Bengal Extract of Lemon." Bought of G. L. Pettingill Co., Iron River, Wis. Made by Griggs, Cooper & Co., St. Paul.

Lemon oil .....	none
Alcohol (by weight) .....	34.1
Total residue .....	0.04
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 11. Sample submitted by F. M. Buzzell, Inspector. Marked "Argyle." Bought of B. Spero, Portage. Made by Crescent Chemical Works, Chicago.

Lemon oil .....	none
Alcohol (by wt.) .....	15.8
Total residue .....	0.07
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 12. Sample submitted by F. M. Buzzell, Inspector. Marked "A." Bought of I. L. Alsbacher, Mauston, Wis. Made by J. P. Deiter & Co., Chicago.

Lemon oil .....	trace
Alcohol (by wt.) .....	42.4
Total residue .....	0.05
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 20. Sample "Compound" Extract submitted by F. M. Buzzell, Inspector. Marked "Fruit Brand." Bought of Farmers Store Co., Chippewa Falls. Made by McCormick, Behnke & Co., St. Paul, Minn.

Lemon oil .....	none
Alcohol (by wt.) .....	35.8
Total solids .....	0.06
Color .....	artificial

Not lawful.

Aug. 26. Sample submitted by F. M. Buzzell, Inspector. Marked "Princess." Bought of John Hogan, Turtle Lake. Made by Green, DeLaittre Co., Minneapolis.

Alcohol (by wt.) .....	30.3
Total solids .....	0.07
Lemon oil .....	none
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 26. Sample submitted by F. M. Buzzell, Inspector. Marked "Gold Seal." Bought of M. H. McKee, Barron. Made by Anthony Kelly & Co., Minneapolis.

Alcohol (by wt.) .....	34.0
Total solids .....	0.07
Lemon oil .....	none
Color .....	none

Not a true "Extract of Lemon."

Aug. 27. Sample submitted by F. M. Buzzell, Inspector. Marked "Gopher." Bought of H. Phillips, Amery. Foley Bros. & Kelly, jobbers, St. Paul.

Alcohol (by wt.).....	20.5
Total solids .....	0.05
Oil of lemon .....	none
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 27. Sample submitted by F. M. Buzzell, Inspector. Marked "Crescent." Bought of John G. Bannan, Amery. Made by Minnesota Mercantile Co., Stillwater, Minn.

Alcohol (by wt.) .....	36.0
Total solids .....	0.50
Oil of lemon .....	trace
Color .....	artificial

Not a true "Extract of Lemon."

Aug. 29. Sample submitted by F. M. Buzzell, Inspector. Marked "S." Bought of Spooner Lumber & Mercantile Co., Spooner. Made by McCormick, Behnke & Co., St. Paul.

Alcohol (by wt.).....	39.1
Total residue .....	0.05
Lemon oil .....	trace
Color .....	artificial

Not a true "Extract of Lemon."

Sept. 2. Sample submitted by F. M. Buzzell, Inspector. Marked "Imperial." Bought of Chippewa Valley Mercantile Co., Chippewa Falls, manufacturers. Claimed to be a new formula.

Alcohol (by wt.) .....	70.0
Total residue .....	0.08
Lemon oil (by vol.).....	3.00
Color .....	artificial

Deficient in lemon oil.

Sept. 11. Sample submitted by F. M. Buzzell, Inspector. Marked "Martha Washington." Bought of Adams & Taylor, Whitehall. Made by Joannes Bros. & Co., Green Bay.

Alcohol (by wt.) .....	32.1
Lemon oil .....	0.2
Total residue .....	0.1
Color .....	artificial

Not a true "Extract of Lemon."



Sept. 12. Sample submitted by F. M. Buzzell, Inspector. Bought of Nolop & Stembler, Alma Center. Made by Joannes Bros., Green Bay. Marked "Martha Washington."

	%
Alcohol (by wt.) .....	73.2
Lemon oil .....	3.9
Total residue .....	0.45
Color .....	lemon peel

Deficient in oil.

Sept. 12. Sample submitted by F. M. Buzzell, Inspector. Marked "Seal." Bought of J. S. Holmbeck & Sons, Alma Center. Made by Kenwood Preserving Co., Chicago.

	%
Total residue .....	0.18
Alcohol (by wt.) .....	28.0
Lemon oil .....	trace
Color .....	none

Not a true "Extract of Lemon."

Sept. 25. Sample submitted by F. M. Buzzell, Inspector. Marked "Pure." Bought of S. E. Keyser, Cadott, Wis. Made by Columbia Chemical Co., St. Paul, Minn.

	%
Total residue .....	9.08
Alcohol (by wt.) .....	28.0
Lemon oil .....	none
Color .....	artificial

Not a true "Extract of Lemon."

Sept. 25. Sample submitted by F. M. Buzzell, Inspector. Marked "Wares." Bought of S. E. Keyser, Cadott, Wis. Made by Wares Coffee Co., Dayton, O.

	%
Total residue .....	0.09
Alcohol (by wt.) .....	28.0
Lemon oil .....	none
Color .....	artificial

Not a true "Extract of Lemon."

Sept. 30. Sample submitted by P. M. Parker Mercantile Co., Rice Lake. Marked "Ideal." Ideal Extract & Bottling Co., Eau Claire, manufacturers.

	%
Alcohol (by wt.) .....	23.1
Total residue .....	0.07
Lemon oil .....	none
Color .....	artificial

Not a true "Extract of Lemon."



## VANILLA EXTRACTS.

1903.

July 7. Sample submitted by F. M. Buzzell, Inspector. Marked "Pure Extract of Vanilla, Fruit Brand." Bought of Farmers' Produce Co., Chippewa Falls. Made by McCormick, Behnke Co., St. Paul. Paul.

Vanillin .....	0.064
Coumarin .....	0.053
Color .....	caramel
Resin .....	none

An artificial preparation of vanillin and coumarin, colored with caramel. Not lawful.

Aug. 8. Sample submitted by F. M. Buzzell, Inspector. Marked "Extract of Vandella."

Vanillin .....	0.148
Coumarin .....	0.066
Resin .....	none
Color .....	caramel

An artificial preparation of vanillin and coumarin, colored with caramel. Not an "Extract." Not lawful.

Sept. 18. Sample of Vanilla and Tonka submitted by P. M. Parker Mercantile Co., Rice Lake. Marked "Badger." Ideal Extract & Bottling Co., Eau Claire, manufacturers.

Vanillin .....	0.108
Coumarin .....	0.064
Resin .....	none
Color .....	caramel

An artificial extract of vanillin and coumarin, colored with caramel. Unlawful under above name.

## VINEGARS.

July 6. Sample submitted by F. M. Buzzell, Inspector. Bought of A. Nelson & Co., Eau Claire. Made by Benton Harbor Cider Co., Benton Harbor, Mich. Sold as cider vinegar.

Sp. gr. ....	1.022
Total acidity (cal. as acetic acid) .....	4.93
Total solids .....	4.85
Ash .....	0.10
Malic acid .....	present

Not a true cider vinegar.

July 6. Sample submitted by F. M. Buzzell, Inspector. Bought of Kauer & Bachman, Eau Claire. Made by American Vinegar & Pickling Co., Milwaukee. Sold as cider vinegar.

Sp. gr. ....	1.013
	°
Total acidity (cal. as acetic acid) .....	4.06
Total solids .....	3.06
Ash .....	0.32
Malic acid .....	present
Passed.	

July 6. Sample submitted by F. M. Buzzell, Inspector. Bought of A. E. Fritz, Durand. Made by Burlington Vinegar Works, Burlington, Ia. Sold as cider vinegar.

Sp. gr. ....	1.011
	°
Total acidity (cal. as acetic acid) .....	5.60
Total solids .....	2.58
Ash .....	0.29
Malic acid .....	present
Passed.	

July 10. Sample submitted by F. M. Buzzell, Inspector. Bought of Streveler & Meidl, Marshfield. Made by A. M. Richter, Manitowoc. Sold as spirit vinegar.

Sp. gr. ....	1.063
	°
Total acidity (cal. as acetic acid) .....	4.29
Total solids .....	0.12
Ash .....	0.02
Passed.	

July 10. Sample submitted by F. M. Buzzell, Inspector. Bought of H. Lemke, Jr., Wausau. Made by Petrie Fruit Co., Rochester, N. Y. Sold as cider vinegar.

Sp. gr. ....	1.014
	°
T. A. (cal. as acetic acid) .....	4.18
Total solids .....	2.6
Ash .....	0.19
Malic acid .....	present
Passed.	

July 10. Sample submitted by F. M. Buzzell, Inspector. Bought of Max Boehm, Wausau. Made by Milwaukee Vinegar Co., Milwaukee. Sold as cider vinegar.

Sp. gr. ....	1.013
	°
T. A. (cal. as acetic acid) .....	4.1
Total solids .....	2.6
Ash .....	0.2
Malic acid .....	present
Passed.	

July 13. Sample submitted by N. J. Field, Inspector. Bought of Louis Steiner, Milwaukee. Made by Squire Dingee, Benton Harbor, Mich. Sold as cider vinegar.

Sp. gr. ....	1.015
	°
T. A. (cal. as acetic acid) .....	4.58
Total solids .....	2.6
Ash .....	0.26
Malic acid .....	present

Passed.

July 13. Sample submitted by N. J. Field, Inspector. Bought of C. G. Neuman, Milwaukee. Brand: "Van Houten's." Sold as cider vinegar.

Sp. gr. ....	1.013
	°
T. A. (cal. as acetic acid) .....	5.1
Total solids .....	1.9
Ash .....	0.2
Malic acid .....	present

Slightly deficient in cider vinegar solids.

July 13. Sample submitted by N. J. Field, Inspector. Bought of Fr. L. Sieberlich, Milwaukee. Paul & Elfers, jobbers. Sold as cider vinegar. Contained a large amount of sediment. Odor and taste bad.

Sp. gr. ....	1.013
	°
Total acidity (cal. as acetic acid) .....	3.9
Total solids .....	2.2
Ash .....	0.28
Malic acid .....	present

Deficient in acetic acid; also in bad condition.

July 13. Sample submitted by N. J. Field, Inspector. Bought of D. C. Adams, Milwaukee. Brand: "Rediske Vinegar." Sold as cider vinegar.

Sp. gr. ....	1.012
	°
Total acidity (cal. as acetic acid) .....	4.0
Total solids .....	1.8
Ash .....	0.3
Malic acid .....	present

Deficient in cider vinegar solids.

July 13. Sample submitted by N. J. Field, Inspector. Bought of Economical Grocery Co., Milwaukee. Made by Milwaukee Vinegar Co. Sold as cider vinegar.

Sp. gr. ....	1.0135
	°
Total acidity (cal. as acetic acid) .....	4.4
Total solids .....	2.4
Ash .....	0.10
Malic acid .....	small amount

Not a pure cider vinegar.

July 20. Sample submitted by G. E. Sanger. Barrett & Barrett, jobbers, Chicago.

Sp. gr. ....	1.017
	°
Total acidity (cal. as acetic acid) .....	4.38
Total solids .....	3.1
Ash .....	0.31
Malic acid .....	large amount

Passed.

July 27. Sample submitted by F. M. Buzzell, Inspector. Received from H. L. Singlman, Hudson. Sprague, Warner & Co., jobbers, Chicago. Sold as cider vinegar.

Sp. gr. ....	1.012
	°
Total acidity (cal. as acetic acid) .....	4.38
Total solids .....	1.9
Malic acid .....	present

Slightly deficient in cider vinegar solids.

July 27. Sample submitted by F. M. Buzzell, Inspector. Bought of F. M. Hanzlik, Chippewa Falls. Made by F. C. Johnson, Kiswaukee, Ill. Sold as cider vinegar.

Sp. gr. ....	1.009
	°
Total acidity (cal. as acetic acid) .....	4.1
Total solids .....	1.5
Ash .....	0.26
Malic acid .....	present

Deficient in cider vinegar solids.

Aug. 18. Sample submitted by Knauf & Tesch, Chilton.

Sp. gr. ....	1.009
	°
Total acidity (cal. as acetic acid) .....	4.00
Total solids .....	2.00
Ash .....	0.37
Malic acid .....	present

Passed.

Aug. 7. Sample submitted by S. V. Reynolds, Ashland. Mathews Bros., jobbers, Ashland. Brand: "Duffy's Pure Cider Vinegar."

Sp. gr. ....	1.015
	$\%$
Total acidity (cal. as acetic acid) .....	4.7
Total solids .....	2.1
Ash .....	0.25
Malic acid .....	present

Passed.

Aug. 10. Sample submitted by N. J. Field, Inspector. Marked "Pure Cider Vinegar." Bought of McLeod & Froonu Grocery Co., Milwaukee. Milwaukee Vinegar Co., Milwaukee, manufacturers. Sold as cider vinegar.

Sp. gr. ....	1.017
	$\%$
Total acidity (cal. as acetic acid) .....	7.31
Total solids .....	1.8
Ash .....	0.07
Malic acid .....	slight amount

Ash gives strong sodium flame. This is not a pure cider vinegar.

Aug. 10. Sample submitted by N. J. Field, Inspector. Marked "Pure Cider Vinegar." Bought of Carles Harms & Son, Milwaukee. Made by Milwaukee Vinegar Co. Sold as cider vinegar.

Sp. gr. ....	1.016
	$\%$
Total acidity (cal. as acetic acid) .....	4.4
Total solids .....	2.7
Ash .....	0.12
Malic acid .....	slight amount

Ash gives strong sodium flame. This is not a pure cider vinegar.

Aug. 22. Sample submitted by Nejedlo Bros., Green Bay. Said to have been bought of Carpenter, Cook Co., Menomonie, Mich.

Sp. gr. ....	1.013
	$\%$
Total acidity (cal. as acetic acid) .....	4.14
Total solids .....	2.2
Ash .....	0.34
Malic acid .....	large amount

Passed.

Aug. 28. Sample of apple vinegar submitted by F. M. Buzzell, Inspector. Marked "Alpine." Bought of G. Genger, Osceola. Made by M. A. Gedney, Minnesota Mercantile Co., Stillwater, Minn.



Sp. gr. ....	1.013
	\$
Total solids .....	2.3
Total acidity (cal. as acetic acid) .....	4.74
Ash .....	0.33
Malic acid .....	present

Passed.

Sept. 19. Sample submitted by J. Martin, Beloit. Made by New York Cider Vinegar Co., St. Louis.

Sp. gr. ....	1.005
	\$
Total acidity (cal. as acetic acid) .....	4.00
Total solids .....	0.24
Ash .....	0.03
Malic acid .....	none
Color .....	artificial

Not a cider vinegar.

Sept. 25. Sample submitted by F. M. Buzzell, Inspector. Marked "Pure Apple Vinegar." Bought of Lund & Lund, Boyd. Made by American Vinegar & Pickling Co., Milwaukee.

Sp. gr. ....	1.015
	\$
Total solids .....	2.25
Ash .....	0.30
Total acidity (cal. as acetic acid) .....	4.1
Malic acid .....	large amount

Passed.

Sept. 29. Sample submitted by F. M. Buzzell, Inspector. Marked "Pure Cider Vinegar." Bought of John Carson, Osseo. Made by Lewis & VanHolton, Milwaukee.

Sp. gr. ....	1.016
	\$
Total solids .....	2.6
Ash .....	0.07
Total acidity (cal. as acetic acid) .....	4.00
Malic acid .....	trace

Not a pure cider vinegar.

Sept. 28. Sample of distilled vinegar submitted by F. M. Buzzell, Inspector. Marked "Brown." Bought of J. M. Revord, Fairchild. Made by Charles E. Meyers & Co., Freeport, Ill.

Sp. gr. ....	1.010
	\$
Total solids .....	0.9
Ash .....	0.07
Total acidity (cal. as acetic acid) .....	4.40

Passed.



Sept. 30. Sample of malt vinegar submitted by Geo. M. Harris, Union Center. Made by Milwaukee Vinegar Co., Milwaukee.

Sp. gr. ....	1.006
Total acidity (cal. as acetic acid) ....	5.90
Total solids .....	0.30
Ash .....	0.03

Not a pure malt vinegar.

### JELLIES.

July 8. Sample submitted by Chicago Concentrating Co., Chicago. Labeled "Imitation Strawberry Jelly."

Artificially colored, not lawful.

June 30. Sample submitted by F. M. Buzzell, Inspector. Bought of Lind & Co., Eau Claire. Made by Griggs, Cooper & Co., St. Paul, Labeled: "Currant Jelly."

N. reading of a 20% solution.

Before inversion .....	16.4°
After inversion .....	16.7°
Starch .....	present

Artificial glucose jelly. Not lawful.

### HONEY.

Aug. 13. Sample submitted by F. M. Buzzell, Inspector. Marked "Wild Flower." Bought of J. J. Mason, Sparta. Sprague, Warner & Co., jobbers, Chicago.

Total solids .....	70.0
Water .....	30.0
Ash .....	0.15
Sucrose (by polarization) .....	1.1

Passed.

Aug. 26. Sample submitted by F. M. Buzzell, Inspector. Marked "Ideal." Bought of John Hagan, Turtle Lake. Made by Ideal Extract & Bottling Co., Stillwater, Minn.

Total solids .....	79.1
Water .....	20.9
Ash .....	0.15
Sucrose (by polarization) .....	26.4

Color, odor and taste of molasses; also gives qualitative tests for molasses.

Adulterated. Not lawful.

Aug. 31. Sample submitted by Wm. Steinmeyer Co., Milwaukee.

Total solids .....	75.5
Water .....	24.5
Ash .....	0.3
Sucrose (by polarization) .....	7.9

Passed.

### BEES WAX.

July 14. Sample of yellow bees' wax submitted by L. H. Baldwin.  
Said to have been bought of Aug. Utech, Random Lake.

Sp. gr. ....	0.9623
M. P. ....	63° C.
Refraction (Zeiss' Butyro-refractometer reading at 66° C.) .....	29.25
Corr. for 40° C. ....	43.55
Paraffine, fats and other waxes absent.	

Passed as pure.

### BEVERAGES.

#### CIDER.

July 10. Sample submitted by F. M. Buzzell, Inspector. Bought of Fred Adler, Bloomer. Made by Bergstadt Bros., St. Paul. Sold as cider.

Contains sugar, water, artificial raspberry flavor, colored with an aniline dye and preserved with about 0.2 per cent. salicylic acid. Not lawful.

"Aug. 26. Sample submitted by F. M. Buzzell, Inspector. Marked "Cider." Bought of F. C. Wickenburg, Turtle Lake. Made by McKusick, Towle Co., Minneapolis.

Contains sugar, water, artificial raspberry flavor. It is preserved with a large amount of salicylic acid and colored a bright red with coal-tar dye.

Not a cider. Not lawful.

Sept. 8. Sample submitted by C. W. Sweeting, Ass't Com. Bought of W. G. Taylor, at State Fair Grounds, Milwaukee, as apple cider.

Total solids .....	6.16
Ash .....	0.15
Malic acid .....	large amount
Color .....	natural
Somewhat diluted, but otherwise pure.	

Passed.

Sept. 8. Sample submitted by N. J. Field, Inspector. Bought of J. P. Brewer, State Fair Grounds, Milwaukee, as apple cider.

Total solids .....	3.62
Ash .....	0.09
Malic acid .....	trace
Color .....	artificial

Not an apple cider. Not lawful.

Sept. 8. Sample submitted by C. W. Sweeting, Ass't Com. Bought of J. P. Brewer, State Fair Grounds, Milwaukee, as apple cider.

Total solids .....	4.44
Ash .....	0.07
Malic acid .....	trace
Color .....	artificial, coal-tar dye

Not an apple cider. Not lawful.

#### CHERRY PHOSPHATE.

Aug. 19. Sample submitted by F. M. Buzzell, Inspector. Marked "Cherry." Bought of Christ Chrishotter, Auburn. Manufactured by Eau Claire Grocery Co., Eau Claire. Submitted to ascertain coloring. Colored with coal-tar dye.

#### MALT EXTRACT.

Aug. 19. Sample submitted by Chas. Hosmer, Westfield. Made by J. H. Kurth & Co., Columbus.

Sp. gr. ....	1.006
Alcohol (by wt.) .....	2.891
Alcohol (by vol.) .....	3.562

#### WHISKEY.

July 8. Sample submitted by J. Sullivan, Ashland, by request of Geo. M. Harrison, M. D.

Sp. gr. (25° C.) .....	0.9076
(Corresponding to 118.5 proof.)	
Total solids .....	0.18
Fusel oil .....	absent
Tannic acid .....	considerable

Aside from containing a rather excessive amount of tannic acid, this whiskey corresponds with the requirements of the United States pharmacopoeia.

GINGER.

July 24. Sample of powdered ginger submitted by F. M. Buzzell, Inspector. Marked "Puritan Spices." Bought of Geo. E. Seldon, West Superior. Made by Wright-Clarkson Mercantile Co., Duluth, Minn. Adulterated. Labeled: Mixture and adulterated, but not lawfully salable in Wisconsin.

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ALLSPICE.

July 24. Sample submitted by F. M. Buzzell, Inspector. Marked "Puritan Spices." Bought of Geo. E. Seldon, West Superior. Made by Wright-Clarkson Mercantile Co., Duluth.

Adulterated. Labeled: "Mixture and Adulterated," but not lawfully salable in Wisconsin.

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PEPPER.

Aug. 13. Sample submitted by F. M. Buzzell, Inspector. Bought of J. J. Mason, Sparta. Made by J. P. Deitter & Co., Chicago. Adulterated. Not lawful.

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LARD.

Eight samples of lard were analyzed, of which the following two were found to be adulterated:

July 10. Sample submitted by F. M. Buzzell, Inspector. Bought of Johnson & Hill Co., Grand Rapids. Said to have been manufactured by Cudahy Bros. Co., Cudahy, Wis.

Contains cottonseed oil.

Adulterated. Not lawful.

Sept. 29. Sample submitted by F. M. Buzzell, Inspector. Bought of Thomas Market, Mondovi, manufacturer.

Contains a large amount of cottonseed oil.

Adulterated. Not lawful.

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SYRUP.

Sept. 14. Sample of maple syrup submitted by M. C. French, Madison. Made by Spicer-Fanning Co., West Superior.  
Glucose absent.

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## COLORING COMPOUNDS.

Aug. 20. Sample submitted by Chippewa Valley Mercantile Co., Chippewa Falls. Coloring compound for soft drinks and fruit vinegars.

A solution of a red coal-tar dye.

Sept. 30. Sample submitted by F. M. Buzzell, Inspector. Used in coloring white vinegar brown.  
Consists essentially of caramel.

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## LINSEED OIL.

July 11. Sample of boiled linseed oil submitted by N. J. Field, Inspector. Bought of Gimbel Bros., Milwaukee.  
Passed.

July 15. Sample of boiled linseed oil submitted by J. A. Hagen, Janesville. Said to have been bought of Chicago Linseed Oil Mills Co., Chicago.

Contains about 20 per cent. of hydrocarbons.  
Adulterated. Not lawful.

Sept. 11. Sample of boiled linseed oil submitted by Wm. Schuetz, Verona.  
No adulteration found.

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## OLEOMARGARINE.

Sept. 28. Sample submitted by N. J. Field, Inspector. Marked "Swift's 'Jersey'." Free from coloration or ingredient that causes it to look like butter.  
Passed.



Aug. 14. Sample submitted by N. J. Field, Inspector. Marked "Swift's Premium." Contains coloration or ingredient that causes it to look like butter.  
Unlawful.

MILK.

July 1. Sample submitted by C. W. Sweeting, Ass't Com. Taken at South Survey Cheese Factory, J. Regez, Prop. Delivered by T. E. Phillips.

Sp. gr. ....	1.022
	\$
Butter fat .....	2.4
Total solids .....	8.74
Solids not fat .....	6.34

Watered.

July 7. Eight samples submitted by C. W. Sweeting, Ass't Com. Taken at cheese factory of I. J. Sanderson, Black Earth.  
No formaldehyde found.

July 8. Sample submitted by C. W. Sweeting, Ass't Com. Taken at cheese factory of Jacob Regez, Dodgeville. Delivered by Chas. Brennan.

Sp. gr. ....	1.028
	\$
Butter fat .....	2.3
Total solids .....	9.75
Solids not fat .....	7.45

Watered.

July 8. Sample submitted by C. W. Sweeting, Ass't Com. Taken at cheese factory of J. Regez. Delivered by Martin Barry.

Sp. gr. ....	1.029
	\$
Butter fat .....	2.6
Total solids .....	10.35
Solids not fat .....	7.75

Watered.

July 8. Sample submitted by C. W. Sweeting, Ass't Com. Taken at cheese factory of J. Regez. Delivered by Geo. Potterton.

Sp. gr. ....	1.029
	\$
Butter fat .....	2.6
Total solids .....	10.6
Solids not fat .....	8.0

Below legal standard.

July 9. Sample submitted by C. W. Sweeting, Ass't Com. Bought from John Schwantke, Spring Green, village milk dealer.

Butter fat .....	\$ 3.9
Contains formaldehyde.	

July 28. Sample submitted by C. W. Sweeting, Ass't Com. Taken at Mapleton Dairy Company Cheese Factory, Oconomowoc. Delivered by J. Fitzgerald.

Sp. gr. ....	1.027
Butter fat .....	\$ 3.5
Total solids .....	11.2
Solids not fat .....	7.7

Watered.

July 29. Fifteen samples submitted by C. W. Sweeting, Ass't Com. Taken at Wilson Creek Cheese Factory. Manwaring, Prop.  
No formaldehyde found.

Aug. 3. Sample submitted by Ed Wedel, Richford.

Butter fat .....	\$ 4.6
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Aug. 11. Two samples submitted by C. W. Sweeting, Ass't Com. Collected at Oconomowoc. Above legal standard and free from preservatives.

Aug. 12. Seven samples submitted by C. W. Sweeting, Ass't Com. Taken at Lake Geneva, from city milk supply.  
All above legal standard; no preservatives found.

Aug. 20. Twenty-nine samples of milk and ten samples of cream submitted by N. J. Field, Inspector, and C. W. Sweeting, Ass't Com. Taken from city supply, Madison.

All above legal standard. No formaldehyde or other preservatives found.

Aug. 25. Sample submitted by C. W. Sweeting, Ass't Com. Taken at Rock River Side Cheese Factory, owned by Fred Bartschy, Mayville. Delivered by Mrs. A. Machmuller.

Sp. gr. ....	1.021
Butter fat .....	\$ 3.00
Total solids .....	8.50
Solids not fat .....	5.50

Watered.

Aug. 28. Eleven samples of milk and ten samples of cream submitted by C. W. Sweeting, Ass't Com. Taken from city supply, Beloit, Wis.

No formaldehyde or other preservatives found. One sample watered.

Aug 28. Sample of milk submitted by C. W. Sweeting, Ass't Com. Bought of Chas. Peterson. Taken from city milk supply, Beloit.

Sp. gr. ....	1.026
Butter fat .....	3.1
Total solids .....	10.47
Solids not fat .....	7.37

Watered.

Sept. 3, 1903. Five samples of milk submitted by G. F. Messer, M. D., city physician and health officer, Beaver Dam, Wis.:

Sample of milk No. 1, F. J. Roedl, contains 4.4 per cent. butter fat. Contains formaldehyde.

Sample of milk No. 2, Oswald Lehner, contains 4.7 per cent. butter fat. No preservative found.

Sample of milk No. 3, O. Lehner, contains 4.6 per cent. butter fat. No preservative found.

Sample of milk No. 4, F. J. Roedl, contains 3.4 per cent. butter fat. Contains formaldehyde.

Sample No. 5, Herman Grosse, contains 4.3 per cent. butter fat. No preservative found.

Sept. 5. Sample submitted by C. W. Sweeting, Ass't Com. Taken at Durand Cheese Factory. Delivered by D. Bahm.

Sp. gr. ....	1.016
Butter fat .....	2.1
Total solids .....	6.0
Solids not fat .....	3.9

Badly watered.

## CREAM.

Aug. 27. Sample submitted by F. Kelly, Wausau. No preservatives found.

Sept. 11. Sample submitted by H. T. Thompson, Elroy. Butter fat, 34.0 per cent.

Sept. 16. Sample submitted by Wm. Schindler, Wilton. Butter fat 31.0 per cent.

Sept. 3. Two samples of cream submitted by G. F. Messer, M. D., Beaver Dam, Wis.:

Sample No. 1, F. J. Roedl, contains 24.5 per cent. butter fat. Contains formaldehyde.

Sample No. 2, Oswald Lehner, contains 21.5 per cent. butter fat. No preservatives found.

## ANALYSES OF WATER.

July 25. Sample submitted by C. D. Nelson, deputy fish and game warden. Said to have been collected by Wm. Faslow, game warden, from drainage of Chilton Malting Co.

Reaction .....	acid
Sulphurous acid .....	present
Sulphate .....	present in large amount

I consider the entrance of this water in considerable quantities into a small stream as injurious or destructive to fish life in that stream.

Samples of water, No. 1 and 2, collected on July 2, 1903, at Ripon City, by A. Mitchell, M. D., health officer.

Sample No. 1, well water:

	Parts per million.
Total solids .....	510.0
Loss on ignition .....	230.0
Non-volatile residue .....	280.0
Chlorine .....	21.0
N. as free ammonia .....	none
N. as albuminoid ammonia .....	trace
N. as nitrites .....	none
N. as nitrates .....	6.0
Oxygen consumed .....	1.5

Sample No. 2, spring water:

	Parts per million.
Total solids .....	560.0
Loss on ignition .....	305.0
Non-volatile residue .....	255.0
Chlorine .....	38.0
N. as free ammonia .....	none
N. as albuminoid ammonia .....	0.06
N. as nitrites .....	trace
N. as nitrates .....	20.0
Oxygen consumed .....	1.15

Both samples are free from present organic pollution, but seem to have been badly polluted in the past; this is especially true of No. 2.

Village of Cudahy, intake 1,300 feet from shore; collected July 3, 1903.

Sample No. 1, water taken directly from pipe:

	Parts per million.
Total solids .....	166.0
Loss on ignition (blackened) .....	72.0
Non-volatile residue .....	94.0
Chlorine .....	5.0
N. as free ammonia .....	0.02
N. as albuminoid ammonia .....	0.19
N. as nitrites .....	trace
N. as nitrates .....	trace
Oxygen consumed .....	1.75

Sample No. 2, taken from filter:

	Parts per million.
Total solids .....	156.0
Loss on ignition .....	60.0
Non-volatile residue .....	96.0
Chlorine .....	5.0
N. as free ammonia .....	none
N. as albuminoid ammonia .....	0.15
N. as nitrites .....	trace
N. as nitrates .....	trace
Oxygen consumed .....	1.75

Of the two samples, No. 2 is the better, but both are very high in chlorine for Lake Michigan water, and No. 1 especially contains a large amount of albuminoid ammonia. The filtration removes only a small amount of this.

Sample of city water, Sparta, collected by D. C. Beebe, health officer, received July 10, 1903:

	Parts per million.
Total solids .....	230.0
Loss on ignition .....	70.0
Non-volatile residue .....	160.0
Chlorine .....	6.0
N. as free ammonia .....	0.23
N. as albuminoid .....	0.15
N. as nitrites .....	0.07
N. as nitrates .....	0.90
Oxygen consumed .....	1.65

This water is high in ammonia, both free and albuminoid, but an in-



terpretation of results is impossible for lack of information concerning the source.

Samples of water collected by M. C. Trayser and A. R. Margraf, New London, on July 24, 1903.

Sample No. 1. Water from Kliner fountain.

	Parts per million.
Appearance .....	clear and colorless
Total solids .....	215.00
Loss on ignition .....	70.00
Non-volatile residue .....	145.00
Chlorine .....	2.0
N. as free ammonia .....	0.13
N. as albuminoid .....	0.05
N. as nitrites .....	none
N. as nitrates .....	none
Oxygen consumed .....	0.8

Sample No. 2. Water from Ramm fountain.

	Parts per million.
Appearance .....	clear and colorless
Solids .....	285.0
Loss on ignition .....	115.0
Non-volatile residue .....	170.0
Chlorine .....	1.5
N. as free ammonia .....	0.10
N. as albuminoid ammonia .....	0.04
N. as nitrites .....	none
N. as nitrates .....	none
Oxygen consumed .....	0.48

Sample No. 3. Water from Wolf river.

	Parts per million.
Appearance .....	Yellowish with some sediment
Total solids .....	205.0
Loss on ignition (blackened upon ignit.) .....	110.0
Non-volatile residue .....	95.0
Chlorine .....	2.0
N. as free ammonia .....	0.05
N. as albuminoid ammonia .....	0.39
N. as nitrites .....	none
N. as nitrates .....	0.20
Oxygen consumed .....	12.80

Samples 1 and 2 appear to be excellent drinking waters, of about equal quality. Sample 3 is very high in organic matter and albuminoid ammonia, but this seems to be mostly of vegetable origin and is probably harmless. This water should, however, be purified by filtration through sand filters or by some other efficient method before being used for drinking purposes.

Sample of spring water, collected by A. G. Peterson, health officer, Wood Lake, on July 23, 1903:

	Parts per million.
Appearance .....	slightly opalescent; considerable sediment
Total solids .....	240.0
Loss on ignition (darkened slightly) .....	85.0
Non-volatile residue .....	155.0
Chlorine .....	4.0
N. as free ammonia .....	0.15
N. as albuminoid ammonia .....	0.10
N. as nitrites .....	trace
N. as nitrates .....	none
Oxygen consumed .....	2.90

Since this water was not packed in ice during shipment and as five days elapsed between the collection of the sample and its analysis, it is impossible to accurately judge its character from the analytical results. There seems to be no reason, however, for looking upon the water with suspicion.

Sample of drinking water from the drilled well of J. Helm, Waterloo, collected by G. W. Davies and received August 14, 1903:

	Parts per million.
Appearance .....	Clear, except for numerous large white flakes
Total solids .....	1860.0
Loss on ignition (copious nitrous fumes were evolved upon ignit.)...	930.0
Non-volatile residue .....	930.0
Chlorine .....	201.0
N. as free ammonia .....	trace
N. as albuminoid ammonia .....	00.37
N. as nitrites .....	very large amount
N. as nitrates .....	very large amount
Oxygen consumed .....	6.0

This water is very badly contaminated and wholly unfit for consumption.

Sample of water collected by F. M. Bailey, M. D., at Mineral Point, on the 5th of September.

Sample No. 1. Tap water from city supply:

	Parts per million.
Appearance .....	clear and colorless
Total solids .....	520.00
Loss on ignition .....	220.00
Non-volatile residue .....	300.00
Chlorine .....	12.50
N. as free ammonia .....	none
N. as alb. ammonia .....	trace
N. as nitrites .....	trace
N. as nitrates .....	2.40
Oxygen consumed .....	1.65

Though rather high in chlorine and nitrates, I consider this a wholesome water, free from present organic pollution.

Sample No. 2. From cistern of C. C. Hutchinson:

	Parts per million.
Appearance .....	yellowish with slight sediment
Total solids .....	190.00
Loss of ignition (blackened) .....	95.00
Non-volatile residue .....	95.00
Chlorine .....	1.50
N. as free ammonia .....	trace
N. as alb. ammonia .....	0.21
N. as nitrates .....	trace
N. as nitrates .....	0.80
Oxygen consumed .....	12.50

This water contains a large amount of organic matter, which, however, seems to be mainly of vegetable origin and not necessarily dangerous. Suspicious.

# MILK TESTS.

July 1. Samples of milk taken July 2d at Barrel Town Limberger Cheese factory, owned by Glauser & Ehrat, near Mineral Point:

	% fat.
John Francois .....	4.0
R. J. Mitchell .....	3.8
B. M. Richards .....	3.6
Wm. Geye .....	4.0
Ed. Mitchell .....	4.6
J. Dolan .....	3.6
J. Woldenfeller .....	3.5
Ward Grange .....	4.2
Ben Mitchell .....	3.8

July 1. Samples of milk taken at the South Survey Swiss cheese factory, July 1, town of Dodgeville, Iowa county:

	% fat.
J. Joestgen .....	4.0
P. Delles .....	3.4
J. Esch .....	3.3
W. Lay .....	3.3
F. W. Phillips .....	3.9
P. Theno .....	3.8
P. Weidenfeller .....	3.6
T. E. Phillips .....	below standard

July 7. Samples of milk taken at the Blatz brick cheese factory, in town of Dodgeville, Iowa county:

	% fat.
Wenger Bros. ....	3.0
Chas. Brennan .....	below standard
George Potterton .....	below standard
Sam Martin .....	3.2
Wm. Jones .....	3.1
Peter Zanders .....	3.0
Joe Phillips .....	3.2
John Simons .....	3.3
Martin Barry .....	below standard
L. Simons .....	3.2

July 10. Samples of morning's milk taken at Spring Creek cheese factory, in the town of Black Earth, Dane county, July 7:

	% fat.
E. S. Sanderson .....	4.0
E. Schultz .....	4.0
Wm. Radke .....	4.0
Wm. Danz .....	4.1
Wm. Willie .....	4.0
Wm. Heydon .....	4.2
L. Miller .....	4.1
Henry Pauls .....	4.8

July 10. Samples of night's milk taken at Ducherschein cheese factory, Juneau, R. F. D. No. 2:

	% fat.
August Ducherschein .....	3.8
Wm. Schultz .....	4.0
August Bartelt .....	3.6
Frank Thilme .....	3.6
Pat Manohow .....	3.4
Chas. Thieme .....	3.6
Albert Schwandes .....	4.0
Henry Rickert .....	3.2
Frank Falkendahl .....	3.8
Aug. Schwensow .....	3.3
Aug. Affelt .....	3.8
Fritz Leuche .....	3.3

July 13. Samples of mixed milk, taken at Town Line cheese factory, near Manitowoc:

	% fat.
H. Burmeister .....	3.8
J. Stueck .....	4.0
H. Schultz .....	4.2
J. Schultz .....	3.9
F. Rausch .....	4.0
F. Beck .....	3.8
Carl Willert .....	3.6
F. Koldoff .....	3.4
Alex. Batz .....	3.8
H. Schroeder .....	4.0
Carl Burmeister .....	3.5

	% fat.
C. Albrecht .....	4.4
A. Liest .....	3.4
John Rhode .....	3.6
H. Harstman .....	3.8
John Ruethmond .....	3.7
H. Johnsrud .....	4.0
Wm. Timpert .....	3.8
M. Schiimmel .....	3.6
W. Smazal .....	4.1
A. Franz .....	3.8
A. Mohr .....	3.6
Joe Holly .....	3.8
G. Sladka .....	below standard
A. Pfefferkorn .....	4.4
Carl Marquardt .....	3.8
H. Willert .....	3.9
J. Marquardt .....	4.0

July 28. Samples of morning's milk taken July 28, from Mapleton Dairy Company cheese factory, located in town of Oconomowoc, Waukesha county:

	% fat.
M. Flagan .....	4.0
F. Mainz .....	3.9
S. W. Counsell .....	3.8
E. Dalton .....	3.4
J. Kenney .....	3.8
J. Bonney .....	4.4
T. Delaney .....	4.2
H. Baker .....	4.2
B. Kearnes .....	3.6
W. Denman .....	4.4
W. Byrnes .....	3.8
J. Fitzgerald .....	3.5
L. Pagenkotf .....	3.5
F. Ferris .....	3.6

July 29. Sample of night's milk taken at the Alderly Dairy Association company's cheese factory, July 27, located in town of Ashippun, Dodge county:

W. A. Reid .....	3.3
Geo. Miller .....	3.4
J. J. Reid .....	3.8
E. Webster .....	3.7
N. J. Shannon .....	3.2
W. J. Cox .....	3.3
A. Voigt .....	3.7
A. Borchardt .....	3.7
L. Larson .....	3.4
S. Hays .....	4.0
T. Vincent .....	3.5
S. Leslie .....	3.6
F. D. Gunderson .....	4.0

Aug. 3. The samples of mixed milk, taken Aug. 3 from factory located in town of Newton, near Manitowoc, owned by E. A. Duveneck:

	% fat.
G. Naumann .....	4.0
Chas. Jacob .....	3.9
H. Waack, Jr. ....	4.2
Wm. Fruhriebs .....	3.6
R. Borgwardt .....	4.3
A. Duveneck .....	4.2
Geo. Leucjke .....	4.8
John Clasen .....	3.8
E. Grosshuesch .....	3.5
F. Lemke .....	4.1
H. Sonnenburgh .....	4.0
Carl Eberhardt .....	3.8
M. Reden .....	3.2
H. Lehmkuhl .....	3.8
Wm. Kolb .....	4.3
C. Beckman .....	4.7
P. Ahl .....	3.5
Wm. Buck .....	3.4
Chas. Speath .....	4.0
H. Mundt .....	4.0
C. Brick .....	3.9
E. Ensarge .....	4.4
Jas. Luebke .....	4.2
H. Waack, Sr. ....	4.0
Mrs. John Vogt .....	3.8
Mrs. C. Huebner .....	3.9
Mrs. H. Ansarge .....	4.2
O. Zappfer .....	3.0

Aug. 6. Samples of mixed milk taken August 5 from Ridgeway Creamery:

	% fat.
J. Torphy .....	3.4
Geo. Russell .....	3.2
F. Farwell .....	3.5
E. Schoenaman .....	3.1
J. Ternes .....	3.2
Irvin Paull .....	3.2
Thos. Paull .....	3.4
J. Cretney .....	3.3
Mrs. D. Collins .....	3.8
Sam Moon .....	3.6
Dick Yapp .....	3.3
Wm. Buckingham .....	3.2
T. Stonier .....	3.3
Abe Buckingham .....	3.3
H. Lewis .....	3.4
J. Higgon .....	3.4
T. H. Buckingham .....	3.6
Mrs. John Moon .....	3.3
Frank Yapp .....	3.7



Aug. 14. Samples of mixed milk  
taken Aug. 14, at Dale's Creamery,  
Dale:

	% butter fat.
Dan Leppla .....	4.0
J. H. Leppla .....	4.2
K. Boenner .....	4.0
D. H. Balliet .....	3.4
A. Summers .....	4.0
A. Hoffman .....	3.6
Wm. Degel .....	4.0
Wm. Gritzmacher .....	3.6
O. Vaughn .....	3.4
John Hoffman .....	3.9
Mrs. N. Balliet .....	3.0
H. J. Strelow .....	3.5
H. C. Heuer .....	3.6

Aug. 19. Samples of mixed milk  
taken Aug. 19 at cheese factory situ-  
ated in the town of Fountain Prairie,  
Columbia county:

	% butter fat.
G. Wodell .....	3.3
Chas. Lange .....	4.6
Chas. Pahl .....	4.0
John Tiedt .....	4.2
A. Leisman .....	4.0
Chas. Hamling .....	4.0
A. Kruschke .....	3.0
J. Bronk .....	3.8
F. Hanf .....	3.2
A. Dehnert .....	3.6
F. Banman .....	3.7
H. Dickoff .....	3.8
Otto Miller .....	3.5
W. Buckholtz .....	4.9
Ed. Hughes .....	3.5
G. Hamling .....	3.8
E. Pahl .....	3.4
C. Crinlons .....	3.4
M. Paske .....	3.0
F. Hepp .....	3.8
C. Mulvaney .....	4.0

Aug. 22. Samples of mixed milk taken  
August 22 at the Lime Lake Creamery,  
in the town of Amherst, Portage  
county:

	% butter fat.
P. Peterson .....	3.9
P. Oleson .....	4.1
A. Trihlowski .....	3.9
J. Andrews .....	3.9
L. M. Jelda .....	3.8
G. Hoffman .....	4.1
J. Miller .....	3.9
L. Skuglund .....	4.2
J. Stadtmuller .....	3.9
A. G. Peterson .....	3.8

	% butter fat.
Wm. Thom .....	3.9
C. Ginsky .....	3.9
Wm. Johnson .....	4.0
Wm. Miller .....	4.2
F. Modeen .....	4.2
C. Swenson .....	3.9
J. Trihtowski .....	3.9
E. Moss .....	4.2
P. Gladowski .....	3.8
G. Marx .....	4.0
Fred Nevs .....	4.0
J. Kussman .....	4.1
M. Dusel .....	4.4
C. Prondsenski .....	3.9
A. Ringoolski .....	4.0
L. Cary .....	4.2
Wm. Leary .....	4.0
A. Kunne .....	3.9
L. Brondzynski .....	3.9
A. Swenson .....	4.0
A. P. Peterson .....	4.5
J. Dusel .....	4.0
Wm. Bistow .....	4.0
R. Hidompski .....	3.9
Wm. Milcheltree .....	4.0
Wm. Keef .....	4.0
K. Paderewski .....	3.9
A. Tritline .....	3.9
C. Velund .....	4.1
H. Lumbard .....	4.5
J. Een .....	4.3
D. Barden .....	4.0
Joe Reader .....	3.9
M. Blisky .....	4.0
A. Trechel .....	3.8
Andrew Polly (sample taken Aug. 23) .....	below standard
Joe Morgan .....	4.8
Nic. Trihtowski .....	4.0
R. Wilson .....	4.2
J. Jwanski .....	3.9
J. Lea, Jr. ....	4.7
J. Lea, Sr. ....	4.3

Aug. 25. Samples of mixed milk taken  
August 25 from the Rock River Side  
Cheese Factory, near Mayville:

	% butter fat.
Mrs. A. Machmuller (watered)	below standard
H. Gentz .....	3.6
Wm. Machell .....	3.8
H. Schwarze .....	4.0
John Bromant .....	4.3
C. Gramlow .....	3.7
John Slommel .....	3.7
A. Bosin .....	4.0
C. Machell .....	4.0
B. Fusing .....	4.3

	% butter fat.		% butter fat.
F. Lisco .....	3.8	L. Hopeker .....	4.2
L. Ericksen .....	4.2	W. Dailey .....	3.7
H. Baabe .....	4.3	M. Sagstetter .....	4.6
J. Seering .....	4.4	T. Kearnes .....	4.4
G. Nietschke .....	4.1	A. Peas .....	3.2
Wm. Muehe .....	4.0	W. Rodewald .....	4.6
F. Marahl .....	3.8	J. Sperger .....	3.5
F. Helling .....	4.4	J. Mulheron .....	3.6
F. Luepke .....	3.7	P. Persons .....	3.8
P. Moericke .....	4.0	H. Andrews .....	4.3
F. Opperman .....	4.2	L. Littlefield .....	5.0
L. Krause .....	3.8	H. Evens .....	4.8
E. Black .....	4.8		
A. Schrab .....	3.6		
Otto Fischer .....	4.0		
F. Dehn .....	3.6		
Wm. Klemf .....	3.7		
G. Steinbach .....	4.2	Sept. 3. Samples of mixed milk taken by N. I. Lowery, Irvington:	
E. Steinbach .....	3.9		% butter fat.
Otto Steinbach .....	4.0	Thos. Biles .....	3.6
B. Steinbach .....	3.9	James Shaw .....	4.2
G. Brawalachke .....	3.8	Wm. Shaw .....	3.8
F. Muehe .....	3.6	S. Livingston .....	3.9
Geo. Lauerenz .....	4.0	C. Regett .....	4.0
Albt. Butz .....	3.7	J. Miller .....	3.8
John Bartosch .....	4.5	F. Knaack .....	3.9
Robt. Marohl .....	3.8	G. King .....	4.0
F. Machel .....	4.3	G. Henry .....	4.5
B. Sonentag .....	4.0	E. Sinerright .....	3.8
Aug. Malzahn .....	4.2	D. Bignell .....	4.4
M. B. Kruger .....	3.8		
F. A. Fischer .....	3.9		
Aug. Fischer .....	4.0		
Mrs. C. Maaske .....	3.8		
J. Lisco .....	3.6	Sept. 4. Samples of mixed milk taken Sept. 4 at Durand Cheese Fac- tory:	
J. Kundertmarkt .....	4.0		% butter fat.
R. Machell .....	4.2	Spencer Dewitt .....	3.4
L. Machell .....	3.7	E. Warner .....	4.5
F. C. Luepke .....	3.4	Nick. Schmaker .....	4.2
G. Steinhorst .....	4.7	Nic Powers .....	4.0
F. Neumann .....	3.2	C. Newsburger .....	3.8
Ed. Steinhorst .....	4.0	A. Shaw .....	3.8
Frank Helling .....	4.6	A. Gillmore .....	4.8
C. Fischer .....	4.4	J. Ketner .....	4.7
Albt. Degner .....	4.0	John Post .....	3.2
Mrs. Nic Hoffman .....	4.4	John Debois .....	4.6
		N. Plummer .....	3.7
		F. Stanton .....	4.2
		H. Stanton .....	4.2
		Fred Kellar .....	4.0
		C. Bour .....	3.6
		S. Goodrich .....	3.8
		D. Bahm .....	below standard
		W. Gordon .....	3.8
		M. Barnes .....	4.0
		G. Ridgeway .....	4.6
		Sept. 3 at cheese factory situated in town of Frankford, Pepin county.	
Sept. 2. Samples of mixed milk taken Sept. 2 from cheese factory situated in town of Exile, Pepin county:			
	% butter fat.		
F. Brimmer .....	3.6		
F. Welsing .....	3.8		
F. Braatz .....	4.4		
W. Bundy .....	4.3		
F. Blair .....	3.9		
J. Grumprey .....	3.8		
A. Woods .....	4.6		
A. Anderson .....	3.8		

Sept. 22. Samples of night's milk taken Sept. 21 at Holum cheese factory, situated in the town of Springdale, Dane county:

	% butter fat.
A. Miller .....	4.0
F. Stuse .....	3.4
C. Zurbuchen .....	3.9
O. Geiger .....	3.6
D. O'Connor .....	4.0
F. Klute .....	4.0
W. O'Connor .....	3.8
P. Rue .....	3.4
H. Stugart .....	3.8
B. Hefty .....	3.8
J. Clow .....	3.8
O. Densen .....	4.0

Sept. 22. Samples of morning's milk taken Sept. 22 at Goodwin cheese factory, Verona:

	% butter fat.
J. L. Stussy .....	3.6
C. Rhiner .....	4.2
S. Meyer .....	3.8
G. Zink .....	4.0
E. Erfurth .....	4.8
T. Steward .....	4.4
Mrs. E. Rallo .....	3.8
D. Patton .....	3.6

Sept. 24. Samples of morning's milk taken Sept. 24 at Oak Grove cheese factory:

	% butter fat.
G. Foley .....	4.2
Main Bros. ....	4.8
Aug. Rohrschneider .....	4.8
Aug. Wersonskee .....	4.4
Aug. Rupnow .....	4.9
H. Wersonskee .....	4.4
Wm. Wersonskee .....	4.1
H. Richard .....	4.0
H. Baker .....	4.0
H. Drake .....	4.4
H. Kant .....	4.8
R. Schrap .....	4.0
F. Mekleburg .....	4.3
G. H. Wilson .....	4.0
C. L. Clark .....	4.2
Ed. Prinzlow .....	3.7
H. Rupnow .....	4.6
Mrs. Lindemann .....	3.1
C. L. Corwith .....	4.4
Aug. Goetsch .....	4.0
A. Gentz .....	4.3
F. Nell .....	4.2
E. Richard .....	4.4
F. Ohnsteadt .....	4.0
Wm. Smidt .....	3.3
Wm. Miller .....	4.0
H. Sgert .....	3.5
Wm. Tesch .....	3.8
John Paepkee .....	4.8

## REPORT OF CHEESE FACTORY INSPECTION.

- July 2, 1903.—Name of factory, Rappel No. 2; name of proprietor, J. F. Rappel; P. O. address, Clark's Mills; maker's name, Herman Knuth; has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 192; pounds milk daily, 4,162; pounds cheese daily, 383; style of cheese made, daisies; Babcock test is not used; payments are made pound for 10; have no tester; milk in the cans was fair; factory was kept clean; no screens yet to keep flies out.
- July 6, 1903.—Name of factory, Neosho; name of proprietor, Neosho Cheese & Butter Co.; P. O. address, Neosho; maker's name, Louis Hasse; has not attended Dairy School at Madison; no. of patrons, 37; no. of cows, 425; pounds milk daily, 10,000; pounds cheese daily, 1,000; style of cheese made, brick; payments are made per cwt.; no acid in milk; some milk in cans was bad; the factory was kept clean; there were screens to keep flies out; whey tank is inside; explained the Babcock Test; explained the Wisconsin Curd Test.
- July 8, 1903.—Name of factory, Wolf Hill; name of proprietor, H. T. Timm; P. O. address, Metz; maker's name, H. T. Timm; he attended Dairy School at Madison; no. of patrons, 40; pounds milk daily, 7,700; pounds cheese daily, 726; style of cheese made, flats; Babcock Test is used; average per cent. fat in milk, 3.7; payments are made on fat basis; test of the milk, 3.3 to 4.2; some milk in the cans was off flavor and gassy; no screens yet to keep flies out; whey tank is close up to factory; tank is cleaned out monthly.
- July 10, 1903.—Name of factory, Boyson Cheese Factory; name of proprietor, Boyson Cheese Co.; P. O. address, Fremont, R. F. D. No. 17; maker's name, Ferdinand Grimm; he attended Dairy School at Madison; no. of patrons, 21; no. of cows, about 220; pounds milk daily, 5,300; pounds cheese daily, 495; style of cheese made, flats; Babcock Test is used; average per cent. fat in milk, 3.75; test of the milk, 3.5 to 4.0; some milk in the cans was very gassy; factory kept fairly clean; there will be screens to keep flies out; whey tank is 6 feet from factory; tank is cleaned every week or two.
- July 10, 1903.—Name of factory, Raub factory; name of proprietor or manager, Gapen & Hartwick; P. O. address, Monroe, Green Co., R. 5; maker's name, John Rindlisback; has not attended Dairy School; no. of patrons, 9, no. of cows, 148; kind of cheese made, Swiss; fire kettle used; Babcock Test is not used; payments are made per hundred; milk in the cans was poor; factory kept clean; no screens to keep flies out; whey tanks and barrels 15 feet from factory; whey barrels and tanks cleaned every week.
- July 13, 1903.—Name of factory, Johnson; name of proprietor or manager, D. Anderson; P. O. address, Browntown, Green Co.; maker's name, Fred Weiss; has not attended Dairy School; no. of patrons, 13; no. of cows, 140; pounds milk daily, 3,750; pounds cheese daily, 352; kind of cheese made, Swiss; Babcock Test is not used; milk in the cans was fair; factory kept fairly clean; no screens to keep flies out.

July 13, 1903.—Name of factory, Millhome; name of proprietor, W. G. Streblow; P. O. address, Millhome; maker's name, W. G. Streblow; has not attended Dairy School at Madison; no. of patrons, 24; pounds milk daily, 4,100; pounds cheese daily, 388; style of cheese made, Y. A. and daisies; Babcock Test is used; payments are made on fat basis; some milk in the cans was gassy; factory kept fairly clean; whey tank is 25 feet from factory; tank is cleaned monthly.

July 14, 1903.—Name of factory, Blanchardville; name of proprietor or manager, E. Regez; P. O. address, Blanchardville, Lafayette Co.; maker's name, Andrew Hoesler; has not attended Dairy School; no. of patrons, 9; no. of cows, 150; pounds milk daily, 3,327; pounds cheese daily, 308; kind of cheese made, block; fire kettle used; Babcock Test is used; average per cent. fat in milk, 3.5; milk in the cans was fair; factory was kept fairly clean; no screens to keep flies out; whey tanks and barrels join factory; whey barrels and tanks cleaned every week.

July 15, 1903.—Name of factory, Corry; name of proprietor or manager, Wm. Corry; P. O. address, Argyle, Lafayette Co.; maker's name, Christ Ubert; he has not attended Dairy School; no. of patrons, 9; no. of cows, 170; pounds of milk daily, 3,720; pounds cheese daily, 332; kind of cheese made, Swiss; Babcock Test is not used; payments are made per hundred; milk in cans was fair; the factory kept fairly clean; no screens to keep flies out; whey tanks and barrels are 8 feet from factory; whey barrels and tanks cleaned every week.

July 15, 1903.—Name of factory, Schwarzwald; name of proprietor, Aug. Ebeling; P. O. address, Haven, R. F. D.; maker's name, Aug. Ebeling; has not attended Dairy School at Madison; no. of patrons, 19; pounds milk daily, 5,500; pounds cheese daily, 514; style of cheese made, Y. A. and long horns; Babcock Test is used; payments are made per cwt.; some of the milk in the cans was poor; the factory was kept fairly clean; whey tank is 30 feet from factory; tank is cleaned out weekly.

July 17, 1903.—Name of factory, Legler factory; name of proprietor or manager, P. Legler; P. O. address, Argyle, Lafayette Co.; maker's name, Christ Strauss; he has not attended Dairy School; no. of patrons, 8; no. of cows, 140; pounds milk daily, 2,735; pounds cheese daily, 248; kind of cheese made, Swiss; fire kettle used; Babcock Test not used; payments are made per hundred; milk in the cans was fair; the factory was kept clean; no screens to keep flies out; whey tanks and barrels join factory; whey barrels and tanks are cleaned out every week.

July 20, 1903.—Name of factory, Klondike; name of proprietor or manager, Jac. Bluser; P. O. address, Monroe, Green Co.; maker's name, Louis Urfer; he has not attended Dairy School; no. of patrons, 5; no. of cows, 124; pounds milk daily, 3,355; pounds cheese daily, 300; kind of cheese made, Swiss, fire kettle used; Babcock Test is not used; payments are made per hundred; the factory was kept clean; whey tanks and barrels joining factory; whey barrels and tanks are cleaned out every week.

July 21, 1903.—Name of factory, Kleckner; name of proprietor or manager, Chas. Kleckner; P. O. address, Monroe, Green Co.; maker's name, Fred Roder; he attended dairy school in Switzerland; no. of patrons, 13; no. of cows, 270; pounds milk daily, 5,893; pounds cheese daily, 604; kind of cheese made, brick; steam vat used; Babcock Test is not used; no curd test is used; payments are made per hundred; the milk in the cans was fair; the factory was kept clean; there were no screens to keep flies out; whey tanks and barrels joining factory; whey barrels and tanks are cleaned out every week.



July 22, 1903.—Name of factory, Meythaler; name of proprietor or manager, Ed. Meythaler; P. O. address, Jordan Center; maker's name, Jac. Schusted; he has not attended Dairy School; no. of patrons, 9; no. of cows, 166; pounds milk daily, 4,335; pounds cheese daily, 427; kind of cheese made, Swiss; fire kettle used; Babcock Test is not used; no curd test is used; the factory is kept fairly clean; there were no screens to keep flies out; whey tanks and barrels were 4 feet from factory; whey barrels and tanks are cleaned out every week. The factory is in poor condition in regard to sanitary surroundings.

July 22, 1903.—Name of factory, Rock River; name of proprietor, Rock River Cheese Factory; P. O. address, Mayville; maker's name, Chas. Muenzmaier; he has not attended Dairy School at Madison; no. of patrons, 19; no. of cows, 288; pounds milk daily, 7,000; pounds cheese daily, about 700; style of cheese made, brick; Babcock Test is not used; payments are made per cwt.; the milk in the cans was gassy; whey tank is inside; tank is cleaned out twice a week. Make-room floor is not what it should be. A new cement floor will be put in next fall. An open ditch is used for drainage purposes and it is foul. Have advised them to put in a tile drain with trap.

July 22, 1903.—Name of factory, Rubicon; name of proprietor, Aug. Westphal; P. O. address, Neosho; maker's name, Adelbert Hagen; he has not attended Dairy School at Madison; no. of patrons, 43; pounds milk daily, 9,600; pounds cheese daily, about 960; style of cheese made, brick; Babcock Test is not used; payments are made per cwt.; have no tester; the milk in the cans was fair; the factory was kept fairly clean; whey tank is 40 feet from factory; tank is cleaned out very often.

July 23, 1903.—Name of factory, Johnson; name of proprietor or manager, Wm. Johnson; P. O. address, So. Wayne; maker's name, Christ Frel; he has not attended Dairy School; no. of patrons, 8; no. of cows, 150; pounds milk daily, 3,042; pounds cheese daily, 292; kind of cheese made, Swiss; fire kettle used; Babcock Test is not used; no curd test is used; payments are made per hundred; the milk in the cans was fair; the factory was kept fairly clean; there were no screens to keep flies out; whey tanks and barrels are 8 feet from factory; whey barrels and tanks are cleaned out every week.

July 24, 1903.—Name of factory, Farley; name of proprietor or manager, Chas. Hartwick; P. O. address, So. Wayne, Lafayette Co.; maker's name, Jac. Gempeler; he has not attended Dairy School; no. of patrons, 18; no. of cows, 240; pounds milk daily, 5,735; pounds cheese daily, 540; kind of cheese made, Swiss; fire kettle used; Babcock Test is not used; Wis. curd test is used; payments are made per hundred; the milk in the cans was fair; the factory was kept clean; there were no screens to keep flies out; whey tanks and barrels are 8 feet from factory; whey barrels and tanks are cleaned out every week.

July 24, 1903.—Name of factory, Murphy; name of proprietor or manager, Joe Fooley; P. O. address, So. Wayne, Lafayette Co.; maker's name, Ulrich Nofel; he has not attended Dairy School; no. of patrons, 10; no. of cows, 154; pounds milk daily, 3,525; pounds cheese daily, 326; kind of cheese made, Swiss; fire kettle used; Babcock Test is not used; payments are made per hundred; the milk in the cans was fair; the factory was kept clean; there were no screens to keep flies out; whey tanks and barrels are 10 feet from factory; whey barrels and tanks are cleaned out every week.

July 24, 1903.—Name of factory, West Side; name of proprietor, Aug. Westphal; P. O. address, Neosho; maker's name, Jacob Wenger; he has not attended Dairy School at Madison; no. of patrons, 24; pounds milk daily, 4,800; pounds cheese daily, about 480; style of cheese made, brick; Babcock Test

is not used; payments are made per cwt.; have no tester; the milk in the cans was fair; the factory was kept fairly clean; there were no screens to keep flies out; whey tank is inside; tank is cleaned out weekly or better.

July 26, 1903.—Name of factory, Baldwin; name of proprietor, \_\_\_\_\_; P. O. address, Baldwin; maker's name, \_\_\_\_\_; he has not attended Dairy School at Madison; no. of cows, 160; pounds milk daily, 3,500; pounds cheese daily, 320; Babcock Test is used; payments are made by pooling by test; milk test is 3.85; the milk in the cans was fair; the factory was kept clean; there were screens to keep flies out.

July 27, 1903.—Name of factory, Rhine Center; name of proprietor, Geo. Horneck; P. O. address, R. F. D., Elkhart; maker's name, Geo. Horneck; he has not attended Dairy School at Madison; no. of patrons, 49; pounds milk daily, 10,000; style of cheese made, daisies and picnic; the Babcock Test is used; average per cent. fat in milk, 3.61; payments are made on fat basis; test of the milk is 3.2 to 4.0; some of the milk in the cans was gassy; the factory was kept fairly clean; there were screens to keep flies out; whey tank is 30 feet from factory; tank is cleaned out weekly.

July 27, 1903.—Name of factory, Martin; name of proprietor or manager, D. E. Martin; P. O. address, Brodhead, R. 2; maker's name, John Lenenberger; he has not attended Dairy School; no. of patrons, 12; no. of cows, 180; pounds milk daily, 3,400; kind of cheese made, Swiss; fire kettle used; the Babcock Test is not used; the milk in the cans was fair; the factory was kept clean; there were no screens to keep flies out; whey tanks and barrels are 25 feet from factory; whey barrels and tanks are cleaned out every week.

July 29, 1903.—Name of factory, Stanton; name of proprietor, M. O'Malley; P. O. address, Stanton; maker's name, M. O'Malley; he has attended Dairy School at Madison; no. of patrons, 34; no. of cows, 310; pounds milk daily, 5,600; pounds cheese daily, 500; the Babcock test is used; average per cent. fat in milk, 3.7; payments are made by test; test of the milk is 3.7; the milk in the cans was good; the factory was kept clean; there were no screens to keep flies out.

July 30, 1903.—Name of factory, Ryan; name of proprietor or manager, Jim Connell; P. O. address, Janesville, R. F. D. 4; maker's name, John Bauman; he has not attended Dairy School; no. of patrons, 9; no. of cows, 128; pounds milk daily, 1,900; pounds cheese daily, 175; kind of cheese made, block; fire kettle used; Babcock Test is not used; the milk in the cans was fair; the factory was not kept clean; there were no screens to keep flies out; whey tanks and barrels join factory; whey barrels and tanks are not cleaned out very often. In regard to sanitary surrounding this factory is in a poor condition.

July 31, 1903.—Name of factory, Darboy; location, 5 miles southeast of Appleton; township, Buchanan; owner or manager, Darboy Cheese & Butter Co.; P. O. address, Appleton, R. R. No. 8; name of maker, Ed. A. Row; he has attended Dairy School at Madison; no. of patrons, 48; no. of cows, 319; pounds milk daily, 6,400; pounds of cheese daily, 609; style of cheese flats; Babcock Test is used; Wisconsin Curd Test is seldom used; payments are made per cwt.; weight of milk, 177,427; average test, 3.70; pounds of cheese, 16,897, at last payment, June; there were screen doors and windows; tile drain below surface; location and condition of whey tank, 40 feet away, cleaned twice a month, whey is not heated; condition of building, good; condition of apparatus, fair except cheese hoops, which are not in perfect repair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, usually fair, some gassy lately; building is painted outside.

- Aug. 1, 1903.—Name of factory, East Seymour; location, Seymour, 1 mile east; township, Seymour, section 27; owner or manager, Henry Melchert; P. O. address, Seymour; name of maker, Henry Melchert; he has not attended Dairy School at Madison; no. of patrons, 41; pounds of milk daily, 6,000; pounds of cheese daily, 595; style of cheese, flats; the Babcock Test is used; Wisconsin Curd Test is not used; inspector's test of composite milk sample for fat, 3.2 to 5.4; payments are made on fat basis; wt. of milk, 76.263; av. test, 3.75; pounds of cheese, 7.437 at last payment; there were screen doors and windows; will soon put in a tile drain; location and condition of whey tank, close to building, cleaned often; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, usually good; condition of milk in cans, clean; building is painted outside.
- Aug. 4, 1903.—Name of factory, Center Valley; location, Dorchester, 4 miles N. W.; township, Little Black, sec. 26; owner or manager, H. Laabs; P. O. address, Dorchester; name of maker, A. G. Laabs; he has not attended Dairy School at Madison; no. of patrons, 44; no. of cows, 302; pounds of milk daily, 4,800; pounds of cheese daily, 455; style of cheese, square prints; the Babcock Test is used; Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 134.212; average test, 3.77; pounds of cheese, 13.232 at last payment, June; there were no screen doors or windows; drainage, trough leading to open ditch; location and condition of whey tank, 10 feet away from building, clean; condition of building, fair, make-room not sealed inside, will build new make-room; condition of apparatus, good except curd mill; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, some too ripe, some gassy; building is not painted outside.
- Aug. 4, 1903.—Name of factory, Deronda; name of proprietor, J. G. Aune; P. O. address, Deronda; maker's name, J. G. Aune; he attended Dairy School at Madison; no. of patrons, 29; no. of cows, 125; pounds milk daily, 2,500; pounds cheese daily, 240; the Babcock Test is used; average per cent. fat in milk, 4.0; payments are made by test; inspector's test of the milk, 4.0; the milk in the cans was good; the factory was kept clean; there were screens to keep flies out; whey tank is near factory; tank is cleaned out every day.
- Aug. 7, 1903.—Name of factory, Greenleaf; location, Greenleaf; owner or manager, L. L. Clark; P. O. address, Greenleaf; name of maker, L. L. Clark; he has not attended Dairy School at Madison; no. of patrons, 48; pounds of milk daily, 9,840; pounds of cheese daily, 947; style of cheese, flats and cheddars; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis; weight of milk, 328.020; average test, 3.56; pounds of cheese, 31.933 at last payment, June; there were screen doors and windows; tile drain; location and condition of whey tank, 15 feet away, cleaned monthly; condition of building, good; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, some gassy and not too clean; building is painted outside.
- Aug. 7, 1903.—Name of factory, Cedar Bend; name of proprietor, co-operative; P. O. address, Osceola; maker's name, E. E. Baies; he has attended Dairy School at Madison; no. of patrons, 28; no. of cows, 220; pounds milk daily, 4,000; pounds cheese daily, 420; the Babcock Test is used; average per cent. fat in milk, 4.2; how are payments made, by test; inspector's test of the milk, 4.25; the milk in the cans was good; the factory was kept clean; there were screens to keep flies out; whey tank is 120 feet from factory; tank is cleaned out once a week.

Aug. 8, 1903.—Name of factory, East Farmington; name of proprietor, W. T. Koch; P. O. address, East Farmington; maker's name, H. Youmans; he has not attended Dairy School at Madison; no. of patrons, 46; no. of cows, 460; pounds milk daily, 9,000; pounds cheese daily, 920; the Babcock Test is used; average per cent. fat in milk, 3.8; payments are made by test; the milk in the cans was good; the factory was kept fairly clean; there were no screens to keep flies out; whey tank is 10 feet from factory; tank is cleaned once a week.

Aug. 10, 1903.—Name of factory, Lagrandeur No. 4; location, East Farmington, Polk county; owner or manager, H. A. Lagrandeur; P. O. address, Somerset; name of maker, E. L. Davis; he has attended Dairy School at Madison; no. of patrons, 34; no. of cows, 265; pounds of milk daily, 5,000; pounds of cheese daily, 500; the Babcock test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 3.8; payments are made by test; there were screen doors and windows; drainage, good, underground to a creek; location and condition of whey tank, 25 feet away in good shape; condition of building, good, brick and basement curing room; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good, mostly all small cans; condition of milk in cans, fair; the building is not painted outside.

Aug. 10, 1903.—Name of factory, Lagrandner No. 3; location, East Farmington, Polk county; owner or manager, H. Lagrandeur; P. O. address, Somerset; name of maker, C. L. Walker; he has not attended Dairy School at Madison; no. of patrons, 23; no. of cows, 3200; pounds of milk daily, 3,000; pounds of cheese daily, £20; the Babcock test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 3.8; payments are made by test; there were screen doors and windows; drainage underground, good; whey tank is 35 feet off in good shape; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk cans, fair; building is painted outside.

Aug. 11, 1903.—Name of factory, Sand Hill; location, Somerset, St. Croix county; owner or manager, W. F. Koch; P. O. address, East Farmington; name of maker, C. F. Raush; he has not attended Dairy School at Madison; no. of patrons, 47; no. of cows, 475; pounds of milk daily, 4,800; pounds of cheese daily, 475; the Babcock Test is used; inspector's test of composite milk sample for day, 4.0; payments are made by test; there were no screen doors or windows; drainage good; whey tank 20 feet away, not clean; condition of building, poor; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk cans, fair; building is painted outside.

Aug. 11, 1903.—Name of factory, Lagrandeur No. 1; location, Somerset, St. Croix county; owner or manager, H. Lagrandeur; P. O. address, Somerset; name of maker, C. W. Kuehne; he has not attended Dairy School at Madison; no. of patrons, 33; no. of cows, 175; pounds of milk daily, 3,300; pounds of cheese daily, 310; the Babcock test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 3.8; payments are made by test; there were screen doors and windows; drainage underground, good; whey tank 20 feet underground; condition of building, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fair; the building is not painted on the outside.

Aug. 12, 1903.—Name of factory, Starr; location, Somerset; owner or manager, H. Lagrandeur; P. O. address, Somerset; name of maker, C. Utrmark; he has attended Dairy School at Madison; no. of patrons, 32; no. of cows, 179; pounds of milk daily, 3,500; pounds of cheese daily, 370; the Babcock test is



used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.1; payments are made by test; there were screen doors and windows; drainage underground to river; whey tank 15 feet away, good; condition of building, good, brick and basement curing room; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good.

Aug. 12, 1903.—Name of factory, Cedar Lake; location, East Farmington; owner or manager, W. F. Koch; P. O. address, E. Farmington; name of maker, Aug. Euberg; he has not attended Dairy School at Madison; no. of patrons, 25; no. cows, 225; pounds of milk daily, 4,500; pounds of cheese daily, 440; the Babcock test is used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.8; payments are made by test; there were screen doors and windows; drainage good; whey tank 65 feet away, good; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, overripe; the building is painted outside.

Aug. 12, 1903.—Name of factory, no name; location, 5 miles sw Columbus, twp. Columbus, sec. 19; owner or manager, F. C. Westphal; P. O. address, R. F. D., Columbus; name of maker, F. C. Westphal; he has not attended Dairy School at Madison; no. of patrons, 24; pounds of milk daily, 2,850; pounds of cheese daily, 295; the Babcock test is used; the Wisconsin Curd Test is not used; payments are made per cwt.; weight of milk, 93,196; and pounds of cheese, 9,312, at last payment, May; there were screen doors and windows; tile drain; whey tank 20 feet from factory, clean, whey not heated; condition of building, very good; condition of apparatus, all good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, some gassy; building is painted outside; an exceptionally clean factory and well kept.

Aug. 14, 1903.—Name of factory, Pine Grove; owner or manager, R. C. Behnke; P. O. address, Hayton R. F. D.; name of maker, Wm. Strodhoff; he has not attended Dairy School at Madison; no. of patrons, 41; pounds of milk daily, 4,423; pounds of cheese daily, 460; style and quality of cheese, square prints, good; the Babcock test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; figures for weight of milk not available at factory; there were no screen doors and windows; everything drained into whey tank; whey tank 20 feet from building, cleaned seldom; condition of building, fair, except creamery room; condition of apparatus, fair, except hoops, which were not clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted on outside.

Aug. 14-15, 1903.—Name of factory, Granton; location, Granton; owner or manager, R. Paulson; P. O. address, Granton; name of maker, Aug. Allwardt; he has attended Dairy School at Madison; no. of patrons, 15; no. of cows, 95; pounds of milk daily, 1,800; pounds of cheese daily, 182; the Babcock test is used; the Wisconsin Curd test is used; inspectors' test of composite milk sample for day, 3.7; payments are made by test; there were screen doors and windows; open drain to creek, good; whey tank overhead, good; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Aug. 18, 1903.—Name of factory, Junction; location, Wrightstown, town Buchanan, sec. 8; owner or manager, Wm. C. Kono; P. O. address, South Kaukauna, No. 14; name of maker, Wm. C. Kono; he has not attended Dairy School at Madison; no. of patrons, 23; no. of cows, 185; pounds of milk daily, 4,000; pounds of cheese daily, 365; the Babcock test is used; the Wis-



consin Curd Test is not used; payments are made per cwt.; there were no screen doors or windows, but soon will be; no provisions for drainage; whey tank 35 feet from building, clean; condition of building, new, not yet finished, fairly clean; condition of apparatus, good; condition of patrons' milk cans, some cans are not perfectly clean; condition of milk in cans, some gassy and bad flavor; building is not yet painted outside; new factory; started making cheese July 28.

Aug. 20, 1903.—Name of factory, King; owner or manager, Carl King; P. O. address, Brodhead; name of maker, D. Eberhart; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 100; pounds of milk daily, 1,900; pounds of cheese daily, 190; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire-kettle used; there were no screen doors or windows; drainage poor condition; condition of building, poor; condition of apparatus, poor, not in very clean condition; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is not painted outside.

Aug. 21, 1903.—Name of factory, Pigeon River; location, Marion, Dupont, twp., sec. 23; owner or manager, Geo. E. Bonick; P. O. address, Marion, R. F. D.; name of maker, Geo. E. Bonick; he has attended Dairy School at Madison; no. of patrons, 26; no. of cows, 150; pounds of milk daily, 2,520; pounds of cheese daily, 250; the Babcock test is used; the Wisconsin Curd Test is not often used; payments are made on fat basis; weight of milk, 67,750; average test, 3.7; pounds of cheese, 6,177, at last payment, June; only one screen door; no provisions yet but will put in tile drainage; whey tank 15 feet from building, clean; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, some wild food flavor and gassy; the building is painted outside; a new factory, started up in May, this year.

Aug. 22, 1903.—Name of factory, Pengra; location, country, town Sylvester, sec. 23; owner or manager, W. A. Pengra; P. O. address, Monroe, R. 2; name of maker, Emil Hofen; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 187; pounds of milk daily, 4,100; pounds of cheese daily, 372; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire-kettle used; there were no screen doors and windows; drainage enters about 10 feet from building; whey tank in not very good condition; condition of building, old; condition of apparatus, fair, in clean condition; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside; the drainage enters into a filthy hole next to building, which makes it very bad.

Aug. 22-23, 1903.—Name of factory, Granton; location, Granton; owner or manager, R. Paulson; P. O. address, Granton; name of maker, Aug. Allwardt; he has attended Dairy School at Madison; no. of patrons, 18; no. of cows, 105; pounds of milk daily, 1,900; pounds of cheese daily, 190; the Babcock test is used; Inspector's test of composite milk sample for day, 3.9; payments are made by test; weight of milk, 37,200; average test, 3.8; there were no screen doors or windows; drainage open but good; whey tank upstairs in store room, good; condition of building fair, creamery and cheese factory combined; condition of apparatus, good, new; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk cans, mostly good; the building is painted on the outside.

Aug. 24-25, 1903.—Name of factory, Christie; location, near Greenwood, town Weston, sec. 3; owner or manager, R. Paulson; P. O. address, Granton; maker, F. Vektora; has not attended Dairy School at Madison; no. patrons,

21; no. cows, 175; pounds of milk daily, 3,400; pounds of cheese daily, 320; Babcock test is used; the Wisconsin test is not used; inspector's test of composite milk sample for day, 3.9; payments are made by test; weight of milk, 110,690; average test, 3.8; and pounds of cheese, 10,560 at last payment; there were no screen doors or windows; drainage open and not very good; location and condition of whey tank close to factory, but in good shape; condition of building, good, new, built this spring; condition of apparatus, good, new; condition of surroundings, good; condition of patrons' milk cans, mostly all new and good; condition of milk in cans, only fair, overripe; the building is not painted on outside, but will be painted very soon.

Aug. 25, 1903.—Name of factory, Evanswood; owner or manager, Evanswood Cheese Ass'n; P. O. address, Weyauwega; name of maker, Frank Young; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 220; pounds of milk daily, 3,440; pounds of cheese daily, 350; the Babcock test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 110,749; average test, 3.66; and pounds of cheese, 10,065 at last payment, July; there were screen doors and windows; no drainage provisions, whey tank two feet from building, fairly clean; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, some off flavor and gassy; the building is painted outside.

Aug. 25, 1903.—Name of factory, Crinnells; location, country, town Washington, sec. 34; owner or manager, Lois Dodge; P. O. address, Monroe, R. 4; name of maker, Arnold Bruegger; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 180; pounds of milk daily, 3,700; pounds of cheese daily, 336; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire-kettle is used; there were no screen doors or windows; drainage enters a building, bad condition; whey tank fair, barrels in poor condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, one who has very old cans; condition of milk in cans, fair; building is painted on outside; remarks, whey barrels were in a filthy condition.

Aug. 25, 1903.—Name of factory, Nick Freiday; location, country, twp. Washington; owner or manager, Nick Friday; P. O. address, Monticello; name of maker, Robert Oeterli; he has not attended Dairy School at Madison; no. of patrons, 5; no. of cows, 140; pounds of milk daily, 3,800; pounds of cheese daily, 342; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire-kettle used; there were no screen doors and windows; drainage, fair; whey tank joins building, poor condition; condition of building, poor and old; condition of apparatus, fair; condition of surroundings, poor.

Aug. 26, 1903.—Name of factory, Altman, Jac; location, country town Mt. Pleasant; owner or manager, Jac. Altman; P. O. address, Monticello; name of maker, Jac. Altman; he has not attended Dairy School at Madison; no. of patrons, 1; no. of cows, 40; pounds of milk daily, 1,200; pounds of cheese daily, 109; the Babcock test is not used; no Curd Test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; no drainage; no tank nor barrels for whey; condition of building, fair; condition of apparatus, fair; condition of surroundings, very poor, near barn yard and hog pen; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Aug. 26, 1903.—Name of factory, Freiday, John; location, country, Exeter; owner or manager, John Freiday; P. O. address, Monticello; name of maker, Eugene Reider; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 140; pounds of milk daily, 3,400; pounds of cheese daily, 301; the Babcock test is not used; the Wisconsin Curd Test is not used;

payments are made per hundred; fire kettle is used; there were no screen doors or windows; drainage enters about 10 feet from building; whey barrels in poor condition; condition of building, poor; condition of apparatus, fair, not very clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Aug. 27, 1903.—Name of factory, —; location, Weyauwega, town Fremont, sec. 28; owner or manager, Wm. Stange; P. O. address, Weyauwega; name of maker, Wm. Stange; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 227; pounds of milk daily, 3,767; pounds of cheese daily, 376; the Babcock Test is used; the Wisconsin Curd Test is seldom used; payments are made per cwt.; weight of milk, 126,029; and pounds of cheese, 11,976, at last payment, July; there were screen doors and windows; drainage trough 75 feet long, leading to open ditch; whey tank 100 feet from building, cleaned monthly, not sufficiently clean; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, some dirty; the building is painted on outside.

Aug. 27, 1903.—Name of factory, Ellis; location, country, town So. Wayne, sec. 23; owner or manager, Madrells; P. O. address, So. Wayne, La Fayette county; name of maker, H. W. Wenger; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 156 pounds of milk daily, 2,800; pounds of cheese daily, 255; the Babcock test is not used; no Curd Test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, poor condition; whey barrels in very poor condition; condition of building, poor very old; condition of apparatus, fair; condition of surroundings, poor, drainage has no fall; building painted outside; remarks, whey barrels are in a very filthy condition, as they have never been cleaned for this season.

Aug. 28-29, 1903.—Name of factory, Lone Rock; location, Camp Douglas, town Orange, sec. 14; owner or manager, Wm. Bires; P. O. address, New Lisbon; name of maker, A. E. Macklin; P. O. address, New Lisbon; he has not attended Dairy School at Madison; no. of patrons, 37; no. of cows, 280; pounds of milk daily, 4,300; pounds of cheese daily, 450; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.0; payments are made by test; weight of milk, 141,503; average test, 4.0; and pounds of cheese, 13,520 at last payment; there were no screen doors or windows; drainage open and poor; condition of building, only fair, floor needs fixing; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good mostly, one or two nasty; condition of milk in cans, good; the building is not painted on outside.

Aug. 28, 1903.—Name of factory, Lowver; location, country, town Cadiz, sec. 18; owner or manager, Geo. Lowver; P. O. address, Browntown, Green Co.; name of maker, Gotfr. Burkhalter; has attended Dairy School in Switzerland; no. of patrons, 15; no. of cows, 156; pounds of milk daily, 3,800; pounds of cheese daily, 345; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettle used; there were no screen doors and windows; drainage fair; whey tank, fair condition; condition of building, poor, very old; condition of apparatus, fair; condition of surroundings, fair; condition of milk in cans, fair; the building is painted on outside.

Aug. 29, 1903.—Name of factory, Brant; location, 4 miles northwest Chilton; owner or manager, John Snyder; P. O. address, Chilton, R. F. D. No. 3; name of maker, John Snyder; he has not attended Dairy School at Madison; no. of patrons, 24; pounds of milk daily, 3,600; pounds of cheese daily, 337; the Babcock Test is used; the Wisconsin Curd Test is not used; payments

are made on fat basis; weight of milk, 88,218; average test, 3.6; and pounds of cheese, 7,705, at last payment, July 1st to 20th; there were no screen doors and windows; drainage slops drop through floor on the ground, which slopes away; whey tank 60 feet from building, cleaned only twice a year, unclean; condition of building, unclean inside, decidedly so; condition of apparatus, fair, most of it; condition of surroundings, fair; condition of patrons' milk cans, fair; building once painted, but worn away; remarks, I told the proprietor that I considered his factory unclean and unsanitary and called his attention to the laws of 1903.

Aug. 29, 1903.—Name of factory, —; location, 4 miles northeast of Chilton; owner or manager, August Kreuger; P. O. address, Chilton; name of maker, August Krueger; he has not attended Dairy School at Madison; no. of patrons, about 30; pounds of milk daily, about 4,700; the Babcock Test is not much used; the Wisconsin Curd Test is not used; payments are made per hundred; there were no screen doors or windows; no provisions for drainage, whey stands under factory on the ground; whey tank 10 feet from building, not clean; condition of building, neglected inside; condition of apparatus, some unclean; condition of surroundings, filthy, ground soaked with whey; condition of patrons' milk cans, did not see milk or cans; building is painted outside.

Aug. 30, 1903.—Name of factory, York; location, Granton; owner or manager, J. Daughatter; P. O. address, Thorp; name of maker, James Steller; he has not attended Dairy School at Madison; no. of patrons, 20; pounds of milk daily, 3,600; pounds of cheese daily, 380; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.2; payments are made by test; weight of milk, 117,252; average test, 3.89; and pounds of cheese, 11,670, at last payment; there were no screen doors and windows; drainage, open, not good; whey tank 45 feet, fair; condition of building, new, but not yet finished, only fair; condition of apparatus, good, new this spring; condition of surroundings, good; condition of patrons' milk cans, mostly all good; condition of milk in cans, good; building is not painted on outside.

Aug. 31, 1903.—Name of factory, Rockwell; location, country, town Wayne, sec. 34; owner or manager, Aug. Stackpole; P. O. address, So. Wayne, La Fayette county; name of maker, Anton Huber; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 148; pounds of milk daily, 3,004; pounds of cheese daily, 272; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters about 20 feet from building, but has no fall; whey tank 14 feet from building; condition of building, poor; condition of apparatus, not very clean; condition of surroundings, bad, as it is surrounded by hog pens; condition of patrons' milk cans, some have very poor cans; condition of milk in cans, one patron has very poor milk; building is painted on outside.

Sept. 1, 1903.—Name of factory, Hollyhead; location, country, town Dodgeville; co-operative; P. O. address, Ridgeway, Iowa county; name of maker, Ad. Yoss; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 35; pounds of milk daily, 1,750; pounds of cheese daily, 159; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage in poor condition; whey tank in poor condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, drainage forms a filthy hole; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is not painted outside.



Sept. 2, 1903.—Name of factory, —; location, Sheboygan Falls, twp. Sheboygan Falls, sec. 33; owner or manager, Frank A. Fenner; P. O. address, Sheboygan Falls, R. F. D.; name of maker, Frank A. Fenner; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 330; pounds of milk daily, 6,500; pounds of cheese daily, 625; the Babcock Test is used; the Wis. Curd Test is not used; payments are made per cwt.; weight of milk, 237,079; and pounds of cheese, 21,801, at last payment; there were screen doors and windows; tile drain; whey tank 60 feet from building, fairly clean; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, some rusty; condition of milk in cans, some dirty; the building is painted on the outside.

Sept. 3, 1903.—Name of factory, Riverside; location, Elkhart Lake, twp. Rhine, sec. 13; owner or manager, Henry Horneck; P. O. address, Elkhart Lake, R. F. D. No. 34; name of maker, Henry Horneck; he has not attended Dairy School at Madison; no. of patrons, 26; no. of cows, 293; pounds of milk daily, 6,000; pounds of cheese daily, 587; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 193,900; average test, 3.35; and pounds of cheese, 17,450, at last payment, June; there were screen doors and windows; drainage, creek running close to building; whey tank 25 feet from building, clean; condition of building, fair; condition of apparatus, good except whey pipes, should be open troughs instead; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, usually fair; the building is not painted outside.

Sept. 3, 1903.—Name of factory, Barreldown; location, country, Mineral Point, Iowa Co., sec. 20; owner or manager, J. Mitchell; P. O. address, Mineral Point, Iowa Co.; name of maker, Fred Schuler; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 118; pounds of milk daily, 2,800; pounds of cheese daily, 311; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per pound; steam vats are used; no screen doors or windows; drainage enters into road, poor condition; whey barrels in very poor condition; condition of building, fair, cellar is quite poor; condition of apparatus, fairly clean; condition of surroundings, poor drainage, forming into a filthy hole; condition of patrons' milk cans, some were old and rusty, which should not be used; condition of milk in cans, poor on account of unsanitary condition of barrels; building is painted outside.

Sept. 4, 1903.—Name of factory, Ridgeway; location, Ridgeway; owner or manager, Wm. Kraemer; P. O. address, Ridgeway, Iowa Co.; name of maker, Karl Messuli; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 200; pounds of milk daily, 4,000; pounds of cheese daily, 363; style of cheese, Swiss; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettle is used; there were no screen doors or windows; drainage enters into a filthy hole next to building; location and condition of whey tank, joining to factory, fair condition; condition of building, poor; apparatus in fair, clean condition, but very old tools; condition of surroundings, poor, hog pen next to building; patrons' milk cans in fair condition; condition of milk in cans, fair; building is painted outside.

Sept. 4, 1903.—Name of factory, Millbrick; location, Ridgeway; owner or manager, John Swenson; P. O. address, Ridgeway, Iowa Co.; name of maker, Fred Hawerder; he has not attended Dairy School; no. of patrons, 12; no. of cows, 250; pounds of milk daily, 4,700; pounds of cheese daily, 427; style of cheese, Swiss; the Babcock Test is not used; no Wis. curd test used; payments made per cwt.; steam kettle used; there were no screen doors or windows;



drainage is good; whey tank joining to building; condition of building, poor; condition of apparatus, fair, good steam outfit, in clean condition; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fair; building is painted outside.

Sept. 5, 1903.—Name of factory, Hide; location, Ridgeway, Iowa Co.; owner or manager, John Johnson; P. O. address, Barneveld, Iowa Co.; name of maker, John Schultz; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 212; pounds of milk daily, 3,700; pounds of cheese daily, 336; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors and windows; drainage enters near to building; location and condition of whey tank, fair; condition of building, fair; condition of apparatus, fair; condition of surroundings, poor, drainage forms a filthy place; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 7, 1903.—Name of factory, Severtson; location, Lindon, sec. 26; owner or manager, P. A. Peterson; P. O. address, Edmund; name of maker, Milt. Zinfueh; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 200; pounds of milk daily, 3,400; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettle is used; there were no screen doors or windows; drainage enters 70 feet from building; location and condition of whey tank, barrels 40 feet from building; condition of building, very good; condition of apparatus, very good, clean; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good; building is painted outside. This is one of the best factories which I have yet seen; very good in all respects.

Sept. 8, 1903.—Name of factory, Burr Oak; location, Dodgeville; owner or manager, Thom Thomas; P. O. address, Dodgeville, Iowa Co.; name of maker, August Regez; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 140; pounds of milk daily, 3,400; pounds of cheese daily, 340; style of cheese, block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters 24 feet from building; location and condition of whey tank, 10 feet from building, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk cans, fair; building is not painted outside.

Sept. 9, 1903.—Name of factory, Blotz; location, Dodgeville; owner or manager, Jno. Blotz; P. O. address, Dodgeville, Iowa Co.; name of maker, Wm. Wenger; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 170; pounds of milk daily, 3,080; pounds of cheese daily, 342; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors or windows; drainage is 30 feet from building; location and condition of whey tank, poor; condition of building, very poor; condition of apparatus, poor, and not very clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 10, 1903.—Name of factory, Patterson; location, Mineral Point; owner or manager, D. Patterson; P. O. address, Mineral Point, Iowa Co.; name of maker, Peter Steuri; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 130; pounds of milk daily, 2,400; pounds of cheese daily, 266; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam

vat used; there were no screen doors or windows; drainage enters 40 feet from building; location and condition of whey tanks, barrels in very poor condition; condition of building, poor, very old; condition of apparatus, fairly clean; condition of surroundings, poor, very low; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 11, 1903.—Name of factory, North Survey; location, Dodgeville; owner or manager, C. H. Berryman; P. O. address, Dodgeville, Iowa Co.; name of maker, Cap. Meyer; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 220; pounds of milk daily, 4,900; pounds of cheese daily, 323; style and quality of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters 30 feet from building; location and condition of whey tank, barrels 8 to 10 feet; condition of building, fair; condition of apparatus, fair; condition of surroundings, poor; condition of patrons' milk cans, some cans are old and rusty; condition of milk in cans, fair; building is painted outside.

Sept. 12, 1903.—Name of factory, Adell; location, Adell; owner or manager, S. Aigner; P. O. address, Adell; name of maker, S. Aigner; he has not attended Dairy School at Madison; no. of patrons 21; pounds of milk daily, 4,100; pounds of cheese daily, 370; style of cheese, daisies and long horns; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 132,264; average test, 3.5; pounds of cheese, 12,024 at last payment; there were screen doors and windows; box drain underground; location and condition of whey tank, 40 feet from building, not cleaned often; condition of building, good; condition of apparatus, fair; condition of surroundings, ground whey soaked; condition of patrons' milk cans, rusty; condition of milk in cans, some dirty; building not yet painted outside, it is new and hardly completed.

Sept. 14, 1903.—Name of factory, Foegeli; location, Sylvester; owner or manager, A. Foegeli; P. O. address, Monroe; name of maker, G. Steinman; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 120; pounds of milk daily, 1,970; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat is used; there were no screen doors or windows; drainage in very poor condition; location and condition of whey tank, barrels in poor condition; condition of building fair; condition of apparatus, fair; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 15, 1903.—Name of factory, Blumer; location, Jefferson, sec. 18; owner or manager, Anna Blumer; P. O. address, Monroe; name of maker, John Blumer; he has not attended Dairy School at Madison; no. of patrons, 5; no. of cows, 85; pounds of milk daily, 1,500; style of cheese, limburger; the Babcock test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage in poor condition; location and condition of whey tank, joining to building; condition of building, poor, very old; condition of apparatus, poor; condition of surroundings, poor; building is not painted outside.

Sept. 15, 1903.—Location, Cecil; Washington township, sec. 11; owner or manager, A. J. Natzke; P. O. address, Cecil; name of maker, A. J. Natzke; he has not attended Dairy School at Madison; no. of patrons, 22; pounds of milk daily, 2,600; pounds of cheese daily, 279; style of cheese, flats; quality, fair; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 75,118; average test, 3.92; pounds of cheese, 7,350 at last payment, July; there were no screen doors or

windows; no provisions for drainage; location and condition of whey tank, 30 feet from building, cleaned two to four times a month; condition of building, good; condition of apparatus; good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 16, 1903.—Name of factory, Franklin; location, Glarus, sec. 7; owner or manager, D. Hogan; P. O. address, Monroe; name of maker, Ulrich Rami; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 140; pounds of milk daily, 3,5000; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage in fair condition; location and condition of whey tank, tanks in building, barrels fair distance; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair, with exception of one patron; building is painted outside.

Sept. 16-17, 1903.—Name of factory, Iron Creek; location, Menomonie, Spring Brook township, sec. 1; owner or manager, Jacob Martensen; P. O. address, Menomonie; he attended Dairy School at Madison; no. of patrons, 30; pounds of milk daily, 3,500; pounds of cheese daily, 380; style and quality of cheese, twins; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.3; payments are made by test; weight of milk, 158,642; average test, 3.8; pounds of cheese, 1,320 at last payment, June; there were screen doors and windows; drainage opens out on ground, very bad; location and condition of whey tank, up stairs, good; condition of building, good, fine curing room, sub-earth duct; condition of apparatus, good; condition of surroundings, only fair, drainage makes it bad; condition of patrons' milk cans, good; condition of milk in cans, good; building is painted outside.

Sept. 19, 1903.—Location, Sheboygan, Wilson township, sec. 16; owner or manager, H. C. Gartman; P. O. address, Sheboygan No. 5; name of maker, H. C. Gartman; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 263; pounds of milk daily, 4,900; pounds of cheese daily, 475; style and quality of cheese, flats, fair; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per cwt.; weight of milk, 170,954; pounds of cheese, 15,937 at last payment, July; there were screen doors and windows; drainage pipe leading to ditch 80 feet away; location and condition of whey tank, 50 feet from building, cleaned weekly; condition of building, old, fairly clean; condition of apparatus, clean; condition of surroundings, good; condition of patrons' milk cans, some rusty; condition of milk in cans, some dirty, gassy; building is painted outside.

Sept. 21, 1903.—Name of factory, Raub; location, Jefferson, sec. 5; owner or manager, W. F. Hartwig; P. O. address, Monroe, Green Co.; name of maker, John Rindlisback; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 148; pounds of milk daily, 3,000; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; fire vats used; there were no screen doors or windows; drainage enters good distance from building; location and condition of whey tank, in building, barrels 15 feet from building; condition of building, poor, old; condition of apparatus, fair; condition of surroundings, whey barrels in poor condition; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 22, 1903.—Location, Cecili, Washington township, sec. 32; owner or manager, Theo. W. Natzke; P. O. address, Bonduel; name of maker, Theo. W. Natzke; he has not attended Dairy School at Madison; no. of patrons, 39;

pounds of milk daily, 4,500; pounds of cheese daily, 465; style of cheese, daisies; the Babcock Test is used some; the Wisconsin Curd Test is not used; payments are made per cwt.; weight of milk, 155,350; pounds of cheese, 15,009 at last payment, July; there were no screen doors or windows; no provisions for drainage; location and condition of whey tank, 15 feet from building, cleaned once a week or two; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, some gassy; building is not painted outside.

Sept. 23, 1903.—Name of factory, Johnson; location, country; owner or manager, Johnson; P. O. address, So. Wayne, Lafayette Co.; name of maker, Christ Frei; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 150; pounds of milk daily, 2,500; style of cheese, Swiss and block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire vats used; there were no screen doors or windows; drainage very poor; location and condition of whey tank, poor; condition of building, old and poor; condition of apparatus, not clean; condition of surroundings, poor; hog pen next to building; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 24, 1903.—Name of factory, White; location, Clarno; owner or manager, Frank Corb; P. O. address, Monroe; name of maker, Rordlisberger; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 140; pounds of milk daily, 2,600; style of cheese, Swiss; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage fair distance from building; location and condition of whey tank, barrels 10 feet from building, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 25, 1903.—Name of factory, Elmer & Wild; location, Mt. Rose; owner or manager, Elmer & Wild; P. O. address, Belleville, R. 59; name of maker, Otto Vogel; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 125; pounds of milk daily, 2,100; style of cheese, limburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors or windows; drainage enters good distance from building; condition of whey barrels fair; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 25, 1903.—Name of factory, Fritz; location, Mt. Rose; owner or manager, John Fritz; P. O. address, Belleville; name of maker, Emil Roeder; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 220; pounds of milk daily, 3,300; style of cheese, limburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors and windows; drainage 16 feet from building; whey barrels in very poor condition; condition of building, poor, very old; condition of apparatus, fair; condition of surroundings, poor, whey barrels producing bad odor as they are next to building; condition of patrons' milk cans, fair; condition of milk in cans, fair at present; building is not painted on outside.

Sept. 26, 1903.—Name of factory, Mud Creek; location, Valders, Eaton township, sec. 12; owner or manager, H. A. Olm & Son; P. O. address, Valders, R. F. D.; name of maker, Otto Olm; he has not attended Dairy School at Madison; no. of patrons, 30; pounds



of milk daily, 3,800; pounds of cheese daily, 380; style of cheese, Y. A. and squares; Babcock Test is used; Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 105,896; average test, 3.84; pounds of cheese, 10,501 at last payment, August; there were no screen doors or windows; drainage box under ground, leads across road to ditch; location and condition of whey tank, near building, not cleaned often; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside. Sanitary conditions better than on first visit.

Sept. 26, -903.—Name of factory, Peerless; location, Primrose; owner or manager, H. Hoffman; P. O. address, Belleville, Dane Co.; name of maker, G. Langacker; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 300; pounds of milk daily, 4,700; style of cheese, limburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors or windows; drainage 35 feet from building; whey barrels in poor condition; condition of building, poor, very old; condition of apparatus, fair; condition of surroundings, poor, whey barrels joining to building; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 26, 1903.—Name of factory, Standard; location, Primrose; owner or manager, Joseph Fjellstadt; P. O. address, R. F. D. 70, Mt. Horeb; name of maker, H. Elmer; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 250; pounds of milk daily, 4,700; style of cheese, limburger; Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; steam vats are used; there were no screen doors or windows; drainage 12 feet from building, poor condition; whey barrels in very poor condition; condition of building, poor, old; condition of apparatus, fair; condition of surroundings, poor, account barrels producing bad odor; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

September 26, 1903.—Name of factory, Holland; location, Primrose; owner or manager, Holland Cheese Co.; P. O. address, Mt. Horeb, R. 70; name of maker, Christ Baller; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 100; pounds of milk daily, 1,800; style of cheese, limburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors or windows; drainage poor; whey barrels poor; condition of building, poor, old; condition of apparatus, poor; condition of surroundings, very poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 26, 1903.—Name of factory, Petterson; location, Primrose; owner or manager, Wm. Petterson; P. O. address, Mt. Vernon; name of maker, Fritz Erb; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 120; pounds of milk daily, 2,300; style of cheese, block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire vats used; there were no screen doors or windows; drainage poor; whey barrels in poor condition; condition of building, poor; condition of apparatus, not very clean; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 26, 1903.—Name of factory, Rock Hill Cheese Co.; location, Primrose; owner or manager, A. Becker; P. O. address, Mt. Horeb, R. 71; name of maker, Carl Bieri; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 200; pounds of milk daily, 3,100; style of cheese, limburger; the



Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per pound; steam vat used; there were no screen doors or windows; drainage 10 feet from building, poor condition; whey barrels, 30 feet from building; condition of building, fair; apparatus, good, clean; condition of surroundings, poor account of drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.

Sept. 26, 1903.—Name of factory, Primrose Union Cheese Co.; location, Primrose; owner or manager, Ole Barton; P. O. address, Primrose; name of maker, Fred Indermill; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 180; pounds of milk daily, 3,300; style of cheese, limburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage poor; whey barrels in good location; condition of building, good, new; condition of apparatus, fair; condition of surroundings, poor on account of drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 26, 1903.—Name of factory, Harker; location Primrose; owner or manager, J. Harker; P. O. address, Mt. Vernon; name of maker, Christ Baumgerden; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 150; pounds of milk daily, 2,800; style of cheese, limburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors and windows; drainage 10 feet from building; whey barrels in poor condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 26, 1903.—Name of factory, Batcher Hill; location, Primrose; owner or manager, D. Conner; P. O. address, Mt. Vernon; name of maker, Christ Gerber; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 126; pounds of milk daily, 1,600; style of cheese, block; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage in very poor condition; whey barrels in poor condition; condition of building, poor.

Sept. 26, 1903.—Name of factory, Cadott Cheese Factory; location, Cadott; owner or manager, F. L. Munroe; P. O. address, Cadott; name of maker, John Wilson; he attended Dairy School at Madison; no. of patrons, 40; no. of cows, 120; pounds of milk daily, 2,500; pounds of cheese daily, 270; style and quality of cheese, twins and brick, granular, good quality; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.3; payments are made by test; weight of milk, 79,720; average test, 4.3; pounds of cheese, 802 at last payment; there were no screen doors or windows; drainage underground to creek, good; location and condition of whey tank, up stairs, good; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly all good; condition of milk in cans, good; building is painted outside.

Sept. 27, 1903.—Name of factory, North Star; location, Edson; owner or manager, F. C. Orth; P. O. address, Edson; name of maker, F. C. Orth; he attended Dairy School at Madison; no. of patrons, 48; no. of cows, 284; pounds of milk daily, 5,800; pounds of cheese daily, 610; style and quality of cheese, twins, good; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.1; payments are made by pooling system; weight of milk, 118,400; pounds of cheese, 11,775 at last payment; there were screen doors and windows; drainage open to a pond; location and

condition of whey tank, upstairs, good; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, mostly all good; condition of milk in cans, good; building is painted outside.

Sept. 27, 1903.—Name of factory, Hamon; location, Sylvester, sec. 29; owner or manager, S. M. Hamon; P. O. address, Monroe; name of maker, And. Alpanalp; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 15; pounds of milk daily, 2,400; style of cheese, block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage in poor condition; location and condition of whey tank, dug in ground, poor condition; condition of building, fair; condition of apparatus, fairly clean; condition of surroundings, poor, hog pen near building; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 28, 1903.—Name of factory, West; location, Monroe; owner or manager, Frank Zerbel; P. O. address, Monroe; name of maker, H. Teller; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 180; pounds of milk daily, 3,600; style of cheese, Swiss; Babcock Test is not used; foreign curd test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage in good condition; whey barrels in fair condition; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 28, 1903.—Name of factory, Boyd; location, Boyd; owner or manager, E. Korb; P. O. address, Boyd; name of maker, E. Korb; he has not attended Dairy School at Madison; no. of patrons, 44; no. of cows, 245; pounds of milk daily, 4,800; pounds of cheese daily, 545; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made by pooling system; weight of milk, 122,980; pounds of cheese, 12,856 at last payment, 10.34 lb. milk for 1 lb. cheese; no screen doors or windows; drainage underground to creek; location and condition of whey tank, outside underground, fair; condition of building, fair, curing room poor; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly all good, about 6 unfit for use; condition of milk in cans, good; building is painted outside.

Sept. 29, 1903.—Name of factory, Half Way; location, Chippewa Co., Edson township, sec. 3; owner or manager, A. P. Grieger; P. O. address, Stanley; name of maker, A. P. Grieger; he has attended Dairy School at Madison; no. of patrons, 29; pounds of milk daily, 2,500; pounds of cheese daily, 310; style of cheese, twins; the Babcock Test is not used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.2; payments are made by pooling system; there were no screen doors and windows; drainage open, runs out near road; location and condition of whey tank, upstairs, good; condition of building, fair, good basement curing room; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, two of them rusty, balance good; condition of milk in cans, good; building is painted outside.

Sept. 29, 1903.—Name of factory, Island; location, Medina Junction, Greenville township, sec. 31; owner or manager, Island Cheese & Butter Co.; P. O. address, Appleton, R. R. No. 1; name of maker, Robert Wohld; P. O. address, Larson, R. R. No. 13; he has attended Dairy School at Madison; no. of patrons, 14; no. of cows, 147; pounds of milk daily, 2,200; pounds of cheese daily, 220; style and quality of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is seldom used; payments are made on fat basis;

weight of milk, 71,700; average test, 3.77; there were not many screen doors and windows; tile drain; location and condition of whey tank, 3 feet from building, cleaned weekly; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, some gassy and sweetish in flavor; building is painted outside.

Sept. 29, 1903.—Name of factory, Theehn; location, Washington; owner or manager, Herman Schmerse; P. O. address, Monroe; name of maker, Fred Wenger; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 160; pounds of milk daily, 3,200; style of cheese, block; the Babcock Test is not used; foreign curd test is used; payments are made per hundred; fire kettle used; there were no screen doors and windows; drainage in poor condition, 12 feet from building; whey barrels in poor condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, poor, account of drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 29, 1903.—Name of factory, Robert Theiler; location, Washington; owner or manager, Robert Theiler; P. O. address, Monticello; name of maker, Fred Rieser; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 160; pounds of milk daily, 2,900; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vats are used; there are no screen doors or windows; drainage in good condition; whey barrels in poor condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, poor, account of drainage; condition of patrons' milk cans, fair; condition of milk in cans, poor; building is painted outside.

Sept. 30, 1903.—Name of factory, H. Theiler; location, Washington; owner or manager, H. Theiler; P. O. address, Monticello; name of maker, John Krebs; he has not attended Dairy School at Madison; no. of patrons, 2; no. of cows, 73; pounds of milk daily, 1,600; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors and windows; drainage in poor condition; whey barrels in very poor condition; condition of building, poor; condition of apparatus, fair; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 30, 1903. Name of factory, Karlin; location, country, twp. Washington; owner or manager, Jno. Dick; P. O. address, Monticello; name of maker, Jno. Wahlen; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 130; pounds of milk daily, 2,400; style of cheese, block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors or windows; drainage, poor condition; whey barrels in very poor condition; condition of building, poor; condition of apparatus, poor, not very clean; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

Sept. 30, 1903.—Name of factory, Bohemian; location, near Boyd, twp. Edson; owner or manager, Orth & Borin; P. O. address, Juneau; name of maker, H. J. Haskins; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 118; pounds of milk daily, 2,100; pounds of cheese daily, 220; style of cheese, Twins; the Babcock Test is not used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 4.1; payments are made by pooling system; there were no screen doors or windows; drainage, underground to creek; whey tank upstairs, good; condition of building, good, almost new, basement curing room; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good; building is painted outside.

## REPORT OF CREAMERY INSPECTION.

Note.—In creameries where both milk and farm separator cream are received the inspector's report of test for butter fat, unless specifically stated otherwise, refers to milk.

July 1, 1903.—Name of creamery, Neillsville; proprietary; location, Neillsville, Clark county; name of proprietor, H. P. J. Andrus; P. O. address, Neillsville, R. D.; condition of milk when received, good; no. of patrons for month of July, 106; average pounds of milk daily, 15,000; average test, 4.06; method of sampling and testing, composite, ten days; there was 2-100 per cent. loss of fat in skim milk; 4-10 per cent. loss of fat in buttermilk; general condition of building, good; drainage was good; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed when empty; there were no screen doors or windows; the cream vat was covered with boards.

July 2, 1902.—Name of creamery, Merrilan; proprietary; location, Merrilan; name of proprietor, A. W. Lehman; P. O. address, Merrilan; name of buttermaker, A. W. Lehman; no. of patrons for month of July, 40; average pounds of cream daily, 1,000; average test, 26; average yield, 30.5; per cent. overrun, 17; method of sampling and testing, composite, bi-monthly; 1.5 per cent. loss of fat in buttermilk; general condition of building, good; drainage good; no bad smell in creamery; creamery was clean, sour milk tank is outside, washed weekly; there were no screen doors or windows; cream vat was covered with cloth.

July 6, 1903.—Name of creamery, Turtle Lake; co-operative; location, Turtle Lake, Barron county; name of secretary, C. H. Coler; P. O. address, Turtle Lake; name of buttermaker, J. H. Grady; he has attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 35; average pounds of milk daily, 4,000; average test, 3.9; method of sampling and testing, composite, bi-monthly; 65-100 per cent. loss of fat in skim milk; 11-100 per cent. loss of fat in buttermilk; general condition of building, good; drainage, cesspool, in good shape; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed daily; there were screen doors and windows.

July 6, 1903.—Name of creamery, Apple River and Beaver creamery; co-operative; location, 7 miles west of Turtle Lake, Polk county; name of secretary, L. Bergstadt; P. O. address, Range; name of buttermaker, A. Carswell; he has attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 109; average pounds of milk daily, 15,000; average test, 3.81; average yield, 4.42; per cent. overrun, 16; method of sampling and testing, composite, bi-monthly; 2-100 per cent. loss of fat in skim milk; 5-100 per cent. loss of fat in buttermilk; general condition of building, good;



drainage good, no cesspool; there was bad smell in creamery; caused by leakage under floor; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed daily; there were screen doors and windows; cream vat covered with cloth.

July 7, 1903.—Name of creamery, Volga; co-operative; location, 5 miles north of Amery, Polk county; name of secretary, G. A. Lindgren; P. O. address, Volga; name of buttermaker, A. Erickson; he has attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 80; average pounds of milk daily, 9,000; average test, 4; average yield, 4.6; per cent. overrun, 16; method of sampling and testing, composite, bi-monthly; 4-100 per cent. loss of fat in skim milk; 5-100 per cent. loss of fat in buttermilk; general condition of building, good; drainage not good, use cesspools; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed daily; there were screen doors and windows; cream vat was covered with oil cloth.

July 8, 1903.—Name of creamery, Amery; co-operative; location, Amery, Polk county; name of secretary, J. P. Peterson; P. O. address, Amery; name of buttermaker, P. C. Peterson; he has attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 52; average pounds of milk daily, 5,500; average test, 3.5; average yield 4.06; per cent. overrun, 16; method of sampling and testing, composite, bi-monthly; 5-100 per cent. loss of fat in skim milk; 15-100 per cent. loss of fat in buttermilk; general condition of building, good; drainage good; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed daily; there were no screen doors or windows.

July 13, 1903.—Name of creamery, Ideal; co-operative; location, 5 miles northwest Sun Prairie; name of secretary, H. M. Rood; P. O. address, R. F. D., Sun Prairie; name of buttermaker, W. H. Brebs; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 29; average pounds of milk daily, 4,500; method of sampling and testing, composite, bi-monthly; 2-100 per cent. loss of fat in skim milk; 4-10 per cent. loss of fat in buttermilk; general condition of building, good; drainage good; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; use barrels for sour milk; there were no screen doors and windows; cream vat was covered with cloth.

July 14-15, 1903.—Name of creamery, Union Center; proprietary; location, Union Center, Juneau county; name of proprietor, H. Borg & Son; P. O. address, Reedsburg; name of buttermaker, L. E. Claffin; he has not attended Dairy school; no. of patrons for month of July, 66; average pounds of milk daily, 11,000; per cent. overrun, 13; method of sampling and testing, composite, bi-monthly; 35-100% loss of fat in buttermilk; general condition of building, poor; drainage not good; no bad smell in creamery; creamery was not clean; there were no screen doors or windows; cream vat was covered with boards.

July 15, 1903.—Name of creamery, Hillsboro; proprietary, location, Hillsboro, Vernon county; name of proprietor, W. C. Aulsbrook; P. O. address, Hillsboro; name of buttermaker, J. M. Doten; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 83; average pounds of milk daily, 11,000; average test, 3.9; average yield, 4.3; per cent. overrun, 12; method of sampling and testing, composite, bi-monthly; 18-100 per cent. loss of fat in skim milk; 25-100 loss of fat in buttermilk; general condition of building, good; drainage good; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed once a week; there were no screen doors or windows; cream vat covered with board.



July 15, 1903.—Name of creamery, Fairchild; proprietary; location, Fairchild; name of proprietor, Thos. McCurdee; P. O. address, Fairchild; name of buttermaker, Thos. McCurdee; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of June, 42; no. of cows, 250; average pounds of milk daily, 4,500; average test, 3.8; average yield, 4.5; per cent. overrun, 12 per cent.; general condition of building, fair; drainage was very good; no bad smell in creamery; creamery was clean; skim milk tank overhead, good; no sour milk tank, buttermilk is sold; there were no screen doors or windows; cream vat was covered with fly screen.

July 16, 1903.—Name of creamery, Eleva Co-op.; co-operative; location, Eleva; name of secretary, J. B. Meyer; P. O. address, Eleva; name of buttermaker, H. Halvorsen; he has attended Dairy School; all farm separators; condition of cream from them, good; no. of patrons for month of July, 101; average pounds of cream daily, 2,800; average test, 2; average yield, 23; per cent. overrun, 15; general condition of building, good; drainage good; no bad smell in creamery; creamery was clean; sour milk tank overhead, good; there were no screen doors or windows; cream vat was covered with lid.

July 16, 1903.—Name of creamery, Dilly; proprietary; location, 6 miles north of Hillsboro; name of proprietor, E. D. Kuhn; P. O. address, Dilly; name of buttermaker, —; he has attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 85; average pounds of milk daily, 15,000; method of sampling and testing, composite, bi-monthly; 2-100 per cent. loss of fat in skim milk; general condition of building, good; drainage was good; no bad smell in creamery; creamery was clean; skim milk tank outside, under cover, washed daily; sour milk tank outside, under cover, washed frequently; there were no screen doors or windows; cream vat was not covered.

July 17, 1903.—Name of creamery, Wonewoc; proprietary; location, Wonewoc, Juneau county; name of proprietor, E. A. Winter; P. O. address, Wonewoc; name of buttermaker, E. A. Winter; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 57; average pounds of milk daily, 5,000; average test, 3.8; average yield, 4.4; per cent. overrun, 16; method of sampling and testing, composite, bi-monthly; 2-100 per cent. loss of fat in skim milk; 5-100 per cent. loss of fat in buttermilk; general condition of building, fair; drainage was good; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed daily; there were no screen doors or windows; cream vat was not covered.

July 17, 1903.—Name of creamery, Unity Co-op.; co-operative; location, Sturm; name of secretary, H. M. Robbe; P. O. address, Sturm; name of buttermaker, E. Johnson; he has attended Dairy School; all farm separators; condition of cream from them, fairly good; no. of patrons for month of June, 140; average pounds of cream daily, 3,000; average test 18 per cent; per cent. overrun, none; method of sampling and testing, oil test; general condition of building, good; drainage was good; no bad smell in creamery; creamery was clean; sour milk tank outside underground, bad shape, dirty; there were screen doors and windows; cream vat had wood covers.

July 18, 1903.—Name of creamery, Osseo; proprietary; location, Osseo; name of proprietor, J. C. Dodge; P. O. address, Osseo; name of buttermaker, J. E. Hanson; he has not attended Dairy School; condition of milk when received, good; average pounds of milk daily, 27,000; average test, 3.8; average yield, 4.3; per cent. overrun, 12-14 per cent.; general condition of building, only fair; drainage was good; no bad smell in creamery; creamery fairly clean; skim milk tank overhead, good; sour milk tank overhead, good; there were no screen doors or windows; cream vat was not covered.

July 19, 1903.—Name of creamery, Mondovi Farmers; co-operative; location, Mondovi; name of secretary, A. Rohrship; P. O. address, Mondovi; name of buttermaker, H. B. Woldt; he has attended Dairy School; condition of milk when received, good; average pounds of milk daily, 1,300; cream, 3,500; average test, 4.3; average yield, 4.7; per cent. overrun, 11; method of sampling and testing, by measure; general condition of building, good; drainage was good; no bad smell in creamery; creamery was clean; skim milk tank overhead in churn room, good; sour milk tank inside, not cleaned every day; there were 22 screen doors or windows; cream vat was not covered.

July 19, 1903.—Name of creamery, Mondovi Dairymen's; co-operative; location, Mondovi; name of secretary, J. L. Brownlee; P. O. address, Mondovi; name of buttermaker, A. Hyslop; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of June, 191; average pounds of milk daily, 1,200; average pounds cream daily, 5,000; average test, 4.2; average yield, 4.9; per cent. overrun, 16; method of sampling and testing, by weight; general condition of building, good; drainage is fine; no bad smell in creamery; creamery was clean; skim milk tank upstairs, good; sour milk tank upstairs, fair; there were screen doors and windows; cream vat was not covered.

July 21, 1903.—Name of creamery, Knapp; proprietary; location, Knapp; name of proprietor, C. M. McFletcher; P. O. address, Knapp; name of buttermaker, A. Sheldon; he has not attended Dairy School; condition of milk when received, good; average pounds of milk daily, 800; cream, 3,000; average test, 3.8; average yield, 4.3; per cent. overrun, 15; method of sampling and testing, composite; general condition of building, poor; drainage was very bad; no bad smell in creamery, all outside; creamery fairly clean; skim milk tank overhead, only fair; sour milk tank outside, underground; there were no screen doors or windows; cream vat was covered.

July 22, 1903.—Name of creamery, Wilson; co-operative; location, Wilson; name of secretary, N. Swanson; P. O. address, Wilson; name of buttermaker, J. B. Heath; he has not attended Dairy School; condition of milk when received, only fair; no. of patrons for month of June, 80; average pounds of milk daily, 3,000; cream, 3,000; average test, 3.8; average yield, 4.3; per cent. overrun, 13; method of sampling and testing cream, by weight; general condition of building, good; drainage was good; no bad smell in creamery; skim milk tank overhead, good; sour milk tank overhead, good; there were no screen doors or windows; cream vat not covered. This is a new creamery building, and a very neat and clean one.

July 23, 1903.—Name of creamery, Husey; co-operative; location, Husey; name of secretary, G. L. Lamport; P. O. address, Husey; name of buttermaker, Olaf Waller; he has not attended Dairy School; condition of milk when received, good; average pounds of milk daily, 1,500; cream, 1,800; average test, 4.0; average yield, 4.5; per cent. overrun, 15; method of sampling and testing, composite; general condition of building, good; drainage was poor; no bad smell in creamery; skim milk tank overhead, good; sour milk tank overhead, good; there were no screen doors and windows; cream vat was covered. Drainage here very bad; a new creamery, just built.

July 24, 1903.—Name of creamery, Woodville; proprietary; location, Woodville; name of proprietors, Stockman & Hurd; P. O. address, Woodville; name of buttermaker, B. T. Hurd; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of June, 95; average pounds of milk daily, 1,200; cream, 300; average test, 4.1; average yield, 4.6; per cent. overrun 12; general condition of building, only fair; drainage was good; bad smell in creamery; creamery was clean; skim milk tank up stairs,

good; sour milk tank outside, good; there were screen doors and windows; cream vat was covered. Have been testing cream by measurement; have been warned and promise to get scales.

July 24, 1903.—Name of creamery, Stone Bank; co-operative; location, 3 miles north of Nashotah, Waukesha county; name of secretary, J. Christopherson; P. O. address, R. D. 24, Oconomowoc; name of buttermaker, C. Larsen; he has attended Dairy School; no. of patrons for month of July, 39; average pounds of milk daily, 5,500; average test, 3.83; average yield, 4.53; per cent. overrun, 18; method of sampling and testing, composite, bi-monthly; 4-100 per cent. loss of fat in skim milk; 7-10 per cent. loss of fat in buttermilk; general condition of building, good; drainage not good, use cesspool for drainage; bad smell in creamery; cause, from weigher; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed when empty; there were screen windows.

July 24, 1903.—Name of creamery, Oak View; proprietary; location, Oconomowoc, Waukesha county; name of proprietor, G. H. Barber; P. O. address, Oconomowoc; name of buttermaker, G. H. Barber; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of July, 31; average pounds of milk daily, 4,500; method of sampling and testing, composite, bi-monthly; 2-100 per cent. loss of fat in skim milk; 4-10 per cent. loss of fat in buttermilk; general condition of building, good; drainage good; no bad smell in creamery; creamery was clean; skim milk tank inside, washed daily; have no sour milk tank; there were no screen doors or windows; cream vat covered with board.

July 25, 1903.—Name of creamery, Forsyth & Sabin; proprietary; location, Fairchild; names of proprietors, Forsyth & Sabin; P. O. address, Baldwin; name of buttermaker, Sebin; he has attended Dairy School; condition of milk when received, fair; no. of patrons for month of June, 25; average pounds of milk daily, 2,500; average test, 3.9; per cent. overrun, none; method of sampling and testing, composite; general condition of building, only fair; drainage, good; no bad smell in creamery; creamery only fairly clean; no skim milk tank, farmers get it at separator; farmers have cans and get sour milk in creamery; there were no screen doors or windows; creamery vat not covered. Are testing cream by measure; have been warned and will put in scales.

July 27, 1903.—Name of creamery, Gower Creamery Co.; proprietary; location, Hammond; name of proprietor, A. A. Gower; P. O. address, Hammond; name of buttermaker, O. Gailid; he has attended Minnesota Dairy School; condition of milk when received, fair; no. of patrons for month of June, 173; average pounds of milk daily, 2,500; cream, 2,300; average test, 3.8; average yield, 4.3; per cent. overrun, 12½; method of sampling and testing, composite; general condition of building, fair; drainage was good; no bad smell in creamery; creamery was clean; farmers take skim milk from separator; sour milk tank overhead, good; there were no screen doors or windows; cream vat was covered.

July 28, 1903.—Name of creamery, Superior; proprietary; location, New Richmond; name of proprietor, Superior Creamery Company; P. O. address, Sun Prairie; name of buttermaker, John Schield; he has attended Dairy School in Minnesota and Iowa; condition of milk when received, good; no. of patrons for month of June, 48; average pounds of milk daily, 6,000; cream, 180; average test, 3.9; method of sampling and testing cream, by weight; general condition of building, good; drainage was good; no bad smell in creamery; creamery was clean; skim milk tank overhead, good; there were no screen doors or windows.

July 28, 1903.—Name of creamery, Reliance; co-operative; location,  $3\frac{1}{2}$  miles southeast of Whitewater; name of secretary, H. Halvorson; P. O. address, R. D., Whitewater; name of buttermaker, T. Kiernan; he has not attended Dairy School; condition of milk when received, fair; no. of patrons for month of July, 22; average pounds of milk daily, 5,000; average test, 3.69; average yield, 4.21; per cent. overrun, 14; method of sampling and testing, B 2d size pipette; 13-100 per cent. loss of fat in skim milk; 35-100 per cent. loss of fat in buttermilk; general condition of building, good; drainage was not good; there was a bad smell in creamery; cause, poor floor; creamery was clean; skim milk tank inside, washed daily; sour milk tank inside, washed frequently; there were no screen doors or windows; cream vat was covered with board and cloth.

July 30, 1903.—Name of creamery, Grove Creamery Co.; co-operative; location, 5 miles west of Elkhorn; name of secretary, M. B. Ranney; P. O. address, Bowers; name of buttermaker, C. Schenk; he has attended Dairy School; condition of milk when received, poor; no. of patrons for month of July, 94; average pounds of milk daily, 24,000; average test, 3.81; average yield, 4.26; per cent. overrun, 12; method of sampling and testing, composite, ten days; 4-100 per cent. loss of fat in skim milk; 4-100 per cent. loss of fat in buttermilk; general condition of building, good; drainage not good, use cesspool; no bad smell in creamery; creamery was clean; no skim milk tank; sour milk tank inside, always full; there were no screen doors or windows; cream vat in cold room, not covered.

July 31, 1903.—Name of creamery, Turtle Lake; co-operative; location, Turtle Lake; name of secretary, T. H. Coler; P. O. address, Turtle Lake; name of buttermaker, J. H. Grady; he has attended Dairy School; condition of milk when received, fair; no. of patrons for month of June, 35; no. of cows, 250; average pounds of milk daily, 4,500; average test, 3.9; average yield, 4.4; per cent. overrun, 13; method of sampling and testing, composite; general condition of building, good; drainage good; no bad smell in creamery; creamery clean; skim milk tank overhead, good; sour milk tank overhead, good; there were screen doors and windows; cream vat was covered.

Aug. 1, 1903.—Name of creamery, Garfield; proprietary; location, Ubet; name of proprietors, Mathon & Fredland; P. O. address, Ubet; buttermaker, J. I. Fredland; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of June, 106; no. of cows, 520; average pounds of milk daily, 13,000; average test, 3.85; average yield, 4.46; per cent. overrun, 16; method of sampling and testing, composite; general condition of building, good; drainage was good; no bad smell in creamery; creamery was clean; skim milk tank outside, good; sour milk tank overhead, good; there were no screen doors or windows; cream vat was covered.

Aug. 3, 1903.—Name of creamery, Amery; co-operative; location, Amery; name of secretary, J. P. Peterson; P. O. address, Amery; name of buttermaker, P. C. Peterson; he has attended Dairy School; condition of milk when received, fair; 12 farm separators used; condition of cream from them, good; no. of patrons for month of June, 52; no. of cows, 315; average pounds of milk daily, 6,000; average test, 4.0; average yield, 4.6; per cent. overrun, 15; method of sampling and testing, composite; general condition of building, good; drainage good; bad smell in creamery; cause, skim milk tank leaks; creamery was clean; skim milk tank overhead, good; sour milk tank overhead, good; there were no screen doors or windows; cream vat covered with lid. Some composite samples in bad shape, thick and sour; advised use of a diuerent preservative.



Aug. 3, 1903.—Name of creamery, Deerfield; co-operative; location, Deerfield, Dane county; manager, A. Brietson; P. O. address, Deerfield; name of buttermaker, J. T. Lundeborg; he has not attended Dairy School at Madison; no. of patrons, 37; no. of pounds milk daily, 5,800; no. of pounds of butter daily, 275; average test, 3.48; butter yield, 4.05; and overrun, 16, at last payment; quality of butter, good; sampling and testing, composite, bi-monthly; 2.00 per cent. loss of fat in skim milk; 3.10 per cent. loss of fat in buttermilk; inspector's test of composite milk sample for day, 4.2; there were no screen doors or windows; cream vat covered with oil cloth; drainage, cesspool just completed, works O. K.; no bad odor in creamery; skim milk tank inside, work room washed daily; buttermilk tank outside on ground, not washed; condition of building, fair; building is painted outside; condition of apparatus, good; condition of patrons' milk cans, generally clean, most of them being 30-gal. cans; condition of milk in cans, fairly clean, some sediment, and three cans painted. Two pipettes, both incorrect.

Aug. 18, 1903.—Name of creamery, Westfield; proprietary; location, Westfield, Marquette county; owners, Jones & Klammer; P. O. address, Lake Mills; name of buttermaker, R. Klammer; he has not attended Dairy School at Madison; no. of patrons, 104; no. of pounds of milk daily, 8,500; no. of pounds of butter daily, 550; sampling and testing, composite, bi-monthly; 5-10 per cent. loss of fat in skim milk; 1 pound loss of fat in buttermilk; inspector's test of composite milk sample for day, 4.2; there were no screen doors or windows; cream vat was not covered; drainage good, short distance to a mill pond; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, not washed, always some left; condition of building, good, cement floor; building is painted outside; condition of apparatus, good, churn pipes and pump dirty, had them taken down and cleaned; condition of surroundings, good; condition of patrons' milk cans, generally dirty, all small cans; condition of milk in cans, clean and generally well cooled, but some tainted and smothered. Books kept at Lake Mills.

Aug. 19, 1903.—Name of creamery, Coloma Co-operative; co-operative; location, Coloma Station, Waushara county; manager, J. D. Hollister; P. O. address, Coloma Station; name of buttermaker, T. Netland; he has attended Dairy School at Madison; no. of patrons, 61; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 157; average test, 3.9; butter yield, 4.7; and overrun 21% at last payment; quality of butter, good; sampling and testing, composite, bi-monthly; 7-100 per cent. loss of fat in skim milk; there were no screen doors or windows; cream vat was covered with oilcloth; for drainage have cesspool and have tank to drain away when full; no bad odor in creamery; skim milk tank upstairs over boiler, washed daily, pasteurize skim milk; buttermilk tank upstairs over boiler, not washed; condition of building, good, nearly new, cement floor in engine room and where churn stands, rest of it wood; building is painted outside; condition of apparatus, good, vats O. K.; tester O. K.; condition of surroundings, would be better if weeds were cut; condition of patrons' milk cans, clean, pasteurized skim milk helps; condition of milk cans, clean, but showed effects of heat and washing with dish cloths. Two pipettes here and both had points broken.

Aug. 19, 1903.—Name of creamery, Hudson Road; co-operative; location, town of Lucas, Dunn county; manager, L. Miring, secretary; P. O. address, Menomonie; buttermaker, W. Cook; he has not attended Dairy School at Madison; no. of patrons, 35; no. of pounds of milk daily, 3,000; no. of pounds of butter milk sample for day, 4.0 per cent.; there were not all screen doors or windows; butter, good; sampling and testing, composite; 2 per cent. loss of fat in skim milk; .08 per cent. loss of fat in buttermilk; inspector's test of composite daily, 3.20; average test, 4.0; overrun, 12 per cent. at last payment; cream vat covered with lid; drainage underground, good; some bad odor in creamery; skim milk tank overhead in churn room; buttermilk tank



outside, good; condition of building, fair, but floors in bad shape, leaks all over; building is painted outside; condition of apparatus, only fair, a coat of paint would do it good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Farm separator cream in good shape; have not been testing cream by weight.

Aug. 20, 1903.—Name of creamery, Hancock; co-operative; location, Hancock, Waushara county; manager, C. C. Hayward; P. O. address, Hancock; name of buttermaker, H. E. Griffins; he has attended Dairy School at Madison; no. of patrons, 196; no. of pounds of milk daily, 12,000; no. of pounds of butter daily, 612; average test, 4.03; butter yield, 4.80; ad overrun 19, at last payment; quality of butter good; sampling and testing, composite bi-monthly; 2-100 per cent. loss of fat in skim milk; 7-100 per cent. loss of fat in buttermilk; there were screen doors and windows; cream vat covered with oil cloth; drainage runs into near-by marsh, smells somewhat, lake near by could make splendid drainage; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed daily; condition of building, good, about two years old, well kept; building is painted outside; condition of apparatus, good; condition of surroundings, all right, flower beds in front of building set it off in good shape; condition of patrons' milk cans, very clean, shows effect of buttermaker's preaching; condition of milk in cans, very good. Pipettes O. K., bottles O. K.; called their attention to the fact that the overrun was too big.

Aug. 21, 1903.—Name of creamery, Deerfield; co-operative; location  $4\frac{1}{2}$  miles east of Hancock, sec. 9, town E. 19; manager, F. L. Parkinson; P. O. address, Hancock; name of buttermaker, B. E. Reid; he has not attended Dairy School at Madison; no. of patrons, 47-20; no. of pounds of milk daily, 1,300 to 3,000; no. of pounds of butter daily, 200; quality of butter good; sampling and testing, composite, bi-monthly; 2-100 per cent. loss of fat in skim milk; 25-100 per cent. loss of fat in buttermilk; inspector's test of composite milk sample for day, 4.4; there were screen doors and windows; cream vat was covered with oilcloth; drainage runs across a field about 80 rods into a ravine; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, not used, use a barrel outside; condition of building, good, only built two years ago; building is painted outside; condition of apparatus, good; condition of surroundings, O. K.; condition of patrons' milk cans, clean, pasteurized skim milk keeps them clean; condition of milk in cans, clean, but could be better cooled and aerated. Have one cream patron and no cream scale.

Aug. 22, 1903.—Name of creamery, Plainfield; proprietary; location, Plainfield, Waushara county; owner, J. W. Benson; P. O. address, Plainfield; name of buttermaker, J. W. Benson; he has not attended Dairy School at Madison; no. of patrons, 95 to 70; no. of pounds of milk daily, 10,500; no. of pounds of butter daily, 500; average test, 4.4; butter yield, 4.95; and overrun, 13, at last payment; quality of butter, good; sampling and testing, composite, bi-monthly; 2-100 per cent. of fat in skim milk; 1-10 per cent. loss of fat in buttermilk; inspector's test of composite milk sample for day, 4.4; there were no screen doors or windows; cream vat was covered with cloth; drainage allowed to run into a lot, plowed every week, and new furrows left in it, seems to work all right; no bad odor in creamery; skim milk tank inside, washed daily; barrels used for buttermilk, washed daily; condition of building, good, just been painted; building is painted outside; condition of apparatus, fair except separator shaking a little, run at 7,200 revolutions; condition of surroundings, could be neater; condition of patrons' milk cans, generally clean, some few dirty; condition of milk in cans, some tainted account of dirty cans. Pipettes in use were trifle large. Couldn't test bottles as they were at skimming station.

Aug. 25, 1903.—Name of creamery, New Lisbon; proprietary; location, New Lisbon; owner, F. Steiner; P. O. address, Mauston; name of buttermaker, G. Steiner; no. of patrons, 44 to 10; no. of pounds of milk daily, 4,600; no. of pounds of butter daily, 225; average test, 3.93; butter yield, 4.30; and overrun 9 at last payment; sampling and testing, composite, bi-monthly; loss of fat in skim milk, 5-100 per cent.; loss of fat in buttermilk, 4-10 per cent.; there were no screen doors or windows; cream vat was not covered; creamery built on banks of a mill pond; no bad odor in creamery; location and condition of skim milk tank, inside on floor, cleaned daily; use a barrel for buttermilk; condition of building, fair, floor getting poor; building is not painted outside; condition of apparatus, new, good tester; condition of surroundings, O. K.; condition of patrons' milk cans, some few were trifle dirty.

Aug. 25, 1903.—Name of creamery, Necedah; proprietary; location, Necedah, Juneau Co.; name of proprietor, N. H. Westman; P. O. address, Necedah; name of buttermaker, N. H. Westman; he has not attended Dairy School; condition of milk when received, good; no. of patrons for month of August, 37; average pounds of milk daily, 1,600; average test, 3.85; average yield, 4.3; per cent. overrun, 12; method of sampling and testing, single tests at intervals; loss of fat in skim milk, 11-100 per cent.; loss of fat in buttermilk, 25-100 per cent.; general condition of building, good, was an old store; drainage, cess pool, works all right; no bad smell in creamery; creamery was clean; fill cans with skim milk direct from separators; use a can for sour milk, washed daily; there were screen doors and windows; cream vat was not covered.

Aug. 27, 1903.—Name of creamery, Shennington; co-operative; location, Shennington, Monroe county; name of manager, F. Hahn; P. O. address, Shennington; buttermaker, G. W. Beavis; he has not attended Dairy School at Madison; no. of patrons, 52; no. of pounds of milk daily, 3,200; no. of pounds of butter daily, 180; overrun, 17 per cent. at last payment; sampling and testing, composite, bi-monthly; loss of fat in skim milk, 1-10 per cent.; loss of fat in buttermilk, 2-10 per cent.; there were screen windows; cream vat was covered with board; river flows within two rods of creamery; no bad odor in creamery; location and condition of skim milk vat, in a building back of creamery built for the purpose, washed daily; have no buttermilk tank, man who buys buttermilk furnishes barrels; condition of building, good, built about 6 years ago, wood floor; building is painted outside; condition of apparatus, good, good tester; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, good. Use a 17.6 pipette for testing cream. Warning given.

Aug. 28, 1903.—Name of creamery, Warren; proprietary; location, Warren, Monroe Co.; owner, W. R. Wigginton; P. O. address, Warren; name of buttermaker, W. O. Titus; he has not attended Dairy School at Madison; no. of patrons, 116; no. of pounds of butter daily, 600; overrun, 17 per cent. at last payment; quality of butter, good; sampling and testing, composite, bi-monthly; there were screen doors and windows; cream vat was covered with oil cloth; drainage runs into a creek about 20 rods away; no bad odor in creamery; have no skim milk tank; use a can inside for buttermilk, washed daily; condition of building, good; building is painted outside; condition of apparatus, good vats, tester poor; condition of surroundings, O. K.; condition of patrons' milk cans, clean, all cans washed at factory; condition of milk in cans, cream comes in in good condition.

Sept. 1, 1903.—Name of creamery, North Lake; proprietary; location, North Lake, Waukesha Co.; owner, Winkler & Becker; P. O. address, North Lake; name of buttermaker, J. Winkler; he has not attended Dairy School at Madison; no. of patrons, 49; no. pounds of milk daily, 6,000; no. of pounds of butter daily, 270; average test, 3.94; butter yield, 4.5; overrun, 14 at last

payment; sampling and testing, single samples; loss of fat in skim milk, 2-100 per cent.; loss of fat in buttermilk, 4-10 per cent.; inspector's test of composite milk sample for day, 3.8; there were no screen doors or windows; cream vat was not covered; drainage, creek within two rods of building; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed weekly; have no buttermilk tank, patrons leave cans; condition of building, fair, needs new floor and painting inside; building is painted outside; condition of apparatus, separator new, tester good; condition of surroundings, quite a little odor outside where patrons spill milk; condition of patrons' milk cans, generally clean, some of them need cleaning in seams; condition of milk in cans, a good many files in some, otherwise fair.

Sept. 1, 1903.—Name of creamery, Merton; proprietary; location, Merton; owner, T. M. Champney; P. O. address, Sussex; name of buttermaker, P. M. Hepler; he has not attended Dairy School at Madison; no. of patrons, 20; no. of pounds of milk daily, 2,500; cream vat was covered with netting; drainage, creek within a couple of rods; bad odor in creamery; location and condition of skim milk tank, upstairs, very bad; location and condition of buttermilk tank, inside, not clean; condition of building, stone building, cement floor, in bad shape, very bad smell; building is not painted outside, stone building; condition of apparatus, poor and very dirty, not washed when I was here at 2 p. m.; condition of surroundings, O. K.

Sept. 2, 1903.—Name of creamery, Sussex; proprietary; location, Sussex, Waukesha Co.; owner, C. G. Daniels; P. O. address, Sussex; name of buttermaker, E. Pyburn; he has not attended Dairy School at Madison; no. of patrons, 32; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 225; sampling and testing, don't test; loss of fat in skim milk, 8-100, 25-100 per cent.; there were no screen doors and windows; cream vat was not covered; drainage, an abandoned cellar retains most of it as drain seems filled; no bad odor in creamery; location and condition of milk tank, upstairs, not very clean; location and condition of buttermilk tank, upstairs, not very clean; condition of building, poor; building not painted outside, stone; condition of apparatus, poor; condition of surroundings, poor, need cleaning up; condition of patrons' milk cans, fairly clean; condition of milk in cans, good.

Sept. 3, 1903.—Name of creamery, Crystal Springs; proprietary; location,  $1\frac{1}{2}$  miles N. W. of Lannon, township 8, sec. 12; owner, J. D. Salmon; P. O. address, Menomonie Falls, R. D.; name of buttermaker, H. M. Salmon; he has not attended Dairy School at Madison; no. of patrons, 27; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 150; quality of butter, good; sampling and testing, weekly, single samples; loss of fat in skim milk, 2-100 per cent.; loss of fat in buttermilk, 12-100 per cent.; inspector's test of composite milk sample for day, 4; there were no screen doors or windows; cream vat was covered with cloth; drainage, creek about 60 feet away from building; no bad odor in creamery; location and condition of skim milk tank, in shed over coal room, washed weekly; location and condition of buttermilk tank, have none, taken away in cans; condition of building, good new stone building, cement floor; condition of apparatus, good; good vats and tester; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, clean.

Sept. 4, 1903.—Name of creamery, Osseo; proprietary; location, Osseo, Trempealeau Co.; owner or manager, J. C. Dodge; P. O. address, Osseo; name of buttermaker, John E. Hanson; he has not attended Dairy School at Madison; no. of patrons, 97; no. of pounds of milk daily, 1,500; 4,900 pounds of cream; no. of pounds of butter daily, 1,373; average test, 4.0; butter yield, 4.4; overrun, 12 per cent. at last payment; quality of butter, good; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .04 per cent.; inspector's test of composite milk sample for day,

4.0; there were no screen doors and windows; cream vat was not covered; drainage, tile to creek; no bad odor in creamery; location and condition of skim milk tank, in make room, good; location and condition of buttermilk tank, overhead, in boiler room; condition of building, old, only fair; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, pretty fair; condition of milk in cans, pretty good.

Sept. 7, 1903.—Name of creamery, Fall Creek; co-operative; location, Fall Creek, Eau Claire Co.; secretary, J. E. Zetzman; P. O. address, Fall Creek; name of buttermaker, Wm. Bevine; he has not attended Dairy School at Madison; no. of patrons, 82; no. of pounds of milk daily, 12,000; no. of pounds of butter daily, 500; average test, 3.8; overrun, 15 at last payment; quality of butter, good; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; drainage underground to creek, good; no bad odor in creamery, location and condition of skim milk tank, overhead, good; buttermilk tank is outside; condition of building, fairly good, floor poor, gutter bad; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, mostly all in good shape; condition of milk in cans, good. Only 2 cream patrons, cream good. There are 2 skimming stations connected with this plant.

Sept. 11, 1903.—Name of creamery, Diamond Valley; proprietary; location, Augusta, Bridge Creek township, sec. 15; owner or manager, Dodge & Campbell; P. O. address, Augusta; name of buttermaker, A. Campbell; he has attended Dairy School at Madison; no. of patrons, 60; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 380; average test, 4.1; butter yield, 4.75; overrun, 16 per cent. at last payment; quality of butter, good; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .025 per cent.; inspector's test of composite milk sample for day, 4.2; there were no screen doors and windows; cream vat was covered with canvas; drainage underground to a creek, good; no bad odor in creamery; location and condition of skim milk tank, upstairs, good; location and condition of buttermilk tank, upstairs, good; condition of building, good, built three years ago; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, good.

Sept. 12, 1903.—Name of creamery, North Star; proprietary; location, Clark Co., Grant township, sec. 4; owner or manager, Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, F. Merryfield; he has attended Dairy School at Madison; no. of patrons, 30; no. of pounds of milk daily, 4,600; no. of pounds of butter daily, 184; average test, 4.0; butter yield, 4.6; overrun, 20 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .13 per cent.; inspector's test of composite milk sample for day, 4.1; there were screen doors and windows; cream vat was covered with lid; drainage open to small creek, good at present; no bad odor in creamery; location and condition of skim milk tank, upstairs, good; farmers take buttermilk from churn; condition of building, very good, cement floor, part basement; building is painted outside; condition of apparatus, good and clean; condition of surroundings, good; condition of patrons' milk cans, good mostly, found two dirty; condition of milk in cans, mostly all good.

Sept. 14, 1903.—Name of creamery, Elk Lake Farm; proprietary; location, Menomonie, Spring Brook township, sec. 16; owner or manager, E. C. Jacobs; P. O. address, Menomonie; name of buttermaker, F. S. Whitney; he has attended Dairy School at Madison; no. of patrons, 40; no. of pounds of cream daily, 600; no. of pounds of butter daily, 225; average test, 30; butter yield, 34.8; overrun, 16 at last payment; quality of butter, good; sampling



and testing, composite; loss of fat in buttermilk, .22 per cent.; there were screen doors and windows; cream vat was covered with lid; drainage open, runs out on ground; no bad odor in creamery; condition of building, good, small; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. All farm separator cream, excepting milk delivered here on farm.

Sept. 15, 1903.—Name of creamery, Sparta Co-operative; co-operative; location, Sparta; manager, J. E. Lloyd; P. O. address, Sparta; name of buttermaker, W. H. Chapman; he has not attended Dairy School at Madison; no. of patrons, 470; no. of pounds of butter daily, 1,800; quality of butter, good; sampling and testing, composite monthly; loss of fat in buttermilk, 1½ per cent.; there were no screen doors or windows; cream vat was covered with cloth; a creek about 5 rods away affords good drainage; no bad odor in creamery; buttermilk tank is outside, away from building; condition of building, good, just been painted inside and outside; condition of apparatus, vats good, good tester; condition of surroundings, O. K.; condition of patrons' milk cans, all gathered cream, comes in sour. Everything in good order.

Sept. 16, 1903.—Name of creamery, Cashton; proprietary; location, Cashton, Monroe Co.; owner, Tri State Creamery Co.; P. O. address, Chicago, Ill.; name of buttermaker, C. N. Thompson; he has not attended Dairy School at Madison; no. of patrons, 438; no. of pounds of butter daily, 2,000; quality of butter, good, cream here is pasteurized; sampling and testing, composite bi-monthly; loss of fat in skim milk, 25-100 per cent.; loss of fat in buttermilk, 1½ per cent.; inspector's test of composite milk sample for day, 4.1; there were no screen doors or windows; cream vat was not covered; drain pipe 160 rods into a slough, stopped up at present; location and condition of skim milk tank, upstairs, not very clean; location and condition of buttermilk tank, upstairs, washed when empty; condition of building, fair, needs cleaning and painting inside, and butter room rather musty; building is painted outside; condition of apparatus, pasteurizer, milk cooler and ice machine good; vats and churn rather poor; condition of patrons' milk cans, fairly clean.

Sept. 16, 1903.—Name of creamery, Enterprise; co-operative; location, Cashton; manager, Geo. Bates; P. O. address, Cashton; name of buttermaker, W. W. Wigginton; he has not attended Dairy School at Madison; no. of patrons, 129; no. of pounds of cream daily, 2,260; no. of pounds of butter daily, 600; average test, 30; overrun, 18 at last payment; quality of butter, good; sampling and testing, composite bi-monthly; there were no screen doors or windows; cream vat was covered with galvanized iron; drainage, about ten rods from building empties into a ravine; no bad odor in creamery; location and condition of buttermilk tank, inside, washed daily; condition of building, good brick building not a year old; condition of apparatus, good. Everything in good condition.

Sept. 17, 1903.—Name of creamery, Leon Co-operative Association; co-operative; manager, J. H. Gilliland; P. O. address, Leon; name of buttermaker, S. Dufner; he has attended Dairy School at Madison; no. of patrons, 67; no. of pounds of milk daily, 5,500; cream, 800; no. of pounds of butter daily, 500; sampling and testing, composite bi-monthly; loss of fat in skim milk, 3-100 per cent.; inspector's test of composite milk sample for day, 4.2; there were no screen doors or windows; cream vat was covered with canvas; drainage good, about four rods to a small river; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, outside on ground, not washed; condition of building, fair, part of floor poor; building is painted outside; condition of apparatus, churn very dirty, pump and hose for milk dirty; condition of surroundings, needs grad-



ing, old ice house about to fall down; condition of patrons' milk cans, good generally, just a few trifle dirty; condition of milk in cans, generally good. Pipette in use and two new ones not correct. Dirty pump and churn and factory generally.

Sept. 18, 1903.—Name of creamery, Norwalk; co-operative; location, Norwalk, Monroe Co.; manager, F. Leutke; P. O. address, Norwalk; name of buttermaker, T. B. Oakes; he has attended Dairy School at Madison; no. of patrons, 106; no. of pounds of milk daily, 1,900; cream, 2,000; no. of pounds of butter daily, 760; overrun, 10.8 at last payment; quality of butter, good; sampling and testing, composite bi-monthly; loss of fat in skim milk, 14-10 per cent.; inspector's test of composite milk sample for day, 4.5; there were no screen doors or windows; cream vat was covered with board; drainage, have been using a cess pool but have now got right of way across railroad tracks to a creek; bad odor in creamery from drain as it is at present; location and condition of skim milk tank, outside in a house, washed daily; location and condition of buttermilk tank, outside in house, washed every other day; condition of building, new, good, built last winter; building is painted outside; condition of apparatus, good, with the exception of the separator which is losing too much fat; condition of surroundings, good; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K. New creamery, everything in good condition.

Sept. 18, 1903.—Name of creamery, Fairchild; proprietary; location, Fairchild, buttermaker, T. McCready; he has not attended Dairy School; no. of patrons, 40; no. of pounds of butter daily, 3,000; average test, 4.0; butter yield, 4.4; overrun, 12 per cent. at last payment; quality of butter, good; sampling and testing, composite; loss of fat in skim milk, only a trace; loss of fat in buttermilk, .15 per cent.; inspector's test of composite milk sample for day, 4.3; there were no screen doors or windows; cream vat was covered with net; drainage underground to creek; no bad odor in creamery; location and condition of skim milk tank, upstairs, good; buttermilk sold from churn; condition of building, good; building is painted outside; condition of apparatus, fair, new cream vat to be put in now; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Three farmers furnish cream, first class and sweet.

Sept. 19, 1903.—Name of creamery, Wilton; proprietary; location, Wilton, Monroe Co.; manager, F. J. Hammond; P. O. address, Wilton; name of buttermaker, O. A. Nelson; he has not attended Dairy School at Madison; no. of patrons, 222; no. of pounds of milk daily, 30,000; no. of pounds of butter daily, 1,500; quality of butter, good; sampling and testing, composite bi-monthly; loss of fat in skim milk, 2-100 per cent.; loss of fat in buttermilk, 1-10 per cent.; inspector's test of composite milk sample for day, 4.5; there were no screen doors and windows; cream vat was not covered; drainage about ten rods to a small river; no bad odor in creamery; location and condition of skim milk tank, inside, washed every other day; location and condition of buttermilk tank, inside, washed every other day; condition of building, brick building, good shape except some few repairs needed inside; condition of apparatus, fair, good tester; condition of surroundings, old machinery, etc., lying around, not very neat; condition of patrons' milk cans, fairly clean, a few dirty; condition of milk in cans, good.

Sept. 22, 1903.—Name of creamery, Kickapoo Valley; co-operative; location, Steuben, Crawford Co.; manager, J. J. Hulbert; P. O. address, Steuben; name of buttermaker, T. N. Nelson; he has not attended Dairy School at Madison; no. of patrons, 46; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 250; average test, 3.7; quality of butter, good; sampling and testing, composite monthly; loss of fat in skim milk, 2-100 per cent.; loss of fat in buttermilk, 12-100 per cent.; inspector's test of composite

milk sample for day, 4; there were screen doors and windows; cream vat was covered with cloth; drainage, about twenty rods into a river; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, use one side of cream vat, washed daily; building is painted outside; condition of apparatus, good; condition of surroundings, O. K.; condition of patrons' milk cans, some were rather dirty; condition of milk in cans, otherwise good. Where the skim milk was taken by patrons at side of building, a bad smell from milk spilled.

Sept. 24, 1903.—Name of creamery, La Crosse B. & C. Co.; proprietary; location, La Crosse, La Crosse Co.; manager, W. J. Ennisson; P. O. address, La Crosse; name of buttermaker, N. C. Jensen; he has attended Dairy School at Madison; no. of patrons, 360; no. of pounds of cream daily, 5,000; no. of pounds of butter daily, 1,200; quality of butter, good; sampling and testing, composite bi-monthly; there were screen doors and windows; cream vat was not covered; drainage empties into city drain about 30 rods from river; no bad odor in creamery; have no skim milk tank; location and condition of buttermilk tank, upstairs in cooler, washed twice a week; condition of building, good brick building, basement with cement floor used as creamery; building not painted outside, brick; condition of apparatus, good vats, churn and tester; condition of surroundings, O. K.; condition of patrons' milk cans, cans are all washed here before returning, cream comes in fair to good; condition of milk in cans, most all of it by rail from noon till midnight.

Sept. 24, 1903.—Name of creamery, Chippewa Valley; proprietary; location, Chippewa Falls; owner, P. H. Bolton & Co.; P. O. address, Chicago; name of buttermaker, C. E. Van Slyke; he has attended Dairy School at Madison; no. of patrons, 237; no. of pounds of cream, 3,200; no. of pounds of butter daily, 1,308; average test, 29.2; butter yield, 33; overrun, 14-16 at last payment; quality of butter, good; sampling and testing, composite; loss of fat in buttermilk, .05 per cent.; there were screen doors and windows; cream vat was not covered; drainage, city sewerage, good; no bad odor in creamery; location and condition of buttermilk tank, upstairs, good; condition of building, good; stone basement, not painted; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, mostly all good. All cream is from hand separators, mostly all good, but small lots are kept too long.

Sept. 25, 1903.—Name of creamery, Cadott; co-operative; location, Cadott; secretary, F. Wilhelm; P. O. address, Cadott; name of buttermaker, H. S. Hagen; he has not attended Dairy School at Madison; no. of patrons, 70; no. of cows, 243; no. of pounds of milk daily, 4,400; no. of pounds of butter daily, 219; average test, 4.46; butter yield, 4.89; overrun 11 per cent. at last payment; quality of butter, good, made for Boston; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .10 per cent.; there were screen doors and windows; cream vat was covered with canvas; drainage underground to a creek, good; no bad odor in creamery; location and condition of skim milk, overhead in cheese room, good; location and condition of buttermilk tank, in churn room, good; condition of building, good, built June, 1902; building is painted outside; condition of apparatus, good, all new last year; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Cream from 18 farm separators. All two days old.

Sept. 25, 1903.—Name of creamery, West Salem Co-operative; co-operative; location, West Salem, town of Hamilton, sec. 33; manager, W. W. Leete; P. O. address, West Salem; name of buttermaker, E. N. Waite; he has not attended Dairy School at Madison; no. of patrons, 450; no. of pounds of cream daily, 32,000; no. of pounds of butter daily, 3,500; quality of butter, good;

sampling and testing, composite monthly; there were no screen doors or windows; cream vat was covered with board; drainage about 80 rods into river; no bad odor in creamery; location and condition of buttermilk tank, about 8 rods away in the ground; condition of building, good; building is painted outside; condition of apparatus, good; four box churns and seven large vats, all in good shape; condition and surroundings, O. K., this creamery is situated on a farm owned by the association. Mr. Waite, the butter-maker, has been here seventeen years and has his patrons well educated.

Sept. 26, 1903.—Name of creamery, Bangor Dairying Assn.; co-operative; location Bangor, La Crosse Co., sec. 4, town 17, range 5 W.; manager, Wm. Smith; name of buttermaker, F. Handy; P. O. address, Bangor; he has not attended Dairy School at Madison; no. of patrons, 40; no. of pounds of cream, 1,500; no. of pounds of butter daily, 300; average test,  $18\frac{1}{2}$ ; butter yield, 22; overrun, 18 at last payment; sampling and testing, composite bi-monthly; loss of fat in buttermilk, 25-100 per cent.; there were no screen doors and windows; cream vat was covered with board; drainage about 4 rods to a creek; no bad odor in creamery; location and condition of buttermilk tank, 150 feet away from building, not washed very often; condition of building, poor, floor needs repairing, also roof, refrigerator very poor; building is painted outside; condition of apparatus, vats, box churn, worker and tester in fair shape; condition of surroundings, O. K. Have no cream scale, but have had one ordered.

Sept. 30, 1903.—Proprietary; location, Millville, Grant Co., sec. 1, town 6 N., of range 5; owner, J. B. Beadle; P. O. address, Millville, Grant Co.; name of buttermaker, J. B. Beadle; he attended Dairy School at Madison; no. of patrons, 56; no. of pounds of milk daily, 5,200; no. of pounds of butter daily, 240; sampling and testing, composite ten days; loss of fat in skim milk, 2-100 per cent.; loss of fat in buttermilk, 28-100 per cent.; inspector's test of composite milk sample for day, 4.2; there were no screen doors and windows; cream vat was covered with cloth; drainage, small creek about two rods from building; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, outside on ground, not washed; condition of building, fair, except floor needs repairing; building is painted outside; condition of apparatus, nothing extra, old hand tester ought to be condemned; condition of surroundings, O. K.; condition of patrons' milk cans, generally dirty around seams; condition of milk in cans, clean.



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