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Report of Wisconsin Dairy and Food Commissioner.

State Dairy and Food Commissioner

Madison, Wisconsin: Democrat Printing Company, [s.d.]

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J. Q. EMERY

Dairy and Food Commissioner

Ex Officio

State Superintendent of Weights and Measures

DEMOCRAT PRINTING COMPANY
MADISON, WISCONSIN

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ORGANIZATION OF THE COMMISSION

- J. Q. EMERY, Dairy and Food Commissioner, *ex officio*, State Superintendent of Weights and Measures.
- HARRY KLUETER, Ph. G., Chief Chemist and Assistant Dairy and Food Commissioner.
- RICHARD FISCHER, Ph. D., Consulting Director of Laboratory.
- WILLIAM WINDER, Second Assistant Dairy and Food Commissioner (to June 9, 1925).
- GEORGE WARNER, Chief Inspector of Weights and Measures.
- J. E. BOETTCHER, Chief, Butter Division.
- A. T. BRUHN, Chief, Cheese Division (from August 19, 1925).
- M. L. WALTER, Secretary to Commissioner.
- HELEN O'CONNELL, Stenographer.
- VERA H. COMSTOCK, Stenographer.
- LOUENA FINDORFF, Clerk.
- GENEVIEVE M. MCVICAR, Stenographer.
- JEANETTE RICE, Stenographer (to June 25, 1925).
- A. LORINE FOOTE, Clerk.
- MARGARET E. CUMMINGS, Clerk. (part time)
- CHRISTINE BAUER, Stenographer (July 1, 1925-May 8, 1926).
- GUNDA OSTERHUS, Clerk (from October 17, 1924).
- EDNA SATER, Stenographer (July 7, 1924-Sept. 1, 1924).
- I. R. HOWLETT, Assistant Chemist.
- E. O. HUEBNER, Assistant Chemist.
- HILDA WIESE, Assistant Chemist.
- INEZ WILLIAMS, Assistant Chemist.
- C. J. KREMER,
- J. M. KELLIHER,
- IRA D. JONES,
- W. N. MACHIN,
- H. G. TOWN,
- Food Inspectors.
- W. F. CONWAY, (from July 14, 1924),
- R. R. CROSBY,
- W. J. KRAMER, (to March 15, 1926),
- JACOB LEHNHERR,
- P. H. MICKLE, (from March 13, 1926),
- R. L. RADKE,
- W. E. RADKE, (from March 11, 1926),
- A. J. ROYCRAFT,
- WALTER SANDS, (to February 1, 1926).

R. B. SOUTHARD,
W. A. STEWART,
GEO. H. STUEBER,
AD. R. VALLESKEY,
J. J. WETAK,

Dairy Inspectors, *ex officio* Sealer of Weights and Measures.

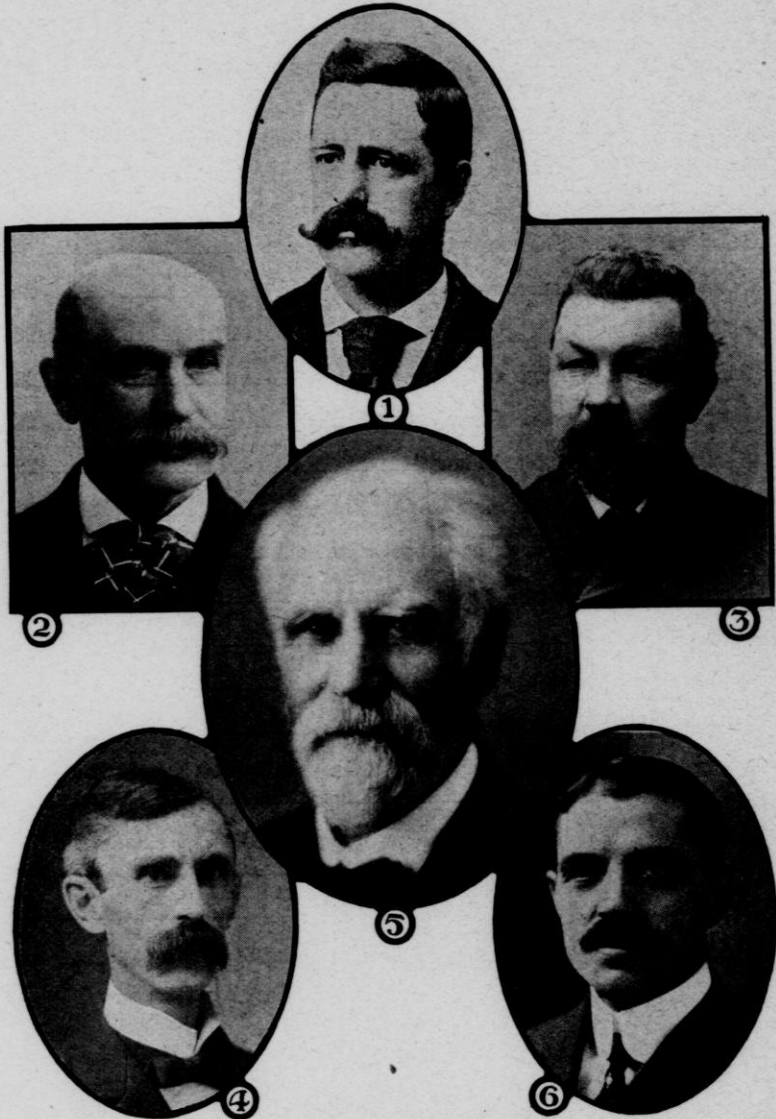
GEO. D. GILMAN,
R. M. HADLEY, (to June 25, 1925),
BERNARD HUEBNER, (from August 1, 1925),
GEO. E. JASTER,
E. G. MARTIN, (from March 3, 1926),
F. E. TAPPINS,
A. T. THOMPSON,
W. M. VAN LONE,
G. C. WINDER, (to September 19, 1925),
E. G. WINELL,

Sealers of Weights and Measures.

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**DAIRY AND FOOD COMMISSIONERS
OF WISCONSIN**



- (1) H. C. THOM.....May 29, 1889—May 28, 1891
- (2) D. L. HARKNESS.....May 28, 1891—June 11, 1894
- (3) THOMAS LUCHSINGER.....June 27, 1894—February 7, 1895
- (4) H. C. ADAMS.....February 7, 1895—May 1, 1902
- (5) J. Q. EMERY.....December 24, 1902—February 10, 1915
February 8, 1921—August 31, 1926
- (6) GEO. J. WEIGLE.....February 10, 1915—February 8, 1921

LETTER OF TRANSMITTAL

HIS EXCELLENCY, JOHN J. BLAINE,

Governor of Wisconsin.

Sir: I have the honor to submit herewith, in compliance with law, the report of the Dairy and Food Commissioner for the biennial period ending June 30, 1926.

J. Q. EMERY,

*Dairy and Food Commissioner,
Ex Officio State Superintendent
of Weights and Measures.*

August 28, 1926.

REPORT OF COMMISSIONER

By the terms of Section 98.01, Wisconsin Statutes, the Dairy and Food Commissioner is required as soon as practicable after the 30th day of June of each even numbered year, Subsection 2, Section 35.26 provides sixty days, to make a report to the Governor and give therein an itemized statement of all expenses incurred by him and of all fines collected, with such statistics and other information and suggestions as he may regard of value.

As it is altogether probable that this, the ninth biennial report of the duties performed by me as Dairy and Food Commissioner, is my valediction, in consonance with the above mentioned provisions of law, I regard of value suggestions and information of a more general character indicative of the evolution of the functioning of this department in the protection of the health and property of the citizens of the State, in addition to the details which the law requires. I know of no more effective method of doing this than by submitting in a more or less chronological order, documents or addresses wherein various phases of the dairy and food regulatory problems, as they have arisen from time to time, are discussed.

Detailed information as to the activities of the department in the biennium 1925-26 is to be found in the reports of the chief chemist and assistant commissioner, the chief of the butter division, chief of the cheese division, senior food inspector, and the chief inspector of weights and measures.

DAIRY

Wisconsin Dairy Statistics for the Year 1925.

By the terms of Section 98.03, the Dairy and Food Commissioner is required to compile, at least once in two years, statistics relating to the dairy industry in Wisconsin. In compliance with this law, statistics, from original sources, have been compiled and embodied in a separately published bulletin.

Following is a general summary of the dairy statistics of Wisconsin as obtained under the provisions of law for the calendar year 1925:

	Pounds	Received for or valued at
Cheese produced in factories, other than cottage, skim milk, cheese curd, cooked, buttermilk and cream cheese	362,677,940	\$79,595,515.23
Cottage, skim milk, cheese curd, cooked, buttermilk and cream cheese	6,199,248	287,843.94
Cheese produced on farms	308,117	98,599.00
Butter produced in factories	168,617,861	73,758,913.73
Farm made butter	8,666,037	4,733,556.00
Condensery products:		
Evaporated, condensed, powdered, concentrated milk and evaporated cream	563,831,798	44,009,776.23
Evaporated, concentrated, powdered and condensed skim milk	6,270,787	189,465.06
Value of milk used in manufacturing of malted milk, etc.		637,035.94
Ice Cream (gallons)	6,616,388	6,944,520.31
Milk produced other than furnished cheese factories, butter factories, condenseries, and ice cream plants (pints)	960,621,235	28,818,637.05
Skim milk	3,203,738,365	16,499,252.58
Whey	3,155,297,965	8,124,892.26
Estimated value of milk and cream shipped to Chicago, St. Paul, Minneapolis, Dubuque, and other points outside of Wisconsin	307,676,431	5,845,852.19
Total		<u>\$269,543,859.52</u>

According to the figures given out by the Wisconsin Monthly Crop and Live Stock Reporter issued by the United States Department of Agriculture, and the Wisconsin State Department of Agriculture, the average price received by producers for milk in 1925 was \$1.90 per hundred-weight and the average production per cow in 1925 was 5,092 pounds. The average number of cows in 1925 was 1,974,200. At the average production of 5,092 pounds of milk per cow during the year 1925, there was produced 10,052,626,400 pounds of milk.

The data for cheese, butter, condensery products and ice cream were obtained from blanks filled out by the operators of these plants.

The figures used for cheese and butter produced on farms were taken from the fourteenth census of the United States for 1920.

The value of milk produced other than that furnished cheese and butter factories and condenseries and ice cream plants was estimated as the amount used for family consumption by the total population of the State, which population is taken as 2,631,839 (census for 1920). In estimating this amount, one pint per capita per day was used and the milk valued at 3 cents per pint.

In obtaining the estimate for the value of milk and cream shipped to Chicago, St. Paul, Minneapolis, Dubuque and other points, the number of pounds as reported in the bulletin of Wisconsin dairy statistics for 1925 was increased by the average per cent of increase of butter and cheese and the value of such milk was placed at \$1.90 per

hundred-weight, being the value reported by the Wisconsin Monthly Crop and Live Stock Reporter.

Skim milk was valued at one-half as much per hundred pounds as shelled corn is per bushel; and the value of whey at one-half of skim milk. The value of shelled corn was placed at \$1.03 per bushel, being figures given by the Crop and Live Stock Department at Washington, D. C.

In the Biennial Report of the Dairy and Food Commissioner for the biennium 1901-02, the total valuation of dairy products was estimated at \$55,000,000, including the value of the by-products of creameries and cheese factories returned to the farm. The total value of Wisconsin dairy products for the year 1925, as shown by the foregoing, was \$269,543,859, an increase of approximately 400 per cent in the twenty-three year period. In 1902, Wisconsin held second place among the states of the union in total volume of dairy products. In 1925, Wisconsin held first place among the states of the Union in total volume of dairy products.

The value of creamery butter produced in Wisconsin for the year 1902 was quoted as \$14,795,000. The value of creamery butter produced in Wisconsin for the year 1925 was \$73,758,913, or an increase of approximately 400 per cent. In 1902 Wisconsin's rank in volume of butter production was fourth. In 1925, Wisconsin's rank in volume of butter production was third.

The value of cheese produced in Wisconsin in the year 1902 was reported as \$9,036,000. The value of cheese produced in Wisconsin in 1925, including cottage, skimmed milk, cooked, buttermilk, cream cheese and cheese curd, was \$79,883,359, or an increase of 784 per cent. In 1902, Wisconsin held the second place among the states in the volume of cheese production. In 1925 Wisconsin held the first place among the states in the volume of cheese production.

In 1902, Wisconsin produced approximately 74,000,000 pounds of creamery butter. In 1925, Wisconsin produced 168,617,861 pounds of creamery butter, an increase of 94,617,861 pounds, or 127 per cent.

In 1902, Wisconsin produced 90,360,000 pounds of factory made cheese. In 1925, Wisconsin produced 368,877,188 pounds, an increase of 278,517,188 pounds, or 308 per cent.

In 1902, the value of condensed milk produced in Wisconsin was \$347,000. In 1925, the value of condensed, evaporated, powdered, concentrated milk and evaporated cream was \$44,009,776, an increase of \$43,662,776, or 12,582 per cent.

The increase in the volume and value of dairy products in Wisconsin in the twenty-three year period, 1902-1925, is so prodigious as to stagger imagination. Such colossal increases do not result from mere accident. There must be fundamental causes. What are they?

1. Wisconsin's Location, Soil and Climatic Conditions.

I quote the following from an address by Honorable John Luchsinger as reported on pages 63-70 of the published proceedings of The Wisconsin Cheese Makers' Association for 1902:

"Wisconsin is the grandest State for the dairyman of any State in the Union, of any section in America; it is pre-eminently fitted for the dairy business. Perhaps it has not occurred to you that Wisconsin occupies the watershed of this continent, and that only a little way from here, (Milwaukee) a little river runs into Lake Michigan and from thence the waters run thousands of miles along to the St. Lawrence and to the Atlantic ocean.

"Lake Michigan is 800 feet above the level of the sea. Just a few miles from here (Milwaukee) near Waukesha is a little stream that runs to the Gulf of Mexico. We are on top. It looks like a level country, and yet all of Wisconsin is from 800 to 1,400 feet above the level of the sea, and that in itself is a grand advantage, that elevation.

"You have observed, no doubt, that in Europe the oldest and best dairy districts occupy the highest elevations, and we ought to make the most of the advantages nature has given and we can give it.

"The State of Wisconsin is not only fitted for the production of one kind of cheese, but from its variety of soil and differences in elevation, it affords great opportunities for making all the varieties, and at the present time a great many different varieties of cheese are made in consequence of those advantages in the State of Wisconsin, and may be made of a good quality. These different varieties have their origin because of the surroundings in which they originated. For instance, in the low flat meadows of Holland, the Limburger cheese had its birth, and when they came to make Limburger cheese in Wisconsin, they found the same kind of locations specially fitted for the production of Limburger cheese, low valleys, abundance of rich grass, plenty of water, the same as in Holland.

"Take it on the other hand, the Swiss cheese is a product of a higher elevation. It became what it is because of its circumstances and its surroundings. Those high mountains, no highways, no railroads; it became a necessity in order to dispose of the milk product to make it into a kind of cheese that would bear transportation, have long keeping qualities, keep for years in good condition. When they came to transfer that industry into Wisconsin, they found the same surroundings favorable to its manufacture, and these are surroundings that are not so well fitted for general farming, where the fields are not cultivated or plowed at all, where the hillsides are so steep that the soil will wash away, and where there are plenty of rock near the surface, especially limestone rock, and where good springs of water abound. There are numbers of such places in Wisconsin, but the greatest body of land lies in southwestern Wisconsin, west of the Rock River, and south of the Mississippi. That tract of country never has been covered by the so-called drift formation. The hills rise in great waves and billows, with narrow valleys between and underlaid with layers of limestone, friable and crumbling, and affording the best kind of soil; and that is the home of the Swiss cheese in Wisconsin."

As to the constant elements which nature has contributed to the high quality and great value of dairy products in Wisconsin, I quote a brief paragraph from my Biennial Report of 1907-08:

"The two southern tiers of the counties of the State embracing the beautiful Rock River Valley, undulated by hills and valleys, abounding in crystal waters, a pure atmosphere rightly tempered by winter snows and summer rains, forming a part of the great Elgin creamery butter district, far famed for the superior quality of its creamery butter; a deep, rich soil supplied with purest waters, yielding abundant, luxuriant grasses along the eastern portion of the State, border-

ing on Lake Michigan, that gives to the climate an evenness of temperature, and a degree of moisture peculiarly conducive to high quality in cheese, and like conditions extending over central and northern Wisconsin—these are some of the conditions which nature has contributed as constant weapons to be wielded by Wisconsin in her quest for Wisconsin's dairy dollars. Wisconsin's great variety of soils, with the presence of her varied hills and valleys, combined with her geographical location, were the tempting causes that brought within her borders dairymen from the east, and sturdy, industrious, and frugal German, Swiss, Scandinavian and other immigrants who, following the habits acquired in their boyhood homes or Fatherlands have produced dairy products, especially cheese, in variety and quality unexcelled elsewhere."

I also quote briefly from a report made by Dean W. A. Henry in 1895:

In 1895, under the authority and requirement of the Legislature of Wisconsin, Dean W. A. Henry made a thorough investigation of that portion of Wisconsin then designated as the New North, comprising the counties of Ashland, Barron, Bayfield, Burnett, Clark, Douglas, Forest, Iron, Langlade, Lincoln, Marathon, Marinette, Oconto, Oneida, Polk, Price, Rusk, Sawyer, Shawano, Taylor, Vilas, Washburn and Wood. He made an elaborate report from which I make the following quotation as disclosing another constant agency in the winning of Wisconsin's dairy dollars:

"After careful study of all the conditions prevailing in Northern Wisconsin, the writer of this article is firmly impressed with the belief that this will some day become one of the great dairy regions of America, if only the people will bend their energies in the right direction and concentrate their efforts upon the production of HIGH GRADE dairy products."

Looking carefully into the requisites of a true dairy country, he said:

"First of all, there is that prime requisite for fine butter and cheese, namely, an ample supply of pure, cold water everywhere accessible. Northern Wisconsin is unexcelled by any region in the great abundance of pure, cold water in her thousands of lakes, her many rivers, brooks and springs. Indeed, the water supply will meet the requirements of the most exacting in its quantity, prevalence, purity and coolness.

"The best dairy regions are found in the extreme northern portions of the United States, in Canada, Denmark, Norway and Sweden, Finland and the mountains of Switzerland.

"The writer makes the prediction that some day northern Wisconsin will rank as the foremost cheese district in America, if not in the world. No one who has carefully studied the subject and observed what has taken place in other countries and what is occurring in a small way at present in our New North, will seriously deny this assertion. The fine cheese districts of Europe and America are not in the warm regions, but rather in those where the nights are cool, the waters pure and cold and the grasses possess a high nutritive value. Such regions as these are found in the mountains of Switzerland and the cheese districts of Canada and northern New York and our lake shore counties like Sheboygan, Manitowoc, also Fond du Lac, Outagamie, etc.

"This adaptability of the production of fine cheese is a heritage to this region from which it can never be parted. It is as valuable to our New North as are the gold mines to Colorado, or the coal beds to Pennsylvania, and when northern Wisconsin shall have been occupied by an intelligent people and its cheese industry properly developed, there will be millions of dollars flow into this section each year from the sales of this one line of dairy products."

2. The Type and Character of Wisconsin Citizens.

One of the most potent of the forces producing the stupendous volume and value of dairy products has been the spirit in the Wisconsin dairymen of the invincible American pioneer described by Mansfield, the historian, as "the bold, hardy energetic, ingenious, invincible, ambitious and adventurous being whose genius the forms of civilization cannot confine and to whose dominion continents are inadequate. Commencing his march in the cold regions of Scandinavia, no ice chilled his blood, no wilderness delayed his steps—no labor wearied his industry—no armies arrested his march—no empire subdued his power. Over armies and over empires—over land and over seas—in heat, and cold, and wilderness and flood, amidst the desolations of death and the decays of disease, this Northman has moved on in might and majesty, steady as the footsteps of Time and fixed as the decrees of Fate!"

It has been the glory of Wisconsin, as well as a tremendous force in the quest of Wisconsin dairy dollars, that her domain was peopled by the American pioneer embracing not only the New Englander who landed on Plymouth Rock three centuries ago, but as well, a complex of different nationalities comprising those of Norwegian descent with their kindred the Swedes and Danes, a race of whom it has been truthfully said:

"The heroes who followed Charles the XII, who ravished and conquered Normandy and carried victorious arms into England and Scotland, who planted their sturdy colonies on the coasts of Ireland and Great Britain and who have even left their monument on the shores of New England, were of a blood of courage and persistent power; of the Irish element or group whose characteristics are typified in this country by that of fighting Phil Sheridan, whose soldier tent is pitched on fame's eternal camping ground; of the German element, descendants of a race or nation that has required an alliance of nearly all the great nations of the earth to keep it within its own reservation; of Frenchmen, in whose veins courses the blood of that great Chieftain, General Foch, who said to the advancing German legions, 'You shall not pass;'; of the Scotch element, whose characteristics find expression in that illustrious statesman and orator, Patrick Henry, who, when the making of a choice seemed imperative, said, 'Give me liberty or give me death;'; of the Welch element, of the race of the little statesman who guided the destinies of a nation through a great world war; of the Swiss element of the race of William Tell with the ruggedness suggestive of the Alps."

These various peoples, impelled by habits formed in their respective home and Fatherlands, have constituted a colossal constant force in the development of Wisconsin's dairy industry. An out-

standing concrete exemplification of this is that of the Swiss element in the development of the great Swiss cheese industry of Wisconsin.

3. **Brainy, Self-effacing Leadership.**

In the early and long continued struggle that has gained Wisconsin's present dairy supremacy, the first, most influential and outstanding force was her brainy, honest, courageous, progressive, far-sighted and self-effacing leaders,—leaders that swore allegiance to their own intelligence, their own honesty, their own sagacity, their own courage,—leaders of self-effacement that knew that purity and integrity must be wrought into every implement in the commercial warfare for Wisconsin's dairy dollars,—leaders that were their own commanders and ready at all times to take their place in the advanced skirmish line or on the most advanced picket posts,—leaders that like the tall mountain peaks were at all times catching the first beams of the rising sun of dairy knowledge and reflecting them to the rank and file. Foremost in this leadership was William Dempster Hoard, who exercised his leadership through personal contact, through public speech, and by the dairy press to which his own genius, his own initiative, gave birth,—a dairy publication whose circulation today has become "world wide and upon whose subscribers, the sun never sets." Other brainy, self-effacing leaders gave him their persistent, hearty, loyal cooperation and support. The Wisconsin College of Agriculture with its illustrious deans and renowned faculty, including the Dairy School and farmers' institutes, are to be reckoned in this great leadership. In this unity and genuine cooperation there was strength. Strictest integrity and the highest practicable standard of quality were among the ideals of Wisconsin's peerless pioneer leaders in dairy husbandry, who had faith in the aphorism, "If any man can preach a better sermon or write a better book or make a better mouse trap than his neighbor, though that man build his home in the woods, the world will make a beaten path to his door." Their teaching was in effect, that if Wisconsin produces better butter, better American or Cheddar cheese, better Swiss cheese, better condensed milk, better market milk, or any other dairy product, than is produced elsewhere, the world will make a beaten path to her door for that product. I include also in this leadership Governors of Wisconsin, whose services in this particular field are mentioned elsewhere in this report.

Mr. Hoard made frequent use of such incidents and teachings as the following: At a great dairy banquet attended by him in Canada, one of the toasts was, PUT CONSCIENCE INTO YOUR WORK. It was responded to by Honorable Thomas Ballantyne, speaker of the Ontario Parliament and one of the leading dairymen of the Dominion of Canada. In the course of his remarks, as repeated by Governor Hoard, he related the following incident:

"When I was a little boy, I was walking down one of the streets of the city of Glasgow with my father. We met the richest man of

all Glasgow, a Mr. McDonald, who had amassed a great fortune as a baker. My father stopped and said, 'Mr. McDonald, permit me to congratulate you, Sir, for being the architect of such a magnificent fortune.' The old man straightened up his bent form and said, 'Tut, tut, mon, I never tried to make a shilling.' 'But how did you amass so great a fortune,' said my father, 'if you had not tried to make money?' 'Aye, there you go, like the rest of the world. I tried to make the finest bread in all the kingdom and the money made itself.'"

Wisconsin's great pioneer dairy leaders taught the doctrine everywhere and without ceasing, "Put conscience into your work;" and that to produce dairy products of the highest excellence, "The finest in all the kingdom" was to forge the most powerful weapon in commercial warfare, because the world would make a beaten path to Wisconsin's door to obtain such a product. Witness Wisconsin's stupendous annual dairy revenue of two hundred sixty-nine and a half million dollars.

When filled cheese, that hydra headed fraud, beckoned Wisconsin dairymen toward a downward course to ruin, Wisconsin's pioneer dairy leaders fought the monster, without tolerance, to its utter annihilation, howbeit, the battle and its baleful effects was continuous for a quarter of a century.

When in Wisconsin dairy pioneer days, no corner of the State was too remote for the presence of oleomargarine; when "no table was so humble, no dining room so grand, no lumber camp so rough that oleomargarine, with its mellow name would not walk upon and into with a deceitful bow and brazen smile with a claim that its name was butter," in other words, when oleomargarine coveted Wisconsin's dairy dollars, a royal battle was fought in which Wisconsin butter won. One of the strongest weapons used by the butter forces in that battle was that choice creamery butter, produced by means of skilled and reliable workmanship, from pure, fresh, clean, sanitary cream, is a product so delicious, so responsive to the taste and desire of the consumer, that it creates, by its inherent qualities, a demand for such an article at remunerative prices. Butter's implement of warfare in that commercial battle was not an article with over moisture and low butter fat content, made as something with which to "put it over," to "get by with," because the world would not make a broad and deep pathway to Wisconsin's door for such an inferior article of food. On the contrary, the world would make a beaten path to creameries, though they were located in the woods, that were producing "the best commercial butter in all the kingdom." The butter forces did not win that battle by a mere maneuver to compel the purchasing public to become consumers of an inferior product through monopolistic control; but, on the contrary, placed reliance upon the world's beating a pathway to her door for the purchase of a genuine, honest and choice article.

The finding or developing of men of science with a capacity, honesty and disposition to solve her outstanding complex and difficult

dairy problems has been a constant force in Wisconsin's dairy achievements.

4. Law and Law Enforcement.

What is law? Law is a rule of (external) conduct or action which is prescribed, or is formally recognized as binding by the supreme governing authority, and is enforced by a sanction. The supreme governing authority in Wisconsin is the people of the State of Wisconsin as is shown by the style of the enacting clause in the enactment of every law by the Legislature, namely: "The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:

The law making body of the State is the Legislature, which consists of the Senate and the Assembly. The members of each of these branches of the Legislature are chosen by the voters in their respective districts. Who the voters are is determined by the Constitution of the State, the fundamental law of the State which was adopted by the people of the State of Wisconsin by formal vote. The Legislature is, therefore, a body chosen by the sovereign power of the State and represents the sovereign power of the State, namely the people. Laws enacted by this sovereign power represent the public policy of the State.

The great pioneers in Wisconsin dairying early recognized the fact that unregulated personal freedom means anarchy in the dairy business. They early recognized the inalienable rights of all men to life, liberty and the pursuit of happiness which, of course, includes the right to earn an honest living; but that no man has the inalienable right to trespass upon the inalienable rights of another.

They early recognized and availed themselves of the principles laid down in the ninth section of the Wisconsin Constitution, namely:

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

They early saw that to pursue a policy that every man should be a law unto himself would be anarchy, would be a ruinous policy. They early recognized that there are common rights which it is the function and duty of all united society to secure to its individual members through law enactment and law enforcement. It was a great truth uttered by Governor W. D. Hoard in his message to the Legislature in 1889, urging the establishment of the office of Dairy and Food Commissioner, that it was to be remembered that all the law we have is enforced law.

The enactment of laws by the Legislature of Wisconsin and their enforcement by the Dairy and Food Commissioner as provided by law, in securing protection to the life and property of the people of Wisconsin, has been an outstanding force in the development of the

colossal dairy industry of Wisconsin. These laws have sought as an end, the protection of the public not only against fraud and deception in dairy and other food products, but against impurities and unwholesomeness as well.

As indicative of epochal conditions and proceedings in the evolution of the Wisconsin dairy industry, I include herein, as of value, and promotive of the dairy industry, an address given by me at Platteville in February, 1904, while Dairy and Food Commissioner, and as President of the Wisconsin Dairymen's Association, at its thirty-second annual meeting, to wit:

A little epic poem by Samuel Foss is suggestive of a few thoughts that I desire to express on this occasion. It is entitled

THE CALF-PATH.

One day through the primeval wood
A calf walked home, as good calves should;

But made a trail all bent askew,
A crooked trail, as all calves do.

Since then two hundred years have fled,
And, I infer, the calf is dead.

But still he left behind his trail,
And thereby hangs my moral tale.

The trail was taken up next day
By a lone dog that passed that way;

And then a wise bell-wether sheep
Pursued the trail o'er vale and steep,

And drew the flock behind him, too,
As good bell-wethers always do.

And from that day, o'er hill and glade,
Through those old woods a path was made,

And many men wound in and out,
And dodged and turned and bent about,

And uttered words of righteous wrath,
Because 'twas such a crooked path;

But still they followed—do not laugh—
The first migrations of that calf,

And through this winding wood-way stalked
Because he wobbled when he walked.

This forest path became a lane,
That bent and turned and turned again;

This crooked lane became a road,
Where many a poor horse, with his load,

Toiled on beneath the burning sun,
And traveled some three miles in one.

And thus a century and a half
They trod the footsteps of that calf.

The years passed on in swiftness fleet,
The road became a village street,

And this, before men were aware,
A city's crowded thoroughfare,

And soon the central street was this
Of a renowned metropolis.

And men two centuries and a half
Trod in the footsteps of that calf.

Each day a hundred thousand rout
Followed the zigzag calf about;

And o'er his crooked journey went
The traffic of a continent.

A hundred thousand men were led
By one calf near three centuries dead.

They followed still his crooked way,
And lost one hundred years a day;

For thus such reverence is lent
To well-established precedent.

A moral lesson this might teach,
Were I ordained and called to preach,

For men are prone to go it blind
Along the calf-paths of the mind,

And work away from sun to sun
To do what other men have done

They follow in the beaten track,
And out and in, and forth and back,

And still their devious course pursue,
To keep the path that others do.

Of Wisconsin farming in the early '70's it might well be said that

"Many men wound in and out,
And dodged and turned and bent about,
And uttered words of righteous wrath,
Because 'twas such a crooked path."

The continued raising of wheat had well-nigh robbed the soil of its fertility. The chintz bugs were running riot over the wheat fields, made scant in yield by following the processes then in vogue.

In 1872 a few pioneer thinkers became convinced that Wisconsin farmers were following a "maze of calf-paths" in their thinking and practices. They believed that some of the calf-paths in the minds of Wisconsin farmers should be obliterated and new paths opened as a condition for successful achievement. They met in the city of Watertown, February 15, 1872, and organized this, the Wisconsin Dairymen's Association, determined to do something to make the crooked paths straight.

They, with others recruited along the tide of years, constitute the "Old Guard," who have always been found on the firing line at the front of the battle against ignorance and for dairy advancement. They have been ready at all times to take their places in the advanced skirmish line or on the most advanced picket posts. They have been their own commanders. They swore allegiance to their own reason and their own intelligence and they have been true to their oath. All through these years they have been looking forward and not backward for the Golden Age and have been putting to rout the enemies of dairy progress. They led away from the old cow-paths of making cheese and butter exclusively on the farms and conceived and erected cheese factories and creameries where they manufactured the choicest of dairy products and gained for these products the highest awards in the world's competitive contests.

They waved the magic wand of their own influence over the railway officials, and in response refrigerator cars were placed at dairy centers to be loaded with Wisconsin cheese and butter, to be borne to the best dairy markets of the continent, or to the seaboard and thence to the great dairy markets of the old world, there by their merits to command the highest prices.

In their need and extremity they called for some easy and accurate means for measuring the butter fat content of milk and cream and right royally did Dr. Babcock respond with the test that bears and must immortalize his name.

To aid them in striking out new paths, they conceived and demanded a dairy school, and in response the first dairy school on this continent and the best dairy school in the world became a reality.

They aided in bringing into existence great institutions that have made discoveries and inventions which have revolutionized the thought and practice of the dairy world and that have been adding to and continually increasing their own productive powers.

Their thoughts and experiences chronicled in the dairy press, to which their own necessities and their own genius gave birth, have led the march of dairy progress across the continent and have influenced for good the dairy thought of the world.

These are some of the new paths that have been struck out; but notwithstanding these and many other brilliant achievements, there still remain many "crooked trails" in Wisconsin dairy thought and practice.

It is evidence that dairymen are not out of the "maze of calf-paths" in their thinking and practice, who do not recognize that the foundation of large success in dairying is a herd of cows of distinctive dairy type, bred and developed through long periods of time to the one distinctive purpose of producing dairy products; who do not recognize that this herd must, by unremitting attention and perseverance be improved each year through the use of a dairy sire of the best obtainable breeding and individuality; who do not recognize that the individuality of each cow must be learned through diligent observation and study, and her needs of a balanced and palatable and liberal and wholesome ration supplied; who do not recognize as a means of realizing high profits, the necessity of reducing the cost of production of milk or cream to the lowest possible degree by intelligent, persistent, unremitting efforts; who do not recognize that there is a great consuming public that demands and has abundant means to pay for clean, choice dairy products, obtained from milk delivered in clean cans, that was drawn by clean men from clean, healthy cows, kept in clean and sanitary barns.

Dairymen are following "wabbling trails," who do not recognize the necessity of laying the foundation of profit in dairying by conserving the fertility of the soil and by using 20th century methods of tillage, thereby producing the largest possible crops of the most suitable character to meet the needs of their dairy herd; and who fail to provide their herds with warm, comfortable, well-lighted and well-ventilated barns, furnished with modern stalls, by means of which cows may be kept clean and comfortable and by the use of which it is made possible to keep the milk clean from the outset, instead of relying upon the fruitless and hopeless notion that milk once made filthy by the droppings from filthy cows can ever again be made clean by any known method; for, paraphrasing the old theological maxim, "Once in grace, always in grace," it may be said of milk that "once filthy, it is always filthy." Especially should it be remembered here that "one keep-clean is worth many make-cleans."

Dairymen who will from year to year keep cows, feed them, milk them and deliver that milk regularly to the creamery or cheese factory without knowing just what they are delivering in quantity and quality and demanding payment by the Babcock test, and refusing to be deprived of their just dues by accepting any "pooling by the hundred weight" or "pound for ten" folly; who will consent to the enormous loss of feeding value in their skimmed-milk by allowing the tanks and pipes at the creamery to become and remain filthy instead of being kept clean, and by not having the skimmed-milk pasteurized by use of the waste steam, and who will year in and year out haul their milk over the most wretched roads, are

"Following in the beaten track,
And out and in, and forth and back,

And still their devious course pursue,
To keep the path that others do."

Manufacturers of cheese who will continue to rely solely on their noses and not make use of the Wisconsin curd test to determine taints in the milk offered for delivery; who will continue to rely solely on the hot iron test and not make use of the alkali test to determine proper acidity, and who will not provide modern means for the curing of cheese but will allow the abundant new knowledge and discoveries that have been brought to light to remain unused for the want of a progressive spirit and of progressive methods indicate thereby that they still "Follow the zigzag calf about."

There is evidence of "wabbling paths" in the thinking and practices of the manufacturers of creamery butter, when they will allow their factories, tanks, pipes and implements to become filthy and thus injure the quality and correspondingly reduce the price of their butter, and who will neglect to use 20th century knowledge and inventions and methods to determine the quality of the milk and cream when delivered and to educate their patrons to the necessity of delivering milk of only the right quality.

The creamery and cheese factory proprietors and their patrons who continue to allow butter and cheese to be made in factories other than those that are "free from sanitary defects, and possessed of well constructed and readily cleaned rooms, pure water, good drainage, clean utensils and surroundings," are surely following "A trail all bent askew."

It is evident that notwithstanding the many zigzag paths in dairy thought and practice that have been obliterated and the many direct paths to success that have been struck out through the efforts of this Association for thirty-one years, there yet remains a large opportunity for progress by means of wise and progressive leadership and effort, and that this Association, therefore, still has a mission.

In none of the dairy lines can it be truthfully said that we have reached perfection. So it remains true today that in all branches of the industry, renewed efforts are required to make the "crooked paths" straight.

A CAMPAIGN FOR SCRUPULOUS CLEANLINESS

(From Biennial Report of 1907-1908)

There is a campaign on in Wisconsin for scrupulous cleanliness in all dairy products. Sheridan's campaign against Early in the Shendoah Valley is not without its suggestions and lessons for this campaign for cleanliness.

Sheridan had been ordered by Grant to so deal with that valley that it should no longer be a protected and resourceful place where the confederates could draw their supplies and make raids upon the union forces. After a series of brilliant successes over Early, the confederate commander, Sheridan was summoned to Washington by his superiors in command. In his absence Early made an attack upon Sheridan's army at Cedar Creek, defeated it, and sent it panic stricken down the valley.

Returning from Washington, Sheridan spent the night at Winchester. Early in the morning, he was awakened by the officer on

picket duty, who reported artillery firing from the direction of Cedar Creek. Then commenced that famous ride from Winchester "twenty miles away." Sheridan had not ridden far when the appalling spectacle of a panic stricken army burst upon his view—"Hundreds of slightly wounded men, throngs of others unhurt but utterly demoralized, and baggage wagons by the score, all pressing to the rear in hopeless confusion." As he rode through this panic stricken army, he said to these stragglers, "We must face the other way. We will go back and recover our camps." And under his leadership, those panic stricken veterans did face the other way. They followed him to the front, and, under his orders formed in battle line in the very place where but a short time before they had met defeat.

When those soldiers had been thus rallied and were arrayed in battle line, Sheridan, that he might infuse into each one of them his own spirit and his own courage, mounted on his black charger Rienzi, rode down the front of that entire line of battle. Those soldiers had faced the other way. And when the opportunity and the command were given, they changed defeat into one of the most brilliant victories anywhere recorded in history. Sheridan accomplished all the purposes for which he was sent into that valley.

In this campaign that is being waged by the army upon whose banner is inscribed, "Cleanliness in Wisconsin Dairy Products" against the forces of uncleanness, there is need that each butter maker and cheese maker be possessed of something of the courage, something of the energy, something of the power, magnetism and leadership that characterized General Sheridan in his campaign. These butter makers and cheese makers need to be real generals. They need to call upon the stragglers from the ranks of cleanliness to face the other way, to face toward cleanliness—cleanliness of cows, cleanliness of barns, cleanliness of dairy utensils, cleanliness of milk, cleanliness of cream, cleanliness of creamery as to floor, walls, ceilings, windows, pipes, vats—cleanliness in everything from cow to consumer. Those who are facing towards uncleanness need to be moved by some powerful leadership to face the other way. The opportunity and the duty to exercise that leadership with the patrons of each creamery and cheese factory in Wisconsin is with the butter maker and cheese maker.

THE SKIM-MILK CHEESE LAW.

One of the Provisions of Section 352.36 (4607c) Wisconsin Statutes, prohibits the manufacture, sale, etc., of any skimmed-milk cheese or cheese manufactured from milk from which any of the fat originally contained therein has been removed, except such cheese is ten inches in diameter and nine inches in height. This provision of the law is an enactment of the Legislature of 1895. That is to say, it has been a part of the dairy laws of Wisconsin for a period of thirty-one years. During that period it has contributed vastly to the quality and reputation of Wisconsin cheese. The records and the testimony disclose that at the time of its enactment, Wisconsin cheese producers of all classes, including Swiss cheese producers, impertuned the Legislature for its enactment, as well they might. This is a specific law relating to cheese produced from milk from which any of the fat originally contained therein has been removed; hence this specific law and not the general law defining and standardizing cheese is applicable. Cheese is a product that under the Wisconsin laws is manufactured

from "milk", that is whole milk, milk from which no portion of the fat has been removed; whereas skimmed-milk cheese is a product manufactured from skimmed milk or milk from which any part of the fat originally contained therein has been removed.

An action was started against the Langlade County Creamery Company (a subsidiary of the Kraft Cheese Company of Chicago) in the Municipal Court for Langlade County, for violation of the terms of this statute. Technicalities and dilatory tactics effected delay so that it was not until November, 1925, that the case came to trial on a motion of the defendant to dismiss the complaint for the reason that it does not state facts sufficient to constitute a criminal offense. The defendant filed a plea in abatement alleging that Section 4607c, in so far as it relates to domestic Swiss cheese, is void.

On trial the fact alleged in the complaint was, in effect, admitted by defendant. The trial proceeded on the plea of abatement by defendant. It was claimed by the defense that it was impossible to manufacture Swiss cheese in the dimensions specified by law as permissible and the defense offered testimony to the effect that the best grades of Swiss cheese cannot be made from whole milk, but that it requires standardization of milk fat and casein to a certain specified ratio; that imported Swiss cheese is so made, and that domestic Swiss cheese cannot meet the competition of imported Swiss cheese unless so made.

Testimony on the part of the State was to the effect that the best grades of domestic Swiss cheese can be made from whole milk and that it is being so made in the State; that if the law under which the case was brought should be declared invalid, it would be seriously and perhaps ruinously detrimental to the American cheese industry.

Witnesses for the defense swore that the skimming was not done for profit in the sale of sweet cream but solely for improving the quality of the Swiss cheese.

They claim that any more than a negligible number of Swiss cheese makers engaged in the making of Swiss cheese in southwestern Wisconsin are capable of determining what is alleged to be the necessary ratio between fat and casein is here sharply challenged. Let the reader judge for himself after reading the following description of the necessary process as set forth by K. J. Matheson, dairy manufacturing specialist in the Bureau of Dairying, United States Department of Agriculture, one of the protagonists in this mystic ratio theory. Let the reader observe the concluding paragraph of Mr. Matheson's description, namely,

"You will observe that this is somewhat complicated and it may be doubtful even if many of your makers will want to go to the trouble or be able to make these more or less complicated calculations, but it is the only way we know to secure a definite ratio of fat to casein."

Obtaining a Definite Fat to Casein Ratio in Milk for Making Swiss Cheese

By K. J. MATHESON,
Dairy Manufacturing Specialist,
Bureau of Dairying,
U. S. Department of Agriculture.

"I have your letter of February 15 in regard to material which you would like to have for circulation. We do not have any publications at present that will serve your purpose, but I am giving you such information as I think you can use.

"In obtaining a definite fat to casein ratio in milk for making Swiss cheese it is necessary to make both a fat and casein determination for each kettle of milk. The Babcock test is used for determining the fat while the Walker test is used for determining the casein. Where cultures have been employed, a ratio of 1 pound of fat to .68 pounds of casein has given good results in Ohio. In July and August, the period when there is greater likelihood of glaesler cheese, a ratio of 1 pound of fat to .70 pounds of casein may be used.

"The Walker test is as follows: The chemicals used for the test are— $n/10$ sodium hydroxide, formaldehyde, (the 40 per cent commercial article) made neutral to phenolphthalein, and a 1 per cent solution of phenolphthalein. To make the test 10 cc. of milk are transferred by means of a pipette to a porcelain casserole. A fairly large quantity of phenolphthalein (1 cc. of 1 per cent solution) is next added. The alkali is then run into it with constant stirring with a glass rod until a fairly pink color has developed. So far the test is exactly the same as the ordinary acid test. No account is kept of the alkali used to bring the sample to the neutral point. About 2 cc. of the neutral formaldehyde solution is next added, with the result that the pink color at once disappears. The reading on the burette is then taken, and the alkali again added with stirring until the same degree of color develops. The reading of the burette is again taken, the difference between the two readings being the amount of alkali used in the second titration. The casein is calculated by multiplying the amount of alkali used by the factor 1.47. For example assuming that the burette reading just before the addition of the formaldehyde is 6, and after adding the formaldehyde and alkali solution until a fairly deep color develops a reading of 7.5 is obtained, then the percentage of casein would be 7.5-6, or 1.5 x the factor 1.47, or 2.205 per cent casein. One cc. of $n/10$ sodium hydroxide equals 1.47 per cent of casein in the milk. One cc. of $n/9$ sodium hydroxide equals 1.63 per cent of casein in the milk. Originally the test was run with a $n/9$ alkali solution: the use of $n/10$ alkali solution, however, may be used just as well if the factor 1.47 instead of 1.63 is used.

"In order to bring the milk to a definite ratio of 1 pound of fat to .68 pounds of casein, both the percentages of fat and casein must be known. Dividing the casein figure by .68 will give the fat in the milk adjusted to the proper ratio. It is then only necessary to calculate the quantity of skim milk which should be added. This is accomplished by the square method. For example assume that the original milk tests 3.4 per cent fat, and the casein 2.15 per cent. Then the percentage of fat in the milk desired would be 2.15 divided by .68 or 3.161 per cent. For determining the quantity of skim milk by the square method the procedure is as follows:

Per cent fat in original milk,
3.4

3.161 parts milk

3.161 percentage desired in milk
--

Per cent of fat in
skim milk, 0

.239 parts skim milk

"The desired percentage of fat in the milk in this case is 3.161. At the upper left hand corner the per cent fat of the original milk is placed, in this case 3.4. Immediately below in the lower left hand corner, the per cent of fat in the skim milk is placed. Assuming that the skim milk has been obtained from a separator we may consider this zero. If the milk is sent through a whey separator an allowance should be made for the fat in the skim milk. This may best be determined by a Babcock test. In any event the method is the same. Next subtract diagonally across the square the smaller from the larger numbers and place the difference in the upper right hand and lower right hand corners respectively. In the upper right hand corner 3.161 represents the number of parts of 3.4 per cent milk, and in the lower right hand corner .239 represents the number of parts of skim milk necessary to make a milk having 3.161 per cent fat.

"Assuming that you have 2000 pounds of 3.4 per cent milk then you would have a ratio as follows:

$$3.161 : .239 : : 2000 : x$$

$$3.161 \times \text{equals } 2000 \times .239, \text{ or}$$

$$x \text{ equals } 151 \text{ pounds of skim milk.}$$

"That this is the correct quantity may be proven by multiplying 2000 x 3.4 per cent and dividing the pounds of fat by 2151; this will give 3.161 per cent fat.

"You will observe that this is somewhat complicated and it may be doubtful even if many of your makers will want to go to the trouble, or will be able, to make these more or less complicated calculations, but it is the only way we know to secure a definite ratio of fat to casein.

"It has also been called to my attention that on account of the controversy you refer to in your State regarding the skimming of milk for Swiss cheese. I should make it clear that inasmuch as this case has been appealed, this Bureau does not in any way suggest or encourage practices that are contrary to the law, nor does it wish to do anything that would embarrass the State officials in carrying out their duties. This information, therefore, is simply given to you to show the method of obtaining a set or definite ratio of casein to fat and should not in any way have a bearing upon the controversy in your state. Under these circumstances I trust that you will not make any statements individually or through your organization, which will convey the impression that we advise standardization, or furnish instructions for standardization of milk for cheese making in Wisconsin."

To see how this theory is carried out in practice in Green County and vicinity, the following testimony is surely illuminating, as given in the trial of the case. Cheese makers from Green County, Wisconsin, and vicinity, testified under oath, in effect, that their method of determining the proper ratio of fat to casein was by allowing the

kernels of the curd to strike their finger tips and by so doing they were enabled by their skill to determine this will-o-the-wisp exploited as ratio of fat to casein. To such extremes of folly has this ratio propaganda arrived. In this connection, it is instructive to add the following quotation from the Findings of Fact by the Trial Court:

"Up to recently in Switzerland comparatively no use has been made of the casein test. The Swiss cheese maker, through experience, learns to test the curd of the milk with his hands and thereby determines whether there has been an excess of fat in the milk and regulates accordingly the next skimming; this method of manufacture requires a skilled and experienced maker."

It can scarcely escape notice that the Court and protagonist Matheson are at variance on this point.

In his decision the Trial Court states:

"The Court is compelled to conclude that the present policy of the Legislature is expressed in Section 4607c," (now Section 352.36);

but the Court held the law involved to be unconstitutional and void, granted the defendant's plea in abatement and motion to dismiss the complaint, and discharge the defendant.

The case has been appealed to the Supreme Court of Wisconsin and it is expected that it will come on for trial, on appeal, early in October 1926, and that its decision will be rendered before the publication of this report.

The decision of the Supreme Court of Wisconsin, which is awaited with unusual interest, will be crucial and epochal in **character**. This law, the constitutional validity of which is being tested in the Supreme Court of Wisconsin, has been for thirty-one years the key-stone in the arch of the Wisconsin cheese industry.

"Filled Milk."

The prohibitive legislation in Wisconsin in 1921 of filled milk is epochal in character and outstanding in importance. The legislative battle that resulted in the prohibitive legislation was indeed fierce and long to be remembered by those who participated therein. The decision of the Supreme Court of Wisconsin, (178 Wis. 148) which sustains the validity of that act, tersely epitomizes that conflict and completely clears the skies of unconstitutionality clouds, was reproduced in full in the biennial report of the Dairy and Food Commissioner for 1921-1922, at pages 28-37.

A Menace.

"He who climbs the loftiest mountain tops,
Shall find the highest peaks most clad in ice and snow;
He who surpasses or subdues mankind,
Looks upon the envy, rage and hate of those below."

That the magnitude, the immensity, of the Wisconsin dairy industry has become its greatest menace, is no mere unpremeditated, un-

thinking utterance of an alarmist. The present Wisconsin dairy industry may well take heed lest dissension, consequent upon a multitude of voices and languages of a multitude of cooperationless pseudo cooperatives and other organized groups, as well as individuals, prove to be as destructive of successful achievement as was the confusion of tongues at the Tower of Babel. "A house divided against itself cannot stand." Unity is essential to strength. "Getting by with it," "putting it over," reaping where the reapers have not sown and gathering where the gatherers have not strewn, cloak a colony of parasites that have become a menace to that health and vigor essential to the continued evolution of the dairy industry.

One of the weakening forces in naval warfare is that of barnacles attaching themselves to battleships, and negligence in ridding the ship of barnacles proves perilous in battle conflict. If we may refer to the Wisconsin dairy industry as a dairy ship, the fundamental truth is no less outstanding and applicable in the case of barnacles attaching themselves to the Wisconsin dairy ship in commercial warfare. The Wisconsin dairy ship has become immensely large, the largest of those sailing the Union sea. It scarcely requires a magnifying glass to acquaint oneself with the activities of barnacles in efforts to attach themselves to the Wisconsin dairy ship. She must be made barnacle free.

Moreover, others making quest of Wisconsin's dairy dollars recognize the fundamental truth that in union there is strength and that their armor must be wrought of material of the very best quality; that the spirit of the old Scotch soap maker is a mighty weapon in the winning of dairy dollars:

When the old Scotchman and his wife began making a certain brand of soap on their kitchen stove, they were very poor. Then he used to say: "Margaret, we will make the best soap in the world and then all the neighbors will buy." After a while when they got so much trade that they built a little shed off the kitchen in which to make the soap, he used to say, "Margaret, we will make the best soap in the world and then all the people will buy." And after a while when he and his sons, he then an old man, built a big factory, he would say, "We will make the best soap in the world and then all the world will buy." Today all the world is buying that old Scotchman's brand of soap.

"We must make the best dairy products in all the World," must be Wisconsin's slogan if her quest of dairy dollars in the future shall measure up to that of the past.

For more than half a century, I have been identified with the dairy industry of Wisconsin personally or officially; and for four score years I have been an observer. My recollection begins with a cow led behind a covered wagon which brought my father's family from Ohio to Wisconsin and the pioneer farm herd evolved from that cow. The cow was the ordinary native. The dairy barn was in part the straw stack and in part a shed made with logs, rails and straw. Mother earth was the floor. The feed was straw and marsh hay in winter and wild grasses in summer. The dairy house, creamery,

cheese factory, condensery or receiving station, was the pioneer farm kitchen, well and cellar. The butter maker and cheese maker was the pioneer farm wife. Her helpers were her children. Her dairy implements were shallow tin milk pans, tin skimmers, the old-fashioned dasher churn, wooden bowl and ladle, for butter making, and a like primitive outfit for cheese making. The market was the grocery store, and that often far away and glutted. There butter was swapped for groceries, including sugar at 25 cents a pound, and similar prices for other articles. The cows freshened in March and April ran at large during the summer and were dried off in November and December. In 1869-73, I saw in Central Wisconsin a replica of dairy conditions that I had seen in Southern Wisconsin in 1846 and a quarter of a century succeeding.

To the dairy industry in Wisconsin I can apply the classical quotation: "All of which I have seen, and a part of which I was."

Notwithstanding its inherent dangers, my faith in its future is aptly expressed in the slightly varied language of Longfellow, which shall be my apostrophe to the Wisconsin dairy ship:

"Sail onward in the storm, O, ship,
Through wind and wave, right onward steer!

We know what Masters laid thy keel,
What Workmen wrought thy ribs of steel,
Who made each mast and sail and rope,
What anvils rang, what hammers beat,
In what a forge and what a heat,
Were shaped the anchors of thy hope!

Fear not each sudden sound and shock,
'Tis of the wave and not the rock;
'Tis but the flapping of the sail
And not a rent made by the gale!

In spite of rock and tempest's roar,
In spite of false lights on the shore,
Sail on, nor fear to breast the sea!
Our hearts, our hopes, are all with thee;
Our faith triumphant o'er our fears,
Is all with thee,—is all with thee!"

Oleomargarine.

As showing the status of oleomargarine in Wisconsin at the beginning of my administration as Dairy and Food Commissioner, I quote the following from the Biennial Report of the Dairy and Food Commissioner for 1901-02:

The manufacture or sale of oleomargarine "free from coloration or ingredient that causes it to look like butter" is not prohibited by the laws of Wisconsin; but the manufacture or sale of oleomargarine "which shall be in imitation of yellow butter" is absolutely prohibited by the Wisconsin statutes. Freed from all circumlocution and mystification, the above is a plain statement of the facts as they exist in Wisconsin. Nor are the laws of this state on this subject anomalous. Thirty-two states of the union have oleomargarine laws like these

of Wisconsin—laws which prohibit the sale of oleomargarine that is in imitation of yellow butter. The oleomargarine laws, like other Pure Food laws, seek to relieve the producers of an honest product from fraudulent competition and prevent the imposition upon the consumers of a fraudulent article.

Speaking of the purpose of the Massachusetts oleomargarine law, and of which the Wisconsin statute is an exact copy, the United States Supreme Court, in *Plumley vs. Mass.*, 155 U. S., 461, states:

“The statutes seek to suppress false pretenses and to promote fair dealing in the sale of an article of food. It compels the sale of oleomargarine for what it really is, by preventing its sale for what it is not.”

Legitimate substitutes for genuine food articles have their place. But it is equally true that a legitimate food substitute should not be an imitation of the genuine article. Oleomargarine “which shall be in imitation of yellow butter” is illegitimate as a food substitute. This view is clearly sustained by the U. S. Supreme Court in the decision of the case of *Plumley vs. Mass.* That decision contains the following plain language:

“Now, the real object of coloring oleomargarine so as to make it look like genuine butter is that it may appear to be what it is not, and thus induce unwary purchasers who do not closely scrutinize the label upon the package in which it is contained, to buy it as and for butter produced from unadulterated milk or cream from such milk.”

Recently, this Commission has found it necessary to use to the utmost extent, its entire available force to prevent the unlawful sale of oleomargarine in Wisconsin. Agents of some of the manufacturers of oleomargarine have been extremely energetic in efforts to delude dealers in Wisconsin into the belief, that by securing a U. S. license for which they are required to pay only \$6, they are thereby protected against the Wisconsin statute that expressly prohibits the sale of oleomargarine “which shall be in imitation of yellow butter” and which provides that only oleomargarine “free from coloration or ingredient that causes it to look like butter” may be lawfully sold.

The following paragraph copied from a letter received from one of the oleomargarine manufacturing firms, in acknowledging receipt of a letter from a Wisconsin dealer ordering goods strictly lawful in Wisconsin, exhibits the spirit and purpose of some of the oleomargarine manufacturers:

“We have the honor to acknowledge the receipt of your esteemed favor under date of . . . , in which you order 5 cases of 2-pound rolls and caution us against shipping you goods, the sale of which would in any way conflict with the state laws of Wisconsin. In reply, permit us to say that this order will be filled with our . . . grade of goods, and while it carries a high shade of yellow, yet the color is in no way produced by artificial means. In our opinion the sale of these goods does not conflict with the butterine law of your state, and should the food inspector attempt to make a case against you for an alleged violation, kindly advise us, and we will defend same for you.”

These agents and some of the manufacturers who have conducted correspondence with the Commission have assumed an innocent ignorance of the provisions of Wisconsin statutes, and have blandly plead that their products complied strictly with the provisions of the

United States laws and the rulings thereon by the United States Commissioner of Internal Revenue.

The dissembling course with which some of these people have conducted unlawful business has furnished an extreme exhibition of impudent effrontery to the intelligence and law-abiding spirit of the dealers and citizens of this state. The United States oleomargarine law, approved May 9, 1902, under which every oleomargarine manufacturer must conduct his business explicitly states in its title and includes in its provisions, that oleomargarine and other imitation dairy products are subject to the laws of any state or territory or the District of Columbia into which they are transported. The following is quoted from that act:

United States Oleomargarine Law.

"Act of August 2, 1886, as amended by acts of October 1, 1890, and May 9, 1902, to make oleomargarine and other imitation dairy products subject to the laws of any state or territory, or the District of Columbia, into which they are transported, and to change the tax on oleomargarine, and to impose a tax, provide for the inspection, and regulate the manufacture and sale of certain dairy products, and to amend an act entitled 'An act defining butter, also imposing a tax upon and regulating the manufacture, sale, importation, and exportation of oleomargarine; approved August 2, 1886.

"Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That all articles known as oleomargarine, butterine, imitation, process, renovated, or adulterated butter, or imitation cheese, or any substance in the semblance of butter or cheese not the usual product of the dairy and not made exclusively of pure and unadulterated milk or cream, transported into any state or territory or the District of Columbia, and remaining therein for use, consumption, sale or storage therein, shall, upon the arrival within the limits of such state or territory or the District of Columbia, be subject to the operation and effect of the laws of such state or territory or the District of Columbia, enacted in the exercise of its police powers to the same extent and in the same manner as though such articles or substances had been produced in such state or territory or the District of Columbia, and shall not be exempt therefrom by reason of being introduced therein in original packages or otherwise."

Moreover, the United States Supreme Court, in *Plumley vs. Mass.*, 155 U. S., 461, by Justice Harlan, first quoting Section 3243 of the Revised Statutes of U. S. in these words:

"The payment of any tax imposed by the Internal Revenue laws for carrying on any trade or business shall not be held to exempt any person from any penalty or punishment provided by the laws of any state for carrying on the same within such state or in any manner to authorize the commencement or continuance of such trade or business contrary to the laws of such state." said:

"It is manifest that this section was incorporated into the act of August 2, 1886, to make it clear that congress had no purpose to restrict the power of the states over the subject of the manufacture and sale of oleomargarine within their respective limits." * * *

The provisions of the act "relieve the manufacture or seller, if he conforms to the regulations prescribed by congress or by the commissioner of internal revenue under the authority conferred upon him in that regard, from penalty or punishment so far as the general government is concerned, but they do not interfere with the exercise by the states of any authority they possess of preventing deception or fraud in the sales of property within their respective limits."

In view of the foregoing, it is apparent that the efforts of some of the agents of certain manufacturers to ignore the unmistakable provisions of Wisconsin law and delude dealers into the belief that the sale is lawful in Wisconsin of oleomargarine not "free from coloration or ingredient that causes it to look like butter," must be regarded as wholly disingenuous.

As to the liability of dealers, it may be said that the American and English Encyclopedia of Law, Vol. 4, p. 689, states:

"It is a well established principle of law that ignorance of fact is no defense where the statute makes the offense indictable irrespective of guilty knowledge, and this principle has been sustained by the supreme court of Wisconsin."

It should be said in behalf of the Wisconsin dealers, that when, through the efforts of this Commission, they have been made acquainted with the provisions of law and the rulings of the commissioner thereon, they have as a rule and with few exceptions, shown a willingness and readiness to conduct their business within the limitations of the laws of the state.

Where violations of the law continue, prosecutions must be instituted against the offenders to the full extent of the authority and force of this commission.

As the first five years of my administration as Dairy and Food Commissioner were epochal in the legal battles to eliminate the elements of fraud in the sale in this State of oleomargarine, I deem it of value to quote from my Biennial Report of 1907-08 on the subject, Oleomargarine. In this connection, I deem it not inopportune nor inapplicable to quote the laconic utterance of the great Roman conqueror, "Veni, Vidi, Vici."

Wisconsin was one of the first states, if not the first state, to undertake to regulate by law the manufacture and sale of oleomargarine. The first Wisconsin oleomargarine law was enacted in 1881 as chapter 40 of the laws of that year. Sections 1 and 3 of that law provided in substance that the manufacturer or seller of butter made wholly or in part from tallow, should mark the same "oleomargarine;" or, made wholly or in part from lard, should mark the same "butterine". This statute as is readily seen, was simply a label law. It proved weak and ineffective in preventing the sale of a slaughterhouse compound for genuine dairy butter, and so the fraud continued.

In 1885 the legislature again grappled with the fraud in chapter 361, and provided:

"Whoever manufactures out of any oleaginous substance or any compound of the same, other than that produced from unadulterated milk, or cream from the same, any article designed to take the place of butter or cheese produced from pure, unadulterated milk, or cream from the same, or whoever shall knowingly sell or offer for sale the same as an article of food shall be punished."

This law was a prohibition upon "knowingly" selling such a compound as an article of food. As was to be expected, when no other objection could be made, the "unconstitutional" hobby was trotted into the ring against this statute.

The legislature of 1889 renewed its efforts to legislate the fraud out of this packing house product by enacting chapter 424, which provides:

"No person shall manufacture, mix or compound with or add to natural milk, cream or butter any animal fats or animal or vegetable oils, nor shall he make or manufacture any oleaginous substance not produced from milk or cream with intent to sell the same for butter or cheese made from unadulterated milk or cream, or have the same in his possession or offer the same for sale with such intent, nor shall any article or substance or compound so made or produced be sold intentionally or otherwise as and for butter or cheese, the product of the dairy."

Whatever merits this law of 1889 may have possessed otherwise, it utterly failed of its purpose by providing that intent must be proven in order to establish the unlawful character of the sale.

The experience of the New York court of appeals with such laws led that court early in the history of food law litigation in this country to declare:

"Experience has taught the lesson that repressive measures which depend for their efficiency upon the proof of the dealer's knowledge and of his intent to deceive and defraud, are of little use and rarely accomplish their purpose. Such an emergency may justify legislation which throws upon the seller the entire responsibility for the purity and soundness of what he sells and compel him to know and be certain,"

a suggestion which the legislatures of various states have since tried, with varying degrees of success, to adopt.

As showing the ineffectiveness of this law, I quote from the report of Commissioner H. C. Thom for the year 1890:

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

The legislature of 1891 enacted a law which provided in elaborate detail for the labeling of this spurious butter, permitting its sale when thus labeled, but eliminating the element of intent as a necessary element to convict under that law. This law was on the statute books for four years and proved absolutely ineffective in preventing oleomargarine from masquerading the state in the garb of genuine butter. Speaking of the operation of this law, Commissioner Adams, in his first biennial report, says:

"The law was not only violated by the sale of unlawful packages by grocerymen to customers, ignorant of their character, but it was also violated when purchasers of butterine bought the article for what it was and then placed it upon the tables of restaurants, boarding houses and hotels for the consumption of guests who supposed they were eating butter."

Thus, fourteen years of strenuous effort to drive the fraud out of the oleomargarine business had proven comparatively ineffective and

the oleomargarine fraud continued to stalk abroad through the state with brazen effrontery.

In 1895, the legislature enacted a new law which, with but one or two slight amendments, is the present Wisconsin oleomargarine law. That law was almost an exact copy of the Massachusetts law upon the same subject, that had been sustained by the Massachusetts supreme court. The statute is more or less prolix, but its essential feature consists in the prohibition of the sale of oleomargarine which shall be "in imitation of yellow butter." It stipulates that nothing in the law shall be construed to prohibit the sale of oleomargarine in a separate and distinct form and in such manner as will advise the consumer of its real character, free from coloration or ingredient that cause it to look like butter. The legislature, having learned by fourteen years of experience that the manufacturers of and dealers in oleomargarine could not be depended upon to label it and sell it for what it actually was, determined to make the color of oleomargarine its own declaration as to its lawful or unlawful character, and thus prevent by law oleomargarine from stealing the legitimate color of genuine butter.

Oleomargarine manufacturers and dealers declared this law was unconstitutional. The new dairy and food commissioner of the state, the late H. C. Adams, was not easily alarmed by such declarations, and, after having given manufacturers and dealers ample opportunity to comply with the law if they were so disposed, and finding that they were violating the laws, brought prosecutions in the leading cities of the state, secured convictions and drove the counterfeit of butter beyond the borders of Wisconsin. This was a time when oleomargarine manufacturers did not claim that the "natural color" of oleomargarine was yellow. Their contention had been that the "natural color" of oleomargarine is a light straw color and this contention on their part has been recognized and affirmed by no less an authority than the United States supreme court. Their reliance at that time for making oleomargarine look like yellow butter was artificial color and it was not until after the passage of the national law of 1902 that the oleomargarine manufacturers and dealers discovered that the "natural color" of oleomargarine is "yellow". The suddenness of the falling of the scales from the eyes of Saint Paul and the revelation that came to him on his way to Damascus is not to be compared with the suddenness with which the oleomargarine manufacturers discovered, after the passage of the national law of 1902, that the "natural color" of oleomargarine is "yellow."

One section of the Wisconsin oleomargarine statute provides that any person who "shall by himself, his agent or servant, render or manufacture, sell or solicit or accept orders for, ship, consign, offer or expose for sale, or have in possession with intent to sell, any article, product or compound made wholly or partially out of any fat, oil or oleaginous substance or compound thereof, not produced from unadulterated milk or cream from the same, and without the admixture or addition of any fat foreign to said milk or cream,

which shall be in imitation of yellow butter, produced from such milk or cream with or without coloring matter," shall be punished as therein prescribed. "Nothing in this section shall be construed to prohibit the manufacture or sale of oleomargarine in a separate and distinct form and in such manner as will advise the consumer of its real character and free from coloration or ingredient that causes it to look like butter."

To the ordinary dealer, as well as to those who were interested in framing the bill and securing its passage, its meaning seems plain and unambiguous; but a law in Wisconsin, as well as in every other state, is not necessarily what the framer of the law intended it to be, but just means what the supreme court, or the court of highest appeal, says it means. It was interpreted by the dairy and food commissioner to mean that the sale of oleomargarine, which in its color could be taken for yellow butter, is prohibited. It served the purpose of manufacturers of oleomargarine to challenge this view of the meaning of the statute.

A decision of the Wisconsin supreme court has been rendered in a case involving the interpretation of the law we are considering. The case was brought against Meyer and Nowack of Watertown for selling a compound described in the terms of the statute and as in "imitation of yellow butter." The defendants were examined in justice court and were held for trial in the circuit court of Jefferson county, before Judge Grimm. The case was tried in February, 1907. The defendants were found guilty and fined \$50 and costs. An appeal was taken to the supreme court and the decision of that court was rendered January 8, 1908.

The limitations of space are such as to preclude a detailed description of the trial of that case in the circuit court for Jefferson county; but to understand the present legal status of oleomargarine in Wisconsin a knowledge of some features of that trial is absolutely necessary.

The professed theory of the oleomargarine manufacturers and of their legal representatives was that the law must be so construed that if oleomargarine contained no "artificial" coloring, its sale was not in violation of the law, however yellow it might be. One of the witnesses, acknowledged to be the manager of the oleomargarine department of one of the Chicago oleomargarine manufacturers, swore, in a former case brought in another judicial circuit, that oleomargarine of necessity varied in color with the change of seasons, just as the natural color of butter changes with the change of seasons, and also that if the law were construed to prohibit the sale of oleomargarine of the color of yellow butter, the law thus construed would be prohibitive of the manufacture of oleomargarine during some seasons of the year. He further testified that the oleo oil is obtained from grass-fed animals in the fall of the year; and that grass-fed animals yield a yellower oleo oil than grain-fed animals; that unartificially colored June butter is purchased for use in manufacturing oleomargarine; that these products thus obtained are held

for the manufacture of oleomargarine at different seasons of the year. It is interesting to note how completely this last statement controverts the previous statement, that the color of oleomargarine changes of necessity with the change of seasons, like butter. But when the business manager of the same firm swore that his firm was able to manufacture and meet at all times of the year the demand for the "Bakers' Brand" of oleomargarine, which is only another way to describe oleomargarine whose "natural color" is not yellow but practically white, the statement of the first witness that the color of oleomargarine changes of necessity with the seasons, or a like statement by any one else, was thereby completely refuted. That testimony was an admission that practically white oleomargarine can be manufactured in unlimited quantities at any season of the year.

Being forewarned by such remarkable testimony, the dairy and food commission, in the case of the *State vs. Meyer and Nowack*, made investigations as to how the yellow color in the oleomargarine is produced. We purchased tallow from different butchers from grass-fed animals and from grain-fed animals as well. We manufactured oleo oils from the samples of the beef tallow we had purchased, and neutral lard from the leaf lard purchased. We were enabled to procure from a reliable source samples of different kinds of oleo oils ranging in color from white to a golden yellow; three distinct, different grades in all in relation to color. Practically white oleo oil is manufactured from the best grades of grain-fed beef cattle. Dark yellow oleo oil is manufactured from old cows, grass-fed cattle, etc. There are intermediate grades of oleo oil based upon color between these two.

In the Jefferson county case, the manager of the "butterine" department of the concern that manufactured the oleomargarine in the case swore that the quality of oleo oil varies as the quality of beef varies; that where the beef is poor the oleo oil is poor also, and that as the quality of beef goes up, the quality of the oleo oil goes up also. He passed the light colored oil as the best grade and put the higher colored oil in a lower grade.

In this connection it should be recalled that while grain-fed animals produce the lighter colored oleo oil and grass-fed animals yield yellower oleo oil, he was forced to testify that though inferior in quality, yellow oleo oil sold at as high a price as the white, and the oleomargarine made from the yellow oleo oil sold as high as that made from the white. The conclusion from which testimony plainly is that the yellow color of oleo oil confessed by him to be inferior in quality enables them to sell oleomargarine made from it at the same price as that which they receive for the oleomargarine made from the white oleo oil, which they claimed is of a better quality. Altruism for the "poor man" naturally suspends its functions at this point.

The fact was established in these trials that although manufactured from material that is purchased when prices are the lowest,

this material is held and manufactured into oleomargarine and sold at prices that follow with striking precision the soaring prices of butter—another case of suspended altruism.

That the same witness in the Jefferson county case testified that the sample of oleomargarine, for the sale of which the suit was brought, when presented to him in the original wrapper and fully labeled, did not look to him like butter; but when afterwards a little pat of that selfsame sample of oleomargarine was presented to him with five other pats of butter or oleomargarine on little plates as served on the table, and he had no label to aid him to decide what it was, he swore that it looked to him like very light colored butter. That this product was so made as to deceive the man who made it demonstrates how completely it would deceive the ordinary consumer.

The testimony of this expert of the oleomargarine people completely refutes the statement of a certain writer for the Delineator, that persons familiar with choice creamery butter cannot be deceived into taking oleomargarine for creamery butter. Creamery butter experts know that statement to be untrue as they cannot themselves with certainty discriminate between the two.

From the evidence submitted in these cases and the investigations made by the state in preparation for these cases, it is clear that oleomargarine can be made as yellow as many shades of yellow butter by carefully selecting yellow oleo oils and cotton-seed oils; that oleomargarine can also be made that is free from coloration or ingredient that causes it to look like yellow butter, and that the contention that the natural color of oleomargarine is the color of yellow butter is as false as the oleomargarine made in imitation of yellow butter is fraudulent. In the course of our investigation we learned that the packing house people ship to Europe large quantities of the white oleo oil and retain the yellow oil for their own use in this country in the manufacture of oleomargarine. This throws not a little light on the significance of their contention as to the "natural color" of their product. Color that is produced by crafty selection and manipulation of materials is not a natural color.

Dr. Richard Fischer, chemist for the dairy and food commission, commonly called state chemist, was able to establish the fact that the oleomargarine in question was produced by the use of about 65% of very yellow oleo oil, 20% of neutral lard which is practically white, and 15% of cotton-seed oil. He was also able to establish by his testimony that the yellow color of the oleomargarine in question, which was in resemblance to yellow butter, was secured through the selection of the darkest shades of yellow oleo oil, of which a very high percentage was used. This is the composition of the oleomargarine concerning which the Wisconsin supreme court stated that there was evidence from which the jury was authorized to infer conscious imitation in the manufacture.

In its decision, the supreme court of Wisconsin holds that the sale of oleomargarine "which shall be in imitation of yellow butter" is prohibited by the statute. It holds that the words "yellow butter"

require no definition to explain their meaning; that they define themselves and are used in the statute in the popular rather than in any trade or technical sense. It holds that whether the prohibited product is in imitation of yellow butter is a question of fact to be determined by the jury and that the article is to be compared with yellow butter by direct testimony of any person who is able to testify on the subject, which will include all ordinary witnesses except those who show affirmatively their lack of knowledge or some degree of color blindness.

The court says that the question whether the article sold by the defendants was the identical thing which is contraband by the statute must be determined by the testimony of witnesses who have seen it, or by the testimony of witnesses aided by the inspection of the article itself, and that its resemblance to yellow butter is a factor in such determination. *If the article is in imitation of yellow butter, it matters not whether such imitation is brought about by the addition of a dye or by the selection of ingredients.* The court declares that there is no distinction so far as producing color is concerned between imitating or producing color by the addition of an ingredient known as a dye and added for the purpose alone of producing a given color, and the selection and addition of an ingredient which performs the same coloring function, but at the same time adds other qualities to the compound.

The court holds that the words "which shall be in imitation of" used in describing the contraband compound, imply a conscious imitation in the manufacture thereof. The court explains the meaning of conscious imitation as follows: "If one forming a compound of several ingredients knowingly select and use an ingredient which imparts to the compound the color of yellow butter, he having choice of ingredients, he will have made his compound in imitation of yellow butter just as well as if he selected a dye." "There is, however, this difference, viz., proof of the presence of the dye, which can have no other function than that of producing color, showing the conscious imitation quite clearly, while proof of the selection of the ingredients which produced the color of yellow butter, the person selecting having the choice of ingredients, is a fact from which the jury is authorized to infer a conscious imitation notwithstanding such ingredient so selected has other qualities or is in one of its forms or in one of its colors a necessary ingredient of oleomargarine. Whether or not the article in question is in imitation of yellow butter cannot be determined alone by its resemblance to yellow butter, but resemblance aided by the evidence of the existence of a dye as one of its ingredients, or resemblance aided by evidence of the existence of available necessary ingredients which will not impart to the compound the color of yellow butter and of the existence of other available ingredients which will impart to the compound the color of yellow butter, may be considered by the jury as establishing or tending to establish conscious imitation by the selection of ingredients. What is yellow butter

and whether the article in question is in imitation of yellow butter are questions of fact."

The supreme court expressed the opinion that there was evidence before the trial court from which the jury was authorized to infer conscious imitation in the manufacture of the compound as described in its decision and because there was evidence tending to show that the accused had knowledge that the compound in which they were dealing was not butter but oleomargarine and that it resembled yellow butter.

The court further says: "Resemblance to yellow butter, together with knowledge that the compound is not butter, with proof of the fact of selling, shipping, etc., will constitute a prima facie case." But, says the court, it will be necessary to cover by the proof both branches of the inquiry as set forth in the decision.

The contention of the oleomargarine people has been that unless the compound contained an artificial color, described by the court as "a dye," there was no imitation, but our supreme courts holds that the selection of material is just as much a conscious imitation as the use of artificial color. And let me repeat that the court held that there was evidence before the trial court warranting the jury to infer a conscious imitation; that is to say, the state offered evidence warranting the jury to infer the selection of material. The offering of this evidence was strenuously objected to by the oleomargarine people and an exception was made, but the supreme court overruled their contention and held that the evidence was properly admitted.

Because of certain irrelevant testimony that was admitted despite objection and because of one instruction of the trial judge to the jury, held to be error, to the effect that the lightest shades of natural butter as well as the darkest shades of colored or uncolored yellow butter and all intermediate shades were protected by the statute, the case was remanded for a new trial.

September 8, 1908, the defendants in the foregoing case appeared before Judge Grimm, pleaded guilty and were fined each fifty dollars and costs, the costs being divided between them.

Wisconsin was the first state to enact a law to regulate the sale of oleomargarine. In all the years that have intervened, the struggle has been to compel it to look like itself and not like butter, and to be sold for what it actually is and to prevent it from entering the dining room of a hotel, restaurant or boarding house "with its deceitful bow and brazen smile, claiming that its name is butter."

Why do the packers, if not wishing to conceal the origin of their product, so strenuously strive to associate oleomargarine with the dairy, which is not its origin, instead of with the packing house, which is its true origin? Why, instead of a wrapper with "Jersey brand" or "Holstein brand" or "Guernsey brand," "country rolls," etc., do they not use the picture of a packing house, which would suggest more truthful associations? Why not employ such terms as Polled Angus or Hereford or Berkshire or Poland China? If they

must use the word Jersey, why not Duroc Jersey? Did not the oleomargarine manufacturers while the national oleomargarine bill was pending in congress try to persuade beef producers and cottonseed oil producers into the belief that if the bill became a law it would perceptibly lessen the demand for their products and lower the prices of the same? Why should they so completely forget these interests when they prepare wrappers for their products? From our experience it appears that the use of dairy products in the manufacture of oleomargarine is relatively in very small quantities.

The Wisconsin oleomargarine law is a more vigorous law than the national oleomargarine law. It illustrates what will be found true, that in the enactment and enforcement of strong and effective food laws, the *states* will have to continue in the future as they have in the past to take the lead.

If the working man or any other man wishes to invest his hard earned dollar in butter, he should be sure to get butter for that dollar; and if he wishes to invest it in oleomargarine, he should be sure to get oleomargarine at oleomargarine prices and not at the price of butter. That is what he can now do in Wisconsin because of her oleomargarine law and its enforcement.

As disclosing the victory achieved in this crusade to enforce the law relating to the sale in this state of oleomargarine as enacted by the Legislature, in other words, to drive the fraud out of such sales, the following is quoted from my Biennial Report for 1909-10:

"Under the Wisconsin law as enforced, the laboring man, or any other man, who wants oleomargarine can now get it, and at oleomargarine prices. And if he wants butter, he is practically sure to get butter and not oleomargarine at butter prices. This is the end sought by legislation on this subject."

FOODS.

Chemical Preservatives.

The menace of the use of harmful chemical preservatives in foods in 1899-1900 is disclosed by the following quotation from the report of Honorable H. C. Adams, the Dairy and Food Commissioner for those years:

"Chemical preservation of food products has increased so rapidly and in so many directions of late that no form of adulteration now practiced is so much in need of control. Milk is preserved with borax, boric acid and formaldehyde; butter and cream cheese with boric acid and borax; sausage, Hamburger steak and chopped meats with borax, boric acid, nitre, sodium sulphite and bi-sulphite, and the fluorides; fruit juices, cider and non-alcoholic beverages with salicylic acid; soda water syrups and crushed fruit with salicylic and benzoic acid; beer with salicylic acid, sulphites and fluorides; hams and bacon with borax and boric acid, used both in the brine and in a dry state for packing; oysters, clams and fresh, dry and smoked fish, with boric acid and compounds containing it. Game is dressed with similar preservatives before shipment. Catsups and meat dressings com-

monly contain salicylic acid; and canned goods, such as corn and tomatoes, are similarly dosed with formaldehyde and sulphites. Moreover, in non-alcoholic beverages sugar is frequently substituted by coal tar products, saccharine and dulcol, substances which have an intense sweetening power but no food value. It would seem that no perishable food product has escaped."

In the year 1905, Chapter 33 of the laws of Wisconsin, now Section 352.12, was enacted following a sharply contested legislative battle. This statute specifically named a number of harmful chemical preservatives and forbade the sale of articles of food containing the same. This was pioneer legislation.

In 1909 as a result of a still fiercer legislative battle, Chapter 399 of the laws of 1909 was enacted, which, as later amended, now constitutes a part of Section 352.14 of the Wisconsin statutes. The United States Supreme Court sustained the constitutionality of that law, from which decision the following quotation is made:

"This is a bill in equity brought by Curtice Brothers Company, a New York corporation, to restrain Weigle, the Dairy and Food Commissioner of Wisconsin, from enforcing certain laws of the state, especially Statutes of 1913, Section 4601g. That section makes it unlawful to sell any article of food that contains benzoic acid or benzoates, with qualifications not material here. The plaintiff makes such articles from fruit, and adds benzoates of soda as a preservative. It puts them up in glass bottles and jars properly labeled under the Food and Drugs Act (June 30, 1906, c. 3915, 34 Stats. 768), packs the bottles and jars in wooden cases containing a number of the same, and ships the cases from its factory in New York to customers in Wisconsin among others. Of course the single bottles are sold in the retail trade, and their contents are served to guests in restaurants and hotels. The defendant disavowed any contention that the state laws affected or purported to affect sales by the importer in the unbroken wooden packages containing the bottles and the decree treated that subject as taken out of the case. But the bill went further and setting up a decision, incorporated in a regulation under the Food and Drugs Act, that benzoate of soda is not injurious to health and that objection would not be raised to it under the Act if each container should be plainly labeled, contended that under the Food and Drugs Act and the Commerce Clause of the Constitution, the Wisconsin law was invalid even as applied to domestic retail sales of single bottles or the contents of single bottles of the plaintiff's goods. The defendant stood on a motion to dismiss and the District Court made a decree following the prayer of the bill. The defendant appealed.

"The argument in support of the decree contends in various forms that the sale of the individual bottles when removed from the original package after entering the state, still is a part of commerce among the states, since the Act of Congress as to misbranding applies to them. But the Food and Drugs Act does not change or purport to change the moment at which an object ceases to move in interstate commerce. It imposes an obligation to label the bottles severely, although contained in one original package, as of course it may. Seven cases of *Eckman's Alternative vs. United States*, 239 U. S. 510, 515, 516. It provides for seizure and condemnation of misbranded or adulterated articles that have been transported from one state to another, although the transit is at an end, while the articles remain unsold or in original unbroken packages, as again it may. There is no reason why a lien ex delicto should be lost by the end of the jour-

ney in which the wrong was done. The two things have no relation to each other. *Hipolite Egg Co. v. United States*, 220 U. S. 45, 57, 58. Finally the duty to retain the label upon the single bottles does not disappear at once. For reasons stated in *McDermott vs. Wisconsin*, 228 U. S. 115, if the state could require the label to be removed while the bottles remained in the importer's hands unsold it could interfere with the means reasonably adopted by Congress to make its regulations obeyed. But all this has nothing to do with the question when interstate commerce is over and the articles carried in it have come under the general power of the state. The law upon that point has undergone no change.

"The Food and Drugs Act indicates its intent to respect the recognized line of distinction between domestic and interstate commerce too clearly to need argument or an examination of its language. It naturally would, as the distinction is constitutional. The fact that a food or drug might be condemned by Congress if it passed from state to state, does not carry an immunity of foods or drugs, making the same passage, that it does not condemn. Neither the silence of Congress nor the decision of officers of the United States have any authority beyond the domain established by the Constitution. *Rast vs. Van Deman & Lewis Co.*, 240 U. S. 342, 362. When objects of commerce get within the sphere of state legislation the state may exercise its independent judgment and prohibit what Congress did not see fit to forbid. When they get within that sphere is determined, as we have said, by the old long-established criteria."

Closing with the triumphant utterance:

"THE FOOD AND DRUGS ACT (NATIONAL) DOES NOT INTERFERE WITH STATE REGULATION OF SELLING AT RETAIL. *Armour & Co. vs. North Dakota*, 240 U. S. 510, 517. *McDermott vs. Wisconsin*, 228 U. S. 115, 131. SUCH REGULATION IS NOT AN ATTEMPT TO SUPPLEMENT THE ACTION OF CONGRESS IN INTERSTATE COMMERCE BUT THE EXERCISE OF AN AUTHORITY OUTSIDE OF THAT COMMERCE THAT ALWAYS HAS REMAINED IN THE STATES."

(U. S. Supreme Court Decision.)

The following is quoted from the Dairy and Food Commissioner's report, 1912, as showing how this colossal menace to the public health has been driven from the Wisconsin market.

Food products loaded with poisonous or deleterious chemical preservatives have been almost completely driven from the Wisconsin market. This latter statement means in part, that salts of copper, acid, lead and decayed substances have been eliminated from canned goods; that red lead and chromate of lead are no longer ingredients of cayenne pepper; that artificial essences and dyes and chemical preservatives no longer masquerade in the garb of jams, jellies and preserves; that aniline dyes and impure essence of almond are not common constituents of ice cream; that caustic lime is no longer used to whiten lard; that chromate of lead, sulphate of lime, Martius yellow, gypsum, and terra alba are no longer deleterious adulterants of mustard; that boric acid, borax, salicylic acid and formaldehyde are no longer milk adulterants; that sodium sulphite, borax and aniline dyes are eliminated from chopped meats and sausages; that salts of copper are no longer constituents of canned peas; that sand and red clay have been expelled from black pepper; that poisonous colors and flavors, terra alba, talc, barytes, chrome yellow, arsenic, sulphate of copper, prussic acid, fusel oil and aniline dyes have been driven from candy; that salts of tin, salts of lead, terra alba, sand

and gypsum have been driven from sugars; that sulphuric, hydrochloric, and pyroligneous acids are no longer constituents of vinegar; that artificial flavors, coal tar dyes, chemical preservatives, salicylic acid and hydrofluoric acid and saccharin have been driven from ciders; that saccharin and salicylic acid have been expelled from pops; that poisonous wood alcohol is no longer found in Jamaica ginger, lemon and other extracts and in tinctures; that boric acid and borax are no longer used to embalm fish and oysters. In short, it means that the health of the people of the state of Wisconsin has been greatly conserved.

The following is also quoted from the report of the Dairy and Food Commissioner for 1913-14:

I forbear to undertake to estimate what has been saved in life and health to the people of Wisconsin. Such a saving cannot be measured in dollars and cents. A study of the reports of the dairy and food department and of the statements quoted in this report of the extent and character of food adulteration, will disclose that in the early history of this struggle, milk, the common food of babes and invalids, was preserved with poisonous chemicals; that chopped meats and sausages, the chief reliance of the laboring class, were doped with borax, sodium sulphite and other substances deleterious to health; that extracts were made with poisonous wood alcohol; that numerous food products were artificially colored with harmful coal-tar dyes; that salicylic acid was used as a preservative in many beverages; that saccharin, a coal-tar product five hundred times as sweet as sugar, was a common adulterant, and that in general there was a riot of artificial coloring and harmful chemical preservatives in very general use in food products. These harmful chemical preservatives and deleterious artificial colors have been almost completely driven from the food products marketed in this state. It must follow that this result has caused an immense saving as to the lives and health of the people of Wisconsin.

The Element of Uniformity in National and State Food Laws.

Following, without delay, the enactment of the National Food and Drugs Act of June 30, 1906, a vigorous campaign was inaugurated and carried on to bring about the enactment by each of the states of food laws with provisions uniform with those of the National Food and Drugs Act. This campaign was conducted and carried on through an organization of producers and distributors of foods.

I was opposed to this proposal as it involved a surrender of the constitutional rights of states to the domination of the Federal Government. It was a move to promote the interests of producers and purveyors of adulterated foods, a fetter upon the constitutional rights of the states, and a shameless weakening of the State laws in the protection of the people against the harmful consequences of adulteration and fraud in the production and distribution of food.

I gave the following address before the Association of State and National Food and Dairy Departments, July 16, 1907, at Jamestown, Virginia.

"Nebuchadnezzar the king made an image of gold, whose height was three score cubits and the breadth thereof six cubits: he set it up in the plain of Dura, in the province of Babylon.

"Then Nebuchadnezzar the king sent to gather together the princes, the governors, and the captains, the judges, the treasurers, the counsellors, the sheriffs, and all the rulers of the provinces, to come to the dedication of the image which Nebuchadnezzar the king had set up.

"Then the princes, the governors, and captains, the judges, the treasurers, the counsellors, the sheriffs, and all the rulers of the provinces were gathered together unto the dedication of the image that Nebuchadnezzar the king had set up; and they stood before the image that Nebuchadnezzar had set up.

"Then an herald cried out aloud, To you it is commanded, O people, nations, and languages,

"That at what time ye hear the sound of the cornet, flute, harp, sackbut, psaltery, dulcimer, and all kinds of musick, ye fall down and worship the golden image that Nebuchadnezzar the king hath set up.

"And whoso falleth not down and worshipeth shall the same hour be cast into the midst of a burning fiery furnace."

You will remember that at the time when the people heard the sound of this motley group of musical instruments they fell down and worshiped that graven image that Nebuchadnezzar the king had set up, except three Hebrews—Shadrach, Meshack, and Abednego—who, disliking that sort of a thing, openly disobeyed the decree of the king and after some discussion with the king finally gave their ultimatum as follows: Be it known unto thee, oh king, that we will not worship the golden image which thou hast set up.

In the past several months a cry has been sent forth by a national aggregation of food purveyors that a golden image of uniformity in national and state food laws should be set up and that we should all fall down and worship that image. *Whether uniformity in national and state food laws is desirable or not depends upon the character of the uniformity and upon who is affected by the uniformity. If we agree with the statement of Attorney-General Bonaparte, approved by the president of the United States, that the object of food legislation is the protection of the great consuming public, then the element of "uniformity" to be regarded as desirable is uniformity in vigor and effectiveness in securing protection to the consuming public against deception and fraud in food products.*

But, upon the other hand, if the prime object of food legislation is not to make the way of the transgressor hard, but to remove from the "trade" the "hardships" incident to manufacturing and selling wholesome and honest foods under honest and truthful names, honestly and truthfully labeled, then "uniformity" in food laws is quite another matter. What a wail from the trade has been resounding through the country, as to its "hardships" in meeting the requirements of food laws because of their lack of uniformity!

Of course, from this point of view, the hardships of the consumers who ask and pay for a fish and get a serpent instead, or who ask and pay for bread and get instead a stone, who, in other words, ask

and pay for the genuine and receive instead a counterfeit, are not to be considered.

One of the component parts of the golden image of uniformity that takes the form of a proposed food law, which a national aggregation of food purveyors has sought to foist upon the states, is the so-called guarantee clause. On this feature of a national and state food law, I desire to quote a few statements made by the late Hon. H. C. Adams, in his address before this association at its St. Paul meeting, on the subject of "A National Pure Food Law." He said:

"The Hepburn bill, the Brosius bill, the McCumber bill and other measures which have been before Congress have provided that any dealer charged with a misdemeanor under such a law, having in his possession a certificate of the genuineness of his goods given by a wholesaler, manufacturer or jobber, should be acquitted. This one provision would absolutely nullify and destroy the force and effect of any national pure food law that might be passed. . . . A dealer may be a retailer and he may not be a retailer. He may be a jobber in the city of Chicago. He may be engaged in purchasing food products from New England, storing them in Chicago and shipping them to Wisconsin. He may have the most extensive business in the United States in transporting or causing to be transported food products from state to state, and yet if, under the Hepburn bill, or the Brosius bill, or the McCumber bill, he presents in any court a certificate of the genuineness of his goods, whether that certificate is true or false, he is to be immediately acquitted. A provision of this kind would be the rankest absurdity that was ever written into law. It would not dam up the rivers of adulteration, it would simply divert their course."

I believe what Mr. Adams then and there said of that feature of the Hepburn bill, the Brosius and the McCumber bill is true, and that it is just as true of the guarantee feature of the present national food law; for the present national law does not provide simply that the dealer establishing a guarantee shall not be *convicted*, but that he shall not be *prosecuted*. He shall not be brought into court. Was that change of the phraseology made in the interest of the consuming public? Yet we are importuned to embody this feature of food legislation in state food laws for the sake of "uniformity" and for the purpose of freeing dealers from the hardship of prosecution for the sale of adulterated food products. Shall we fall down and worship this golden image which the "trade" has set up?

A bill embodying this feature that was introduced into the Wisconsin Legislature at its past session met a timely death. Does anyone dare contend that such a feature of food legislation has for its purpose the protection of the consuming public against fraud and deception in food products?

This feature of the national food law is contrary to the usual principles and practices recognized in the ordinary business of life. A man is responsible for what he sells. You sell a piece of land and give to the purchaser a warranty deed. Does the fact that you received such warranty deed from the man from whom you purchased it release you from the responsibility to the man to whom you sold

it, provided that it is proven that the title further back is defective? Certainly not.

I have heard no more apt characterization of this feature of food legislation than that given by Dr. Fischer when he likened it to the shell game of the fakirs at the fairs. You bet that pea is under some given shell, only to find that it is not under that particular shell, if indeed it be under any of the shells. Under this feature of the national food law, the great government of the United States must go out seeking for the pea under the fakir's shell.

A sells an article of food to B, guaranteeing it to comply with the provisions of the national food act. B sells it to C without guaranteeing it, as he is not liable under the statute, and it must be admitted has not sufficient confidence in the guarantee which he has secured to make him willing to furnish a similar guarantee to his own customer, C. C finds the product adulterated. The right of C to prosecute B for this sale of adulterated food has been taken away from him by law. He has no redress against B, no matter how deleterious the food may have been. Is this justice? Is this good law? But the law naively says that A shall be amenable to the prosecutions, fines and other penalties which would attach in due course to B under the provisions of that act. Do you believe for a moment that A can be brought into court by C as a vicarious sacrifice for B's doings? I do not believe there is a court in the United States that will for a moment admit that it has criminal jurisdiction over A in such a case as this. If it were not written in a United States statute it would be regarded as the veriest nonsense. A will be responsible in the courts for the unlawful sales that he has made; but he cannot, in my judgment, be brought into court to answer vicariously for the acts committed by B.

A paragraph from an opinion rendered by the New York Court of Appeals, in the earlier days of food legislation in this country, seems pertinent here:

"It is notorious that the adulteration of food products has grown to proportions so enormous as to menace the health and safety of the people. Ingenuity keeps pace with greed, and the careless and heedless consumers are subject to increasing perils. To redress such evils is a plain duty, but a difficult task. Experience has taught the lesson that repressive measures which depend for their efficiency upon proof of the dealer's knowledge and of his intent to deceive and defraud, are of little use and rarely accomplish their purpose. Such an emergency may justify legislation which throws upon the seller the entire responsibility for the purity and soundness of what he sells and compel him to know and be certain."

And such food laws have been sustained by the courts. I quote the following from the Ohio Supreme Court:

"The act is not a provision for the punishment of those who sell adulterated food or drugs, because of any supposed turpitude prompting such sales or indicated by them. It is a plan devised by the general assembly to protect the public against the hurtful consequences of the sales of adulterated foods and drugs, those consequences being in no degree increased by the vendor's knowledge or diminished by

his ignorance of the adulteration of the articles which he offers for sale." * * * "It was the evident purpose of the general assembly to protect the public against the harmful consequences of the sales of adulterated foods and drugs, and, to the end that its purpose might not be defeated, to require the seller at his peril to know that the article which he offers for sale is not adulterated, or to demand of those from whom he purchases indemnity against the penalties that may be imposed upon him because of their concealment of the adulteration of the articles."

This is the theory upon which the state food laws have been enacted and enforced. But now we are told that these laws work "a hardship" on the dealers. *Probably that has been the intent of the laws to work a hardship on the sale of adulterated, fraudulent or deceptive foods. The tendency of those laws is to break up the traffic in fraudulent foods. If there must be hardship borne by either the consumers or dealers, let the dealers bear it. The way of the transgressor should be made hard.*

After specifically providing in the national bill for outlawing "imitations," the national law makers, at the behests of certain "interests," proceeded to adopt a second proviso with certain features directly antagonistic to the first. And this Janus-faced feature of the national law, under the seductive title of uniformity, we are commanded to fall down and worship.

In the St. Paul address to which I have referred, Mr. Adams made the following statement: "A national pure food law should have written into its letter such a specific standard for every food product known as will satisfy the best judgment of this association." But no such feature was embodied in our national law.

In the matter of standards for foods there would seem to be not only an opportunity but a demand for uniformity in national and state laws. The notion that there can be any real, genuine, uniformity in national and state food laws without uniformity of standard for food products is a delusion and a snare. Flour should mean the same thing in interstate commerce as in the local trade of the retail dealer. The same is true for cheese, milk, cream, vinegar, spices, baking powder, honey, sugar, syrup, coffee, extracts, meats, jellies, lard and so on through the list. But are these trade zealots who are clamoring so loudly for uniformity of national and state laws making any struggle to secure definite, uniform standards for food products throughout the country? Upon the other hand, are they not obstructing the efforts of the friends of effective pure food legislation in this country to establish such definite and uniform standards? Definite and specifically defined standards for food products would make our laws vigorous and effective.

Wisconsin has a law making the standard for food products as latest promulgated by the United States secretary of agriculture, the legal standard in all cases arising under Wisconsin law, where other standards are not specifically prescribed by state law. But under the bland plea for uniformity, Wisconsin would be asked to repeal this effective law and adopt an impotent one, without standards.

Some of our states have specific laws forbidding the sale of foods containing certain specified preservatives or antiseptics. Wisconsin is one of those states. Such a statute can be effectively enforced. It furnishes protection to the consumers; but under the shibboleth of uniformity we are asked to have these effective laws repealed and in their stead laws enacted that deal in glittering generalities and whose enforcement is thereby made extremely difficult, if not impossible; and all this under a seductive plea for "uniformity."

Another feature of the national law, which it is proposed to use as a constituent part of this golden image of uniformity, is the cumbersome procedure prescribed for the administration of that law. This law puts its administration in much the same attitude as was the national army under Halleck in its movement from Shiloh to Corinth. Grant says, "It was a siege from start to close." And this feature of the national law seems to have adopted Halleck's motto in that movement: "Don't bring on an engagement. It is better to retreat than to fight."

One of the purposes of this feature of the national law appears to be to provide legal means whereby the "consulting chemist" who concocted the formula for the adulterated stuff may be afforded the opportunity to analyze it and then swear upon the witness stand that it is unadulterated. "The ox knoweth his owner, and the ass his master's crib."

Permit me to quote the following from Mr. Adams' St. Paul address to which I have before referred: "The highest art in defeating laws is to draw them with such cunning ingenuity that, while bearing a fair countenance, they shall carry in every line and section the seeds of disaster in the courts." Certain features of the national law are not wanting in "such cunning ingenuity." Yet the golden-imaged uniformity-bill which it is proposed to foist on the states has every one of those features.

Because the open and secret enemies of vigorous and effective food legislation may have succeeded in introducing some weak, ineffective or untried elements into the national food law, should the states that for years have been enacting and enforcing food laws abandon strong and effective features of their own laws and adopt instead the less vigorous or effective features of the national law, because, forsooth, those features of the state law work a "hardship" on the trade? If the end sought by food legislation is to remove "hardships" from the trade, then why not repeal all food laws—state and national? The fact is that the friends of pure food laws accepted the present national law upon the theory that half a loaf is better than no loaf.

I am in favor of such uniform national and state food laws as can be made to comprise the strongest and most vigorous features of present state and national laws, enacted with the purpose and with the effect of protecting the consuming public against adulteration and fraud, *without imposing any hardships on the trade not necessary to the accomplishment of that purpose.* But I am opposed to that uniformity in national and state food laws which comes only

to relieve the trade from hardship, by writing into those laws the weakest and least effective features of present laws, and "such cunning ingenuity" that, while "bearing a fair countenance," they carry the element of disaster to the consuming public. Be it known unto thee, oh king, that we will not fall down and worship such a golden image of uniformity.

If there is a serious desire to enact and enforce effective food laws for the purpose of protecting the consuming public against adulterated or fraudulent foods, let us not hasten to inject into existing state laws, either by amendments or re-enactments, any of the weak and defective features of the national law under the clamor for uniformity. Let us wait until it has been shown what features of the national law can be effectively enforced and what protection can be thereby given the consuming public. Let us wait until the questionable features in the national law have been judicially determined. When uniformity comes let it be upon a higher and not upon a lower plane of protection to consumers.

The years 1907-1909 comprised a seething period in pure food law enactments and administration. The chief questions of contention were those pertaining to the use of chemical preservatives in food, harmful and otherwise, the end sought by food law enactments, and the question of the inherent rights of states to the regulation of the sale of foods in intrastate commerce, and the limitation of the jurisdiction of the National Government in food control matters strictly to interstate commerce; in short, befitting cooperation between the states and the Federal Government, without the states becoming subservient to the domination of the Federal Government in intrastate transactions.

The culmination of this seething period was reached at the annual convention of the State and National Food and Dairy Departments at Denver, Colorado, August 24-27, 1909. As President of that organization, I delivered on that occasion the following address:

Members of the Association of State and National Food and Dairy Departments:

In the preparation of this address, I tried to find some comfort in a remark once made in his annual address by a former president of the Wisconsin Dairymen's Association, that opening addresses like the robes of a judge or the surplice of the clergy are designed more for show than for service and sense, and it does not so much matter of what materials they are composed, so that they are of regulation cut and of orthodox length. But as often as I sought comfort in this remark, I recalled how completely it was disproved one year ago by President Ladd, who, in his exceedingly able and exhaustive address on food control problems, set a standard for the presidents of this association who succeed him. Nor have I been able to assure myself that I should succeed in making this address of regulation cut or of orthodox length.

State and national dairy and food and drug laws have been enacted, and state and national dairy and food and drug departments established and maintained at public cost for a very definite purpose. That purpose has been the protection of the consuming public against the harmful consequence of the adulteration of foods and drugs. These

harmful consequences include the frauds and deceptions practiced on consumers by the manufacturers and distributors of fraudulent and deceptive foods and drugs as much as the harmful consequences of the manufacture and sale of foods and drugs that are deleterious to the public health. These laws have been enacted and these departments maintained upon the theory that great wrongs were being perpetrated upon the public, that are injuring the health and defrauding the people of this country. These wrongs of food adulterators became far-reaching and deep seated.

The following from the pen of Dr. H. W. Wiley gives a glimpse of the conditions as they existed about a decade ago:

"What may a housewife expect who goes into a store where no food regulations, national state or municipal exist? If she asks for butter, she may get oleomargarine or renovated butter; for honey, glucose or a mixture thereof; for pepper, an article adulterated by the addition of starch and ground shells; for jelly, some fruit juice usually derived from apple cores and skins rejected in drying, mixed with glucose, preserved with salicylic acid and colored with some sort of aniline dye. The peas or beans may contain, especially if they are very green, considerable quantities of that poisonous substance, sulphate of copper; the prepared meat or sausage, boric acid and usually some coloring matter to intensify the real color of the meat; the codfish may be preserved with boric acid instead of old fashioned common salt; the sardines purporting to be of French origin may have been caught off the coast of Maine, and instead of being packed in olive oil as one would expect are often packed in cotton seed oil. She may get tub oysters highly dosed with borax; milk and cream containing formaldehyde; maple molasses made of glucose and melted brown sugar; olive oil that is wholly cotton seed oil or mixed with cotton seed, peanut or sesame oil; white wine almost saturated with sulphurous acid; red wine made partly of sugar and not wholly of the juice of the grape; Mocha and Java coffee from Brazil, yet bearing the false name; cream made of milk thickened with viscogen and artificially colored, and so on down the list."

The following from the late H. C. Adams confirms the view of Dr. Wiley:

"Tea has been adulterated; coffee beans, made out of rye paste creased and colored to look like the real thing; flour adulterated with white earth; candy, with the same material; common spirit vinegar sold for cider vinegar; a riot of adulteration in all forms of spices; butter, adulterated with water, casein, lard and tallow; smoked hams, that smoke never touched and which obtained their color and flavor from a poisonous solution called "liquid smoke"; baking powders with the labels written by the prince of liars; cream, colored artificially and preserved by rank poison; sausage made of stale meat unfit for human use, brightly colored by an injurious preservative; maple syrup out of brown sugar and a beautiful label; New Orleans molasses, as nearly like the genuine as a decrepit negro would be; like the Venus of Milo; milk, the special food of babies and invalids and the universal food of the people, diluted, skimmed, and poisoned; veal, from calves killed within forty-eight hours after birth; cheese robbed of butter fat and filled with hog fat; canned goods full of water and injurious preservatives; artificial eggs, accompanied by an artificial cackle; adulterated beer, adulterated whiskey, adulterated wines, adulterated drugs; cottonseed oil sold for olive oil; honey, mixed with glucose; lard, containing caustic lime, starch, stearin and

cottonseed oil; pears, colored with poisonous copper—nearly everything which can be used for drink or food has been sold to the American people in recent years under the name of pure food products.”

The existence of extensive harmful adulterations of food products was distinctly recognized by the New York Court of Appeals in the following language:

“It is notorious that the adulteration of food products has grown to proportions so enormous as to menace the health and safety of the people. Ingenuity keeps pace with greed and the careless and heedless consumers are exposed to increasing perils. To redress such evils is a plain duty but a difficult task.”

These were no exaggerations, but on the contrary mild statements of conditions at the time. Under these conditions there were three courses of procedure open to the people of this country:

1. They could quietly acquiesce in these conditions. They could, by silence and inaction, allow an array of food adulterators to rob them of their health and of their incomes. They could close their eyes, stultify their intellects and proclaim that the American food manufacturers and distributors are the personification of honesty and integrity; that no wrongs were being perpetrated on consumers; that there was no embalmed beef; no adulterated food. General Miles was wrong. Dr. Wiley was wrong. The New York Court of Appeals was wrong. They were “hurting business.”

2. Another method to be pursued was to let each consumer fight his own battle with these powerful food adulterating interests. Here is our laboring man with his family to support from his daily earnings. How much our political parties have concerned themselves that he should have a “full dinner pail.” Full of what? Embalmed beef; sausage loaded with potato flour and Lake Michigan water; oleomargarine bought as butter, at the price of butter; glucose bought as and for pure sorghum or molasses; canners’ wastes preserved with benzoate of soda instead of genuine fruits; bread made from a low grade of wheat flour, artificially bleached to deceive him into the belief that he is getting what he is entitled to, namely, the best grade of wheat flour; filled with never ending frauds and deceptions, imitations of the genuine?

By this second method of procedure, if this man considers himself wronged, defrauded, why say the food adulterators in their blandest manner and with most complacent smiles, let him take his case into court; let him employ a lawyer; let him secure at his own expense the services of a chemist to prove that the food he purchased was adulterated, was a fraud; let him go into court and there establish that he has been damaged and how much and there recover the damage; let him do all this to win his case against the strong defense he will put up with our highly paid expert lawyers to conduct our case and equally expert and highly paid chemists to give the testimony we need.

3. But there was another and a better method to deal with food adulterators and their frauds. It is the method which the people have chosen, and that is, to define food adulteration by legal enactment, provide by law and at public expense for food commissioners, food chemists, food inspectors, etc., for vigorous and impartial enforcement of these laws for the purpose of protecting the public against the harmful consequences of food adulteration. And this method it is that is the "square deal". This is the method of fair play; and that is what the American people love and are fully determined to have. He who fails to realize that the American people will ultimately make hard the way of the transgressor against the purity and wholesomeness and honesty of food products, fails to discern the signs of the times.

To the officials charged with the duty of enforcing the pure food and drug laws and with leadership in the enactment of effective laws for the protection of the public, the people have committed a great trust. And their demand from us is that we faithfully fulfill that trust. To us is committed a public duty that is not to be discharged merely by the establishment of relations of good fellowship with food adulterators and their apologists and sympathizers. He has not been a close student of the methods of the food adulterating fraternity who has failed to discern that one of the methods employed by them to accomplish their purpose is by blandishment and good fellowship to put food officials to sleep.

It is pertinent to recall at this time the history of the development of foods laws and food control in this country. The national government was not the leader in the enactment and enforcement of food laws. Quite the contrary, the states were the leaders. New York, Massachusetts, Pennsylvania, Ohio, were the states to take the lead and were followed by other eastern states, states of the middle west, west and south. Not until 1906 did Congress rise above the influence of the food and drug and beverage adulterating interests and enact a national law. From the day of the enactment of the national law until the present time, there has been no cessation of opposition to its rational interpretation and vigorous enforcement.

Of the long, able, persistent, courageous and honest efforts of the chief of the bureau of chemistry of the United States department of agriculture to secure a vigorous, honest and impartial enforcement of the national food and drugs act of June 30, 1906, it is unnecessary for me here and now to speak. In the minds of the American people, the name of Dr. Wiley is inseparably associated with purity and honesty of food products.

In the course of events, certain manufacturers and dispensers of foods made such strenuous appeals to the authorities at Washington and brought such pressure to bear upon them to secure the appointment of a referee board upon the question of chemical preservatives in foods, including benzoate of soda, that those authorities yielded and a referee board of five was appointed. This referee board took up the investigation of the subject of benzoate of soda and after con-

ducting experiments upon a limited number of healthy young men with what they called small doses of benzoate of soda added to foods, for two months and with what they called large doses, for one month, announced their conclusions with which the members of this organization are familiar.

A majority of your executive committee chanced to be in session at Washington at the time the newspapers announced the decision of the referee board on the subject of benzoic acid and sodium benzoate. We realized that if in the enforcement of the national food law, that decision were to be construed as holding benzoate of soda harmless and legal, it meant that a crisis had been reached. We recall the resolution that was adopted at the Mackinac meeting of this association, to-wit:

"Resolved, That this Association is convinced that all chemical preservatives are harmful in foods and that all kinds of food products are and may be prepared and distributed without them, and pledges its best efforts to use all moral and legal means at its disposal to exclude chemical preservatives from food products; and, to this end, we ask the cordial support of all national, state and municipal authorities charged with the enforcement of food and drug laws. And in this connection, we desire to express our gratitude for the helpful services of the medical profession generally, and especially to the American Medical Association."

We carefully reviewed the reasons that existed for the adoption of that resolution; and among the reasons why that resolution was adopted by this association and why chemical preservatives, including benzoate of soda, should be excluded from food products, we enumerated the following:

1. Benzoate of soda and other chemical preservatives when added to foods have been found to be harmful.
2. Physicians generally disapprove of the use of benzoate of soda as a preservative in foods and would discard such foods from their table.
3. They are unnecessary, as it has been shown beyond successful contradiction that all classes of foods can be and have been prepared and placed upon the market without the use of benzoate of soda or other similar chemical preservatives.
4. They are not foods and furnish no nourishment for the body and as drugs do admittedly modify some vital action in the body.
5. They permit the use of material unfit for food.
6. They permit and encourage unsanitary practices and careless methods in the production, preparation and marketing of foods.
7. They permit the substitution of chemical preservatives for such well established and wholesome methods of food preservation as sterilization, refrigeration, etc.
8. It is impossible in practice to restrict the use of sodium benzoate to such minimum amount as is suggested by the referee board as being small doses.
9. If that chemical is permitted to be used as a preservative of

foods, then the ignorant or careless or unscrupulous soda fountain dispenser, marketman, butcher or dairyman, jelly manufacturer, etc., will be made the legal dispenser of such drugs to unsuspecting consumers, and upon the judgment or greed of such people, consumers must depend for the size of the dose of the drugs which they will daily take into the system.

10. If there be any question whatever as to the effect of such drugs on the health of the people, the doubt as to the danger should be resolved in favor of the consumers rather than in favor of the producer. Especially is this the case when it has been demonstrated that foods can be and are produced and dispensed without these preservatives.

The members of your executive committee then present were unanimous in the opinion that the battle for the elimination of chemical preservatives from foods had practically been won by the states when the report of the referee board was announced; that all but a small minority of those food products in which chemical preservatives had formerly been used were being furnished to consumers free from chemical preservatives. Formaldehyde had been eliminated from milk; boracic acid from meats, fish, dairy products, oysters, and so on; the soda fountains, patronized largely by children, were almost purged of salicylic acid, benzoic acid and other chemicals. Your executive committee reasoned that if the report of the referee board was to be so construed by the national authorities as to legalize the use of benzoate of soda, then logically this preservative would go back into condiments, fountain syrups, wines, beers, ciders, fruit juices, jellies, jams, cordials, fish, canned products, pie fillings, mince meats and syrups; would be introduced into milk, meats, butter, cheese, meat extracts, oysters and other foods, making easy and encouraging the use of refuse and waste material and unsanitary and unclean methods in food factories; that if the national government should endorse benzoic acid it would thus license one of the preservatives which encourages the same conditions in fruit, vegetable and other food factories as were abolished in the meat packing establishments by the national meat inspection law. In fact, they were of the opinion that the construing by the national government of the report of the referee board, that sodium benzoate when added to foods is harmless, if acquiesced in by the states, would usher in an age of chemical preservatives in foods and beverages of all kinds, worse than existed before the enactment of food laws.

In view of the resolution at the Mackinac meeting which I have quoted, and the reasons for the same, your executive committee felt it to be a duty which they owed this association and to the public to file with the president a statement of their views upon the condition of affairs created by the report of the referee board. Your executive committee further resolved to instruct the president of this association, in case our request was refused and the report of the referee board was construed by the national authorities as approving the use of benzoate of soda as a chemical preservative in foods, to appoint

a large committee from among the state food chemists to review not only the experiments and the work and conclusions of the bureau of chemistry of the United States department of agriculture and of the referee board on these subjects, but the work of state food departments, as well, and to report its findings to this association at this session.

At the same time, your executive committee voted to instruct your president to invite Dr. Remsen, chairman of the referee board, to present a paper at this session of our association, discussing the report of the referee board.

The statement of your executive committee to President Roosevelt, above referred to and made in the closing days of his administration, contained the following:

"In view of the conflict of results among national authorities and in view of the tremendous interests of all the people involved in the final determination of these questions, may we not ask of you, Mr. President, the designation by you of a committee of five from among the State Food Chemists for the purpose of finally reviewing not only the experiments and the work of the Bureau of Chemistry and of the Referee Board on these subjects, but the work of the State Food Departments as well; this committee to report its findings to the President and to the Department of Agriculture on the earliest possible date; this report to be received before the conclusions of the Referee Board are approved or made official by the President or the Secretary of Agriculture."

This statement and request was referred by President Roosevelt to the honorable, the Secretary of Agriculture, who reported back to the President against granting that request.

Thereupon, the committee of eleven state food chemists was appointed by your president and Dr. Remsen was invited to present a paper at this session, discussing the report of the referee board. Upon the request of Dr. Remsen, this invitation was made to include Drs. Chittenden, Long and Herter.

Without any wish or any intent to trespass upon the prerogatives of either of these committees, I desire to make a few remarks on the report of the referee board relative to benzoic acid and sodium benzoate and the construction put upon that report by the three secretaries in F. I. D. No. 104. I lay no claim to being an expert chemist, pharmacologist or physician; but I do claim to have a knowledge of the principles of inductive reasoning and of scientific investigation.

The three secretaries, (Cortelyou, Wilson and Strauss), the officials at the time charged with making regulations for the enforcement of the national food and drugs act of June 30, 1906, in F. I. D. No. 104, made the following assumption with reference to the report of the referee board, "it having been determined that benzoate of soda mixed with food is not deleterious or poisonous and is not injurious to health." That assumption is unwarranted by the reported conclusions of the referee board in relation to benzoic acid and sodium benzoate. That referee board, according to its published reports, did not make that broad generalization or assumption.

The following is one of the questions submitted to the referee board for its determination: "Does a food to which there has been added benzoic acid, or any of its salts, contain any added poisonous or other added deleterious ingredient which may render the said food injurious to health? (a) In large quantities? (b) In small quantities?" The answer of the referee board to this question. "(a) In large quantities?" was as follows: "Sodium benzoate in large doses (up to 4 grams per day) mixed with the food has not been found to exert any deleterious effect on the general health, nor to act as a poison, in the general acceptance of the term. In some directions there were slight modifications in certain physiological processes, the exact significance of which modifications is not known."

It is beyond my comprehension how the second item in the answer of the referee board to the question submitted to it, warrants the broad assumption of the three secretaries to which I have referred. The referee board distinctly admits that feeding for one month a limited number of healthy young men, under proper sanitary regulations, food to which large doses (up to 4 grams per day) of benzoate of soda has been added, resulted in modifications in certain physiological processes, the exact significance of which they did not understand. Does that warrant the three secretaries in their broad assumption? Most certainly not.

Again the referee board said in this second answer, relating to healthy young men to whom food to which benzoate of soda had been added in large doses had been administered for only one month, that said food "has not been found to exert any deleterious effect on the general health, nor to act as a poison in the general acceptance of the term." Does that statement warrant the three secretaries in making the assumption which they did? Most certainly not. The referee board in that second answer did not make the determination attributed to them by the three secretaries. To say that they had not in that brief experiment on healthy young men for one month found the food to which benzoate of soda had been added to be deleterious, etc., is not by any means the broad generalization that benzoate of soda added to foods in large doses, administered to people of all ages and physical conditions, all classes, for any length of time is harmless. But this conclusion is what the three secretaries have attributed to the referee board. That assumption is unwarranted and false.

The answer of the referee board as reported in F. I. D. No. 104 to the question, "Does a food to which there has been added benzoic acid, or any of its salts, contain any added poisonous or other added deleterious ingredient which may render the said food injurious to health? (b) In small quantities?" is as follows: "Sodium benzoate in small doses (under 0.5 gram per day) mixed with the food is without deleterious or poisonous action, and is not injurious to health."

I say that this conclusion by the referee board was not warranted by the published data of the experiments. That conclusion from the data published is illogical and unscientific. Those experiments upon

which that conclusion was based were conducted upon healthy young men only for a period of only two months. The most that board was warranted in concluding in accordance with the well-established rules of inductive reasoning is that sodium benzoate in doses under 0.5 gram per day, mixed with food, is without deleterious or poisonous action and is not deleterious to health when administered to strong healthy young men under the conditions that prevail in their experiments for a period of two months. Their reports do not show data for a broader generalization.

The process of reasoning that would broaden the conclusion of the referee board beyond these limits, and reach broad general conclusions from their limited and negative data, reminds one forcibly of the reasoning reported of a Pennsylvania justice. A man was brought before him charged with the stealing of a pig. A witness appeared who testified positively that he saw the defendant steal the pig. Five other witnesses were sworn by the defendant who testified that they had known the defendant for several years and that during all that time no one of them had ever seen him steal a pig. The justice decided, as the report goes, that the preponderance of testimony was with the five witnesses.

This association at its last annual session pledged itself as follows: "This association further pledges its every effort to formulate within the coming year a food bill founded upon the determinations of the joint standards committee, which food bill shall be formulated with a view toward uniform requirements throughout the several states; and it also pledges its best services toward securing effective co-operation between the food departments of the several states in their efforts toward the securing such uniformity."

It also adopted the following resolution:

"Resolved, That this association hereby authorizes and directs the present president of the association to appoint a committee of seven, of which he shall be the chairman, to prepare a model state food bill, (the determinations of the joint standards committee to be used as a basis of facts in the preparation of such bill)."

The committee called for by that resolution was duly appointed and its report is expected at this meeting. A paper by Dr. E. F. Ladd on that subject has a place upon our program.

The following paragraph is taken from a communication which I received in June of this year from the general counsel of the national wholesale grocers' association of the United States:

"There seems to have been a misunderstanding as to the position of the national association in connection with standards. We are not opposed to standards as such, but we believe that the incorporation of standards for food products into state statutes will bring about a state of chaos and confusion, if all the states undertake to do this. Our solution of the problem is that the states should grant to their respective commissioners the power to establish standards for food products."

The general counsel of the national wholesale grocers' association of the United States may have this childlike belief that clothing each

state dairy and food commissioner with authority to fix standards for food products, if indeed such a procedure were constitutional, would do away with chaos and confusion and bring about the much talked of and much desired uniformity; but if he does have that childlike faith in the means proposed, he certainly is lacking in some of the attributes usually attributed to the legal counsel of great financial organizations. I can readily understand how at the present time, if this association should by such a suggestion be diverted from its purpose of a year ago, of directing its efforts to secure a model state food law into which shall be written the standards for food products as determined by the joint committee on standards, and change to the policy of having each state food commissioner clothed with authority to fix standards that general chaos and confusion would prevail. I can see how the food adulterating interests and the cuckoo food journals could raise the clamor against "one man power", as they did in the case of Dr. Wiley; how those interests could bring political and other pressure to bear upon the food commissioner against the faithful, independent and energetic performance of duty which such a law would impose. I can see how such consequences could be brought about by such a course of procedure; but I fail to see how the establishment of food standards by the law making power of the respective states, by writing into those laws the definitions and standards for food products as recommended by the joint committee on standards, would bring about a state of chaos and confusion. Rather, it would bring about a state of stability and uniformity that nothing else possible can.

A careful consideration of this subject, as presented to you by Dr. Ladd, is urged upon this association. I cannot forbear, however, making an added contribution to this subject. In an address delivered before this association at its St. Paul meeting in 1903, before Congress had enacted the national food law, speaking upon the subject of a national pure food law, the late Hon. H. C. Adams, who for seven and one-half years was the dairy and food commissioner of Wisconsin, and who during that period was a member of this association, and who at the time that address was made was a member-elect of the House of Representatives of the United States, made the following statements: "We want a national pure food law into which shall be clearly and explicitly written a standard for every form, combination and mixture of food now known, that shall be the plain law of the land. * * * A national pure food law should have written into its letter such a specific standard for every food product known as will satisfy the best judgment of this association. * * * Instead of delegating to this body and to that body, year after year this matter of food standards, and having interminable discussions and interminable conventions, why not do the best we can with the knowledge we have and give notice to the trade in the letter of the law of what is required of it?"

Upon the floor of the United States Senate, while the national food law was pending the Hon. John C. Spooner, then U. S. Senator from

Wisconsin, made the following statements: "I am persuaded that the lack of standard provided by law, in connection with the offences denounced in the bill and punished by the provisions of the bill, is very dangerous to it. . . . No lawyer will challenge the proposition for a moment that there is an utter lack of standard, . . . that there is no standard except as to drugs. Whether an article is adulterated or not is a question of fact to be determined by a jury. There is no standard rendering questions of fact to be determined by a jury. There is no standard rendering definite the offense. There is nothing putting a man on notice in advance of a standard to which he must live and toward which and in obedience to which he must shape his business." Senator Spooner then called attention to the specific opinions of the Supreme Court of the United States where uncertainty as to standards was held to be a fatal defect of law.

The writing of specific definitions and standards of food products into the food laws removes uncertainty as to what constitutes an offense under the law and is a "square deal" alike to consumer, retailer, jobber and producer. It also removes some of the conditions which former President Roosevelt in his message to the Sixtieth Congress, second session, so forcefully described as "the danger to American Democracy" in the following language:

"The danger to American Democracy lies in having the administrative power insufficiently concentrated, so that no one can be held responsible to the people for its use. Concentrated power is palpable, visible, responsible, easily reached, quickly held to account. Power scattered through many administrators, many legislators, many men who work behind and through legislators and administrators, is impalpable, is unseen, is irresponsible, cannot be reached, cannot be held to account."

I have called attention to the fact that the states have been leaders in this country in the movement to protect the consuming public against adulteration, fraud and deceit in food products, by the enactment and enforcement of state food laws. Throughout this pure food campaign by the states, the paramount issue has been adequate protection and a "square deal" to consumers. They have persistently refused to adopt any shibboleth that would decoy them away from this one issue.

The splendid achievements of the states in securing purity and honesty of food products were so clearly and forcefully set forth by President Ladd in his annual address one year ago, that I here quote his statement. Contrasting the conditions a little less than a decade ago with what they were at the time of his address, he said:

"Jellies and jams were largely adulterated and misbranded, made from apple stock and waste fruit products, often containing starch paste and mucilage, colored with aniline dyes, preserved with salicylic acid, sweetened with glucose and saccharin and the whole falsely labeled. Our canned corn, almost without exception, was bleached with sulfites, preserved, and sweetened with the coal tar product—saccharin. Our peas and string beans frequently contained

copper and alum salts and often contained chemical preservatives. Our meats embalmed with chemicals, and some of the canned products contained little besides gristle, connective tissue and waste matters, seasoned and flavored, but sold as potted ham, chicken, etc. Our sorghum syrup came largely from glucose factories, while the maple syrup was almost wholly an imitation product, worth fifty cents a gallon and retailed for \$1.50. Our strained honey was largely flavored syrups and glucose. Our candies were made from glucose, containing sulfites, to which further sulfites were added, colored with coal tar colors, many of which were known to be harmful, and flavored with chemical or synthetic flavors. Our whiskies, brandies and wines, most generally sold even in the drug stores, the good Lord only knows what they did contain, but our chemists have shown that they seldom contained real whisky. Our cider vinegars were unknown to the apple family. Our spices were but a semblance of the real thing, made as they were, from corn-meal, coeanut shells, olive stones and other waste products. Not a few of our drugs, drug preparations, extracts, etc., contained wood alcohol known to be a deadly poison. Cereals and chickory were the basis of much ground coffee. Lemon and vanilla extracts were largely imitation products and put up with wood alcohol. Many of the preparations dispensed at the drug stores varied from 25% to 150% of the U. S. P. strength; and fully 75% of the patent medicines were fakes pure and simple.

"But why dwell upon this longer than to show what has been accomplished through the enactment of state laws and their enforcement. Today the conditions are largely changed. Pure foods, pure drugs of proper strength and truthful labeling are in a large measure being realized."

That this summary of achievements, thus quoted, is true, is a matter of common knowledge.

But this is by no means the full record of the achievements of the states in food law matters. The states have secured decisions from that great legal tribunal, the Supreme Court of the United States, settling the question of the prerogatives and duties of the states in food law matters. In *Plumley v. Mass.*, 155 U. S., the Supreme Court makes the following clear and ringing statement:

"If there be any subject over which it would seem that the states ought to have plenary control, and the power to legislate in respect to which it ought not to be supposed was intended to be surrendered to the general government, it is the protection of the people against fraud and deception in the sale of food products."

This statement of the Supreme Court of the United States is respectfully commended to that small group of our people who urge that the states should surrender all that has been gained through the administration of state laws for the past one or two decades. Until the constitution of the United States as thus interpreted by this decision of the United States Supreme Court is changed, the states are not likely to surrender those prerogatives, nor disregard those duties.

That the same court, in the same case, so held that it is within the power of a state to exclude from its markets any food product so prepared as to cause it to look like another article of food in general use and thereby mislead the public into buying what it would not otherwise purchase; and that the states, exercising their police power, have the right to determine that a food product shall not be

sold under the name or under conditions which mislead the public. The states, in their contest for purity and honesty of food products, have obtained from the Supreme Court of the United States the decisions that "The constitution of the United States does not secure to anyone the privilege of defrauding the public," and in *Sherlock v. Aling*, 93 U. S. 99-103, "In conferring upon Congress the regulation of commerce, it was never intended to cut the states off from legislating on all subjects relating to the health, life and safety of their citizens."

In the case of *Heath and Milligan Company v. Worst*, generally known as the North Dakota Paint Case, the United States Supreme Court has made it very clear in a decision secured by the North Dakota state food commission, that it is within the power of the state to prevent the adulteration of articles and that the establishing of standards for various articles by the legislatures of the respective states is a constitutional prerogative and a legitimate exercise of the police powers of the states, and that the United States Supreme Court will not interfere with the exercise of those prerogatives by the state legislatures.

Of the splendid achievements of the states in securing numerous state Supreme Court decisions directing, regulating and greatly strengthening state food laws and their administration, I cannot here speak.

The states must not be halted in such splendid achievements, either by those who have been particeps criminis in the manufacture and sale of fraudulent and deceitful articles of food, or by the national government which in the matter of food laws has not, in the three years of its administration, reached the efficiency of the more progressive states of longer experience in the work. However, critics of the administration of the national law should not forget that that law was enacted only three years ago; and it may well be doubted whether any state law of such wide scope was ever made more effective during the first three years of its life. They who do not advance, recede. As states we cannot stand still in food law enactment and administration. We must advance or we shall recede. We are here to take counsel as to the future. Remembering that the rights of the consumers have not yet been fully and permanently secured, let us firmly resolve that any step we here take shall be forward, and not backward.

As used in this address, the relation of the terms food adulterators and food-adulterating interests to the terms food manufacturers, food distributors and food dealers is not that of synonyms. They are used rather in the relation of a part to the whole. There is a large portion of food manufacturers and dealers who not only are not to be put into the food adulterating class, but are openly and actively as strongly opposed to food adulterations and frauds as this association or any of its members. Their practices are a standing demonstration that food adulteration in any of its many forms is unnecessary.

The former class comprises those who on the streets and in the market places openly proclaim their belief in the principles of food laws but with bland artfulness do all they can to prevent any effective application of those principles.

The latter class includes those who not only proclaim their belief in the principles of food laws but also support the application of those principles in the enactment and enforcement of food laws that furnish adequate protection to consumers and honest manufacturers and dealers.

The former class includes those who not only "have not kept the word of promise to the ear but have also broken it to the hope;" those who have appropriated to themselves the word "reputable" and rolled it as a sweet morsel in their mouths, yet have manufactured or sold, as and for the genuine, food products that were rank adulterations; for example, have sold as lemon grass, a product that was manufactured from oil of lemon grass, then when put under pressure of law have stamped on it in small, indistinct, blurred letters made with rubber type, the word "Imitation"; have sold as butter, a slaughter house product made of beef-tallow, hogs' fat and cottonseed oil; have sold as syrup, table syrup, fancy table syrup, honey drips, pure sorghum, pure molasses, etc., a product made by treating starch with a mineral acid and then flavoring and coloring it with sugarhouse molasses, in semblance of true syrup; have sold as jelly or jam a product made from the waste of canning factories, glucose, artificial coloring and benzoate of soda; as port wine, a product containing no wine; as "whiskey", a product made from alcohol diluted with water, artificially colored and flavored to imitate the genuine, and so on in an almost interminable list well known to food commissioners and food chemists.

The latter class includes those who are not only "reputable" but are also honest; those who "keep the word of promise both to the ear and to the hope;" those who manufacture or sell genuine, unadulterated, honest foods and whose labels tell the truth. They are recognized as among the most potent forces in advancing the cause of pure and honest foods. Their number is large; may it continue to grow larger.

The question of what shall be the purpose and spirit of the work of this association is of the highest importance. If its purpose is to aid in securing the enactment and enforcement of food laws, state and national, that shall secure the greatest protection to the public against the harmful consequences of food adulteration with as little burden to producers and distributors as is consistent with that result, the purpose is most worthy and the service greatly needed. This purpose is paramount to any question as to who shall be the recipients of any honors at the hands of the association. If this purpose is uppermost in the minds of the membership of this association, then they who can with greatest ability, tact, skill, courage and devotion advance those objects will be the recipients of honors and will thus

become at the same time the bearers of the burdens and responsibilities of the association.

For myself, I wish to say that having received the honor of an election by this association as its president, and having borne the responsibilities of that office for a year, I shall, when the time for adjournment sine die arrives, yield it with unalterable unwillingness to continue it longer; and having for the three previous years served as a member of the executive committee, I feel that I have earned the right to claim immunity from further service in that capacity.

In the performance of the duties as presiding officer at this, the thirteenth annual meeting of this association, my highest purpose shall be to perform its duties faithfully and to the best of my ability in carrying out the program and the wishes of the association. In this, I need and ask for your sincere and cordial co-operation.

The rights of the respective states to regulate the sale at retail of articles of food in intrastate commerce, contended for in the foregoing address, has been fully and explicitly sustained by the United States Supreme Court in an opinion hereinbefore quoted, whose concluding sentences are the following:

"The Food and Drugs Act does not interfere with State regulation of selling at retail. Such regulation is not an attempt to supplement the action of Congress in interstate commerce, but the exercise of an authority outside of that commerce that always has remained in the states."

Following is an address prepared by me for the twenty-sixth annual meeting of the Association of American Dairy, Food and Drug Officials at Kansas City, Missouri, October 8, 1922. It is indicative of the splendid achievements of the pure food crusade which I entered in the year 1902. It is a catalogue of victories gained in the pioneer battling for pure foods in an epoch of outstanding progress. It is entitled, "The Constitutional Rights of States as to Food Law Enactments."

THE CONSTITUTIONAL RIGHTS OF STATES AS TO FOOD LAW ENACTMENTS

Law is a rule of conduct or action which is prescribed, or is formally recognized as binding, by the supreme governing authority.

It is but commonplace to state that the Legislature is the law making body of the state; and that the Legislature derives all its law making powers from the state constitution as adopted by the people of the state.

State food laws are enacted by the State Legislature under the police power of the state, within constitutional limitations. The police power is of such peculiar character as to be incapable of exact definition, although its general characteristics may be set forth. In *Sligh v. Kirkwood*, 237 U. S., the United States Supreme Court said:

"At an early date the police power was held to embrace every law or statute which concerns the whole or any part of the people, whether

it related to their rights or duties, whether it respected them as men or citizens of the state, whether in their public or private relations, whether it related to the rights of persons or property of the public or any individual within the state. The police power, in its broadest sense, includes all legislation and almost every function of civil government. It is not subject to definite limitations, but is coextensive with the necessities of the case and the safeguards of public interest. It embraces regulations designed to promote public convenience or the general prosperity or welfare, as well as those specifically intended to promote the public safety or the public health. In one of the latest utterances of this court upon the subject, it was said: 'Whether it is a valid exercise of the police power is the question in the case, and that power we have defined, as far as it is capable of being defined by general words, a number of times. It is not susceptible of circumstantial precision. It extends, we have said, not only to regulations which promote the public health, morals, and safety, but to those which promote the public convenience or the general prosperity . . . And further, 'It is the most essential of powers, at times the most insistent, and always one of the least limitable of the powers of government.'"

In *Mugler v. Kansas*, 123 U. S. the United States Supreme Court said:

"But by whom, or by what authority, is it to be determined whether the manufacture of particular articles of drink, either for general use or for the personal use of the maker, will injuriously affect the public? Power to determine such questions, so as to bind all, must exist somewhere; else society will be at the mercy of the few, who, regarding only their own appetites or passions, may be willing to imperil the peace and security of the many, provided only they are permitted to do as they please. Under our system that power is lodged with the legislative branch of the government. It belongs to that department to exert what are known as the police powers of the State, and to determine primarily what measures are appropriate or needful for the protection of the public morals, the public health, or the public safety."

The Supreme Court of Wisconsin by Mr. Justice Crownhart, in the recent Wisconsin so-called "filled milk" case with citations said:

"The police power covers all matters having a reasonable relation to the protection of the public health, safety or welfare.

"As applied to food this authority extends to requiring a fixed minimum amount of nutritional elements.

"The police power also has an especially appropriate field of action in the prevention of fraud and deception.

"It may be legitimately exercised against even the occasional fraud not inherent in the business or product, and a *fortiori* against the fraud that is inherent in it.

"It extends farther, and embraces the right to prohibit all things which constitute obstacles to a greater public welfare and to do whatever will promote the general convenience or the general prosperity including even such matters as the preservation of the reputation of a great industry of the state against injury in markets outside of the states."

In connection with the exercise of the police power by the State Legislature, I wish to consider the constitutional limitation of courts as to decalring invalid laws that have been duly enacted by the State Legislature.

In *Powell v. Pennsylvania*, 127 U. S., the United States Supreme Court said:

"Whether the manufacture of oleomargarine, or imitation butter, of the kind described in the statute, is, or may be, conducted in such a way, or with such skill and secrecy as to baffle ordinary inspections, or whether it involves such danger to the public health as to require, for the protection of the people, the entire suppression of the business, rather than its regulation in such manner as to permit the manufacture and sale of articles of that class that do not contain noxious ingredients, are questions of fact and of public policy which belong to the legislative department to determine. And as it does not appear upon the face of the statute, or from any facts of which the court must take judicial cognizance, that it infringes rights secured by the fundamental law, the legislative determination of those questions is conclusive upon the courts. * * *

If all that can be said of this legislation is that it is unwise, or unnecessarily oppressive to those manufacturing or selling wholesome oleomargarine, as an article of food, their appeal must be to the legislature, or to the ballot-box, not to the judiciary. The latter cannot interfere without usurping powers committed to another department of government."

In the case *Hammond Packing Company v. Montana*, 233 U. S., the United States Supreme Court said:

"Apart from interference with commerce among the States, a State may restrict the manufacture of oleomargarine in a way in which it does not hamper that of butter. It even may forbid the manufacture altogether. It may express and carry out its policy as well in a revenue as in a police law."

In *Booth v. Illinois*, 184 U. S., the United States Supreme Court said:

"Is it true that the legislature is without power to forbid or suppress a particular kind of business where such business, properly and honestly conducted, may not, in itself be immoral? We think not. A calling may not in itself be immoral and yet the tendency of what is generally or ordinarily or often done in pursuing that calling may be towards that which is admittedly immoral or pernicious. If, looking at all the circumstances that attend, or which may ordinarily attend, the pursuit of a particular calling, the State thinks that certain admitted evils cannot be successfully reached unless that calling be actually prohibited, the courts cannot interfere, unless, looking through mere forms and at the substance of the matter, they can say that the statute enacted professedly to protect the public morals has no real or substantial relation to that object, but is a clear, unmistakable infringement of rights secured by the fundamental law.

In the case *Otis v. Parker*, 187 U. S., the United States Supreme Court said:

While the courts must exercise a judgment of their own, it by no means is true that every law is void which may seem to the judges who pass upon it excessive, unsuited to its ostensible end, or based upon conceptions of morality with which they disagree. Considerable latitude must be allowed for differences of view as well as for possible peculiar conditions which this court can know but imperfectly, if at all. Otherwise a constitution, instead of embodying only relatively fundamental rules of right, as generally understood by all

English-speaking communities, would become the partisan of a particular set of ethical or economical opinions, which by no means are held *semper ubique et ab omnibus*." * * *

"If the State thinks that an admitted evil cannot be prevented except by prohibiting a calling or transaction not in itself necessarily objectionable, the courts cannot interfere, unless, in looking at the substance of the matter, they can see that it 'is a clear, unmistakable infringement of rights secured by the fundamental law.'"

In *Silz v. Hesterberg*, 211 U. S., the United States Supreme Court said:

"The legislature of the State is authorized to pass measures for the protection of the people of the State in the exercise of the *police* power, and is itself the judge of the necessity or expediency of the means adopted."

In *McLean v. State of Arkansas*, 211 U. S., the United States Supreme Court said:

"The legislature being familiar with local conditions is, primarily, the judge of the necessity of such enactments. The mere fact that a court may differ with the legislature in its views of public policy, or that judges may hold views inconsistent with the propriety of the legislation in question affords no ground for judicial interference, unless the act in question is unmistakably and palpably in excess of legislative power.

"If the law in controversy has a reasonable relation to the protection of the public health, safety or welfare, it is not to be set aside because the judiciary may be of opinion that the act will fail of its purpose, or because it is thought to be an unwise exertion of the authority vested in the legislative branch of the Government."

In *Purity Extract and Tonic Company v. Lynch*, 226 U. S., the United States Supreme Court said:

"It is well established that, when a State exerting its recognized authority undertakes to suppress what it is free to regard as a public evil, it may adopt such measures having reasonable relation to that end as it may deem necessary in order to make its action effective. It does not follow that because a transaction separately considered is innocuous it may not be included in a prohibition the scope of which is regarded as essential in the legislative judgment to accomplish a purpose within the admitted power of the Government. With the wisdom of the exercise of that judgment the court has no concern; and unless it clearly appears that the enactment has no substantial relation to a proper purpose, it cannot be said that the limit of legislative power has been transcended. To hold otherwise would be to substitute judicial opinion of expediency for the will of the legislature, a notion foreign to our constitutional system."

In *Rast v. Van Deman and Lewis*, 240 U. S., the United States Supreme Court said:

"It is the duty and function of the legislature to discern and correct evils and by evils we do not mean some definite injury but obstacles to a greater public welfare. * * * It is not required that we should be sure as to the precise reasons for such judgment or that we should certainly know them or be convinced of the wisdom of the legislation."

In *Hutchinson Ice Cream Company v. Iowa*, 242 U. S., the United States Supreme Court said:

"Laws designed to prevent persons from being misled in respect to the weight, measurement, quality or ingredients of an article of general consumption are a common exercise of the police power. The legislature defines the standard article or fixes some of its characteristics; and it may conclude that fraud or mistake can be effectively prevented only by prohibiting the sale of the article under the usual trade name, if it fails to meet the requirements of the standard set. Laws prohibiting the sale of milk or cream containing less than fixed percentages of butter-fat present a familiar instance of such legislation."

In *Hall v. Geiger-Jones Company*, 242 U. S., the United States Supreme Court said:

"We shall not pause to do more than state that the prevention of deception is within the competency of government and that the appreciation of the consequences of it is not open for our review.
* * * Against counterfeits of value the law can give protection."

In the case *Merrick v. Halsey and Company*, 242 U. S., the United States Supreme Court said:

"It may be that there are better ways to meet the evils at which the statute is directed and counsel have felt it incumbent upon them to suggest a better way. We can only reply that it is not our function to decide between measures and upon a comparison of their utility and adequacy determine their legality."

In *Hebe Company v. Shaw*, 248 U. S., the United States Supreme Court said:

"It is true that so far as the question of fraud is concerned the label on the plaintiffs' cans tells the truth—but the consumer in many cases never sees it. Moreover, when the label tells the public to use Hebe for purposes to which condensed milk is applied and states of what Hebe is made, it more than half recognizes the plain fact that Hebe is nothing but condensed milk of a cheaper sort." * * *
"The purposes to secure a certain minimum of nutritive elements and to prevent fraud may be carried out in this way even though condensed skimmed milk and Hebe both should be admitted to be wholesome. The power of the legislature 'is not to be denied simply because some innocent articles or transactions may be found within the proscribed class. The inquiry must be whether, considering the end in view, the statute passes the bounds of reason and assumes the character of a merely arbitrary fiat.' If the character or effect of the article as intended to be used 'be debatable,' the legislature is entitled to its own judgment, and that judgment is not to be superseded by the verdict of a jury,' or, we may add, by the personal opinion of judges, 'upon the issue which the legislature has decided.' The answer to the inquiry is that the provisions are of a kind familiar to legislation and often sustained, and that it is impossible for this court to say that they might not be believed to be necessary in order to accomplish the desired ends."

The Wisconsin Supreme Court in the case *State of Wisconsin v. Currans*, 111 Wisconsin, by Mr. Justice Dodge said:

"The reasons for a given statute are for the legislature, if there are any which can fairly have weight. They are not for the courts."

The latter have no control over the validity of a law unless they can say with substantial certainty that no argument or consideration of public policy exists which could have weight with any reasonable and honest man. If any such argument or reason can be suggested, its weight or sufficiency is not debatable in the courts. The existence of legitimate and adequate reasons for any law should not lightly be denied. Human minds differ, and what may seem inadequate or irrelevant to one may seem cogent to another. One is not justified, therefore, in assuming that all who differ from him are unreasonable or are not acting in good faith. It is from such considerations as these that the courts have laid down for themselves the rule that only in a clear case—clear beyond reasonable doubt—will they venture to assert that law is without reason to support either its purpose or the classifications it may make.”

In the case *State v. Cary*, 126 Wisconsin, the Supreme Court of Wisconsin states:

“The exercise of this legislative power being approved and sanctioned, it necessarily follows that the legislature is vested with the power to legislate against the injurious consequences that inhere in the conduct of such business, and possesses discretion to determine what means are necessary to the accomplishment of this end, and its action is valid, unless it has exceeded its authority by imposing such arbitrary restrictions upon the individual and his business or occupation as are palpably foreign to the legitimate purposes sought to be accomplished by the legislation.”

In the recent filled milk case the Wisconsin Supreme Court by Mr. Justice Crownhart giving citations, stated:

“If there is any reasonable basis upon which the legislation may constitutionally rest, the court must assume that the legislature had such fact in mind and passed the act pursuant thereto. The court cannot try the legislature and reverse its decision as to the facts. All facts necessary to sustain the act must be taken as conclusively found by the legislature, if any such facts may be reasonably conceived in the mind of the court.”

It goes without saying that in the exercise of all these constitutional legislative powers, the State Legislature in the field of its own jurisdiction is supreme. Also the Congress in its own field of jurisdiction is supreme. This proposition has been fully sustained by the Supreme Court of the United States in numerous decisions, especially in *Savage v. Jones*, 225 U. S., *McDermott v. State of Wisconsin*, and *Weigle v. Curtice, Brothers Company*.

In the case of *Savage v. Jones*, the question of the right of the Legislature of Indiana to require specified labeling on certain stock foods shipped into Indiana in interstate commerce was the issue. I present this matter because the frivolous claim has been set up in certain quarters that the state has no authority to enact laws requiring any other labeling than that used in interstate commerce on food products, which food products have been shipped into that state in interstate commerce. In *Savage v. Jones*, the right of the state to enact reasonable law in this respect was most clearly and emphatically maintained by the United States Supreme Court and was in effect as follows as set forth in the syllabus:

"Where an act of Congress relating to a subject on which the state may act also, limits its prohibitions, it leaves the subject open to state regulation as to the prohibitions which are unenumerated.

"The statute of Indiana regulating the sale, and requiring formula of ingredients of concentrated commercial stock food is a proper and reasonable exercise of legislative police authority for the protection of the people of the state. The act is not unconstitutional as depriving a vendor of such food who lives in another state and ships it therefrom to Indiana, either as a regulation of, or burden upon, interstate commerce, as depriving any vendor thereof of his property without due process of law, or as a revenue measure beyond the power of the state, nor does the requirement for publishing the ingredients conflict in any manner with the food and drug act of 1906."

In that decision the United States Supreme Court stated:

"The intent to supersede the exercise by the state of its police power as to matters not covered by the Federal Legislature is not to be inferred from a mere fact that Congress has seen fit to circumscribe its regulation and to occupy a limited field. In other words, such intent is not to be implied unless the act of Congress, fairly interpreted, is in actual conflict with the law of the state."

In the case *George McDermott v. State of Wisconsin*, referring to the National Food and Drugs Act, the United States Supreme Court said:

"The object of the statute is to prevent the misuse of the facilities of interstate commerce in conveying to and placing before the consumer misbranded and adulterated articles of medicine or food, and in order that its protection may be afforded to those who are intended to receive its benefits the brands regulated must be upon the packages intended to reach the purchaser. * * * While these regulations are within the power of Congress, it by no means follows that the State is not permitted to make regulations with a view to the protection of its people against fraud or imposition by impure food or drugs. This subject was fully considered by this court in *Savage v. Jones*, 225 U. S. 501, in which the power of the State to make regulations concerning the same subject-matter, reasonable in their terms and not in conflict with the acts of Congress, was recognized and stated, and certain regulations of the State of Indiana were held not to be inconsistent with the Food and Drugs Act of Congress."

The constitutional rights of the state in State food law legislation, Wisconsin has insistently maintained. Maintaining that in food law legislation, effective protection of the consuming public against the harmful consequences of adulteration and fraud is the paramount issue, Wisconsin has persistently refused to surrender her constitutional birthright and follow that ignis fatuus, that will-o'-the-wisp, uniformity. Among the more conspicuous Wisconsin food laws prohibiting the sale of certain articles of food which are not proscribed by the National food law, is the law before mentioned forbidding the sale of articles of food containing benzoate of soda; the sale of articles of food containing saccharin; the sale of any canned fruits, vegetables, meats, fish or shell fish containing any artificial coloring or any bleaching compound or any chemical preservative; any foods that are artificially colored and flavored in imitation of the genuine color and flavor of another article; the sale of flour that has been

artificially bleached; the sale of oleomargarine which shall be in imitation of yellow butter; the manufacture and sale of cheese containing more than 38 per cent moisture; a similar law relating to the sale of butter containing less than 80 per cent of butter fat; the sale of filled cheese; and the recent law enacted by the Wisconsin Legislature after a terrific legislative battle which forbids the sale of so-called filled milk and which law has been sustained by the Wisconsin Supreme Court and admittedly no appeal from this decision is to be taken to the higher courts.

Certain facts in relation to this latter case as set forth by the Wisconsin Supreme Court on the evidence submitted are pertinent in this discussion. The law in question prohibits the manufacture and sale among other things of condensed skim milk to which has been added any fat or oil other than milk fat either under the name of said products or articles or derivatives thereof or under any fictitious or trade name whatsoever. The court found:

"The plaintiffs manufacture and have in their possession for sale Hebe, which is a compound composed chiefly of milk from which the butter fat has been extracted and cocoanut oil injected in place of the butter fat.

"The compound contains 92.2% skim milk or buttermilk and 7.8% of cocoanut oil similarly evaporated as condensed milk. It is similar in taste, odor, appearance, consistency and manner of packing to evaporated milk. The butter fat extracted from the milk is much more expensive than the cocoanut oil injected into the milk to take the place of the butter fat. Hebe can therefore be sold and is sold to the wholesalers and retailers cheaper than the genuine evaporated condensed milk. The compound is not deleterious in itself but is not of the same quality or food value as the genuine evaporated milk. It is lacking in a certain chemical substance known as vitamine A, which is an essential element of a proper dietary. This vitamine may be supplied by other foods. It is admitted that the compound is not a proper substitute for the genuine. Hebe has been extensively advertised as a substitute for milk through the press and magazines and by means of cook books prepared by the Hebe Company. It has been advertised by the newspapers of Wisconsin as "milk," "milk compound" and "compound of milk." It has been sold by the retailers of Wisconsin as milk or evaporated milk. There have also been advertised and sold four other similar compounds in the State of Wisconsin, either as "milk" or "Compound of milk." These compounds are also shipped out of the state and advertised and sold in other states as substitutes for evaporated milk.

"In some cases the compounds are sold by the retailers at the same price as the genuine evaporated milk. Compounds have been labeled at different times to indicate that they are more or less equivalent to or better than the genuine evaporated milk. At the time of the commencement of this action Hebe was labeled, 'a compound of evaporated skim milk and vegetable fat. Contains 7.8% vegetable fat 25.5% total solids.'" On the margin of the label was printed "For cooking and baking. Do not use in place of milk for infants."

The following is also taken from the decision of the Wisconsin Supreme Court in that case:

"The advertisements of cocoanut oil compounds have been skillfully prepared to give the impression that the compounds are equal if not

better than the genuine dairy product. For instance, a full page advertisement in the Chicago Tribune contains a typical gem of the advertisers art. "Nutro is a delicious and nutritious new milk product. It is prepared in the rich dairying districts of Wisconsin and Indiana and made of pure fresh cow's milk with the animal fats extracted and essential food value replaced by a refined sweet rich pure vegetable cocoanut fat.

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

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

The theory upon which the law of Wisconsin prohibiting the manufacture and sale of so-called "filled milk," in keeping with the constitutional rights of states as hereinbefore set forth, which was enacted by the Wisconsin Legislature of 1921 and the validity of which law has been sustained by the Wisconsin Supreme Court was very clearly and tersely set forth by Deputy Attorney General Hoyt, that the product was of an inherently fraudulent nature being an imitation of a long established and well known food product; that it was actually although not admittedly sold upon the market for the product of which it is a perfect physical imitation; that it was sold at retail, advertised by retailers not once but many times in a fraudulent manner consistent with its own deceptive nature; that it was not only an imitation and a substitute but an inferior imitation, not of an ordinary and comparatively unimportant food, but of the most important and the most perfect article of food that has been supplied by nature for the use of mankind; and that the inferiority of the imitation lies in a deficiency of nutritive value which brings the question of prohibiting or permitting its manufacture and sale into a vital relationship with the question of public health.

It is well established by the judicial decisions which I have quoted that legislation to correct such conditions, even to the extent of prohibiting the manufacture and sale of such an article within the state, is within the constitutional rights of the state.

In the case *Weigle v. Curtice Brothers Company*, 248 U. S., in which the defendant disavowed any contention that the state laws affected or purported to effect sales by the importer in the unbroken wooden packages containing the bottles the decree treated that subject as taken out of the case. "But the bill went further and setting up a decision incorporated in a regulation under the act if each container should be plainly labeled, contended that under the Food and Drugs Act and the commerce clause of the constitution, the Wisconsin law was invalid even as applied to domestic retail sales in single bottles or the contents of single bottles of the plaintiff's goods." The United States Supreme Court disposed of this contention in the

following vigorous language which fully and conclusively sustains all the contentions I have made in this paper as to the constitutional rights of the states in food law legislation:

"The Food and Drugs Act indicates its intent to respect the recognized line of distinction between domestic and interstate commerce too clearly to need argument or an examination of its language. It naturally would, as the distinction is constitutional. The fact that a food or drug might be condemned by Congress if it passed from State to State, does not carry an immunity of foods or drugs, making the same passage, that it does not condemn. Neither the silence of Congress nor the decisions of officers of the United States have any authority beyond the domain established by the Constitution. When objects of commerce get within the sphere of State legislation the state may exercise its independent judgment and prohibit what Congress did not see fit to forbid. When they get within that sphere is determined, as we have said, by the old long-established criteria. The Food and Drugs Act does not interfere with state regulation of selling at retail. Such regulation is not an attempt to supplement the action of Congress in interstate commerce but the exercise of an authority outside of that commerce that always has remained in the states."

Pure Food Laws and Their Enemies.

Since the beginnings of the renaissance in pure food law matters, the battle for the enactment of pure food laws, their enforcement and their preservation, has been intense and unremitting. In more recent years the efforts to break down pure food laws enacted and enforced to promote the general welfare by protecting the consuming public from the injurious consequences of food adulteration and counterfeiting, has been of the most insidious character and effected by the most "cunning ingenuity."

There are great corporations engaged in the food production and distribution business that yearly expend for newspaper advertising alone an amount in excess of a million dollars. The efforts in recent years to break down food laws in Wisconsin, one by one, has in the main come through the influence of a certain class of newspapers that have been afforded liberal advertising contracts; and the lust of these newspapers for "advertising revenue" has become a potential menace to effective pure food laws. The ox knoweth his owner, and the ass his master's crib. These newspapers are promised fat advertising jobs if certain food laws can be weakened or destroyed by amendment. In turn, they belabor the members of the Assembly and of the Senate, over whom they may exert political influence, to support their measures for breaking down the food laws or opposing proposed legislation in the interest of more effective food laws. In this undertaking they assume the attitude of pure food experts, assuring them that the changes they propose have been "investigated" (sic.) and found to be O. K. Of course, the "investigation" has been done by those who are seeking to accomplish the breaking down of the food laws and have reasons of their own for such results.

In the session of the Wisconsin Legislature for 1925, an effort was put forth to emasculate the law relating to the labeling of baking

powders, a law that has been on the statute books for many years and effective in protecting the Wisconsin consuming public against the harmful consequences of adulteration and fraud.

Following are documents prepared by the Dairy and Food Commissioner and furnished to each member of the Senate while Bill No. 470 A. was pending therein:

BILL NO. 470 A.

Amending Section 325.09 (4601b)

This paper, prepared by J. Q. Emery, Dairy and Food Commissioner of Wisconsin, aided by the chemists in the State Dairy and Food Department, is due the people of this state, in refutation of false and misleading propaganda, confessedly in the interest of fat advertising jobs, is being used in an insidious campaign to break down food laws, wherein though the voice is Jacob's voice, the hands are the hands of Esau.

BILL NO. 470 A.

Amending Section 352.09 (4601b)

My last Biennial Report, 1923-1924, contains the following statement in reference to effective pure food laws:

"In my report as Dairy and Food Commissioner for 1913-14, I stated that effective pure food laws for the protection of the public have not, like the sheet knit at the four corners in Peter's vision, come down to earth from the open heavens with things to eat which God hath cleansed. Rather, they have come as the result of a good fight having been fought and they bear the scars of battle. That remark has lost none of its force with the passing years. The battle, however, now, is not only for the enactment of pure food laws for the protection of the public, but also for retaining present effective food laws unweakened, unimpaired by amendments or repeal instigated and brought about by the cunning ingenuity of the sophisticators of foods or their hired men, in execution of victimizing schemes prompted by greed."

A number of legislators have submitted to me an identical document sent to them by newspaper men in their respective districts, the probability being that all members of the Legislature have been accorded like consideration in this respect. This document represents the purpose of the amendment to be to permit the makers of baking powders containing an aluminum salt to tell the truth on their labels. A letter transmitting this document to a member of the Legislature admits incidentally that this matter is of interest to all Wisconsin publishers as affecting their "advertising revenue."

I now make quotations from the document hereinbefore referred to, namely:

"This bill seeks to amend the present law by making the labeling requirements uniform, as applying to every class of baking powder.

"The present law allows the makers of phosphate baking powder to tell the truth with reference to the ingredients in their product and at present, different manufacturers are putting on the label, the name 'Calcium Acid Phosphate' when that substance is used and the name 'Sodium Acid Phosphate' when that substance is used.

"The people making the high priced tartar powders are also allowed to tell the truth with reference to the ingredients which they use. Tartaric acid and cream of tartar are the two acid ingredients that are found in this type of powder and they are called 'Tartaric Acid' and 'Cream of Tartar' on the label. There can be no mistake as to their identity.

"The manufacturers of baking powder containing aluminum compounds, however, are not given this right to name the substance they actually use, but are required to use the word 'alum' for any of the many aluminum salts which may be used in baking powder. If they use alum they must call it alum and if what they use is NOT alum, they must lie and call it alum."

This last statement, like many others in the propaganda mentioned, is itself a cunningly devised falsehood intended to mislead and deceive, yet this propaganda purports to come as original statements of citizens of Wisconsin to their members of the Legislature. It is quite true, as stated, that there can be no mistake as to the constituents of the tartaric acid and cream of tartar powders and for the sufficient reason that both are designated by their COMMON NAMES as required by law and not by their technical names. It certainly could not be considered compliance with the law to designate tartaric acid by the words dihydroxy succinic acid, although it is a perfectly correct chemical name; or to designate cream of tartar by its correct chemical name, acid potassium dihydroxy succinate, which use of those terms would be as consistent and about as informative as to use the words sodium aluminum sulphate instead of alum.

Modern textbooks of chemistry recognize crystallized sodium aluminum sulphate under the name of soda alum. The New Century Dictionary designates it, in its water-free state, an anhydrous alum.

Another representation in the propaganda, that alum is not used at all in the manufacture of baking powder, is a deliberate falsehood.

Other representations in the propaganda to the effect that baking powder labeled to comply with Wisconsin Baking powder law would not be lawful in any other state is untrue. I venture the assertion that except in states where the food laws prohibit the sale of foods containing alum, the Wisconsin labeling would not conflict with the food laws of a single state as it does not with the National Food and Drugs Act.

Within the past four years, a representative of a baking powder company reputed by Printer's Ink to be capitalized at \$9,000,000 and reputed by the same publication to have spent \$1,200,000 in 1923 and \$1,400,000 in 1924 solely for newspaper advertising, called at the office of the Dairy and Food Commissioner and occupied no inconsiderable portion of time in the discussion of this question, and in addition to this made numerous telephone calls from Chicago on the Dairy and Food Commissioner's office. Referring to the proposition

which he undertook to sustain that the Wisconsin law does not permit their giving on the label the chemical name of the particular constituent, he was told what is the opinion of the Dairy and Food Department, that if the ingredient under discussion, namely "sodium aluminum sulphate," were designated on the label as (1) alum; or (2) alum (sodium aluminum sulphate); or (3) soda alum (sodium aluminum sulphate); or (4) anhydrous alum (sodium aluminum sulphate), that we could see no cause for action against such practice; in other words, that under the terms of the law, we could then see no cause for action. Observe that this explicitly sanctions the use, parenthetically, of the term "sodium aluminum sulphate" in connection with the term "alum" as required by the statute and "sodium aluminum sulphate" is recognized by the New Standard Dictionary as one of the common alums."

The real crux of the matter is not that the manufacturers of alum baking powders are prohibited from putting the chemical name of the constituents of their product on the label; but the desire is to avoid confession of the truth that the sodium aluminum sulphate is alum.

This I think makes it clearly apparent that the statement circulated that the manufacturers of baking powder containing aluminum compounds are not given the right to name the substance they actually use is itself a deliberate falsification. It is the spreading of such insidious propaganda that is effecting one by one the repeal of existing food laws that may be stumbling blocks to greed.

It is but trite to state that the common knowledge of the housekeepers of this state, standard cook books, standard textbooks on domestic science and standard encyclopedias recognize three classes of baking powders, namely: cream of tartar or tartrate baking powders; phosphate baking powders; and alum baking powders.

In the cream of tartar or tartrate baking powders, the acid constituent is cream of tartar or tartaric acid. In the phosphate baking powders, the acid constituent is a salt of phosphoric acid, a phosphate. In the alum baking powder, the acid reacting constituent is an alum or a mixture of alum and calcium acid phosphate.

Quoting from an Encyclopedia of Food: "Baking powder is a compound used in place of yeast, in which an acid acting upon an alkali generates carbon dioxide 'carbonic acid gas' and thus causes the dough or batter to 'rise.' As this action takes place as soon as the powder is moistened, the dough is made ready for baking more promptly than with yeast. The alkali employed is nearly always bicarbonate of soda ("baking-soda") and cornstarch is generally used as a filler. The alkali and the filler constituents are alike in practically all baking powders."

It is the use of these different acid or acid reacting constituents that gives rise to the commonly recognized classes of baking powders as stated above.

"In the process of baking, the chemical constituents undergo certain changes, so that the residue in the finished bread is of different

character from the original ingredients. That left in food, when tartrate powders are used, is rochelle salts: powders founded on phosphates deposit calcium and sodium phosphates; and alum powders leave glauber's salt and a salt of aluminum."

The cost of the acid or acid reacting material from which baking powders are manufactured varies very widely, that from which cream of tartar baking powders are produced being the highest and that from which alum baking powders are produced being the lowest.

It is thus apparent that in all classes of baking powders, there are three essential constituents and that two of these essential constituents are alike in all and that it is the acid or acid reacting constituent only wherein differences occur. The profit in the baking powder business is so enormous that baking powder companies have been almost continually in litigation in crimination and recrimination of each other. The vicious indictments against baking powders have arisen not so much from the public as from the baking powder companies themselves accusing their respective competitors. Now and for several years past bitter controversy has been going on between the manufacturers of well known classes of baking powder before the Federal Trade Commission against the alleged unfair practices of competitors. Thus it would seem that acrimonious complaints about unfair practices have become a habit with baking powder companies.

The first specific baking powder law of Wisconsin was enacted in 1897. This law did not seek to settle the then much mooted question as to the wholesomeness or unwholesomeness of alum as a baking powder constituent but provided that any mixture or compound intended for use in the baking powder which contained alum in any form or shape should have the presence of the same distinctly shown by a label on the outside and face of which shall be printed, "This baking powder contains alum," thus acquainting the general purchasing public with the constituent used in terms most familiar to the public, enabling them to use or avoid the use of alum baking powder as they preferred. This remained the law of the state for ten years. The constitutional validity of the law and its reasonableness was sustained by the Supreme Court of Minnesota as related to a similar or identical statute.

In 1907 there was an amendment made to this law which has remained the law of Wisconsin until the present time. In substance this amendment required the label to contain the following statement: "This baking powder is composed of the following ingredients and none other" and immediately thereafter the name of each ingredient contained in such baking powder using the name by which each ingredient is commonly known; and further provides that for the purposes of this section *alum in any form or shape* or any *aluminum salt* shall be designated by the term alum.

This brings us to the consideration of the question of what is alum and the fairness or unfairness in the requirements of the proviso which Bill No. 470 A proposes to repeal. The complaint of the proponents of the bill practically assumes the attitude, that the present

law is not fair because the alum alleged to be used in the manufacture of baking powder is not some other kind of alum. In other words, that it is not the particular kind of alum they assert they do not use. From the propaganda spread, it would appear that the proponents of this amendment assume the position that for a knowledge of what alum is the housekeepers may not go to their cook books, to the dictionary and standard works on chemistry and domestic science, and encyclopedias, but to the drug store and ask for alum, and they tell you that they will not there get the same substance they use in the manufacture of alum baking powder. Naturally you would expect to get at a drug store the alum used as a medicine and not the alum used in food, such as is used in alum baking powder, namely sodium aluminum sulphate.

The New Standard Dictionary has this to say about alum:

"In commerce three forms of alum are usually met with, those of ammonium, potassium and sodium (common alums), which are used as astringents in medicine, as mordants in dyeing and in the manufacture of baking powder. An anhydrous alum, sodium and aluminum sulphate is now chiefly used in the manufacture of alum baking powders."

The same dictionary mentions aluminum sulphate as "a concentrated or patent alum."

Webster's New International Dictionary has this to say of soda alum:

"Soda Alum. A colorless or white crystalline salt, $\text{Na}_2\text{Al}_2(\text{SO}_4)_4$ differing from ordinary alum in containing sodium in place of potassium."

That is to say, soda alum differs from the alum of the drug store only in that the sodium replaces the potassium or ammonium of the drug store alum.

Sodium aluminum sulphate, the alum of baking powder, has "all the disagreeable drug qualities" mentioned in the propaganda of "drug store" alum, as well as its good qualities.

Webster's Dictionary also recognizes aluminum sulphate as an alum and it is also called a concentrated alum.

Inasmuch as the dictionaries, the common source of general knowledge by the people, recognize alum as the common name of a considerable number of aluminum salts differing one from another, the requirement that these aluminum salts when constituting a part of baking powder shall be designated as alum is shown to be altogether fitting and appropriate because in accordance with the truth.

I now quote again as follows from the propaganda which I have hereinbefore mentioned:

"Baking powder manufacturers in this country have during the past two years been urged to place aluminum lactate in their baking powders. This is a substance that has some very great merits for this purpose. Lactic acid is the acid formed when milk sours. Aluminum lactate is a salt of this acid, yet under the present Wisconsin law this product when made from cow's milk would have to be confounded in the minds of the people with the alum of the drug store.

Manufacturers would have to use the name alum in describing this product on their label under the present law."

Inasmuch as the aluminum salts formed by the reactions taking place in the processes of baking are identical with those found when sodium aluminum sulphate is used, the baking powder alum now used, there would be no inconsistency in requiring aluminum lactate to be declared as an alum if used in a baking powder; but the fact is that not only is aluminum lactate not used in the preparation of baking powders, but aluminum lactate is not even on the markets of this country. This is a plain disclosure of the effort to befog by the propaganda used. So far as the markets are concerned aluminum lactate is more a myth than a reality. Moreover if the time should ever come when aluminum lactate were sought to be used as an element in baking powder, the lactic acid used therein would not be the lactic acid from milk, but from a cheaper source, namely glucose, a synthetic lactic acid, first produced during the war, which is now used by some manufacturers of soda water.

The only purpose conceivable for this misleading propaganda is to appeal to prejudice of dairymen by trying to persuade them that aluminum lactate, if used as a constituent of baking powder, would furnish them a market for their milk.

Another misleading statement in this propaganda is the following:

"It is contrary to the Federal Food and Drugs Act to sell sodium aluminum phosphate as alum."

This statement is true only as to the sale of sodium aluminum sulphate as a drug, but is false as to its sale as a substance used in the preparation of foods.

I have in my possession a package of baking powder purchased in the City of Madison that must have reached this city through the channels of interstate commerce. I find this statement on the label, "This baking powder is composed of the following ingredients and none other: Sodium bicarbonate, calcium acid phosphate, cornstarch, alum and .15 of 1 per cent of dried white of egg." The label on this can also bears the following statement which is wholly gratuitous, that is, it is not required either by the National Food Law or by the Wisconsin food law. This is the statement that follows the name of the baking powder: "It complies with pure food laws State and National." I repeat, there is no law requiring this statement to be placed upon the label. It is put there voluntarily. This is a printed public admission upon the part of the manufacturers of that alum baking powder, that the designation of sodium aluminum sulphate as alum is compliant with food laws both State and National. If that statement is untrue then the baking powder bearing it is misbranded under both the National misbranding law and the Wisconsin misbranding law. For years the shipments in interstate commerce of baking powder containing sodium aluminum sulphate and labeled to contain alum, has been unchallenged practice. If sodium aluminum sulphate were not alum as pretended by the proponents of this bill

in unsigned propaganda, baking powders labeled as alum baking powders would be misbranded articles of food and subject to seizure while in interstate commerce. The records of the United States Bureau of Chemistry do not disclose seizures or prosecutions in the case of baking powders containing sodium aluminum sulphate and labeled as containing alum. Moreover, if the National food law or the United States authorities in any way interfere with the shipment in interstate commerce of baking powders having sodium aluminum sulphate as a constituent and labeled as containing alum, the concerns manufacturing and selling alum baking powders could not make the statement contained in this propaganda on page 3, namely: "Baking powders containing sodium aluminum sulphate are more generally used in Wisconsin than any other type", for those baking powders get here through interstate commerce.

To permit now the elimination of that word as the common name of the constituent elements of a certain class of baking powders, which constituent element of baking powders the dictionaries designate as alum, would be a grave injustice to the purchasers of baking powders. Such a legislative act might enlarge the publishers' advertising revenues, a consummation advocated in the propaganda mentioned, but eventually such increased advertising revenues would be contributed by the purchasers of that baking powder, and possibly at such advanced price as the proposed legislation might prove conducive.

Whether or not alums used as constituents of baking powder are deleterious in their effects has long been in controversy. Under these conditions, the legislature of Wisconsin in its action relative to this debatable question has afforded the purchasing public the opportunity of deciding for themselves whether or not they wish to buy alum baking powders by requiring the disclosure on the label, in unmistakable terms, of the presence of an alum in whatever form, as a constituent of baking powder, and making it impossible to hide its presence by the use of the term "sodium aluminum sulphate", a term unknown to the average consumer.

I have searched in vain, the dictionaries, encyclopedias and domestic science textbooks, to find "sodium aluminum sulphate" anywhere therein treated except as in the category of ALUMS.

For more than a quarter of a century, the Legislature of Wisconsin has required that the presence of alum in baking powder shall be disclosed on the label, and this in the interest of the general purchasing public and not in the interest of any special class. It is the judgment of the Dairy and Food Department after careful, painstaking and full consideration of the facts, that the bill permitting the intended concealments as to the label should not be enacted into law; for however beneficial it might prove to some special class, it would be detrimental and unfair to the interest of the general purchasing public, and a forfeiture of their rights.

CONCERNING BILL NO. 470, A.

Supplementary Statement by

J. Q. EMERY

In the propaganda that has been extensively used to secure the enactment into law of Bill No. 470, A., the disingenuous contention is anonymously put forth, that the manufacturers of baking powders containing "aluminum compounds" "do not use alum at all".

The Remsen Referee Board of Consulting Scientific Experts, in Bulletin 103 of the United States Department of Agriculture, specifically takes an opposite view. That board was appointed by the United States Secretary of Agriculture to investigate the effects of aluminum compounds in foods. The one article of food which it chose for that investigation was baking powders and its report, constituting the aforesaid bulletin 103, is entitled "Alum in Foods". That bulletin makes a definite statement of their understanding and use of terms in the following specific language: "Alum or sodium aluminum sulphate is a salt of this metal" (referring to aluminum). That is to say, that "alum" and "sodium aluminum sulphate" are interchangeable terms. Again, it states: "The term 'alum' as used under the heading, 'Character of Experiments Conducted', refers to the calcined sodic aluminic sulphate commonly used in alum baking powders and not to the ordinary crystallized alum". Plainly, the meaning of these statements is, that "alum" and "sodium aluminum sulphate" and "calcined sodic aluminic sulphate" are, in the opinion of that board, interchangeable terms. But sodium aluminum sulphate, in its strictly technical chemical phraseology, means the crystallized substance, while calcined sodic aluminic sulphate means the noncrystallized anhydrous or amorphous substance, the only difference being the presence or absence of water of crystallization.

In reporting their experimental work to determine the effects of aluminum compounds in foods, that board uses the term alum as applicable to the anhydrous "sodium aluminum sulphate", in other words, the calcined sodic aluminic sulphate, the substance entering into baking powders, which baking powders the Remsen Board designated as "alum" baking powders.

The only conceivable basis for the assertion in the propaganda, that the manufacturers of baking powders containing aluminum compounds "do not use alum at all", is that the substance used is in its amorphous or anhydrous form. Yet the only difference in the aluminum salt or compound in question is that in the crystalline form it contains water of crystallization, whereas in the anhydrous form it contains none. That contention is to deny that the names alum and sodium aluminum sulphate are interchangeable. It has already been pointed out that the attitude of the National Referee Board of Consulting Scientific Experts is directly the opposite. They explicitly state that they use the term alum as applicable to the calcined sodic

aluminic sulphate, which means the anhydrous form. The question is that of tweedledum and tweedledee.

If, however, those manufacturers contend that the substance they actually use in the manufacture of alum baking powders is not in fact the substance designated by the technical chemical nomenclature, sodium aluminum sulphate, but is a mere mixture of sodium sulphate and aluminum sulphate, (a not wholly improbable condition) then the use of the term sodium aluminum sulphate, as descriptive of their product, would be false and misleading and constitute misbranding of an article of food; whereas, the term alum would correctly designate the aluminum salt, aluminum sulphate, thus used. Anticipating such opportunity for quibbling and deception, the Legislature, as a protection to the purchasing public, very wisely closed this opportunity, by requiring that any aluminum salt, no matter what its source, when used as a constituent of baking powder, should be designated as alum, a term that is not limited to any single aluminum salt but applies to a series of aluminum compounds embraced under that general name.

As to the statement in the propaganda concerning baking powders containing aluminum compounds, "Their healthfulness is unquestioned", it seems pertinent to remark, that the National Remsen Referee Board of Scientific Experts never ventured such broad generalizations, as that the healthfulness of baking powders containing sodium aluminum sulphate "is unquestioned". The length of time of the experiments and the limitation of the experiments to healthy young men, preclude any such broad generalization, as any one must know who is familiar with the experimental work on animal nutrition by our University professors.

That board does not assume to foretell the results of PROLONGED experiments even on healthy young men, nor upon a large number of people under the varying conditions of our civilization, much less to proclaim that the healthfulness of alum baking powders is unquestioned. Their statements were qualified with such expressions as "so far as any evidence obtained in our experimental work indicates", experiments of brief duration on only healthy young men.

The fact is, that the healthfulness of baking powders containing aluminum compounds has been a debated question for years and not yet conclusively answered, and in the last analysis seems to depend upon the ability of the individual to tolerate a continued dosage of the aluminum residues of the common alums remaining in food after baking. Surely this together with the fact that several aluminum salts properly designated as alum may be used, is reason why the true contents of baking powder should be disclosed on the label by a name familiar to the public.

In the interest of the rights of the public, Bill No. 470, A., should be defeated.

The bill having passed both branches of the Legislature and being of such a vicious character as to be prejudicial to the public welfare, I deemed it my duty to urge upon the Governor of the State reasons

why that bill should be vetoed. Following are my communications to the Governor. The bill was vetoed.

June 16, 1925.

HIS EXCELLENCY JOHN J. BLAINE,
Governor of Wisconsin,
Executive Chamber, Capitol.

Dear Governor:—

In the main the enclosed communication comprises data in somewhat condensed form that has been prepared in this office and sent to Senators while Bill No. 470, A., was pending in the Senate. These papers bore the titles, "Bill No. 470, A. Amending Section 352.09 (4601b)," "Concerning Bill No. 470, A., Supplementary Statement by J. Q. Emery," "Bill No. 470, A. By J. Q. Emery," "Some Notes on Bill No. 470, A. Relating to Alum in Baking Powder, C. J. Kremer, Approved by J. Q. Emery," "References to Alum in Baking Powder," a copy of each of which was sent to you as well as to each Senator at the time of its preparation.

The American Baking Powder Association, comprising alum baking powder concerns, years ago caused to be prepared by its secretary and treasurer A. C. Morrison, a publication of two volumes comprising over 2,000 pages containing very complete records, entitled "The Baking Powder Controversy," for the purpose of preserving the records, legal documents, utterances and attitudes of professional men concerning alum in baking powder. This is the work to which frequent parenthetic reference is made in the enclosed communication. We obtained the volumes from the library of the College of Agriculture and Mr. C. J. Kremer, Senior Food Inspector of this department, obtained the volumes from the Milwaukee City Library. The larger city public libraries have this publication.

With this I am also submitting to you a sample of the alum of baking powders, sodium aluminum sulphate, purchased from a Chicago firm.

Very truly yours,
(Signed) J. Q. EMERY,
Dairy and Food Commissioner.

June 15, 1925.

HIS EXCELLENCY JOHN J. BLAINE,
Governor of Wisconsin,
Executive Chamber, Capitol.

Dear Governor:—

Bill No. 470, A, is so objectionable that I deem it fitting to call your attention to reasons why it should be vetoed.

The treatment of this subject embraces, with others, the following specific features:

1. Bill No. 470, A, is not in the interest of public health.
2. The bill, if enacted into law, would bestow special privilege on special interests, such as newspaper publishers, the manufacturers of baking powders containing aluminum salts and alum manufacturers.
3. The only demand for a repeal of the present wholesome food law comes from the avariciousness of newspaper publishers seeking to increase their own profits at the expense even of the public health and the public pocketbook.
4. From the very beginning the use of aluminum salts as a constituent of baking powders, those baking powders have been known to the public as alum baking powders, and this for a period of at least thirty years.
5. Classification of baking powders in modern domestic science textbooks dealing with foods and their preparation and kindred authorities, classify baking powders containing aluminum salts as alum baking powders. (Exhibit B).

6. To designate the constituent of an article of food in a mixture by a strictly, technical, chemical name, unknown to the public and not found in dictionaries or other standard works on the subject except in the category of alums, is unfair and unjust to the public.

7. To eliminate the term alum as a designation for aluminum salts is to eliminate the means of choosing between an article of lower or higher cost.

8. The denial that the sodium aluminum sulphate used by manufacturers of baking powders containing aluminum salts is alum is wholly disingenuous, a mere quibble as to the use of sodium aluminum sulphate in its hydrous or anhydrous form.

9. All scientific conferences that have been held by the baking powder interests in the last quarter century have sought to influence legislation so that it would not prohibit or obstruct the use of alum.

10. Legislation confessedly to increase the advertising revenue of newspaper publishers at the expense of consumers of alum baking powders is neither wise nor just public policy.

Baking powder is an article of food used in place of yeast as a leavening agent in cooking and baking.

Baking powders are universally known and recognized as comprising three classes, namely: cream of tartar or tartrate baking powders; phosphate baking powders and alum baking powders. The basis of the classification is the acid or acid reacting material used in the mixture and constitutes the difference in baking powders. The above specified classification is one universally used in dictionaries, cyclopedias and domestic science textbooks and cook books, as well as in standard authoritative textbooks on foods and food analyses. This classification is now and has been the recognized one since the beginning of the baking powder industry and has become a guide in the purchase and use of baking powders, enabling them to discriminate between those of lower and higher price, a protection against fraud, and also affording an opportunity to consumers to decide whether or not they wish to consume a food containing an aluminum salt by having the same designated by the name by which it is commonly known, a common name disclosing to the purchaser the general character of the ingredient, an ingredient whose wholesomeness is and has long been a mooted question. This right of the public to be informed of the constituents of foods in the form of mixtures has been uniformly recognized and upheld by the courts.

Bill No. 470, A, seeks to repeal that portion of the present Wisconsin specific baking powder law that provides, that "for the purposes of this section *alum in any form, or shape or any aluminum salt shall be designated by the term alum.*"

This provision of law was enacted by the Legislature of 1907 as an amendment to the baking powder law then existing and whose provision was that a baking powder containing alum in any form or shape should bear the label, "This baking powder contains alum."

The amendment changing the then present law to the present law was to require that all baking powders, whatever their composition, should be labeled to show, by the use of common names, their respective ingredients.

So far as it has come to the surface, the pretexts for this bill, which under the euphemistic term "amendment" is actually a repeal of the provisions of the law specified, are as follows:

Certain newspaper publishers have circularized members of the Legislature urging their approval of this bill, using such arguments as these: The matter is of interest to all Wisconsin publishers as it affects their advertising revenue; the present law unjustly and unnecessarily discriminates against Wisconsin manufacturers, dealers and jobbers; this bill is approved by the Wisconsin Press Associa-

tion and the Daily Press Association as well, after a painstaking investigation of the facts.

No disclosure of the "painstaking investigation of the facts" by the organizations mentioned have come to public notice except certain anonymous typewritten propaganda which accompanied letters urging members of the Legislature to support the bill, which propaganda instead of being the facts in the case is a tissue of fabrications, subterfuge and falsehoods. Instead of being a statement of the facts in the case it is a gross misstatements of the facts. (Exhibit A.)

One of the contentions in that anonymous propaganda and made with brazen effrontery is the claim that the manufacturers of baking powder containing aluminum compounds, "do not use alum at all." This statement belies the record of the alum baking powder industry and the futile attempt is made in that anonymous propaganda to sustain this statement by the fallacious contention that "sodium aluminum sulphate is not the substance which you buy at the drug store under the name of alum. In fact you cannot buy it at the drug store at all."

The crux of this sophistry is merely this, that-baking powder alum is not alum because it is not the specific kind of alum which they don't find it advantageous for them to use, as for example, that which it seems to serve their purpose to designate as drug store alum. Yet nowhere else is it so designated. In other words, it serves their purpose to set up a man of straw and then proceed to knock it down. Furthermore, in their contentions and practices, they admit and even label their product as containing sodium aluminum sulphate, which differs from the aluminum they choose to stigmatize as drug store alum simply in that the alkali metal potassium is replaced by the alkali metal sodium, the former constituting potassium aluminum sulphate, the latter sodium aluminum sulphate—the former the alum of medicine, the latter the alum of baking powder.

In the anonymous propaganda in advocacy of Bill No. 470, A, the term sodium aluminum sulphate and dry or water-free sodium aluminum sulphate are used interchangeably.

The New Standard Dictionary has the following to say about alum: "In commerce three forms of alum are usually met with; those of ammonium, potassium and sodium (common alums), which are used as astringents in medicine, as mordants in dyeing and in the manufacture of baking powder. An anhydrous alum, sodium and aluminum sulphate is now chiefly used in the manufacture of alum baking powders."

The following statements occur on pages 340-341, in volume five of A Comprehensive Treatise on Inorganic and Theoretical Chemistry by J. W. Mellor, published in 1924 by Longmans Green and Company of London and New York obtainable at the U. W. Chemistry Building library: "The aluminum salts have a marked tendency to form complexes: . . . ; these salts are grouped under the generic terms ALUMS." On page 342 of the same volume, soda alum and sodium aluminum sulphate are treated as identical substances. In other words, a 1924 authoritative treatise on chemistry recognizes sodium aluminum sulphate as soda alum, pointing out how sodium aluminum sulphate has been identified as one of the alums.

The famous Remsen Referee Board of Consulting Scientific Experts appointed by the United States Secretary of Agriculture to investigate the effects of aluminum compounds in foods, in its report constituting Bulletin No. 103 makes a definite statement of their understanding and use of terms in the following specific language: "Alum or sodium aluminum sulphate is a salt of this metal," (referring to aluminum). That is to say, they use the common term "alum" to designate "sodium aluminum sulphate." Appointed to investigate the effects of aluminum compounds in foods, they chose baking pow-

ders as the article of food to be investigated and submitted their report under the title of "Alum in Foods." Plainly, sodium aluminum sulphate is understood to be alum by these distinguished scientists.

ONE WILL SEARCH IN VAIN THE DICTIONARIES, ENCYCLOPEDIAS AND DOMESTIC SCIENCE TEXTBOOKS TO FIND SODIUM ALUMINUM SULPHATE ANYWHERE TREATED EXCEPT AS IN THE CATEGORY OF ALUMS.

It has never been denied even by alum baking powder propagandists or advocates, that sodium aluminum sulphate, either in its crystalline or water-free form, is an "Aluminum Salt" which the present baking powder law of Wisconsin requires to be labeled alum. This baking powder alum, sodium aluminum sulphate, contains alike all of the good as well as *all of the bad qualities* of the alum, which alum baking powder propagandists have chosen to stigmatize as drug store alum. To contend that manufacturers of baking powders containing aluminum compounds "do not use alum at all," is akin to contending that black is not black or that white is not white.

If manufacturers of baking powders containing aluminum compounds "do not use alum at all" then many of their transactions in the past twenty-five or thirty years would seem to be scarcely less than those of lunatics.

The 2,000 pages of the two volumes entitled "The Baking Powder Controversy," compiled by the secretary and treasurer of the American Baking Powder Association, A. C. Morrison, are tell-tales that the article sodium aluminum sulphate is described as soda alum or baking alum or exsiccated alum, in all the written or spoken matter coming from experts, members, workmen, scientists and attorneys of the alum baking powder interests, by judges of criminal courts and of supreme courts, in fact by all who had occasion in any way to mention the substance. And now we are told and asked to believe that that substance "is not alum at all."

The American Baking Powder Association at all times watched with zealous care that no legislation should pass the Congress of the United States or any state legislature, forbidding or limiting the use of alum in baking powders. They acted as the advocates of alum in baking powders as the records amply disclose.

If manufacturers of baking powders containing sodium aluminum sulphate, soda alum, "do not use alum at all," why the strenuous years of warfare in Missouri to repeal the infamous anti-alum law (vol. 2, p. 1019) which furnished a record so extraordinary that it is in itself a complete commercial drama and the fight that has raged about this measure, which was the backbone of the baking powder controversy? Why the controversy and the drama and the fight about a myth, a thing that we are now told does not exist?

These propagandists for Bill No. 470, A, and certain newspaper publishers, seeking by this legislation to increase their "advertising revenue" would have us believe that when the alum baking powder interests were publishing that alum was a constituent of their product, they were only fooling us for it was not; that when they and their experts and their attorneys prepared their memorial to Congress in favor of alum baking powder, they were not using alum as a constituent (vol. 1, p. 51, etc.); that when they collected and compiled opinions favorable to alum baking powder, they had no alum baking powder (vol. 1, p. 83); that when they vigorously opposed any published opinions to the effect that alum in baking powder is unwholesome, they had no alum in their baking powder; that when they, with their attorneys and experts, defended alum baking powders before United States Senate Committees (vol. 1, pp. 151-193 etc.) and before the Committee on Commerce of the House of Representatives (vol. 1, p. 276, etc.), their baking powders were not alum baking powders; that when they tried to guide the legislature of Georgia *not* to pass

a law against alum in baking powders (vol. 1, p. 301 etc.), they had no alum baking powder; that when in the New York Legislature they protested against law unfavorable to alum in baking powders, they had no alum to be legislated against; that when they sent Professor Austen to Tennessee to oppose the enacting of anti-alum clause (vol. 1, p. 397), there was no alum in their baking powder; that when Dr. Peter Austen, before the Arkansas Legislature, qualified as an expert to oppose a bill embodying an anti-alum clause (vol. 1, p. 416), the "Anti" clause was not aimed at nor did it affect their product for there was no alum to "Anti;" that when Mr. A. C. Morrison, the secretary and treasurer of the American Baking Powder Association, gave the Massachusetts Legislature (vol. 1, p. 476), a statement of the discovery of alum as a leavening agent . . . and great economic advantage to the public, those who sent him had no alum in their baking powder.

But it becomes tiresome to follow further on their trail as they fought for alum and defended its use in numerous localities in the United States. Suffice it to say that the alum baking powder interests would now have us believe that John Davis, F. J. Ach, R. B. Davis, Hooper Coyne, C. E. Jaques, Geo. H. Thompson, A. C. Morehouse, G. C. Laird, Wm. J. Kupper, Geo. C. Rew, Geo. B. Ross, E. E. Sumner, John C. Chapman, Dr. E. E. Smith, Dr. Degrange Atwood, Emil Metzendorf and a host of others who testified publicly and many of them under oath that they made or sold or examined or experimented with baking powder containing *alum* were all unmitigated liars.

Moreover, the dictionaries, the encyclopedias, domestic science textbooks, standard cook books and authoritative works on chemistry are all wrong if the statements of the alum baking powder propagandists tell the truth in saying "alum" is a false name as applied to sodium aluminum sulphate. Quite to the contrary, however, it is the statement of the propagandists that is false. Alum is the common name for the aluminum salts used in baking powders containing those aluminum salts, the substance is alum and the law is right in requiring that that substance when used as a constituent of baking powders shall be designated by its common name.

Another conspicuous falsehood contained in the anonymous type-written propaganda advocating the passage of Bill No. 470, A, and which propaganda was sent by certain newspaper publishers to members of the Legislature, is that "the healthfulness of baking powders containing sodium aluminum sulphate" is unquestioned.

Within the time of this legislative session, there has been a vigorous contest going on before the Federal Trade Commission at Washington wherein the healthfulness of alum in baking powder, sodium aluminum sulphate, has been most vigorously challenged by some of the ablest physiological chemists in this country.

The Remsen Referee Board of Consulting Scientific Experts, appointed by the United States Secretary of Agriculture to investigate the effects of aluminum compounds in foods, ventured no such rash and untruthful statement as that the healthfulness of baking powders containing aluminum compounds is unquestioned. The article of food which they chose for investigation of the effects of aluminum compounds in foods was "alum baking power" and its report, constituting Bulletin 103, is entitled "*Alum in Foods.*" That bulletin makes a definite statement of their understanding and use of terms in the following specific language. "Alum or sodium aluminum sulphate is a salt of this metal" (referring to aluminum). That is to say, that alum is a common name for sodium aluminum sulphate. Again, it states, "The term alum as used under the heading 'Character of Experiments Conducted' refers to the 'calcined sodic aluminic sulphate,' in other words, water-free sodium aluminum sulphate."

The length of time of the experiments of the Remsen Board and the limitation of the experiments to healthy young men under altogether favorable conditions, necessarily precluded any such broad generalization as any one must know who is familiar with the experimental work of animal nutrition by our university professors, that the healthfulness of baking powders containing aluminum compounds (alum) "is unquestioned." That board did not assume to foretell the results of PROLONGED experiments even upon healthy young men nor upon a large number of people under the varying conditions of our civilization, much less to proclaim that the healthfulness of alum baking powders is unquestioned. Their statements were qualified with such expressions as, "So far as any evidence obtained in our experimental work indicates," experiments of only brief duration, four to six months, on only healthy young men. The report of that board in Bulletin 103 contains the following statements: "Aluminum compounds when added to foods in the form of baking powders in large quantities up to 200 milligrams (3.09 grains) or more per day may provoke mild catharsis." "Very large quantities of aluminum taken with foods in the form of baking powders usually provoke catharsis."

From these experiments, as well as the work of other experimenters, it may be inferred that the question is not one for present board generalization, but is for determination in the last analysis by the ability or inability of the individual to tolerate a continued dosage of the aluminum residues of the common alums remaining in food after baking, a fact that emphasizes the right of the individual to be informed as to the constituents of the food he uses. To such an extent has the healthfulness of alum in baking powders been questioned, that the use of alum in baking powders is not permitted in England, nor is the use of alum or any aluminum salt permitted in baking powders in Germany. The same is to be said of France.

Dr. T. J. Bryan, the learned chief chemist now employed by a leading baking powder company whose product has been generally classed as alum baking powder, was for a number of years the state analyst, the chemist in actual charge of the analysis of foods, in the State Dairy and Food Department of Illinois. I quote the following from his report as State Analyst to Commissioner Jones for the year 1908: "The following substances are produced by the interaction of the ingredients of baking powder during cooking—cream of tartar baking powder produces sodium potassium tartrate (Rochelle Salt); alum baking powders produce aluminum hydroxide (Sulphate of Sodium) (Glauber's Salt), or (Sulphate of Potassium); phosphate baking powders (Phosphate of Calcium) (Phosphate of soda).

"Every one of these substances has medicinal properties and its addition to a food, either directly or indirectly cannot render the food more wholesome.

"It is partly because of the objectionable character of these substances formed that the law requires that the common name of all the ingredients be stated on the label. THIS STATEMENT ENABLES THE PURCHASER TO CHOOSE BETWEEN THE DIFFERENT POWDERS IF HE HAS ANY CHOICE."

"This department holds that the term alum is the common name that should be used to designate either sodium or potassium alum or mixtures of aluminum sulphate and sodium or potassium sulphate or any other aluminum compound."

This is in precise agreement with the terms of the present Wisconsin law on this subject which it is now proposed to repeal.

Notwithstanding the remarkable, not to say miraculous, change in the opinion of Dr. Bryan State Analyst of Illinois to that of Dr. Bryan employe of a leading alum baking powder company, a change akin to that of Saul on his way to Damascus, the substance sodium aluminum sulphate has undergone no such miraculous change; in

fact it is the same old sodium aluminum sulphate that still possesses all of the good as well as all of the bad qualities of "drug store alum."

Inasmuch as the healthfulness of aluminum salts or aluminum compounds is questioned, and inasmuch as sodium aluminum sulphate, the alum of baking powder, contains just as much aluminum as does drug store alum which the propagandists in their arguments admit the public do not want in their foods, justice demands a declaration of the presence of sodium aluminum sulphate in terms understood by the public, namely alum. Whenever there is doubt as to the healthfulness of an article of food, that doubt should be resolved in the interest of the general consuming public and not in the interest of the special privilege.

"It is the duty and function of the Legislature to discern and correct evils, and by evils we do not mean some definite injury, but obstacles to a GREATER PUBLIC WELFARE", is a pronouncement of the United States Supreme Court.

It seems little less than axiomatic that the aggressive action of newspaper publishers and newspaper associations to secure the weakening of our food laws, through pressure upon members of the Legislature, when the inevitable result must be detrimental to the consuming public, certainly not promotive of the public interest nor public health, an activity self-confessed on the part of newspaper publishers, is, to say the least, closely akin to a corrupting influence.

The present status of affairs seems to indicate that the course of procedure outlined in the minds of the alum baking powder interests, assumed that they had grown so strong and powerful (That this baking powder business yields abundant profits is no secret) that they deem themselves able brazenly to deny the records of the past in which they developed and named an alum as an acid reacting constituent of baking powder, and can now so juggle with food laws and hoodwink the Legislature and the public by advertising, that they can dispose of their product to those who would not buy it if they knew it to be in fact an alum baking powder. The Legislature has been most strenuously besought, thus to surrender the rights of the public to special interests. Such a forfeiture of the rights of the consuming public to be informed by the use of common names of the constituents of food in the case of mixtures and such flagrant promotion of special interests. deserves to be vetoed.

Respectfully submitted,
(Signed)

J. Q. EMERY.
Dairy and Food Commissioner.

JQE: HOC

IMITATION FOODS

Not only has the Legislature been invoked to weaken or break down pure food laws of this State, but exceedingly vigorous contests have been instituted in the Courts for the same purpose.

The following decision of the Supreme Court of Wisconsin, here reproduced in full, discloses efforts of this character in one of such cases with the highly satisfactory result that that Court sustained the constitutional validity of the Wisconsin pure food laws in very terse and unmistakable terms, in which that court recognized, as it did in the oleomargarine cases, that the imitation of genuine foods by counterfeits brought about through artificial coloring, or the selection of material, is fraudulent and that it is within the constitutional rights of the Legislature to prohibit such transactions.

STATE OF WISCONSIN IN SUPREME COURT

AUGUST TERM, 1925. STATE No. 14.

JANUARY, 1926 CALENDAR.

DAY-BERGWALL COMPANY, a corporation,
Plaintiff in error,

vs.

STATE OF WISCONSIN,
Defendant in error.

Writ of error to the Municipal Court for Milwaukee County, Hon. EDWARD T. FAIRCHILD, judge presiding.

The plaintiff in error, hereinafter called the defendant, was charged in an information on two counts, with violations of the Pure Food Laws of the state, and upon a trial by the court, without a jury, was found guilty and sentenced to pay a fine. In the first count, the defendant was charged with having sold an article of food which was adulterated by being colored in imitation of the genuine color of another substance, as defined in the sixth specification of sec. 4601 (2) of the statutes. We will not set forth the charge contained in the second count of the information, for the reason that the State has abandoned this charge, and requests a reversal of the judgment and sentence thereon.

"Van Cu Co" is the trade name of a compound manufactured and sold by the defendant. The article contains the following ingredients: Vanillin, coumarin, alcohol, sugar, water, and caramel color. It is conceded that the constituent ingredients are not injurious to the public health; that the compound is used in flavoring foods and confections. The principal basis of the compound consists of vanillin and coumarin, the true vanillin being extracted from the vanilla bean, while the true coumarin is extracted from the tonka bean. The quantity of true vanillin and coumarin is so limited as to prevent its

use as a flavoring extract in the preparation of foods, and therefore the trade has succeeded in manufacturing these ingredients synthetically, and it is the synthetic article which is ordinarily used by the trade in the manufacture of flavoring extracts and compounds, and when so used, is nondeleterious to the health, and is fully as effective as the true product.

The compound Van Cu Co, without the addition of a coloring matter, is as transparent as water, and when caramel is added, it assumes a brownish color, similar to if not identical with that of vanilla extract. While the first count in the information charges a violation of the statute to the effect that the compound complained of was colored in imitation of the genuine color of other substances, viz., vanilla extract, tonka extract, and a mixture of vanilla extract and tonka extract, the evidence in the case shows that the coloring was designed as an imitation solely of vanilla extract. It also appears that the substance known as caramel is nothing more or less than burnt sugar; that the quantity of caramel used is regulated in accordance with what may be necessary to color the compound like vanilla extract; that a gallon of vanilla extract costs about \$9.00, while a gallon of Van Cu Co costs about \$1.40; that the cost of a one ounce bottle of Van Cu Co at retail is about ten cents, and that a similar quantity of vanilla costs about twenty cents. The agents of the food department on numerous occasions, in purchasing vanilla extract, were given Van Cu Co by the dealers.

Further facts will be referred to in the opinion.

DOERFLER, J. The statutes involved are the following:

Section 4600 provides: "Any person who shall, * * * 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 'food' as used herein shall include all articles used for food or drink or condiment by man, whether simple, mixed or compound, and all articles used or intended for use as ingredients in the composition thereof or in the preparation thereof."

Section 4601. "An article shall be deemed to be adulterated within the meaning of the preceding section:

(1) * * *

(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, or if it is below that standard of quality, strength or purity represented to the purchaser or consumer; *fourth*, if it is an imitation of, or sold or offered or exposed for sale under the name of another article; *fifth*, if it consists of or is manufactured wholly or in part, from a diseased, contaminated, filthy, decomposed, tainted or rotten animal or vegetable substance or any animal or vegetable substance produced, stored, transported or kept in a condition that tends to render the article diseased, contaminated or unwholesome, or if it is any part of the product of a

diseased animal, or the product of an animal that has died otherwise than by slaughter; *sixth*, if it is mixed, colored, coated, polished, powdered or stained whereby damage or inferiority is concealed, or so that it tends to deceive or mislead the purchaser or consumer, or if by any means it is made to appear better or of greater value than it really is, or if it is colored or flavored in imitation of the genuine color or flavor of another substance; *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 any article of food which is not adulterated under the provisions of the fourth, fifth, sixth and seventh specifications of this section, and which does not contain any filler or ingredient which debases without adding food value, shall not be deemed adulterated in the case of mixtures or compounds sold under their own distinct names or under coined names if the same be so labeled, branded or tagged as plainly to show their true character and composition. * * *"

The State contends that Van Cu Co is colored in imitation of the genuine color of another substance, viz., vanilla extract. The defendant denies this, and takes the position that the caramel is added not for the purpose of producing a coloring similar to and in imitation of such extract, but to add to the compound a valuable and additional flavor or bouquet, viz., that of caramel.

Van Cu Co is sold in bottles contained in cartons, which are properly labeled, as follows: "net contents 1¼ fluid ozs. VAN CU CO. A compound composed of artificial vanillin and coumarin, sugar, water and alcohol. Colored with caramel color. Manufactured by Day-Bergwall Co., Milwaukee." These labels so displayed, are neither deceptive nor misleading, for they contain a true statement of all the ingredients that are used in the manufacture of the compound. Without the addition of the caramel, the product would assume the color of water, and be transparent, and such product so manufactured and sold would not constitute a violation of the statutes in question; and the only objectionable feature contained in the composition, and complained of, consists in the addition of the caramel in such quantities as will produce a coloring which is either identical or similar to that of vanilla extract.

The evidence in the case satisfactorily discloses that the addition of the caramel which produces the color of vanilla extract adds much to the salability of the product. From tests actually made, it is clearly apparent that the added caramel does not as a matter of fact produce any substantially new flavor or bouquet; on the contrary, the taste of the compound with or without the addition of caramel, is substantially alike. One Klueter, chief chemist in the office of the Dairy and Food Department, testified in substance as follows: "All I know of or have been able to find is that the caramel adds nothing to the product excepting coloring. I could detect no perceptible difference in the taste of the colored and uncolored Van Cu Co. My best judgment is that in the use of either the colored or uncolored Van Cu Co for flavoring purposes in the preparation of food, no perceptible difference in the taste of the product is produced." Mr.

Kramer, the senior food inspector in the Dairy and Food Department, substantially corroborated the foregoing testimony of Mr. Kleuter. One Anderson, the manufacturing chemist for the defendant, testified in its behalf that in the food products where Van Cu Co is used, the taste of caramel is not materially perceptible. Mr. Bergwall, the President of the defendant, testified that in his business he sells both pure vanilla extract and Van Cu Co; that he does not sell Van Cu Co uncolored in the trade; that the uncolored Van Cu Co could not be sold as advantageously as the colored; that the trade would not accept it as readily, and that the product is colored like vanilla extract, so as to effect a more ready sale; that in adding an additional amount of caramel to that ordinarily used, the product would be made too dark.

There is, therefore ample evidence in the case to support the judgment of the lower court. Both vanilla extract and Van Cu Co are sold to consumers for the sole purpose of adding flavor to food. Vanilla extract, as is well known, has been used for many years in the preparation of foods, and it serves the purpose of adding a delicious flavor. Its principal ingredient is vanillin, and although the latter is synthetically prepared, it is of equal quality, and serves fully the same purpose as the true product derived from the vanilla bean. A gallon of vanilla in the market costs about seven times as much as a gallon of Van Cu Co. and it is sold at retail at a much higher price. Van Cu Co as one of its principal ingredients contains vanillin, which is also the principal element in vanilla extract. Therefore, it clearly appears that the product known as Van Cu Co, colored as it is to imitate vanilla extract, lends itself readily to the perpetration of fraud in the retail trade, and the Pure Food Law of the state was not only enacted and designed for the protection of the public health, but for the protection of the public from fraud.

Defendant's counsel places great reliance upon *Commonwealth v. New England Maple Syrup Co.*, 105 N. E. (Mass.) 453, and *Adams v. New England Maple Syrup Co.*, 97 N. E. (Mass.) 85. In the former case, defendant was charged with the sale of a syrup under the trade name of "Golden Tree Syrup", the same being adulterated and in violation of a statute which, among other things, defined adulteration "if the article sold is in imitation of, or sold under the name of another article". The syrup as sold was properly labeled, and the court held that being so labeled, no attempt to deceive or defraud could be inferred on that ground. It further held that: "The mere facts that the consistency of the two syrups was the same, and that the color of the compound was the same as one of the various colors of pure maple syrup are not enough."

A comparison of the Wisconsin and the Massachusetts statutes upon the subject involved will disclose that there exists a material difference between the same. Under the Massachusetts statutes, an adulteration results if the compound is in imitation of another article. This language, therefore, is general in its nature, and includes not only an imitation by coloring, but by consistency and other qualities,

and therefore the court held that the mere similarity of consistency and color of the two products was not sufficient to amount to a violation of the statute. In sharp contrast to the Massachusetts statute, the Wisconsin statute is definite and specific, for it confines the imitation to a coloring in imitation of the genuine color of another substance. If, therefore, the Wisconsin statute is valid, the conviction of the defendant in the instant case must be sustained.

In both of the Massachusetts cases, the identical statute was involved. It appears from the statement of facts in the Adams case, *supra*, that the defendant ordered of the plaintiffs a quantity of blended maple sugar, which should contain as much maple sugar as plaintiffs could put into the compound for the price agreed, to wit, 10½ to 11½ cents per pound. Defendant's order was for an indefinite amount, up to 300 boxes, and plaintiffs made and shipped 3,415 pounds of the sugar, and they were ordered by defendant not to ship any more. Immediately on receiving the sugar, defendant began re-shipping it to customers, and sold about 500 pounds in cakes, and melted into syrup about 1,200 pounds more, and afterwards sold the syrup. The remainder was in defendant's possession at the time of the trial. Defendant notified plaintiffs that it would not accept the sugar, but would hold subject to their order. This blended sugar was composed of maple sugar and white or granulated sugar made by mixing both kinds of sugar with water and boiling off the water and running the syrup into mold in which it hardened into cakes, which were light in color. Blended maple syrup thus made is a well known article in the trade, tastes better, and is better to eat than maple sugar not mixed with white or granulated sugar. In an action brought by the plaintiffs against the defendant to recover the balance due, the defense was interposed that the sale was in contravention of the statute above referred to. In the opinion it is said:

"It may be urged that the object of the statute is to prevent fraud upon the public, as it doubtless is, and that the defendant may have sold these packages to some one as pure maple sugar, and that the failure of the plaintiffs to mark them, although such failure was at the request of the defendant, contributed to the deception of such purchasers. Upon this part of the case the court found that a part of the sugar was in fact resold by the defendant to other persons, *but it further found that even if these sales were in any respect unlawful, the plaintiffs did not participate in them*; that the plaintiffs were wholly indifferent as to the use which the defendant might make of the sugar and had no knowledge of any intention on the part of the defendant to sell in violation of the law, if such intention in fact existed. Under these findings the subsequent transaction of the defendant, or its intention, would not prevent recovery by the plaintiffs. *Graves v. Johnson*, 179 Mass. 53, 60 N. E. 383, 88 Am. St. Rep. 355, and cases cited. The case is simply a sale of an article of food, a mixture it is true of two other similar articles of food, but having a distinct name of its own and being known to the trade as a commercial unit of food and sold and bought as such. *The sale of such an article under the circumstances disclosed by this case is not a sale of adulterated food or an imitation within the meaning of the statute.*" (Underscoring ours.)

It thus appears that comment upon the Adams case becomes unnecessary, mainly on account of the difference of the wording of the two statutes, and because in the Adams case the blended product was sold to a dealer, and it was not shown that such sale was made with knowledge by the seller that the purchaser contemplated any resale with fraudulent intent, and because the blended substance so sold constituted a well known commercial unit, and because the label was omitted at the request of the defendant. The judgment of the lower court therefore was affirmed.

If at the time, however, of the sale made in the Adams case, the compound had been Van Cu Co in the form in which it is offered to the trade in Wisconsin, and if the Massachusetts statutes had been identical with the Wisconsin statutes, it can be plainly inferred that a different result would have been achieved.

In the instant case, as is indicated by the label, the imitation of the color of vanilla is achieved by the addition of caramel color to the compound, and it thus becomes clearly apparent that the object of the defendant in using such coloring matter is not for the purpose of adding an additional flavor or bouquet, but of producing a substance which in its appearance can readily be taken for vanilla extract. The use of more coloring matter, even though the same be harmless, is equivalent to the use of a harmless dye, and where a dye is used to produce the color of another substance, the court or jury is warranted in finding that the imitation so resulting was a conscious one, and not a mere incident. Furthermore, the use of an ingredient which produces merely an imitation color is persuasive of a conscious attempt to imitate, especially where, as here, the defendant had a choice of ingredients. As is said in *Meyer v. State*, 134 Wis. 156, 165, -- N. W. ---:

"If the article is in imitation of yellow butter, it matters not if such imitation is brought about by the addition of a dye or by the selection of ingredients. * * * If one forming a compound of several ingredients knowingly select and use the ingredient which imparts to the compound the color of yellow butter, he having a choice of ingredients, he will have made his compound in imitation of yellow butter just as well as if he selected a dye. There is, however, this difference, namely, proof of the presence of the dye, which can have no other function than that of producing color, shows the conscious imitation quite clearly, while proof of the selection of the ingredients which produce the color of yellow butter, the person selecting having a choice of ingredients, is a fact from which a jury is authorized to infer a conscious imitation notwithstanding such ingredient so selected has other qualities or is in one of its forms or in one of its colors a necessary ingredient of oleomargarine."

We now come to the second contention made by the learned counsel for the defendant, in which it is claimed that the statute is void because it is too general and indefinite, and in this behalf we quote the language in their brief, in which they say: "It is a basic rule that a criminal statute should be so definite and certain that a defendant can know absolutely in advance whether or not a certain act will constitute a violation of the law." This question is a proper ex-

position of the legal principle contended for, and has been substantially approved by the courts and by the law-writers. Most of the pure food statutes create offenses which are *malum prohibitum*, and not *malum in se*. They should, therefore, be reasonably definite, and should not require a defendant to enter into the realm of speculation to determine whether he is or is not committing an offense.

We have before us in this case, that portion of sec. 4601 (2) subdivision sixth, which prohibits coloring in imitation of the color of another substance. As held in the Meyer case, *supra*, this imitation must be a conscious imitation, and whether or not the element of consciousness exists in most cases creates an issue of fact. How the defendant, under the facts appearing in the evidence, in view of the rule referred to in the Meyer case, can assume the position which it takes on this objection raised to the statute, is not readily conceivable. The imitation of vanilla extract in the manufacture of Van Cu Co must be a conscious imitation. The defendant knew when it added the caramel color that the addition did not produce a substantial new flavor, but it did know that caramel color in the proportion used would, to the eye, produce a product that looked like vanilla extract; in fact, the president of the company so testified. It stands to reason that where a manufacturer like the defendant, by the use of coloring matter, attempts to imitate another substance, the substance so imitated is invariably one of a higher grade, standard or value. It is this imitation which stimulates the sale of the product, and which has a tendency to deceive the public. So that in every instance, the conscious imitation inherently implies knowledge and design.

While it must be admitted that a statute which definitely names the various substances which shall not be imitated, would be more certain and desirable, it is extremely doubtful whether all of the numerous articles of food could be mentioned, and whether such a statute would be practicable. The Federal Pure Food Law contains a provision that is almost identical with the Wisconsin statute involved, and yet this statute has been upon the books for many years, and has successfully withstood the attacks made thereon upon this ground. Subd. 2 of Sec. 85.08, statutes of Wisconsin for the year 1925, among other things provides:

"No person shall operate a motor vehicle recklessly or at a rate of speed greater than is reasonable and proper with regard to the width, traffic and use of the highways and the rules of the road, or so as to endanger the property, life or limb of any person * * *. In turning corners and going around curves, at sharp declines, at the intersection of any street or crossroad, and where the view in the direction in which the vehicle is proceeding shall be obstructed, the driver shall so limit the speed of such vehicle as shall tend to avoid accidents."

A violation of this statute constitutes a criminal offense, and is punishable accordingly. Under this statute, the motor vehicle must be operated with regard to the width, traffic and use of the highways. In each particular instance the operator of the machine is required

to exercise reasonable care, based upon the actual situation that confronts him. It does not specify the width of the highway, nor the amount of traffic on the highway, nor the use of the highway; it does not define what is a sharp decline; but in all cases requires the exercise of a certain standard degree of care, to the end that life, limb and property may not be injured or damaged. No two situations under this statute are likely to be identical, and still, notwithstanding the uncertainty and indefiniteness of the statute, the legislature has seen fit to enact and retain it so that the purposes for which it was enacted may be secured. Nor can it be readily conceived how the statute could be made more definite and certain, and still a violation of the statute subjects the offender to punishment as of a criminal offense. It is, therefore, the most practical and workable statute that can be enacted. Similar statutes exist in most of the states, and we have been unable to find a single instance where it was held void upon the ground of indefiniteness or uncertainty. Many statutes of a similar nature could be referred to if it were thought necessary or desirable. This contention of defendant's counsel, therefore, cannot be sustained.

The statutes are also attacked upon constitutional grounds. The principles involved in such attacks have been so often advanced in this court and in other courts, and particularly in the Supreme Court of the United States, that an extensive consideration of the same would serve no useful purpose. No subject of legislation of recent years is more closely affiliated with the health and welfare of our inhabitants than the pure food laws, and it may also be confidently asserted that none has been more violently and strenuously attacked. Selfishness and greed enter into all of the various activities of human beings, to a greater or lesser extent, and innumerable instances might be cited where men of high standing and prominence in the community have devoted every effort and power, not only to obstruct the passage of such laws, but to nullify them after they were passed.

We do not consider the violation in the instant case one of a serious nature. The product known as Van Cu Co is manufactured from ingredients which are not deleterious to the public health. The form in which the article is labeled, in itself inherently contains no element of deception. The sale of this product would not be a violation of the Federal Pure Food Laws. And yet, as has already been said, the article, by reason of its composition and its coloring, readily lends itself to the perpetration of fraud, and under such circumstances the legislature, in the exercise of its prerogative, is supreme, and its statutes cannot be annulled by the court without a usurpation of legislative power.

With these preliminary remarks, we will proceed to the consideration of the other objections raised in defendant's brief. The third point made is that the legislature in the enactment of sec. 4601 (2) has made an arbitrary and unreasonable classification, and that therefore the statute is void. Here, it must be remembered, that the objects to be attained by pure food laws are, first, the preservation and

protection of the public health, and second, the prevention of fraud. Subdiv. (2) of sec. 4601 declares that food shall be deemed adulterated under certain conditions, and it then creates seven specifications. These specifications may be classified under three heads: First, foods which are absolutely prohibited as being deleterious to the public health. Under this class come the fifth and seventh specifications. The fifth consists of foods which are wholly or in part manufactured from diseased, contaminated, filthy, decomposed, tainted or rotten animal or vegetable substance, etc. In the seventh specification are contained those foods which have an added substance or ingredient which is poisonous, etc., and therefore detrimental to the public health. Second, articles of food which are absolutely prohibited because they lend themselves readily to the perpetration of fraud upon the public. In this classification are included the fourth and sixth specifications. Under the fourth specification are foods which are offered or exposed for sale under the name of another article. The sixth specification includes foods which are mixed, colored, coated, polished, powdered or stained, where damage or inferiority is concealed so that it intends to deceive or mislead the purchaser or consumer, or if by any means it is made to appear better or of greater value than it really is, or if it is colored or flavored in imitation of the genuine color or flavor of another substance. The third classification includes foods which can be manufactured and sold under certain conditions. Such foods are therefore only conditionally prohibited. This class includes the first, second and third specifications. In the first specification are foods which have other substances mixed with them, so as to lower or depreciate or injuriously affect their strength, quality or purity. The second consists of foods where any inferior or cheaper substance or substances have been substituted wholly or in part for it; and the third, foods which have a valuable or necessary ingredient abstracted, or where the food is below that standard of quality or purity represented to the purchaser or consumer.

The statute then provides that "Any article of food which is not adulterated under the provisions of the fourth, fifth, sixth and seventh specifications of this section, and which does not contain any filler or ingredient which debases without adding food value, shall not be deemed adulterated in the case of mixtures or compounds under their own distinct names or under coined names if the same be so labeled, branded or tagged, as plainly to show their true character and composition."

A careful reading of this statute impresses us forcibly with the idea that if the legislature has power to classify, the same has been wisely and intelligently exercised. The question is not whether this classification is the best one which could be made, or whether it is invulnerable from criticism, nor is it necessary that it shall meet with universal approval. Such criticisms or objections should be presented to the legislature, and not to the courts. It is only when such classification exceeds the bounds of reasonableness and propriety be-

yond a reasonable doubt, that the courts are warranted in their interference in declaring the law unconstitutional upon that ground. As is said in *Wisconsin Asso. of Master Bakers v. Weigle*, 167 Wis. 569, —N. W. :

“It is only when it is made to appear clear beyond reasonable doubt that there are no just arguments or considerations of public policy which exist upon which the classification may be based that the court can declare the act of the legislature unreasonable in a legal sense and therefore void.” Speaking of the power of a legislative body to classify, the court further says: “The rule permits the separation of persons and property into classes, provided they have characteristics legitimately distinguishing the members of one class from those of another in respects germane to some general public purpose. *State ex rel. Kellogg v. Currens*, 111 Wis. 431, 87 N. W. 561; *State v. Whitcomb*, 122 Wis. 110, 98 N. W. 468.

Under the decision in the Weigle case, *supra*, therefore, and numerous other decisions of this court, we conclude that the third defense advanced by the defendant cannot be sustained.

It is argued in the fourth point, that the defendant practiced no deception, and that the legislature cannot prohibit the sale of harmless articles of food. That there was a conscious imitation as to color of another substance, was necessarily found by the court when the judgment was pronounced. The gravamen of the offense consists in the imitation, and not in the use of harmful or deleterious substances. The object to be achieved by that portion of the statute herein involved, is the prevention of fraud, and not the preservation and protection of the public health. This alone, it would seem to us, would dispose of the attack upon this ground. It is conceded that the product was truthfully labeled. This was also the case in *Hebe Co. v. Shaw*, 248 U. S. 297, and *State ex rel. Carnation M. P. Co. v. Emery*, 178 Wis. 147, — N. W. —. As appears from the citations in the brief of the learned Attorney General in *Schniederer v. Chicago*, 226 U. S. 678, the law establishing standard loaves of bread as to weight was declared valid, and this, notwithstanding that the noncomplying loaves were made of harmless materials, and were otherwise of the same quality as the standard loaves. A law prohibiting artificial coloring of vinegar was sustained in *Weller v. State*, 85 Ohio St. 259. See also *People v. Girard*, 145 N. Y. 105, and *People v. Guard*, 73 Hun (N. Y.) 457. In *Purity Extract and Tonic Co. v. Lynch*, 226 U. S. 192, the court held that a law prohibiting the sale of all malt liquors is valid, for the reason that such a law is necessary for the effectual enforcement of the state prohibition act. In the case last cited, the court said:

“That the state in the exercise of its police power may prohibit the selling of intoxicating liquors is undoubted. * * * It is also well established that when a state exerting its recognized authority undertakes to suppress what it is free to regard as a public evil, it may adopt such measures having reasonable relation to that end as it may deem necessary in order to make its action effective. It does not follow that because a transaction separately considered is innocuous

it may not be included in a prohibition the scope of which is regarded as essential in the legislative judgment to accomplish a purpose within the admitted power of the government. * * * With the wisdom of the exercise of that judgment the court has no concern; and unless it clearly appears that the enactment has no substantial relation to a proper purpose, it cannot be said that the limit of legislative power has been transcended. To hold otherwise would be to substitute judicial opinion of expediency for the will of the legislature, a notion foreign to our constitutional system. * * * The existence of this power, * * * is not to be denied simply because some innocent articles or transactions may be found within the prescribed class. The inquiry must be whether, considering the end in view, the statute passes the bounds of reason and assumes the character of a merely arbitrary fiat."

The principles pronounced in the Lynch case also find apt and forcible expression in the case of *Pennell v. State*, 145 Wis. 35,-- N. W. --, where numerous authorities are cited in support thereof. It cannot be said in the instant case that it clearly appears that the enactment has no substantial relation to a proper purpose, or that the act is not germane to the object and purpose of the legislation, which is to prevent fraud. If an act which prohibits the manufacture and sale of a nonintoxicating malt extract or product, which is not only nondeleterious, but is promotive of the public health, is valid, where the act has a substantial relation to a proper purpose, viz., the protection of the public health, then certainly that portion of the statute herein involved, which has for its purpose the protection of the public from fraud, must also be sustained.

The fifth objection advanced to the validity of the law is based on the claim that the statute is unreasonable and arbitrary, and is therefore unconstitutional. This question has heretofore been thoroughly considered and treated in this opinion, and further comment thereon becomes unnecessary.

Finally, in the sixth point raised, defendant's counsel contends that the Wisconsin statute conflicts with the Federal statute, and that inasmuch as Congress has legislated upon the identical subject, and has covered the field, the right of the legislature of Wisconsin to enact a law which in many respects conflicts with the federal law must be denied.

The Federal Act of June 30, 1906, as amended August 23, 1912, and March 3, 1913, and July 24, 1919, among other things provides:

"Sec. 2. That the introduction into any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or from any foreign country, or shipment to any foreign country of any article of food or drugs which is adulterated or misbranded, within the meaning of this act, is hereby prohibited; and any person who shall ship or deliver for shipment from any State or Territory or the District of Columbia to any other State or Territory or the District of Columbia, or to a foreign country, or who shall receive in any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or foreign country, and having so received, shall deliver, in original unbroken packages, for pay or otherwise, or offer to deliver to any other person, any such article so adulterated or misbranded within the meaning of this act, or any person who shall sell or offer for sale in the

District of Columbia or the Territories of the United States any such adulterated or misbranded foods or drugs, or export or offer the same to any foreign country shall be guilty of a misdemeanor, etc."

The rules and regulations made by the duly authorized departments, pursuant to the said act, so far as material, read as follows:

Regulation 2.—Scope of the Act. "The provisions of the act apply to foods and to drugs which have been shipped or delivered for shipment in interstate commerce, or which are exported or offered for export to foreign countries, or which are being transported in interstate commerce for sale or have been transported in interstate commerce, or which have been received from a foreign country, or which are manufactured, sold, or offered for sale in the District of Columbia, Territories of the United States, or insular possessions."

As will appear from a reading of the portion of the Federal Act above referred to, the main purpose of the act is to prohibit the transportation of adulterated foods in interstate commerce. *Weigle v. Curtice Bros. Co.*, 248 U. S. 285. "While these regulations are within the power of Congress, it by no means follows that the state is not permitted to make regulations, with a view to the protection of its people against fraud or imposition by impure foods or drugs." *McDermott v. Wisconsin*, 228 U. S. 115. And while, as has heretofore been said, the Wisconsin statute in a number of respects is dissimilar to the Federal statute, it is nevertheless clear that they operate and are intended to operate in different fields. So that it cannot be said that the Federal act covers the entire field. The state statute, substantially in its present form, has existed and has been administered during a long period, and no instance has been called to our attention where it was claimed by the State that it applied to articles manufactured or shipped in interstate commerce. Such attitude on the part of the State as maintained by those who have charge of the administration of the pure food laws, in itself must be accorded great weight in the construction and interpretation of the law. *Wright v. Forrestal*, 65 Wis. 341, 348, -- N. W. While the law itself is quite general in its wording, the presumption must be accorded to the legislature that it acted within the purview of its powers, and that it intended to legislate for the benefit of the inhabitants of the state in its effort to protect the public health and to prevent public frauds. The present action is based not upon the manufacture of an article transported in interstate commerce but one in intrastate commerce. The ultimate purpose of the statute is to protect the consumer in the retail trade, and this becomes apparent from a careful reading of the statute. No language is used in the act which prohibits the manufacture within this state of an *article* in compliance with the Federal statute, and transporting it in interstate commerce; and, in fact, the use of the term "manufacture" is carefully avoided.

So that it cannot be said in the instant case that the Wisconsin statute can be so construed as to extend its operation to a field over which the legislature has no power to act.

Counsel for the State request that the conviction upon the second count be set aside and the judgment reversed, for the reason that such judgment cannot be sustained under the evidence in this case. The request of the Attorney General will be complied with.

BY THE COURT: The judgment and sentence of the lower court on the first count in the information is affirmed; that on the second count is reversed; and the cause is remanded with directions for further proceedings in accordance with this opinion. No costs shall be taxed against the defendant, but the defendant is required to pay the Clerk's fees in this court.

Cold Storage Act

Supreme Court Decision

GREEN BAY FISH COMPANY, Plaintiff in error, vs. THE STATE, Defendant in error.

Error to review a judgment of the municipal court of Brown county: N. J. MONAHAN, Judge. *Affirmed in part; reversed in part.*

Plaintiff in error (hereinafter called the defendant) was convicted upon two counts charging violations of the Cold Storage Act which appears as Chap. 111 of the Statutes. The first count charged the defendant with keeping and permitting fish, which had been held in cold storage for a longer period than twelve months, to remain in its cold-storage warehouse. The second count upon which the defendant was convicted charged it with a failure to file with the dairy and food commissioner a monthly report setting forth in itemized particulars the quantities and kinds of articles of food in its cold-storage warehouse. The defendant was sentenced to pay a fine of \$100 upon each count of which it was convicted. This judgment is here for review on writ of error.

For the plaintiff in error there was a brief by *Kittell, Joseph, Young & Everson* of Green Bay, and oral argument by *Lynn D. Joseph*.

For the defendant in error there was a brief by the *Attorney General, J. E. Messerschmidt*, assistant attorney general, *Raymond Evrard*, district attorney of Brown county, and *Lee H. Cranston*, assistant district attorney, and oral argument by *Mr. Cranston* and *Mr. Messerschmidt*.

OWEN, J. The evidence to sustain the conviction on the first count may be summarized as follows: On March 23, 1922, the defendant received into its cold-storage warehouse at Green Bay thirty-three boxes of fish shipped to it by A. E. Hallett of Chicago. On the 22d day of September, 1922, these fish came under the observation of a state dairy and food inspector. It appears that his suspicions concerning the legitimacy of these fish were aroused, and on October 30, 1922, he made another inspection of this warehouse in association with a senior inspector of the department. Upon this date they found the boxes containing the fish. The boxes were piled

close together and they could not make an inspection of every box. However, they found that some of the boxes were marked as having been received into the warehouse January 19, 1922, while others were marked as having been received into the warehouse March 25, 1922. They interviewed the president of the company concerning these fish. He told them that the boxes contained trout and whitefish, that he bought them from A. E. Hallett of Chicago, and gave them two letters which he had received from Hallett, one dated March 22, 1922, the other March 23, 1922, both of which letters indicated that the fish came from A. E. Hallett of Chicago. These same inspectors made another inspection on November 21, 1922. They did not find the boxes in the place where they were found upon their previous inspection. They did find the boxes on another floor of the warehouse, but they were empty. Upon an inspection at that time they found on some of the boxes the inscription, "Illinois Cold Storage, No. 6, received March 18, 1921, and delivered March 23, 1922." They also found the lot number 95205 on the boxes. On one of these boxes they found a tag reading: "From A. E. Hallett, fresh and frozen fish, 236 N. Clark Street, Chicago, Illinois." The president of the company was not in his office, and they asked a man whom they found in charge of the smoking room what had become of the fish in question. He told them they were either smoking or in the brine in preparation for smoking.

One of the inspectors went to Chicago and called on the Illinois department of agriculture enforcing the Uniform Cold Storage Law of that state. It appears that this department called for a report from the Booth Cold Storage Company, from whose warehouse these fish were shipped to the defendant. In response to this request the Booth Cold Storage Company, under date of November 13, 1922, wrote the Illinois department as follows:

"On the 18th of March, 1921, we received forty boxes of trout for the account of A. E. Hallett stored under lot number 95205, and on the 26th of January, 1922, we delivered one box, on February 3, 1922, we delivered two boxes, on February 16, 1922, one box, February 20, 1922, one box, February 28, 1922, one box, March 21, 1922, one box, and on the 23d of March, 1922, we delivered thirty-three boxes on order from A. E. Hallett; each and every one of these boxes being marked in accordance with the Illinois Cold Storage Laws, bearing Illinois license number, date in and date out. This is for your information."

On November 14th, the next day, the same company wrote a further letter to the Illinois department as follows:

"This is to advise you that on the 23d day of March, 1922, I consigned and delivered to common carrier for shipment to the *Green Bay Fish Company*, Green Bay, Wisconsin, thirty-three boxes of trout, said trout having been placed in the Booth Cold Storage Company, Chicago, on the 18th day of March, 1921, under lot number 95205 and remaining in the said Booth Cold Storage Company until the 23d day of March, 1922. Each and every one of these boxes being marked in accordance with the Illinois Cold Storage Law, bearing Illinois license number, date in and date out."

Copies of these letters were introduced in evidence upon the following certificate attached to each letter: "I hereby certify that this is a true copy of the original letter which is on file in this office. (Signed) "Col. C. C. Miner, Division Foods & Dairies, Asst. Supt. Ill. Dept. Agriculture."

The admission of these letters in evidence is assigned as error. That their admission was erroneous is too clear for argument. In the first place their admission did not prove any fact material in the case. If properly received, they only proved that such a letter was on file in the Illinois department. They did not constitute competent evidence of the facts therein stated. They constituted no evidence whatever of the fact that the fish were received into the warehouse of the Booth Cold Storage Company on March 18, 1921. They only constituted evidence of the fact that the Booth Cold Storage Company had so written the Chicago department. Furthermore, they were not properly certified. It is said that they were certified in accordance with Sec. 4148, Stats. That section authorizes the reception in evidence of "A copy of any document or paper filed, deposited, entered, kept or recorded or of any record, made or kept pursuant to law, in any public office or with any public officer of the United States, or of this state," when certified in the manner required by Sec. 4149. It will be noted that this section refers to public records of the United States or of this state. It does not refer to the public records of any other state. In order to constitute the certified copies of these letters admissible in evidence in this state it is necessary that they be authenticated in the manner provided by Sec. 906, Chap. 17, title XIII, of the Revised Statutes of the United States, which requires a certificate "of the presiding justice of the court of the county, parish, or district in which such office may be kept, or of the governor, or secretary of state, the chancellor or keeper of the great seal of the state, or territory, or country, that the said attestation is in due form, and by the proper officers."

With these letters eliminated, the only evidence in the record giving rise to an inference that these fish were in cold storage for more than twelve months is the mark "Illinois Cold Storage No. 6. Received March 18, 1921, and delivered March 23, 1922," which the inspectors testified they found on some of the boxes. There is no proof in the case that these boxes were in fact received in cold storage March 18, 1921, neither does it appear that that mark was placed on these boxes pursuant to the law of the state of Illinois, nor does it appear what force is accorded to such marking as evidence under the Illinois law. While the courts of this state take judicial notice of the public laws of any state or territory of the United States (Sec. 4135m, Stats.), the laws of the state of Illinois could not impute to these markings probative force as evidence in the courts of this state. We reach the conclusion that the record is barren of any evidence as to when these fish were placed in cold storage, and the conviction upon this count must be reversed.

Sec. 111.04, Stats., requires every one licensed to operate a cold-

storage warehouse to submit a monthly report to the dairy and food commissioner "setting forth in itemized particulars the quantities and kinds of articles of food received in, delivered from and remaining in his cold-storage warehouse. Such monthly reports shall be filed on or before the fifth day of each month, and the reports so rendered shall show the articles of food taken in, and delivered from his cold-storage warehouse during the preceding month," etc. The second count upon which the defendant was convicted charged a violation of this provision. The defendant filed its report with the dairy and food commissioner on the 5th day of April, 1922. It did not show that any fish had been taken into the warehouse during the month of March. It is contended by the defendant that it was not required to report the reception of these fish because they were not fit for human food. Defendant's testimony showed that the boxes containing these fish were marked "Not for human consumption." The statute requires the warehouseman to report only articles of food, and it is contended that fish unfit for human consumption is not an article of food. While this contention may be disposed of on the ground that the jury evidently found against the defendant upon its contention that the boxes were so marked, as the court charged the jury that if the defendant did not hold the fish as articles of human food to be sold as such they must find the defendant not guilty on that count, we will respond to the request of the State to pass upon the question of law as to whether it was the duty of the defendant to report the fish even though they were not held as food fit for human consumption.

The Cold Storage Act was evidently passed for the purpose of protecting the public from food unfit for human consumption. It recognizes the fact that there is a limit to the time during which food of all kinds may be held in cold storage without rendering the same unfit for human consumption. This is the dominant consideration for the public regulation of cold-storage warehouses. In order that the public may receive the protection designed, it is deemed necessary that the dairy and food commissioner have a record in the nature of a monthly report of the food passing through the warehouse. An article of food may be either wholesome or tainted, but, whether tainted or wholesome, it remains an article designated by its usual food name, and when the statute requires a licensee to report the quantities and kinds of articles of food received, the state of their preservation makes no difference with reference to the duty of the licensee to include the same in its monthly report. To hold otherwise would greatly embarrass the public authorities in the regulation and supervision of cold-storage warehouses. Neither the letter of the statute nor the purpose of the acts exempts such licensees from reporting all articles of food received into their warehouses irrespective of the state of preservation of such food. Even though the fact be established in accordance with the defendant's that the fish were marked "Not for human consumption," it was none the less the duty

of the defendant to include the fish in question in its report furnished to the dairy and food commissioner on April 5th.

The report made by the defendant was proved by the introduction of a copy certified by the dairy and food commissioner in accordance with the statutes. This was objected to because there was no seal on the certificate and there is no evidence that the commissioner has no seal. This objection is trivial and deserves not more than passing notice. The court will take official notice whether an officer of this state has a seal. We have been referred to no statute, and we find none, requiring the dairy and food commissioner to have a seal. The conviction on this count must be sustained.

The fine imposed was \$1,000. This is the maximum penalty provided for a first offense by the provisions of Sec. 111.12. It is claimed that the court imposed sentence under the so-called repeater statute (Sec. 4738, Stats.). While the information charged a prior conviction, the record contains no proof thereof, and the court was not authorized to impose sentence under Sec. 4738. It is suggested that the court could take judicial notice of the prior conviction. This is strikingly incompatible with the right of the accused to meet the witnesses face to face. Further, the accused is entitled to a jury trial upon this question. This plain constitutional right is recognized by Sec. 4738a, Stats. Even if the trial court could take judicial notice of the prior conviction, neither the jury nor this court could do so, and, when examined here, the record must support the judgment. While the court stated in response to a question of counsel that the sentence imposed was because of a prior conviction, in view of the fact that the sentence imposed is authorized for a first offense it will not be considered material error in this case, although it might be so considered in cases where the penalty is severe and there is a wide range between the authorized minimum and maximum sentence.

BY THE COURT.—As to the first count, the judgment is reversed and cause remanded for a new trial. As to the second count, the judgment is affirmed.

WEIGHTS AND MEASURES

As the inception, development, character and value of the weights and measures work is presented at considerable length in the report of the Dairy and Food Commissioner to the Interim Committee of the Legislature on Administration and Taxation, which report follows, it is not deemed necessary to repeat the same here.

REPORT OF COMMISSIONER TO THE INTERIM LEGISLATIVE COMMITTEE ON ADMINISTRATION AND TAXATION

In the midst of agitation, political and otherwise, involving various questions as to the administration of the different State departments, the 1925 Legislature adopted Joint Resolution No. 26, S., containing in part the following:

Resolved by the senate, the assembly concurring, That a joint interim committee be constituted to investigate government administration and taxation.

That said committee is authorized and directed to investigate the salaries paid in all state departments, boards and commissions, the elimination of duplication and unnecessary positions and activities, the transfer and consolidation of duplicating activities, the problem of the retirement of superannuated public employes and officers, the introduction of greater economies in and the securing of the most effective results from state expenditures, the providing of office space and equipment for public work and for the preservation of public records, and generally any and all matters relating to the employment of state employes and officers.

That said committee shall have power to call upon the services of any department, board, commission or officer of the State in the conduct of such investigation, and all such departments, boards, commissions and officers shall promptly furnish any and all information which may be called for and give to the committee such assistance as they can render.

The following report was made to that committee by the Dairy and Food Commissioner pursuant to official request of that committee by its Secretary, the Honorable Clinton G. Price.

August 22, 1925.

HONORABLE CLINTON G. PRICE, *Secretary*,
Interim Legislative Committee on
Administration and Taxation,
Room 22, N. W., State Capitol,
Madison, Wisconsin.

Dear Sir:—

Your communication dated August 10, enclosing copy of the resolution creating the committee designated, and making requests for data therein specified was received by me on the 14th instant.

Your first request is for the following:

"A list of the duties which by law are imposed upon the Dairy and Food and Weights and Measures Department, with citations to the sections of the statutes and information showing the year in which these duties were first imposed."

The following tabulation is respectfully submitted in response to that request.

To enforce the sections of the statutes whose captions with citations are as follows:

DAIRY LAWS

Section	Title	Date of Present Enactment	Date of Origin
343.34 (4432-10)	Butter and cheese manufacturers; accounts must be accessible; penalties	Chap. 14, 1909	Chap. 6, s. 1, 1865
352.24 (4607)	Milk, cream; sale of adulterated; penalty	S. 4607b, 1898	Chap. 168, 1895
352.26 (4607b)	Adding antiseptics to milk, penalty	Chap. 118, 1907	Sect. 313, 1899
352.27 (4607b-1)	Insanitary milk and cream prohibited	Chap. 663, S. 508, 1911	Chap. 313, S. 2, 1899
352.28 (4607b-2)	Use of preservatives and other foreign substances in milk or cream prohibited	Ch. 215, 1909	Ch. 67, Sec. 2, 1903
352.31 (4607b-5)	Insanitary milk and cream; sale, delivery, prohibited	Ch. 215, 1909	Ch. 67, Sec. 3, 1903
352.32 (4607b-6)	Insanitary dairy products; sale prohibited	Ch. 215, 1909	Ch. 67, Sec. 4, 1903
352.33 (4607b-7)	Premises and utensils; insanitary conditions prohibited	Ch. 338, 1919	Ch. 67, S. 5, 1903
352.34 (4607b-8)	Cans, bottles, vessels, cleaning, return of, penalty	Ch. 118, 1907	Ch. 361, 1885
352.36 (4607c)	Filled cheese prohibited; skimmed milk cheese conditionally prohibited	Ch. 118, 1907	Ch. 76, S. 1, 1899
352.38 (4607d-1)	Renovated butter, sale regulated	Ch. 43, S. 2, 1917	Ch. 43, S. 2, 1917
352.40 (4607d-3)	Whey butter, sale regulated	Ch. 147, 1923	Ch. 147, 1923
352.41 (4607d-4)	Illegal use certain dairy terms prohibited	Sec. 4607j, 1898	Ch. 94, S. 2, 3, 1897
352.45 (4607j)	Cleanliness of dairy cows and utensils required	Ch. 432, 1925	Ch. 165, S. 7-9, 1891
352.42 (4607e)	Use of oleomargarine in state, county institutions, etc., prohibited	Ch. 152, S. 197, 1923	Ch. 43, 1903
98.09	Babcock milk and cream tests; samples; paying check	Chap. 152, S. 199, 1923	Ch. 43, 1903
98.11	Underreading or overreading Babcock test, unlawful	Chap. 434, 1925	Chap. 409, 1921
98.07	Skimmed milk compounds	Chap. 152, S. 193, 1923	Ch. 537, 1915
98.05	Licensing of butter makers and cheese makers		
98.06	Licensing of operators of butter factories, condenseries, cheese factories, milk or cream receiving stations	Ch. 152, S. 194, 1923	Ch. 537, 1915
98.03	Dairy statistics to be gathered; dairy industry promoted	Ch. 152, S. 191, 1923	Ch. 391, 1915
133.09	Unfair discrimination in purchase of dairy products	Ch. 449, S. 50, 1923	Ch. 395, 1909
352.08 (4601aa)	Branding of foods, false statements of weight, measure, count or contents, etc.	Ch. 311, 1913	Ch. 173, 1907
94.09	By-products, pasteurization of at creameries, cheese factories or where distributed for food for man or animals	Ch. 418, 1923	Ch. 592, 1917
343.408 (4438g)	Fraud in labeling of cheese	Ch. 4438g, 1898	Ch. 228, S. 1, 4, 6, 1895
352.06 (4601-7)	Excessive moisture in cheese; penalty for making or selling	Ch. 301, 1919	Ch. 301, 1919
98.08	Special dairy and food inspectors; appointment of	Ch. 152, S. 196, 1923	Ch. 362, 1919

FOOD LAWS

Section	Title	Date of Present Enactment	Date of Origin
352.01 (4600)	Foods and drugs; adulteration; sale; penalty; definitions	Ch. 202, 1909	Ch. 140, S. 2, R. S. 1849
352.57 (4608L)	Adulteration of meats	Ch. 118, 1907	Ch. 243, 1901
98.04	Submission of articles for analysis; evidence	S. 152 & S. 202, 1923	Ch. 253, 1880
352.07 (4601a)	Labeling requirements, etc. on canned goods	Ch. 433, 1913	Ch. 166, S. 4, 1897
352.23 (4606)	Coloring grain	S. 4606, 1898	Ch. 68, 1877
98.26	Bakery and Confectionery inspection	Ch. 152, 1923	Ch. 230, 1903
98.27	Bakeries, confectioneries, to be licensed	Ch. 152, 1923	Ch. 230, 1903
98.28	Bakery goods, exposure for sale	Ch. 152, 1923	Ch. 230, 1903
352.56 (4608k-1)	Sale and delivery of bread and rolls	Ch. 429, 1919	Ch. 429, 1919
352.09 (4601b)	Labeling of baking powders	Ch. 663, S. 503, 1911	Ch. 166, 1897
352.14 (4601g)	Benzoic acid and benzoates, use in foods forbidden	Ch. 333, 1923	Ch. 399, 1909
98.12	Regulation of soda water business; license	Ch. 331, 1923	Ch. 562, 1917
352.58 (4608p)	Buckwheat flour compound	Ch. 663, S. 513, 1911	Ch. 187, 1906
352.59 (4608c)	Buckwheat flour compound, labels	Ch. 663, S. 513, 1911	Ch. 187, 1906
352.36 (4607c)	Manufacture and sale of oleomargarine	Ch. 279, 1925	Ch. 361, 1885
352.37 (4607d)	Notice of sale of oleomargarine (imitation butter)	Sec. 4607d, 1898	Ch. 30, S. 409, 1895
352.12 (4601e)	Sale of certain foods regulated and restricted	Ch. 663, 1911	Ch. 33, S. 1, 1905
352.57 (4608l)	Adulteration of meats	Ch. 118, 1907	Ch. 243, 1901
352.02 (4601)	Branding of mixtures or compounds sold under coined names	Ch. 663, S. 500, 1911	Ch. 166, 1897
111.02	Licensing of cold storage warehouses	Ch. 428, 1917	Ch. 428, 1917
111.05	Inspection of cold storage warehouses	Ch. 428, 1917	Ch. 428, 1917
111.11	Power to make rules and regulations concerning cold storage warehouses	Ch. 428, 1917	Ch. 428, 1917
352.16 (4601i)	Displayed food products to be covered	Ch. 379, 1911	Ch. 379, 1911
352.17 (4601j)	Displayed dairy products to be covered	Ch. 379, 1911	Ch. 379, 1911
352.05 (4601-6)	Sausage; sausage mixtures; sale	Ch. 381, 1909	Ch. 381, 1909
352.43 (4607g)	Sale, etc., of diseased meat; killing diseased animals, etc.	Sec. 4607g, 1898	Ch. 431, 1891
352.15 (4601h)	Foods; manufacture; sale; sanitary regulations	Ch. 663, 1911	Ch. 334, 1909
352.46 (4607k)	Impure ice	S. 4607k, 1898	Ch. 273, 1897
98.12	Licensing of bottling plants	Ch. 677, S. 11, 1917	Ch. 562, S. 657, 1917
125.215	Manufacture, sale and advertisement of bread and rolls made with milk	Ch. 416, 1925	Ch. 416, 1925
352.01 (4600)	Term drug defined; sale of adulterated prohibited; penalty	Ch. 202, 1909	Ch. 140, S. 2, R. S. 1849
352.02 (4601)	Sale of drugs containing wood alcohol prohibited unless labeled	Ch. 663, S. 500, 1911	Ch. 166, 1897
352.10 (4601c)	Labels on poisonous medicines	S. 4601c, 1898	Ch. 166, 1897

WEIGHTS AND MEASURES

Chapter 566, 1911, abolished office of county sealer and in lieu thereof provided for state and city sealers of weights and measures, and constituted the Dairy and Food Commissioner ex officio State Superintendent of Weights and Measures, effective July 7, 1911, now Chapter 125.

- 125.02 (2) To have charge of state standards;
- (3) To calibrate apparatus used as standards;
- (4) To make annual test of scales and measures in penal and charitable institutions;
- (5) To have keeping of records and reports;
- (6) To have supervision of local sealers; issue regulations for guidance of all sealers, prescribe the amount of tolerance;
- (8) To test all commercial weighing and measuring devices, reweigh packages of commodities, measure containers, etc. (1921—S 1659; 1923—C 45—S 2; 1923—C 51; 1923—C 291—S 3);
- 125.03 To certify city standards of Weights and Measures; To request city clerk to provide standards if common council neglects to do so. (1921—S 1660; 1923—C 291—S 3);
- 125.04 (4) To prescribe the manner of marking apparatus tested;
- 125.05 To designate who shall act ex officio as sealers at large in state (Stats. 1921—S 1662; 1923—C 291—S 3);
- 125.06 To investigate, hear and decide charges of incompetence of sealers (1921—S 1663; 1923—C 291—S 3);
- 125.10 (1) To prescribe rules and regulations necessary for carrying out provisions of milk and cream bottle law, obtain bonds and furnish identifying numbers to manufacturers;
- 125.11 To inspect tickets accompanying sales of coal, charcoal, and coke. (Stats. 1921—S 1666-b; 1923—C 291—S 3);
- 125.15 To enforce standards weights per bushel for grain bought or received in store. (Stats. 1921—S 1670; 1923—C 291—S 3);
- 125.16 To investigate method of use of grain tester, penalty Sec. 4432 (Stats. 1921—S 1670-A; 1923—C 291—S 3);
- 125.21 With city sealers to enforce the law which provides for certain standard sizes for loaves of bread, and none other (1923—C 123; 43.08—2);
- Section 4432 (1) Penalty (2) To acknowledge all notifications of purchase of new unsealed apparatus.

MISCELLANEOUS

Section 98.31. To enforce the laws pertaining to linseed oil, turpentine, white lead, zinc oxide. (Statutes 1909, amended 1923)

Section 98.10 (3) To prescribe specifications for Babcock glassware.

Section 134.01. To enforce Trading Stamp Law, which prohibits the issuing of merchandise slips, tickets or checks with sale of goods, enforcement by Dairy and Food Commissioner. (Stats. 1917, amended 1925)

Your second request is as follows: "explanation of the facts which in your opinion account for the increase or decrease in the expenditures of your department since 1915 with any data which supports your opinion."

Following is my response to this request. This explanation can in my opinion be most adequately made in correlation with historical antecedents, as therein are to be found many of the most impelling forces operating to cause later increases in expenditures.

The office of Dairy and Food Commissioner was created by the legislature of 1889, upon the recommendation of the then governor of Wisconsin, William Demster Hoard. In his message to that legislature, he said, "IT IS WELL TO REMEMBER ALL THE LAW WE HAVE IS THE ENFORCED LAW" . . . "I desire to call your attention to the necessity for more practical legislation against the manufacture and sale of fraudulent imitations of butter and cheese, and the sale of adulterated milk. Our present laws are found practically inoperative, because of the fact that there is no well established agency in existence to secure their ENFORCEMENT. The sale of imitation butter and cheese visits serious injury both upon the consumer and producer. Upon the CONSUMER, because he is not made acquainted with the fraudulent character of the compound. He buys and eats what he supposes is pure butter and cheese, when the contrary is true to a large extent. Especially is this the case in hotels and boarding houses. The law gives him no guarantee of the true character of his food. The PRODUCER is injured greatly in that his market is destroyed and that largely through fraud."

He commended legislation "In favor of the organized effort of society AGAINST THE WIDE SPREAD AND RAPIDLY INCREASING ADULTERATION OF THE FOOD OF THE PEOPLE," and said, "I would recommend the adoption by this legislature, of a commission clothed with the power to enforce the laws against all the adulterations of foods and drinks, and a permanent annual appropriation sufficient to make the work of the commission effective IN PROTECTING THE HEALTH AND PROPERTY OF THE PEOPLE OF THIS STATE."

The function of the office of the Dairy and Food Commissioner was therein tersely stated, as EFFECTIVE PROTECTION OF THE HEALTH AND PROPERTY OF THE PEOPLE OF THIS STATE. Pursuant to this recommendation of Governor Hoard, the office of Dairy and Food Commissioner was created by the legislature of 1889, and provision was made for two assistants, one of whom should be an analytical chemist. The Dairy and Food Commissioner was appointed 1889, and the office organized in that year.

In the succeeding year, 1890, in his candidacy against Governor Hoard for the governorship, Honorable George W. Peck denounced the expenditures for supporting the office of the Dairy and Food Commissioner as extravagant and unnecessary, and recommended either the abolition or retrenchment in expenditures. The expenditures for the support of that office for the first full fiscal year of its existence, ending September 30, 1890, was \$7,424.95. In his message to the legislature of 1891, Governor Peck said: "There are many places in which it is the opinion of many that retrenchment is not only possible but advisable and where if the offices are not abolished, a reduction of the expenses can be made without impairing the efficiency of the public service or neglecting the interest of the people."

I call your attention to some of these, The Dairy and Food Commissioner, The State Timber Agents, Game Wardens." A bill was introduced into the legislature of 1891 to abolish the office of Dairy and Food Commissioner, but failed to pass. Governor Peck's recommendation for retrenchment in that office throughout both of his administrations was rejected and instead there was an increase of expenditure over that of the Hoard administration.

The six-year period comprising the fiscal years October 1, 1891 to September 30, 1896 inclusive, was coincident with the last three months of Governor Hoard's administration, the four years of Governor Peck's administration and the first year and nine months of Governor Upham's administration. The number of persons comprising the Dairy and Food Department remained at three; the highest yearly disbursement for that period was \$9,261.94; the average yearly disbursement for those six years was \$8,302.11, an increase of 11.8% over expenditures of the first year of the department's history. The public sentiment even in Governor Peck's administration, elected as he was upon a platform for abolition or retrenchment would not sustain either abolition or retrenchment as to the office of the Dairy and Food Commission, but required expansion instead.

In his message to the legislature of 1895, Governor Upham after referring to the notable growth in the Wisconsin Dairy Industry said: "With this growth, however, there have appeared serious dangers to the future of the industry. The high reputation which the Wisconsin cheese product earned, and for a long period maintained in the markets has been injured by the manufacture within the state, and sale of what is called filled cheese, greatly inferior in quality but not distinguishable from the better product by ordinary inspection. While not favoring paternalistic legislation, I deem it to be the duty of the legislature to protect by adequate measures this great industry against permanent injury by fraud, and to protect the people against imposition. I recommend, therefore, the enactment of some well considered law which shall, under appropriate penalty, compel the manufacturers and venders of such cheese to so brand, mark, or color it that it shall no longer be sold for what it is not.

In this connection, I commend your attention to the necessity for legislation which shall protect the butter makers of the state from unfair competition with substances manufactured in the similitude of butter and sold as butter, which are not made from milk or cream. . . . Those who wish to buy butter and who suppose they are paying for butter, the product of the dairy, are entitled to what they buy and pay for."

It is evident that Governor Upham as well as Governor Hoard and later Governors Scofield, La Follette, Davidson, and others had in mind the provisions of the following section of the Wisconsin constitution: "Every person is entitled to a certain remedy in the laws for all injuries or wrongs which he may receive in his person, property or character; he ought to obtain justice freely, and without being obliged to purchase it, completely and without denial, promptly and without delay, conformably to the laws." Doubtless also they bore in mind what had been so aptly stated by Governor Hoard: "It is well to remember that all the law we have is the ENFORCED LAW."

In the succeeding 5¼-year period comprising the fiscal years of October 1, 1897 to June 30, 1902, inclusive, co-incident with the last three months of Governor Upham's administration, the four years of Governor Scofield's administration and first year and one-half of Governor La Follette's administration, the membership was increased from 3 to 5, with a corresponding increase of service and disbursements; the highest number of persons comprising the department was 5; the average number of persons comprising the department for that period was 5. The highest annual expenditure was \$13,074.96,

the average yearly expenditure for that period was \$11,005.81, an increase of 32.5% over that of the preceding period.

It was within that 5¼-year period that Governor Scofield in his message to the legislature of 1897 said: "The stringent law prohibiting the manufacture of spurious dairy products in our state has had a salutary effect. In his report, which will be laid before you, the State Dairy and Food Commissioner suggests some changes to make the law more effective. The law has proven to be so beneficent in its workings that I have no doubt you will view favorably any effort to increase its good results."

In his message to the legislature of 1899, Governor Scofield said: "While much attention is still devoted by this department to the Dairy Industry and the enforcement of the laws against the manufacture and sale of impure dairy products, more and more attention is coming to be paid to the general subject of food adulteration. There is a great field here for the department, and its work in the future WILL NECESSARILY EXPERIENCE A LARGE GROWTH. The protection of the people AGAINST ADULTERATED AND DELETERIOUS FOOD is a duty which may well claim serious attention from the state."

The conditions referred to by Governor Scofield were as described by Dr. H. W. Wiley, the pioneer chief of the Bureau Chemistry of U. S. Department of Agriculture. Referring to food conditions of that period, he said:

"What may a housewife expect who goes into a store where no food regulations, national, state or municipal exist? If she asks for butter, she may get oleomargarine or renovated butter; for honey, glucose or a mixture thereof; for pepper an article adulterated by the addition of starch and ground shells; for jelly, some fruit juice usually derived from apple cores and skins rejected in drying, mixed with glucose, preserved with salicylic acid and colored with some sort of aniline dye. The peas and beans may contain, especially if they are very green, considerable quantities of that poisonous substance, sulphate of copper; the prepared meat or sausage, boric acid and usually some coloring matter to intensify the real color of the meat; the codfish may be preserved with boric acid instead of old-fashioned common salt; the sardines purporting to be of French origin may have been caught off the coast of Maine, and instead of being packed in olive oil as one would expect, are often packed in cotton-seed oil. She may get tub oysters highly dosed with borax; milk and cream containing formaldehyde; maple molasses made of glucose and melted brown sugar; olive oil that is wholly cotton seed oil or mixed with cotton seed, peanut or sesame oil; Mocha and Java coffee from Brazil, yet bearing the false name; cream made of milk thickened with viscogen and artificially colored, and so on down the list."

These quotations give but a faint glimpse of conditions then calling for police regulation by the state.

It was during this period in 1897, that the first effective general pure food law was enacted by the legislature of Wisconsin, wherein a definition was given to adulteration. Food adulterations had become so common and widespread in many articles of food that it was deemed impossible by many sincere men in the grocery trade to eradicate them by any law that could be devised. The legislature of 1897 enacted a law prohibiting the sale of adulterated drugs and all articles of food that should be adulterated, and defined what should constitute the adulteration of drugs, and in another sub-section declared in seven different specifications what should constitute adulteration of foods. This law extended very materially the scope and effectiveness of the legal function of the Dairy and Food Commissioner.

The oleomargarine fraud had not as yet been throttled in Wisconsin.

sin, a fraud so graphically portrayed by the first dairy and Food Commissioner in his first and only report ending September 30, 1890: "No corner of the State is too remote for its presence. No table so humble, no dining room so grand, no lumber camp so rough, that oleomargarine, with its mellow name will not walk upon and into with a deceitful bow and brazen smile, with a claim that its name is butter." The first Dairy and Food Commissioner in that report, speaking of the oleomargarine fraud also said: "Ninety-nine out of every hundred pounds of oleobutter that is consumed, is so consumed under the supposition that it is honest butter."

It was within this period of time in the year 1901 that Governor R. M. La Follette in his message to the legislature stated: "The importance of safe-guarding the people of the state against the dangers of adulterated food products as well as the wisdom of protecting the honest production of the state against competition with cheaply produced counterfeits will warrant all reasonable provision TO EXTEND AND IMPROVE the work of this bureau."

The increased expenditure of the department during this period is explainable as a response to the enlightened public demand as voiced by the Governors of the state and expressed in legislative action.

In the succeeding six-year period comprising the fiscal years July 1, 1903 to June 30, 1908, inclusive, co-incident with the last half year of Governor La Follette's first term, the two years of Governor La Follette's second term, the first year of Governor La Follette's third term, and first 2½ years of Governor Davidson's administration, the highest number of persons comprising the department was 22; the average number of persons comprising the department was 18; the highest yearly disbursement was \$44,283.75; the average yearly disbursement was \$26,641.41, there being an increase of disbursements over the former 5¼- year period of 142.6%.

It was in 1903, that Governor La Follette in his message to the legislature referring to the Dairy and Food Department stated: "The work of this department HAS BEEN GREATLY INCREASED WITH THE GROWTH of the Dairy Industry in the state and by the multiplying demands for inspections of the deleterious and adulterated foods. Leaving out of consideration the commercial aspect of the case, the thorough inspection of creameries and cheese factories of the state and examination and analysis and branding of adulterated foods may justly be urged as entitled to the most serious consideration. . . . While reluctant to encourage any increase in the number of employees of any branch of the public service, I do not hesitate to recommend that the law be amended to provide for the appointment of at least two additional inspectors in the Dairy and Food Department and for an assistant to the State Chemist." Again in 1905, Governor La Follette in his message to the legislature stated: "The work of the Dairy and Food Commission concerns every citizen of this state. It must be conceded that the expansion of the Dairy and Food Commission since its organization in 1889, has not been commensurate with the extent or importance of the interests committed to it, nor to the growth of other departments of our State Government, nor has it kept pace with the growth of similar departments of our competing neighbors. . . . I recommend that the Dairy and Food Commission be provided with a force sufficient to furnish adequate inspection for the cheese factories, creameries, and city dairies and thus put Wisconsin second to none in the quality of her dairy products and second to none in the protection afforded her citizens against adulterated food products. The efficient inspection of cheese factories and creameries calls for expert knowledge and technical skill of a high order."

The legislature of 1905 responded to this recommendation of Governor La Follette and provided for a second assistant Dairy and Food Commissioner, an assistant chemist, and eight inspectors, prescribed

their duties and fixed their salaries as had been the case in all previous expansions of the department. Recognizing the wisdom of Governor La Follette's statement, that the efficient inspection of cheese factories and creameries calls for expert knowledge and technical skill of a high order, the legislature provided that the cheese factory or creamery inspector should be an expert cheese maker or butter maker, a competent judge of cheese factory or creamery products, skilled in all the technical work of the cheese factory or creamery and versed in modern scientific and practical dairy knowledge.

And that high standard of efficiency has ever since been maintained. It was this marked expansion of the Dairy and Food Department during this period that effected the notable increase in the disbursements of the department for the six year period indicated.

It was concerning this expansion of the services of the Dairy and Food Department that former Governor W. D. Hoard, "The inspiring genius of the dairy movement and the subsequent prophet and seer of Wisconsin dairying—nay of American dairying, if not of world-wide dairying," in October 1906, referring to Wisconsin conditions made the following statement: "Not until the year 1905 did the state enter upon a broad and comprehensive policy of both education and prosecution. In that year, a larger force of inspectors of food and dairy products as well as of barns and creameries and cheese factories, was provided for by law, and for the first time in our history has the state entered upon a food and dairy policy more nearly adequate for its needs."

Following this large expansion in the functioning and expenditure of the Dairy and Food Department, Governor Davidson in the year 1906, which was during this 6-year period, conducted his campaign for the Governorship largely upon the functioning of the State Dairy and Food Department. In his message to the legislature of 1907, he said: "Wisconsin ranks among the foremost dairy states in the Union. In the extent and variety of her dairy products, she is excelled by none. The importance of this industry extends beyond the producers and affects the entire population. Suitable inspection of her methods and materials used in the manufacture of these products is a matter of concern to the state both from the standpoint of promoting the dairy industry and protecting the public. Not only is the inspection of the dairy products absolutely necessary, but all foods during the last years have been subject to adulterations which in many instances have placed the health and lives of our people in jeopardy. It is a matter of common knowledge that the simplest and plainest foods have been so treated with chemicals as to make it a matter of grave doubt whether the article purchased is in fact such as that for which payment is being exacted. The extent of adulteration and the danger therefrom has been greater than the public has ever suspected."

"Needed amendments to existing food and dairy laws should be made, necessary new laws enacted and the commission so strengthened that the important duties entrusted to it may be so discharged as to give **THE LARGEST MEASURE OF PROTECTION TO THE PUBLIC.**"

The Republican platform of 1910 contained the following plank: "The efficient administration of ----- especially the work of ----- the Dairy and Food Department in fearlessly safeguarding the people against fraud and adulteration in food products is commended. And we pledge the hearty support of a Republican administration and a Republican legislature to the maintenance, advancement and more vigorous prosecution of this great work in the public interest."

An extension of the activities of the commission occurred with the increase of the number comprising the department during this six-year period, but no contention is made that in this six-year period

of the life of the Dairy and Food Department, nor that during any preceding or subsequent period all the needed corrections of conditions were completely made and perfection obtained. During the earlier years of the life of the Dairy and Food Department, the field of activities was merely scratched in patches here and there, the most and best being accomplished that could be with the force and equipment provided by law. As provision by law was made for greater service there has been gradual extension, a gradual improvement toward meeting completely the necessity of the case as the years have passed. As new duties have been prescribed by the legislature, and additional means provided for meeting the same, efforts have been directed to meet those new demands, and also to meet in greater degree of completeness the multitudinous complex duties that have been imposed by law but at no period, is it contended that all of the tasks have been rooted up from the field of wheat. With all of the achievements effected; at no time has there been 100% correction of all the harmful consequences of food adulteration.

In the succeeding six-year period comprising the fiscal years July 1, 1909 to June 30, 1914, inclusive, co-incident with the last 2½ years of Governor Davidson's administration and the first 3½ years of Governor McGovern's administration the highest number of persons comprising the department was 32; the average number of persons comprising the department was 28; the highest yearly disbursement was \$67,347.40; the average yearly disbursement was \$50,618.62; and the per cent of increase of disbursements over the former six-year period was 90%. This period included the year 1911 when the Dairy and Food Commissioner was made ex-officio State Superintendent of Weights and Measures, and added legal duties prescribed, whose enforcement made necessary nearly the doubling of the previous yearly disbursements of the department. This legislation was effected pursuant to the recommendation of Governor McGovern to the legislature of 1911, wherein he stated: "Investigations recently conducted in a number of the larger cities of the state, show that nearly half the scales used in weighing ordinary merchandise were wrong, in practically every instance giving short weight, while of the measures tested over one-fifth were condemned for like reason. The trouble with the present law is that responsibility for its enforcement is divided among a great many public officials and in its administration is so hampered by defective provisions that little or nothing can be accomplished under it.....An effective weights and measures law is needed, which, when impartially enforced will save the people many millions of dollars each year now lost in short weights and measures. Such frauds are especially to be condemned as the injury thereby perpetrated naturally falls most heavily on poor people who buy frequently in small quantities, precisely the class of persons who can least afford to be swindled in this way."

As having relation to economy, it seems fitting to give here a few glimpses of what has been accomplished as a result of that legislation, characterized in the Republican platform of 1913 as, "AN EFFECTIVE WEIGHTS AND MEASURES LAW:"

Reduced the inaccuracy in scales, weights and measures from 39% in 1912 to about 6% in 1924.

In 1911 discrepancies in scales used in weighing milk and cream at factories amounted to approximately \$1,000,000 annually. It has now been reduced to a very small amount. At that time so called pound butter prints weighed only 14 to 15 ounces whereas now a short weight pound print of butter is rare. At 35 cents per pound a saving of \$744,000 annually to the consumers of butter in Wisconsin is effected. The producer still gets as much for his produce but the middleman's bonus is greatly reduced.

Thousands of short measure milk and cream bottles have been

driven from the state; this saving amounts to at least \$376,000 annually.

Before the advent of the new bread weight loaf law 19 and 20 ounce loaves of bread were being sold at the same price and in competition with the 24 ounce loaves in a great many localities. The strife was to see how light a loaf could be made and not change the volume. Juggle the weight and not the price was the slogan. Price is easily apparent to the purchaser; weight is not. This great revolutionary change in the method of selling bread was handled by the sealers of weights and measures and the Dairy and Food inspectors without any serious friction between manufacturer, dealer, or buyer and has saved to the buyers of bread as much as \$10,000 in one day.

Gasoline pumps are far from being 100% perfect, but the shortage on them has been reduced at least 1/7th of a pint on a gallon thereby saving the consumers of gasoline in Wisconsin at least \$500,000 annually.

In the succeeding six-year period comprising the fiscal years July 1, 1915 to June 30, 1920, inclusive, co-incident with the last half year of Governor McGovern's administration and the first 5½ years of Governor Philipp's administration, the highest number of persons comprising the department was 40; the average number of persons comprising the department was 35; the highest yearly disbursement was \$90,744.84; the average yearly disbursement, \$73,598.87, an increase of 45.5% over that of the previous six-year period.

Governor Philipp had conducted his campaign in the fall of 1914 upon the contention that there should be elimination of useless commissions and consolidation of others upon the theory that thereby the number of employees could be diminished and thereby diminish expenditures. He had challenged as extravagant and requiring to be accounted for, the increase of state expenses following the year 1902. This record discloses that not only was the Dairy and Food Department not abolished as a useless commission under his administration nor consolidated with any other department, but its expenditures for that period were increased in the six-year period by 45.4% over the immediately preceding six-year period and the expenditures for this department for the fiscal year ending June 30, 1921, the first half of which was the last half year of the Philipp administration, was \$103,587.72, an increase of 47.5% over the expenditure for the corresponding year in the administration immediately preceding the Philipp administration.

In his message to the legislature Governor Philipp stated: "The most important problem that confronts us at this time is to introduce economies in the management of our state affairs that will produce a substantial reduction in state expenditures and make a reduction of state taxes possible. The people demand retrenchment.

"These vast expenditures are partly due to a policy of expansion of the state activities beyond what was formerly conceived to be the proper function of government, to a lack of business system in organizing these activities and to the further fact that the legislatures have been too generous in their appropriations for the support of the several public institutions.

"While some commissions are useful and, therefore, indispensable, quite a number can be abolished and others consolidated greatly reducing the number of employees and in that way effecting a substantial saving.

"The legislatures that have assembled here in recent years were evidently possessed with the idea that every human ill can be remedied by statute. The last legislature seemed to be particularly active."

It cannot be doubted that Governor Philipp earnestly devoted his administration to the realization of his campaign utterances and message commitments. Priding himself upon his business ability and

experience, criticizing former administrations for their lack of business capacity, his administration was exploited as the crack business administration. So far as the Dairy and Food Department is concerned, he gave public announcement that his appointee as Dairy and Food Commissioner was in hearty sympathy with his policies and was to be trusted to carry them out faithfully, and special trust and confidence for so doing was reposed in him. That there was no betrayal by his appointee of that confidence and trust is a fact not to be questioned. Yet as to results, it has been shown, that there was no elimination of that department; there was no consolidation of the department with any other; there was no lessening of the number of employees; there was no lowering of salaries. Instead, there was an increase in disbursements and expansion in the scope of service.

Whatever the construction put upon Governor Philipp's utterances in gubernatorial campaign and message to the legislature, certain it is, that in the latest years of his administration, in past war times, he was an approver of and exponent of liberal expenditures where the Dairy and Food and Weights and Measures Department was concerned, when made efficiently and according to business methods. Wherefore it came to pass, that when in 1920 a large per cent of the experienced inspectors who were receiving a salary of only fifteen hundred dollars each, resigned to engage in more remunerative employment, and efficient men could not be obtained to take their places at that salary, the salary of inspectors was raised to eighteen hundred dollars. This occurred at the terminating period of the fiscal year ending June 30, 1920. Increases of salary were also then conceded to other members of the department. The need of more inspectors was recognized and recommended in the budget for the Dairy and Food Department, and provision for such increase in the budget of 1920-21 was approved by the State Board of Public Affairs, of which Governor Phillip was chairman.

The estimated expenditure for the department for the fiscal year 1919-1920 was \$88,050. The minutes or records of the Board of Public Affairs shows that \$75,082 in addition to license fees to be collected was recommended, that \$75,000 was appropriated by the legislature in excess of license fees which amounted to \$17,136 and there was a total expenditure of \$90,744.84. The total actual expenditure for the previous year, namely that of 1918-1919 was \$72,346.12. This shows an increase in the expenditure of 1920 of 25.4% over that of the year 1919.

For the fiscal year, 1920-1921, the estimated expenditure was \$110,330. The State Board of Public Affairs of 1920 recommended to the legislature of 1921 \$75,082, in excess of the license fees to be collected. The legislature appropriated 75,000 in excess of the license fees to be collected, which license fees amount to 16,633. The actual expenditures of the year 1920-1921 were \$102,019.20. This was \$11,264.36 or 12.4% increase over the actual expenditures for the year 1919-1920. The necessities causing these increased expenditures in the final year of the Philipp administration are explained by Commissioner Weigle on the 56th and 57th pages of the 1921 State Budget. They disclose that Governor Philipp's business ability, experience as a business man and as governor convinced him that the Dairy and Food and Weights and Measures Department was not a useless department nor one that should be consolidated with any other department, that investment of public money in the activities of the Dairy and Food and Weights and Measures Department is not extravagance, but real economy, for as chairman of the State Board of Public Affairs he approved all of these increased expenditures. In the liberal support of the Dairy and Food and Weights and Measures Department, he aligned himself with all of the other

governors of the state from Governor Hoard down (except only Governor Peck) in liberal support of that department as an effective department of the state government rendering efficient and economic service for the much needed protection of the people.

In the succeeding five-year period comprising the fiscal years July 1, 1921 to June 30, 1925, inclusive, co-incident with the last half year of Governor Philipp's administration and the first four and one half years of Governor Blaine's administration, the highest number of persons comprising the department was 44; the average number of persons comprising the department was 43 $\frac{1}{5}$; the highest yearly disbursement was \$122,210.03; the average yearly disbursement was \$112,418.39; and the per cent of increase of disbursement over that of the former period was fifty-two and four-tenths.

The estimate of 1920 was based upon the expansion and increased expenditure of the department in the preceding biennium, and as explained by Commissioner Weigle on the 57th page of the 1921 State Budget, which anticipated future increase. The State Board of Public Affairs, of which Governor Philipp was chairman, recommended that \$97,550.00 in excess of the license fees to be collected, estimated at \$16,870 for 1920-1921, making a total of \$114,420.00, be appropriated for the fiscal year 1921-1922, and the same amount for the succeeding year of the biennium. The legislature on the recommendation of the Joint Committee of Finance, appropriated \$100,000.00 for the fiscal year ending June 30, 1922, and the same amount for the fiscal year ending June 30, 1923. Later in the legislative session of 1921, an additional special appropriation of \$5,000.00 was made for each of those years for the special purpose of enforcing law providing for the pasteurization of whey, skim milk, buttermilk, etc., as a new duty placed upon the Dairy and Food Commissioner. But at the session of the legislature in 1923, on recommendation of the Commissioner, the law making this special appropriation of \$5,000.00 a year was repealed; and the general appropriation of \$100,000.00 a year in excess of the license fees, continued throughout this five-year period as the annual amount in excess of the fees collected, for the execution of all functions of the Dairy and Food Department.

It is to be noted that there has been no increase in amount of general appropriation by the legislature to the Dairy and Food Department over that of the year 1921, though there have been some necessary increases in salaries, as well as some increase in the number of persons employed. Two inspectors were added to meet the duties of enforcing the law relative to pasteurization of whey, skim milk, buttermilk, etc. The increased demands upon the chemical laboratory due to enforcement of the law standardizing the moisture content of cheese, and the increasing difficulties in detecting adulterations by chemical analysis, made necessary an additional chemist. Also, the increased amount of clerical work, due to the enforcement of the various license laws made necessary, an additional clerk in the office. In a portion of this period, the demand for commercial chemists reached a point far greater than ever before realized in this state. Some of our best chemists resigned to accept positions of so much greater remuneration, that they were unwilling even to consider an offer from the state. It was found impossible to obtain competent chemists to succeed them without an increase of the salary over that which ever before had been paid. Likewise, at a time within this period, when in some of the most important cheese factory districts in the state, inspectors had resigned to enter into more remunerative employment, and competent inspectors were not available at the entrance salary that had been fixed in 1920, it became necessary to make an advance in salaries of inspectors at the rate of fifty dollars a year for four successive years until a maximum of \$2,000 salaries should be reached. In 1921, there having been

sufficient previous experimentation to make it certain that the use of Ford autos by our inspectors was a far more economical and efficient means of transportation than the old method of transportation by railway and horse livery which latter had become non existent, and auto livery being prohibitive on account of high price, and only a few of our inspectors being equipped by the state with autos, it became necessary to supply each of the remaining twelve cheese factory, creamery, and dairy inspectors, and the five food inspectors with Ford autos, and the remaining of the eight state sealers of weights and measures with auto trucks; also the position of the chief of the butter division created in 1920 remained unfilled until February, 1921.

In short, the increase in disbursements during the period, has like all other increases in this period and other periods in the history of the department been made in response to the necessity of meeting the enlarged demands upon the department, and of increase in number and in compensation as the alternative of decrease in efficiency in service.

I have called attention to increases in expenditure in six-year periods each embracing a portion or all of the administration of two or three governors, and all save one, either in voice or in practice, or both, called for increase of expenditure in the service of protecting the public against the harmful consequences of adulterations, frauds and deceptions in foods and of false weights and measures in the commercial transactions in foods and all other commodities. This is public service in a field wherein the individual citizen is practically powerless to protect himself.

I account for the increase of expenditure since 1915, the same as I account for the increase year after year throughout the entire life of the department before 1915. That reason lies in the fact that the needs and necessities of the public have called for all those increases and those increases have not been extravagances, but on the contrary, have been investments in behalf of the people of the state that have effected savings to the people, many, many times the total of all expenditures. It has been a live agency in the promotion of the general welfare. All living things have growing needs. The dead need only sepulture.

It has been shown, that the office of the Dairy and Food Commissioner was created in 1889 upon the recommendation of Governor W. D. Hoard as a potent agency for the protection of honest producers and the general public against what he declared to be the widespread and rapidly increasing adulteration of the food of the people and that he recommended the establishment by the legislature of the office of Dairy and Food Commissioner clothed with the power to enforce the laws against all adulteration of foods and drinks and a permanent annual appropriation SUFFICIENT TO MAKE THE WORK OF THE COMMISSION EFFECTIVE IN PROTECTING THE HEALTH AND PROPERTY OF THE PEOPLE OF THE STATE, at the same time he reminding the legislature that all the law we have is the ENFORCED LAW.

It has been shown, that Governor Peck in his gubernatorial campaign and in his message advocated the abolition of the office of the Dairy and Food Commissioner or retrenchment in its expenditures, "In order that the burden of our people, instead of being added to, may be lightened to the utmost possible extent consistent with proper business like and efficient administration."

"The burden of our people," bemoaned by Governor Peck, was occasioned by the Dairy and Food Department by the previous year's expenditure of \$7,424.95, but Governor Peck's recommendations as to the Dairy and Food Department was repudiated by his own legislatures and the expenditures of that department were increased rather than diminished during his administration.

It has been shown, that Governor Upham in his message to the legislature of 1895, recommended the enactment of vigorous dairy and food laws for the protection of the public, as well as the protection of the producers of both butter and cheese from the fraudulent competition of imitations and counterfeits, a recommendation which the legislature approved and enacted a law whose vigorous enforcement from that day until this has furnished the protection then sought.

It has been shown, that recognizing the necessity and the certainty of a large growth of the department, Governor Scofield in his message to the legislatures of 1897 and 1899 asked the serious attention of the legislature to protective legislation of the people against adulterated and deleterious food.

It has been shown, that Governor La Follette, recognizing that the work of the department had been greatly increased with the growth of the Dairy Industry of the state and by the multiplying demands for the inspections of the deleterious and adulterated foods asked in his messages to the legislatures, for a sufficiently increased force to the Dairy and Food Department to furnish adequate inspection for the cheese factories, creameries and city dairies and thus put Wisconsin second to none in the quality of her dairy products and second to none in the protection afforded her citizens against adulterated food products and that the response given to this recommendation by the state legislature elicited from former Governor Hoard that it was from the passage of such legislation that the state for the first time entered upon a food and dairy policy adequate to the needs of the state. Later, United States Senator La Follette stated that some day, the people of Wisconsin would erect a monument to Ex-Governor Hoard in appreciation of his having secured the creation of the office of Dairy and Food Commissioner.

It has been shown, that Governor Davidson recognizing the wide scope in the activities of the Dairy and Food Department and the imperative need of those activities recommended the enactment of necessary new laws and such strengthening of the department, that the duties entrusted to it might be so discharged as to give the largest measure of protection to the public, and the legislature responded favorably to this recommendation.

It has been shown, that in his message to the legislature of 1911, Governor McGovern recommended the enactment of a new Weights and Measures law which, as he averred, when impartially enforced would save the people many millions of dollars each year, now lost in short weights and measures; and that responding to this recommendation, the legislature enacted such a law in 1911, constituting the Dairy and Food Commissioner, Ex-Officio State Superintendent of Weights and Measures and prescribing the scope of the duties of that office to such an extent as nearly to double the necessary expenditures of the Dairy and Food Department as it was at that time being conducted. The result has demonstrated that Governor McGovern's estimate of saving to the people of the state by the enactment and effective enforcement of law, of many million dollars each year was, no exaggeration but that his prophecy in that respect has been fulfilled.

It has been shown, that in his message to the legislature of 1915, Governor Philipp threatened elimination of all useless commissions and the consolidation (creeping paralysis) of others to effect a lessening of the number of employes and reduction of expense. Nevertheless, during the six eventful years of his administration, the threatened messenger of elimination or consolidation passed by the Dairy and Food Weights and Measures Department only to sanction in the later years expansion in scope, increase in membership, and increased expenditures, its life not only spared but protected and nurtured, due not to the blood of any lamb sprinkled upon its door posts, but

to the manifest necessities for its prolonged life and imperatively needed services in fulfillment of the objects for which it was originally established and has been maintained.

It has been shown, that in his administration, Governor Blaine has given approval to the continued general appropriation of that of 1921 as consistent with his message recommendations for efficient and economical administration.

This is the briefly summarized record of the expressed judgment of each of the long line of nine governors of Wisconsin, the spokesmen of the people of Wisconsin, chosen by the people of the state, extending over a period of 36 years, more than one-third of a century, and all save one concurring in the judgment, that conditions exist of such a character beyond the control of the individual, that require the maintenance at public expense of the Dairy and Food and Weights and Measures department as a profitable investment for the necessary protection of the public, a department that concerns and ministers to every man, woman and child in the state. I know of no safer or more trustworthy or convincing judgment as to the wisdom of public expenditures for the maintenance of the Dairy and Food and Weights and Measures Department.

The wisdom or unwisdom of expenditure, either in greater or less degree, can be wisely and safely determined only in comparison with the returns or savings from the expenditures, bearing in mind always, that true and safe economy must avoid prodigality upon the one hand and parsimony on the other. Conceding that the character of the services rendered by the Dairy and Food and Weights and Measures department is not such that it can, like matter and force, be measured with mathematical precision, nevertheless calculations and approximate estimates can be made by those thoroughly familiar with its functioning and with the evils to be met and overcome in the public interest. Calculations and estimates of such a character were made by me in a report to the State Board of Public Affairs in response to a requirement from me by that board in 1911 and published in the biennial report of the Commissioner for 1911-1912 on pages 7-30. From similar calculations and estimates made by myself under more recent conditions, with an experience of nearly seventeen years as Dairy and Food Commissioner, and with Mr. Klueter, Chief Chemist, for nineteen years connected with the work of the chemical laboratory of this department and Mr. George Warner, Chief Inspector of Weights and Measures, for fourteen years engaged in the Weights and Measures work of this department, we are of the unanimous opinion carefully and deliberately formed, that the saving effected annually to the people of Wisconsin by the functioning and activities of the State Dairy and Food and Weights and Measures Department is in excess of an amount equal to all the taxes collected from the people of Wisconsin exclusively for state government as that amount is stated in a report of the State Tax Commission on page 93 of the Blue Book for 1923.

Curtaiment of expenditures in the administration of this department, would in my opinion, mean corresponding curtaiment in service and savings to the people.

Your third request is as follows: "A detailed statement upon the position and activities in your department which duplicate, overlap or are closely related to the work done by any other state department or by some Federal or local agency, including a mention of all cooperative agreements relating to such work."

I am not aware of any legal function of the Dairy and Food and Weights and Measure department which duplicate or overlap the legal functions of any other state department or those of any Federal or local agency; nor have I any cooperative agreements relating to the same.

Your fourth question is the following: "An expression of your opinion as to the possibilities for the introduction of greater economies and the securing of the most effective result from state expenditures, particularly with reference to your own department."

It would be too much to say that any department of government ever reaches a point of perfection where no higher degree of economy in administration is possible. A high degree of efficiency and economy is an end continually being sought by this department.

If by your fourth question it is intended to ask if the Dairy and Food and Weights and Measures Department can be conducted on its present plane of high efficiency and making the same enormous saving to the people of the state, with a reduced appropriation by the legislature, with the general surrounding conditions unchanged, my answer is, no. A lessened appropriation under existing conditions would mean a lessening of efficiency in many lines with the result of lessened economy. There has been more or less of talk by some who have only the most superficial knowledge or no knowledge at all of the actual working and conditions of this department, that the work of all kinds of inspectors, that is, of Weights and Measures and Cheese Factory and Creamery and Dairy and Food can all be done by one inspector. In other words make each inspector in this department a Jack of all trades. The result would be, he would be a Master of None. This subject of the functioning of the different inspectors of this department is discussed in the biennial report of the Dairy and Food Commissioner for 1923-1924. See pages 13, 36, 52, 59, 228, and 250.

Respectfully submitted,

J. Q. EMERY,

*Dairy and Food Commissioner,
Ex Officio, State Superintendent,
Weights and Measures.*

August 31, 1925.

HONORABLE CLINTON G. PRICE, *Secretary,*
Interim Legislative Committee,
Administration and Taxation, Room 211, N. W.
State Capitol, Madison, Wisconsin

Dear Sir:

Further responding to your second request of August 10, 1925, namely, "An explanation of the factors which, in your opinion, account for the increase or decrease of expenditures in the Department since 1915, with any data which supports your conclusion," it seems fitting to call attention to the advance in the price level, or in other words, in the reduced purchasing power of the dollar from 1915 to 1925. I quote the following from the Chairman of the Wisconsin Tax Commission on page 125, Wisconsin Blue Book of 1925: "Numerous reports of Federal Bureaus and Economic Societies show that the present price level is from 60% to 65% higher than it was in 1914." Assuming the approximate correctness of this statement, it goes without saying that what a dollar would have purchased in 1915, would require varying amounts for its purchase from \$2.47 at the time of the peak of prices in 1920 to \$1.60 in 1925; hence, performing the same volume and quality of work for the period 1920 to 1925, by the Dairy and Food Department, would require corresponding increases in price over that of 1915; a corresponding remark is applicable to the period from 1915 to 1920.

To recapitulate: The more notable factors accounting for the increase in the expenditures of the Dairy and Food and Weights and Measures Department since 1915, are decreased purchasing power of the dollar since that date, necessitating increases in salaries and in expenditures for necessary equipment; in the increasing number of establishments where services are to be rendered and in the increasing complexity of the character of the services to be rendered; in the

increased volume of duties or services to the public which have been added by the legislature since 1915, due to the demands of the public for that increase of service. These public demands expressing themselves in legislative acts are in keeping with the universal order. The body politic of Wisconsin is alive, and everywhere life means growth. "Life is dynamic not static. Life is ever moving forward never standing still." The Dairy and Food and Weights and Measures Department has been a live agency in the service of the public and hence has itself had needs.

Also, further response to your fourth request, namely, "An expression of your opinion as to the possibilities for the introducing of greater economies and the securing of the most effective results from state expenditures, particularly with reference to your own department," giving a more detailed statement of the number, classification and distinctive work of the inspectors of this department seems fitting, as disclosing the efficiency and economy of the organization and functioning of the Dairy and Food and Weights and Measures Department.

Summary of Positions in the State Dairy and Food and Weights and Measures Department Grouped According to the Nature of the Work Performed

I. Twelve creamery, cheese factory and dairy inspectors, experts in the work indicated by their title are assigned to districts wherein each resides and does the requisite inspectional, educational and prosecutorial work inclusive of creameries, cheese factories, farm dairies, condenseries, receiving stations, city milk supplies, aggregating 189,000 in number. They also do inspectional work incident to granting of licenses to butter makers, cheese makers, operators of creameries, cheese factories, condenseries and receiving stations, aggregating 7,000 in number. They further act as State sealers of weights and measures in creameries, cheese factories, receiving stations and condenseries not located in cities and villages, and respond to the numerous complaints.

II. Five food inspectors with headquarters in assigned districts wherein each does requisite inspectional, educational and prosecutorial work extending to all places where foods are manufactured, for sale, offered or exposed for sale or sold, including bakeries, confectioneries, cold storage warehouses, bottlers of soda water beverages, canning factories, groceries, meat markets, drug stores, aggregating 15,000 in number; inspectional work at drug stores, hardware stores, and other places where linseed oil, linseed oil compounds, white lead, zinc oxide and turpentine are sold. They also do the inspectional work necessary to the licensing of cold storage warehouses, bakeries and confectioneries, bottling plants and canneries. They do inspectional work in the enforcement of the trading stamp law which embraces nearly every line of business; they also respond to numerous complaints.

III. There are eight State sealers of weights and measures located in eight separate districts that comprise all the territory of the State outside of cities having a population of 5,000 or more, each of whom is specially trained and fully equipped for doing in his territory all kinds of weights and measures work and actually does all of this work in his territory embracing all the different classes of weighing and measuring devices. The services of State sealers of weights and measures embrace 15,000 establishments and not less than 135,000 separate pieces of weights and measures appliances. They also do follow up work enforcing other terms of the weights and measures law, do sanitary inspection in places where food is manufactured or offered for sale in villages off the railroads and aid in the enforcement of the trading stamp law and respond to numerous complaints.

IV. The assistant commissioner and chief chemist does office and administrative work as assistant commissioner and as chief chemist directs the activities of the laboratory and coordinates the work of food inspectors, his services being rendered at the office and laboratory, except a considerable amount of court work where he acts as expert witness, and a little field or inspectional work of a highly technical character becomes necessary at times. He has general supervision of the automobiles used in the department.

Four assistant chemists do analytical work in the laboratory and serve as witnesses in court cases; and there is a consulting chemist, a University Professor.

V. The duties of the chief of the butter division, a butter expert, of the chief of the cheese division, a cheese expert, and of the chief inspector of weights and measures are the duties of experts in their respective fields. As field men, their services are in aid of the commissioner, and coordinately supervision, coordination, standardization and aiding the creamery, cheese factory and dairy inspectors in solving their unusual problems and complexities and in general aid in the solution of the unusual difficulties and complexities arising in their respective fields. A smaller portion of their time is devoted to office work.

The chief inspector of weights and measures is the chief assistant of the Dairy and Food Commissioner as Ex officio, State Superintendent of Weights and Measures in the execution of that supervisory function throughout the state inclusive of cities having sealers; also in the administration of the trading stamp law.

VI. For office work, there is a secretary to the commissioner, three stenographers and four clerks; also a stenographer for the laboratory. Their functions are those usual to the positions designated.

Further to clarify the scope and character of the activities of the three classes of inspectors, I am submitting herewith reports from one of each of the three classes of inspectors of a typical day's work actually performed.

REPORT OF WORK PERFORMED ON JUNE 25, 1924

By A. J. ROYCRAFT,
Cheese Factory, Creamery and Dairy Inspector,
Dairy and Food Department

Started from ———, where the night was spent, at about 7:00 o'clock A. M. Traveled by auto nine miles to the ——— Creamery for regular inspection, where one hour was spent making inspections of plant, apparatus, etc., and talking with maker and helper on things related to the work.

The next inspection was made at the ——— Creamery, a distance of about twelve miles located at ———. Inspection included the building, apparatus and utensils, ice box or butter cooler. The ice box was found to be quite damp due to improper ventilation and the matter of providing ventilation was discussed with the owner. It was pointed out to the owner that in this manner he could obtain a dry refrigerator. During the inspection it was possible to inspect the cream cans of patrons arriving during the time of inspection. To have inspected the cans of all of the patrons might have required remaining at this place for the day for that purpose alone. About one hour, or slightly more, was required for the inspection of this plant.

The next inspection was made at a receiving station in a country store located at ———. The inspection included an examination of the scales, weights and other appliances used in testing cream, and the room in which the receiving station is operated. The cream test scales and weights were found to be unclean and for that reason were not working properly. It was also found that this receiving station was operating without a permit or a license contrary to law. All the conditions held to be in violation of law were talked over with the agent and the requirements of the law explained. About half an hour was required for this inspection.

The next inspection was of a receiving station located at ———. The inspection included an examination of the room, apparatus, including cream test scales and other equipment. During this inspection such cream cans as were there and those arriving during inspection were examined. It was also learned that this receiving station was being operated by the ——— company without a permit or license, contrary to law. Various phases of the work pertaining to the operation of a receiving station were discussed with the agent.

Following this inspection, one-half hour was taken off for dinner.

The first inspection after dinner was of another receiving station also located at ———. Inspection embraced examination of the room, apparatus, including the cream test scales, test bottles and other appliances used for testing cream. While the inspection was being made, a farmer delivered cream, affording an opportunity of observing how cream was weighed, sampled and tested by the agent. It was noted that the agent in testing cream was using an illegal cream bottle, and that he was not properly operating the cream tester in that it was allowed to run for a period of only two and one-half minutes to three minutes of the required five minutes. It was suggested to the operator that he make a practice of running the centrifuge the required time to insure a proper separation of fat and proper test. The inspection of this receiving station required about one-half hour.

The next inspection was of the ——— creamery and included an examination of the building, apparatus, utensils and the butter. The building was found to be getting in poor condition, the floors and walls were in very poor condition. Notwithstanding the poor condition of the creamery, it was kept in a very clean and sanitary condition. Matters concerning creamery were discussed with the maker who offered the suggestion that a new building was needed. This inspection required from an hour to an hour and a half.

The next creamery inspected, a few miles away, was new and modern. The inspection included the building, apparatus and the butter on hand. Discussed with the maker quality of his butter and things relating thereto. The inspection of this plant required about one hour, after which drove to ——— and registered at the hotel, it then being after five o'clock.

After registering, matters pertaining to reports of the day's work were written up.

REPORT OF WORK PERFORMED ON SEPTEMBER 26, 1923

By J. M. KELLIHER

Food Inspector for the Dairy and Food Department

Arriving at ——— from ——— the evening of September 25, 1923, inspection work was started at 8:00 o'clock on the morning of September 26.

The first inspection was made at a grocery store located at ———, operated by ———. An inspection was made of the bins containing cereals and dried fruits, of the refrigerator and store room, all of which were found to be in a sanitary condition. Next an examination was made of the articles of food in package form on the shelves to determine if any misbranded or adulterated foods were being offered for sale. None were found. The sanitary conditions in this store in general, as well as those specifically mentioned, were in compliance with the law. ——— was questioned in regard to the use of coupons and trading stamps. On a previous inspection it was found that he was giving coupons, in connection with the sale of merchandise, which coupons were held to be in violation of the trading stamp law. His statement that this practice had been discontinued convinced the inspector that the law had been complied with since his previous visit.

The next inspection that morning was made at a meat market located at ——— and operated by ———. An examination of the refrigerator and its contents as well as the equipment in the shop, including blocks, saws, knives, cleavers, and the back room and the sales room was made. No conditions were found that could be held to be in violation of law.

The next inspection that morning was made at the confectionery store at ——— operated by ———. A license being required, it was first determined whether or not the firm had a license properly displayed. Finding the license, the number of the same was noted on the report. An examination of the walls, ceiling, screens, outside door, slabs and the tools and utensils used in the candy kitchen disclosed that they were in a clean and sanitary condition. An inspection of the basement, used as a store room for shelled nuts and other ingredients used in the manufacture of candy, showed the same to be in a clean and sanitary condition and the stock therein arranged in an orderly manner. All foods stored such as shelled nuts, sugar, flavorings and other ingredients used in the manufacture of candy were found to be securely covered and protected. An examination of the soda fountain and fountain equipment in the retail store disclosed them to be in a clean and sanitary condition and in compliance with law. The candy in package form on the cases and shelves was examined to determine if any were misbranded. No misbranded articles of food were found. In conversation with the proprietors occasion was taken to comment upon certain creditable improvements and changes which had been made as a result of suggestions made for changes and improvements on a previous inspection.

The next inspection that morning was of the meat market located at ——— operated by ———. The refrigerator and meat contained therein were inspected and the refrigerator was found to be in a clean and sanitary condition and all meats appeared to be wholesome and fit for food. An examination of the back room disclosed the fact that it was used for general purposes incident to the operation of a meat market including the manufacture of sausage. This room was found to be a large room and not entirely suitable for the purposes used. The floor of the room was dirty and the room was littered up with packing boxes and debris. The floor had rotted away around the drain from the sink and it appeared as though rodents may have been using this opening as an entrance to the room. The manager of the market could not be located so a copy of my report was left with ———, the cashier, who was in charge. The conditions found not to be in compliance with law were enumerated and the importance of correcting these conditions as soon as possible was stressed. A copy of the report was left with the person in charge.

It being noon, time was taken for lunch.

The first inspection of the afternoon, started at 1:30, was of the meat market located at ——— operated by ———. Inspection of the blocks, knives, cleavers, saws, brushes, scrapers and other utensils used in this market showed them to be in a clean and sanitary condition. In the refrigerator the bars and hooks showed evidence of neglect and were in a dirty condition, there being an accumulation on them due to improper care in cleaning. The walls of the refrigerator were found to be spattered with blood. The sausage room was in need of a thorough cleaning. The very foul odor in the back room adjoining the sausage room was found to be caused by several barrels of old bones. When ——— attention was called to the source of this odor he explained that the drayman had failed to haul these barrels away, but promised that they would be disposed of at once. When the conditions found in the refrigerator and the sausage room were taken up with him he agreed that the refrigerator and sausage room were badly in need of a thorough cleaning and promised to have it done as quickly as possible. At this market cold storage eggs were found on sale without the proper placard being displayed as is required by the cold storage law. ——— admitted and the marks on the egg cases showed the eggs to be cold storage goods. During my inspection a customer purchasing eggs inquired whether the same were fresh but was informed that they were not fresh, but were cold storage eggs. It appeared therefore that they were not being sold as and for fresh eggs. The requirements of the cold storage law pertaining to the sale of cold storage goods at retail were explained to the proprietor who proceeded immediately to prepare and place a proper cold storage sign on the goods.

Having completed my work at ——— for the time being and driving from ——— to ———, arriving at 3:30 P. M., my first inspection was made at the confectionery located at ——— operated by ———. This establishment had been recently remodeled for use as a confectionery and store and was inspected with a view of determining

whether or not it was suitably constructed and properly equipped, had sufficient ventilation, light and the required toilet facilities to entitle the operator to be licensed to operate a confectionery. The inspection disclosed that the walls, ceilings, floors, slabs and other equipment were in a clean and sanitary condition. In the store an examination of the soda fountain and its equipment was made and all were found in a clean and sanitary condition. The candy on sale in package form was examined to see whether or not any misbranded articles of food were being offered for sale. None were found. The sanitary conditions of the confectionery as well as the room and its equipment were found to be in compliance with law and Mr. ———, having fulfilled the requirement of filing his properly executed application with the Dairy and Food Commissioner, recommendation was made on the report that a license be granted.

The next inspection of the afternoon was made at the grocery and meat market of ——— operated at ———. The general condition of this store was found to be one of disorder. The refrigerator was badly smeared up with lard and was otherwise in need of a thorough cleaning. In front of the store onions were displayed in ordinary baskets and not elevated to a proper height from the walk. ——— in charge of the store apparently understood and talked very little English. With difficulty, and by means of signs, it was finally possible to get her to understand that the conditions enumerated and found in her store were unsanitary and contrary to law. Partly by the use of signs and otherwise, she indicated that the conditions complained of would be corrected.

The next inspection of the afternoon was made at a bakery located at ——— and operated by ———. The walls, floor, ceiling, equipment and utensils were found to be clean and sanitary. There was a very bad odor in the toilet room caused partly by defective plumbing and partly by insufficient ventilation. This condition was pointed out to the proprietor and suggestions made that the plumbing be repaired at once and changes affording sufficient ventilation be provided. This ——— readily agreed to do. Several loaves of bread were weighed with a view to determining the weight of bread manufactured and sold; several loaves of bread of the average weight of two and one-half pounds were found. The law relating to the sale of bread in loaves was explained to ——— who readily agreed to discontinue the manufacture of loaves of bread of illegal weight.

The day's inspection work was completed about 5:30 P. M.

REPORT OF WORK PERFORMED ON JUNE 26, 1924

By GEORGE GILMAN

State Sealer of Weights and Measures, Dairy and Food and Weights and Measures Department.

Starting from ——— at 7:30 in the morning drove to the inland town of ——— and inspected the weighing and measuring devices and weights and measures in all of the places of business. Seven scales

with capacities of from one pound to one ton, ten weights, five pumps used for measuring gasoline and oil, thirteen liquid measures were tested and sealed. One liquid measure was found incorrect and was condemned. Two cloth measuring devices were tested and sealed. In addition two sanitary inspections were made in the grocery stores in the town.

Drove to ———, another inland town, arriving at noon.

After dinner all of the business places, eleven in number, were visited in which the following inspections were made: Twenty-eight scales with capacities from one ounce to four tons were tested, twenty-seven of which were sealed, one being condemned, three were adjusted; eighty-five weights, seventy-five of which were sealed, ten condemned and five adjusted; fifteen liquid measures; eight pumps used for the sale of gasoline and oil and four linear measures were inspected and sealed or condemned. Six inspections of the sanitary conditions in four grocery stores, one candy store and one meat market were made.

After completing the inspection work in this town, drove to ———, arriving there about 7:00 P. M. for the night.

The specially built and equipped State truck was used in doing this work. During the day I visited sixteen places, tested one hundred seventy-eight pieces of equipment, of which one hundred sixty-six were sealed and twelve condemned. I also made three adjustments on scales and five adjustments on weights, and traveled seventeen miles. In addition I made sanitary inspections in all of the grocery stores, meat markets and candy stores in the two inland towns visited.

It cannot have escaped observation that the citations of sections of the Wisconsin Statutes prescribing the duties of the Dairy and Food Commissioner and ex officio, state superintendent of weights and measures disclose numerous and widely differing duties. This fact is recognized by the organization of the department as hereinbefore very briefly outlined. Well educated and trained and highly skilled chemists are necessarily employed to do the work in the chemical laboratory, rather than ordinary laborers. Likewise, well trained and skilled stenographers and clerks and others skilled in special office duties, rather than hodcarriers, are employed to perform office duties. In other words, recognition has been given in these particulars to the well established economic principle, that a division of labor to a certain degree is indispensable to efficiency and economy. For like reasons and for securing efficiency and effecting economy, a certain limited amount of division of labor in field work or inspection service is essential.

In any undertaking, the paramount question is, what is the object or end sought? The answer to that question in its application to the services of the State Dairy and Food and Weights and Measures Department is SAVINGS OR BENEFITS TO THE PUBLIC. I have hereinbefore given an expression of my well considered opinion as to savings annually effected to the people of Wisconsin by the services of this department. The nature of the service is such, that EFFICIENCY of service is fundamentally essential to effecting savings or benefits to the public.

It will be observed that in the field work or inspection service, there are three comprehensive groups, in each of which the services are not limited merely to one line of work, but embrace quite a large variety, yet in each there is one outstanding or paramount function,

requiring for its efficient performance, special training and technical skill of a high order, and grouped with each are other functions of less exacting nature as to special training and technical skill.

In the creamery, cheese factory, and dairy inspection service, if efficient and worthy service is to be rendered, the inspector must be either a technically trained butter maker or cheese maker of large and successful experience. One limited phase of the functioning of the Dairy Department is PROMOTIVE in its nature, largely because of and in consequence of which, is the present stupendous dairy industry of Wisconsin. Lack of technical skill and experience on the part of inspectors in this phase of service, would be little less than valueless. It would not be efficient and PROMOTIVE. It would be mere JOBBERY.

That the wide scope, variety and technical character of each of these respective fields and groups of inspectors, and the impracticability of having all these services efficiently rendered by one person, may be more clearly visualized, I am submitting more detailed information concerning them:

I. Cheese Factory, Creamery and Dairy Inspectors

Inspections, sanitary and otherwise, including written reports of each, of cheese factories, creameries, condenseries, receiving stations, city and village milk supplies, farm dairies, investigations in numerous cases of complaints of unlawful practices in nearly all phases of the dairy industry, such as overreading the Babcock test, adulteration of milk or cream, adulteration of butter, adulteration of cheese, false weights and measures, etc., etc., in the 2504 Wisconsin cheese factories, 611 butter factories, 67 condenseries, 815 receiving stations, 180,000 farm dairies where milk or cream is disposed of for public use, and in 450 city and incorporated village milk supplies, also the testing of weights and measures at cheese factories, creameries and receiving stations that are located in the country.

The particular kind and amount of inspection made in each instance is dependent upon the necessities and conditions in the particular case. At the creamery, cheese factory or condenser, the conditions are to be carefully examined. Much of the time, the inspector must be at the factory early in the morning before patrons arrive so that an inspection may be made of the work of the man at the intake who receives the milk or cream as well as the milk or cream received and the condition of the cans containing the same as to whether or not they are clean, free from rust, and whether or not they have open seams or are otherwise insanitary. Making of a sediment test may be required to determine the quantity of visible dirt or filth. The method of taking the samples of milk or cream for testing and how the composite samples are cared for is scrutinized. Careful observation is necessary as to whether or not the man who takes in the milk or cream receives any insanitary or otherwise unlawful article and if any insanitary or otherwise unlawful milk or cream is offered by the patron and accepted by the creameryman or factory man, attention of both alike must be called to such unlawful practice and befitting action taken. When necessary, the patron is instructed as to the proper way of washing and caring for his cans and the proper method of caring for his milk or cream. In necessary cases, meetings of the patrons at the factory may be called where Babcock tests for butter fat, lactometer tests for watering or skimming, the Methylene blue test indicating the probable bacterial condition of the milk, the Wisconsin curd test to determine the character of the milk of each patron as to its cleanliness or kind of care received. Sediment tests to determine quantity of visible filth are made and results exhibited and interpreted.

The weigh cans, pipes, pumps, churns, vats, vat gates and every-

thing connected with the factory are inspected to ascertain if they kept clean and in good sanitary condition. The same is applicable as to the floors and walls as well as to the factory premises. In his inspection of the surrounding premises the inspector gives especial attention to the drainage as affecting the sanitary conditions of the factory and takes befitting action. The sediment test, the Methylene blue test, the Wisconsin curd test, the Babcock test, give the cue as to what patrons, if any, need his inspection at the barns and such needed inspection is given to the extent possible. If he finds evidence of adulteration in milk delivered at the factory, he prepares, seals and submits for chemical analysis a sample of such suspected milk. He also collects corresponding herd samples of milk at the farms, witnessing the milking, which are submitted for chemical analysis. Reports of conditions found are made and forwarded to the office of the Dairy and Food Commissioner, more particularly as to unlawful conditions and conditions affecting the granting of licenses. In addition to the reports showing sanitary conditions and the results of the various tests employed, the inspector ascertains and reports whether the operator has the necessary permit or license to operate the factory and if license has been granted whether or not renewal of license as required by law has been made. There is like procedure as to the cheese maker's license. The nature of the work of the inspector at receiving stations and in village or city milk inspection, including sources of supply, is of a similar nature to that hereinbefore outlined for cheese factories, creameries, condenseries and farm dairies. In prosecutions arising from the result of his inspectional work he, as complaining witness, gives expert testimony as pertaining to sanitation in a factory and as pertaining to milk production.

Each of these inspectors is provided with a Ford coupe for personal transportation and for carrying necessary equipment. The inspection of cheese factories, creameries, receiving stations, condenseries and farm dairies are performed chiefly in the months of April to November, inclusive, the months during which the great bulk of their operations occur. As this work is located chiefly in the country, auto transportation is employed as being the most efficient and economical. However the administration of the laws pertaining to the licensing of cheese makers, butter makers and operators of cheese factories, butter factories, condenseries and receiving stations, calls for the possible visitation of these establishments during any month of the year. By the use of autos no time is lost in going from place to place through waiting for trains.

Inspection of the city and village milk supplies is done chiefly in the winter months when railroad transportation is substituted for auto transportation. The cheese factory, creamery and dairy inspectors also, during the winter season, aid the food inspectors in the enforcement of the oleomargarine law as that is the season when the great bulk of oleomargarine sales occur. Thus it will be observed that this important work of city and village milk inspection is limited largely to the winter months owing to the great volume of work required of the cheese factory, creamery and dairy inspectors during the other months of the year.

II. Food Inspectors

Food inspection deals with all places where food is produced for sale to the public or sold. It is not confined to the ingredients of food, but extends to conditions under which food is manufactured and sold and which may affect its purity and wholesomeness. It also embraces the question of proper labeling, deals with misbranding and the sale of articles for other than what they really are. Some of the industries affected are required by law to obtain licenses while others are not. While certain fundamentals and essentials affect them all,

each industry has its own special problem with which food inspection must deal. In the course of the regular inspection work, many conditions are found which need correction. They may be such as are unlawful and directly insanitary, or others that merely tend to create situations where food may be contaminated. Another group consists of places where specific requirements of law are not at all or but insufficiently complied with. Inspectors give suggestive instruction as to what is necessary to be done in order to comply with the law in some places visited; in others what is called for to avoid insanitary conditions; in still others suggest preventive measures. Often inspectors have to do with objectionable drainages and bad habits of long standing. Instruction covers a wide range from location of premises and details of construction to conditions and certain habits of persons employed. Food inspectors must be familiar with the necessary processes incident to each of the numerous lines of industry in which the law requires inspection, namely:

(1) To inspect any article of food, drink, condiment or drug made or offered for sale within this state, which he may suspect or have reason to believe to be impure, unhealthful, misbranded, adulterated or counterfeit and to prosecute any person, firm or corporation engaged in the manufacture or sale, offering or exposing for sale or having in possession with intent to sell of any adulterated, misbranded or counterfeit article or articles of food or drink or condiment or drug. See Section 98.02, 4600 and 4601 Stats.

(2) To make the necessary inspections for the enforcement of the law relating to the licensing of bakeries and confectioneries. See Sections 98.16 to 98.30 Stats.

(3) To make the necessary inspections for the enforcement of the law relating to the licensing of cold storage warehouses. See Sections 111.01 to 111.14.

(4) To make the necessary inspections for the enforcement of the law relating to the licensing of manufacturers and bottlers of soda water beverages. See Section 98.12 Stats.

(5) To make the necessary inspections for the enforcement of the law relating to the licensing of canning factories. See Section 98.06 Stats.

(6) To assist in the enforcement of the law relating to the manufacture and sale of standard loaves of bread. See Section 125.21.

(7) To make the necessary inspections for the enforcement of the special law relating to the sale and labeling of linseed oil, linseed oil compounds, lead, zinc oxide and turpentine. See Section 98.31 Stats.

(8) To aid in the inspections necessary to the enforcement of the trading stamp law, namely Section 134.01.

(9) To institute prosecutions and serve as witnesses in cases arising under the foregoing statutes.

(10) To make investigations of special complaints.

(11) To make written reports to the Dairy and Food Commissioner of results of inspections, more particularly specifying unlawful or unsatisfactory conditions found.

To require detailed written reports concerning all conditions that are found lawful and otherwise satisfactory is not called for, as the correction of unlawful conditions is the objective in the work of the department. It is to stress and correct these conditions that reports are required. The activities of food inspectors extend to all places where foods or drugs are manufactured for sale, offered or exposed for sale or sold, including 1170 licensed bakeries, 564 licensed confectioneries, 48 licensed cold storage warehouses, 241 licensed bottling factories, 176 licensed canning factories and approximately 6,000 groceries, 4,000 meat markets and 3,000 drug stores.

Transportation is in part by auto and in part by railway, dependent upon density of population, season of the year and character of work to be performed.

III. State Sealers of Weights and Measures

Very briefly stated, the principal duties of the state sealer of weights and measures are to inspect and test all commercial weighing and measuring apparatus in use in all territory except cities having a population of more than 5,000 and to reweigh or remeasure commodities put up for sale or sold. The state cheese factory and creamery inspectors test scales in cheese factories, creameries and receiving stations located in the county.

The law makes it a duty of state sealers of weights and measures to inspect, test, try, and ascertain if they are correct all weights, scales, beams, measures of every kind, instruments or mechanical devices for measurement, and tools, appliances or accessories connected with any or all such instruments or measurements employed in determining the size, quantity, extent, area, or measurement of commodities, things, produce, articles for distribution or consumption offered or submitted for sale, hire or award; and make it a misdemeanor to use any weighing or measuring device in the buying or selling of any commodity or thing which had not been sealed by a state sealer of weights and measures within one year.

State sealers must be conversant with the great variety of scales and weights, of measures and measuring devices, used in factory, mill, and store, and they must be field trained before being assigned to the responsibilities and technical duties prescribed by law. Many patents have been taken out by manufacturers within the past twenty years on types of scales among which may be enumerated a great variety of computing scales used by grocers and at meat markets, of automatic scales used in weighing flour, grain and coal, of dial attachments to platform scales for rapid weighing in condenseries and in freight and express offices. These scales are a complicated series of levers, springs, spindles, racks and pinions, pendulums, dash-pots, bearings and pivots, a defect in any one of which or in any part of which will cause an error in weighing. To be able to locate errors, the state sealer must be familiar with scale construction. The state sealer must also have a knowledge of the durability, tensile strength and hardness of materials used in scale construction. Are the bearings made of cast iron, tempered steel, or chilled iron? Are the levers of sufficient weight or properly trussed to withstand the maximum load placed on the scale? The state sealer must be trained in these matters.

Measuring devices are now replacing the quart and gallon measure for kerosene and gasoline, syrups and lubricating oils. Properly to inspect and ascertain defects in such pumps and measuring tanks requires technical knowledge and training. The testing of the delicate balances and weights in jewelry stores, creameries, and drug stores requires men skilled in the use of scales that record milligrams and grains in the place of pounds and tons. The testing of glass graduates in drug stores and of Babcock milk and cream test bottles used in creameries and cheese factories, requires skill in the use of minims and cubic centimeters in place of the gill and the gallon. The state sealer of weights and measures to perform his duties efficiently, must be familiar with both metric and English units of weights, and measures, with the mathematical principles in ratio, and the laws of physics underlying levers and springs, have some knowledge of mechanics and a knowledge of the requirements of weights and measures laws.

The work required of a state sealer of weights and measures comprises two kinds or classes, namely, light inspection and heavy inspection. The light inspection work consists in inspecting and testing scales having a weighing range from 1/10 grain to about 100 pounds capacity. These scales are found in drug stores, jewelry stores, groceries, meat markets, etc. This work also includes the in-

spection and testing of measures of various kinds, such as linear, used in dry goods stores, liquid used in various establishments, and measuring pumps. For the reason, in part, that this work can be done during the inclement weather of December, January, February, March and April, when it is impracticable for much of the heavy inspection work to be done, the months above specified are chosen for the doing of this light inspection work. The heavy inspection work consists in inspecting and testing large capacity scales varying from 500 pounds to 15 tons capacity. This type of scale is found in stock yards, in coal yards, for public weighing, in elevators and other similar places. The testing of gasoline pumps is done in connection with this line of work, as it is necessary for efficient testing of these pumps to use field standards of one and five gallon capacity respectively and the auto truck furnishes the only practicable means of transporting these standard measures. The state has eight Ford one ton trucks with bodies especially constructed to adapt them to this service of carrying apparatus weighing 1,000 pounds of standard test weights and the other appliances necessary for testing wagon, hopper and other large capacity scales and necessary equipment for the testing of measuring pumps for gasoline and other liquids.

A sealer of weights and measures necessarily changes his line of thought and effort almost hourly in the testing of nearly every conceivable kind of apparatus, among which may be mentioned scales as follows: wagon, stock, coal, hopper, dormant, portable-platform, counter, suspension, recording, counting; also apothecary, weighing in scruples and drams; jewelry, weighing in pennyweight and grains; metric, weighing in millograms and killos; diamond scales in which a variation of $1/30$ of a grain would equal four dollars in the value in the weight of a diamond; also some of the weights accompanying this scale must be weighed upon a glass enclosed balance; computing scales that not only indicate the weight of the commodity, but also the value of that commodity at a great number of different prices per pound, all computed to the fractional part of a cent; liquid measuring devices such as automatic gasoline pumps, automatic kerosene pumps, lubricating oil dispensers, grease guns, glass jars, swing spout measures, patented devices for rapidly gauging the quantity of oil, as well as numerous kinds of gallon, pint and quart metal measures; in addition a great many so-called types of master buckets, pails, fillers, etc.; linear measures from the old fashioned foot and two-foot pocket rules to the complex devices used for measuring, computing and recording the quantity and price of yardage goods; various kinds of counter tacks; instruments capable of measuring the thickness of the human hair; instruments for measuring the thickness of plate iron and steel and the diameter of wire.

After the State Department was organized in 1911, rapid progress was made in developing a system for testing the smaller weights and measures. A portable case containing equipment for testing counter and computing scales and liquid and linear measures was designed. This case weighs about 40 pounds when fully loaded and can be readily carried by the state sealers. This case contains appliances absolutely necessary for the work of the state sealer of weights and measures.

The next great problem was how to transport at least 1,000 pounds of test weights to be used in testing heavy capacity scales. It is apparent to every state sealer that 50 pound weights could not be shipped without being in some kind of box or crate to protect them; otherwise they could soon get chipped and might vary from the standard an appreciable amount. Various experiments were devised and tried for this purpose. This experiment proved so successful that now a truck of this kind is provided for each state sealer of weights and measures. This truck, a picture of which accompanies

this report is not only a means of transporting the necessary weights and other equipment for weights and measures inspection, but is itself an appliance for the testing of platform and other large scales. Apparently there is the misapprehension on the part of some people, that there are special state sealers for *each class of apparatus*. If such people would familiarize themselves with the work of the weights and measures department, such misapprehension would be quickly dispelled. The state sealers are all men capable of testing all kinds of apparatus required by law and actually do the testing of all kinds.

Merely to make first inspections and tests and to seal the appliances found correct and condemn outright or condemn for repairs the various kinds of weighing or measuring devices used in trade, and not return again for reinspection, would fall far short of meeting the requirements of the weights and measures law or of being a corrective of the weights and measures evils. Follow-up or reinspection work is required to determine whether the use of condemned apparatus has been discontinued; to determine whether apparatus for needed repairs has been properly adjusted, and in case it has been so adjusted, to seal the same; to determine whether commodities are being sold in quantity less than represented; and to determine if there are any violations of the law and to cause violators of the law to be prosecuted.

The inspectors of this department are not idlers. They are industrious. They devote themselves assiduously to their duties without loafing. They put in long days, averaging probably 55 hours or more a week. They are technically trained and skilled for their respective duties. Yet, with all this, much remains undone in their respective fields. They are doing the most and best they can, directing their efforts against the most flagrant conditions. My judgment is very clear, formed as a result of no little experience, that further combination or consolidation of these groupings would result in LESS-ENED rather than INCREASED efficiency and economy. The efficient performance of the functions of either one of these groups makes very large demands for service; all that can reasonably be expected. Service in either of these fields that is not EFFICIENT cannot be ECONOMICAL.

Respectfully submitted,

J. Q. EMERY,

*Dairy and Food Commissioner,
Ex Officio, State Superintendent of
Weights and Measures.*

It will be seen that in 117 of the 132 months reported, Wisconsin farmers received at the beginning of each month a higher price per pound for butter than did the farmers of any state bordering on Wisconsin and higher than the average received by the farmers of the United States.

In only 12 of the 132 months was the price received for butter by the farmers of one other state bordering on Wisconsin equal to the price of Wisconsin butter and in only three months was the price of butter for another state higher than for Wisconsin.

To maintain this leading rank in the quality of butter in the markets of the country will itself be no small achievement. Without strenuous efforts at improvement in all phases of the butter industry we may not hope to succeed, but the high aspirations and cooperative efforts of the organized butter makers of Wisconsin offer high hope for the future Wisconsin butter industry.

AVERAGE PRICE RECEIVED FOR BUTTER BY FARMERS ON THE FIRST OF EACH MONTH

(Reproduced from Biennial Report of 1921-22)

From the Yearbooks of the U. S. Department of Agriculture.

	Jan.	Feb.	Mar.	April	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
(1910)												
Illinois.....	28	27	26	25	24	23	22	23	24	25	26	27
Michigan.....	29	28	26	26	26	24	23	23	26	27	28	28
Wisconsin.....	32	31	29	29	29	27	27	27	28	29	29	30
Minnesota.....	31	29	28	27	27	26	25	26	27	28	28	29
Iowa.....	30	29	28	27	26	24	24	25	26	26	27	27
United States.....	28.7	27.9	26.3	25.8	25.5	24.1	23.3	23.8	25.2	26.2	27.1	27.8
(1911)												
Illinois.....	27	22	21	22	21	19	20	22	23	23	25	27
Michigan.....	28	24	22	22	20	19	19	20	22	23	25	28
Wisconsin.....	30	27	24	24	22	21	22	23	25	25	28	31
Minnesota.....	29	24	22	23	21	20	20	22	24	24	27	30
Iowa.....	27	22	21	21	20	19	19	22	23	24	25	28
United States.....	27.8	24.1	22.7	22.6	21.4	20.3	20.4	21.7	23.1	23.8	25.2	27.4
(1912)												
Illinois.....	27	28	26	25	25	24	24	23	24	26	26	28
Michigan.....	30	31	28	27	27	25	23	23	24	25	27	29
Wisconsin.....	33	34	28	28	29	26	25	25	26	27	28	31
Minnesota.....	31	32	29	27	27	27	24	24	25	26	28	30
Iowa.....	29	30	27	26	26	25	24	24	24	25	27	29
United States.....	28.1	29.0	27.2	26.1	26.0	24.8	23.4	23.7	24.2	25.6	26.9	28.8
(1914)												
Illinois.....	28	27	27	27	26	25	25	25	26	27	27	29
Michigan.....	30	29	28	29	28	26	24	25	25	28	28	30
Wisconsin.....	32	32	32	31	30	27	27	26	27	30	30	31
Minnesota.....	31	30	30	30	29	28	25	25	26	28	29	31
Iowa.....	29	28	28	29	28	26	25	25	26	27	28	29
United States.....	28.4	27.6	27.5	27.6	27.0	25.5	24.7	24.9	25.9	27.5	28.2	29.2
(1914)												
Illinois.....	28	29	26	25	24	23	23	26	27	27	27	23
Michigan.....	30	29	28	26	25	22	22	24	26	27	28	29
Wisconsin.....	33	30	29	27	25	25	25	27	29	30	30	31
Minnesota.....	31	30	27	25	24	24	23	24	27	27	28	31
Iowa.....	29	29	25	24	24	24	24	25	26	27	27	28
United States.....	29.2	27.4	26.0	24.9	23.8	22.8	22.9	23.7	25.3	26.0	26.3	28.4

AVERAGE PRICE RECEIVED FOR BUTTER BY FARMERS ON THE FIRST OF EACH MONTH—Continued

	Jan.	Feb.	Mar.	April	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
(1915)												
Illinois.....	28	27	26	25	25	25	24	24	24	24	26	28
Michigan.....	30	29	28	26	26	24	23	23	24	24	26	27
Wisconsin.....	31	31	30	28	29	27	27	27	25	26	28	30
Minnesota.....	31	31	28	26	27	26	15	26	15	26	27	29
Iowa.....	29	29	28	26	26	25	15	24	15	25	26	27
United States.....	28.7	27.9	26.8	15.8	25.7	24.8	24.2	24.2	24.5	25.3	26.4	27.6
(1916)												
Illinois.....	28	27	27	28	27	26	26	26	28	29	30	34
Michigan.....	28	28	27	28	28	26	25	26	28	30	32	36
Wisconsin.....	33	31	31	33	32	30	28	28	30	32	35	40
Minnesota.....	30	30	29	29	31	29	28	27	29	30	33	37
Iowa.....	28	29	27	29	29	27	26	27	28	30	32	36
United States.....	28.3	27.6	27.1	27.6	27.9	26.5	15.7	26.1	27.4	29.0	31.1	34.4
(1917)												
Illinois.....	34	32	33	32	35	34	33	34	35	38	40	40
Michigan.....	36	35	15	15	37	36	33	34	35	40	42	44
Wisconsin.....	38	38	40	39	41	40	37	38	40	43	43	44
Minnesota.....	36	38	38	37	40	38	35	37	39	41	44	43
Iowa.....	35	35	36	35	38	37	34	35	37	40	43	44
United States.....	34.0	33.5	34.1	33.5	36.1	35.0	33.5	34.0	36.1	38.9	40.9	41.9
(1918)												
Illinois.....	42	44	43	39	38	37	37	38	41	48	49	53
Michigan.....	44	46	45	41	40	38	39	40	42	50	52	55
Wisconsin.....	47	49	47	43	42	41	42	44	44	52	53	58
Minnesota.....	45	45	47	41	40	40	40	41	42	52	54	53
Iowa.....	43	46	44	41	40	39	40	41	41	51	53	55
United States.....	43.1	43.7	43.4	40.7	39.9	38.6	38.2	39.7	41.4	47.2	49.7	52.7
(1919)												
Illinois.....	54	48	41	47	49	48	47	48	49	51	54	59
Michigan.....	58	51	44	50	54	50	48	50	52	54	59	63
Wisconsin.....	65	51	50	53	59	53	54	53	54	57	63	67
Minnesota.....	62	51	45	52	57	51	51	52	52	54	61	66
Iowa.....	60	51	44	49	51	52	48	51	51	54	53	63
United States.....	54.9	49.6	43.8	47.6	50.3	49.1	47.2	48.2	49.7	51.5	56.0	60.0
(1920)												
Illinois.....	59	53	53	53	55	53	52	53	54	55	53	53
Michigan.....	65	61	59	57	59	53	52	52	54	55	54	53
Wisconsin.....	67	63	60	63	63	53	57	53	53	57	57	58
Minnesota.....	67	61	59	53	62	57	51	53	51	55	56	57
Iowa.....	64	59	53	57	57	51	52	53	52	54	54	55
United States.....	61.3	57.8	55.9	53.1	57.6	53.5	51.6	52.0	52.3	51.1	54.3	54.7

RELOCATION OF THE CHEMICAL LABORATORY OF THE DAIRY AND FOOD COMMISSION AND ESTIMATED COST

Previous to 1901 the laboratory of the Dairy and Food Commission was located in rooms rented by the State outside of the Capitol. About that time it was transferred to rooms on the fourth floor of the old Capitol building where it remained until destroyed in the Capitol fire of 1904. Through the generosity of Dean Henry the new equipment was housed in various rooms of Agricultural Hall until the fall of 1905 when, by special arrangement with the Board of Regents of the University of Wisconsin, it was permanently located in the newly constructed chemistry building, where it has remained ever since. For a period of twenty-one years the University has been furnishing the Dairy and Food Commission about fourteen hundred square feet of floor space with complete desk equipment, gas, light, heat and janitor service, free of all charge. Had this been obtained by down town rental as was the practice for the first twelve years following the establishment of the office of Dairy and Food Commissioner, \$35,000 would be a low estimate for the cost of the rental and service above specified.

The University is now completing plans for the erection of a new wing to the chemistry building, funds for which were appropriated by the last legislature. For the proper grouping of the instructional divisions in the finished building, it has become necessary to relocate the laboratory of the Dairy and Food Commission and a space of twenty-one hundred square feet has been reserved for this purpose on the fourth floor of the new wing. This would provide needed expansion for the laboratory and place it in a fire-proof structure, away from all disturbances incident to the work of students near it. At present the fire hazard is a serious one and a fire would result in the destruction of valuable equipment and records as well as of samples to be used as evidence in court. In short, the removal of the laboratory to the new quarters is highly desirable in the interests of the Chemistry Department as well as the Dairy and Food Commission.

While the sum appropriated by the legislature (\$390,000.00) will probably be sufficient to erect the new wing and partially equip it, it seems, from present estimates, insufficient to include the equipment of the new Dairy and Food laboratory. A conservative estimate of the cost of this equipment, including laboratory desks, plumbing, wiring, shelves, etc., is \$10,000.00, which sum, the next legislature is urgently requested to appropriate for this purpose as an imperative necessity. It does not seem reasonable to expect the University to equip this laboratory when by so doing it would have to sacrifice equipment necessary for its own work. It is understood that the University will furnish the floor space, heat, light, gas and janitor service free of charge as heretofore.

CONVICTIONS

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1924				
July 1	Valenty Bernasy, Sobieski.....	Offering milk for sale in unsanitary utensils	Joseph E. Fisher, Oconto.....	\$25 and costs
July 2	Wm. & C. Doyle, Cobb.....	Delivering adulterated milk to a cheese factory	R. H. Harris, Mineral Point.....	\$25 and costs
July 2	A. H. Soden, Aniwa.....	Manufacture of American cheese containing more than 38% moisture	Wm. Daily, Birnamwood.....	\$25 and costs
July 7	Sheboygan Dry. Prod. Co., Sheboygan.....	Violation of sec. 134.01. Giving tickets with mdse which they redeemed for mdse.	N. J. Monohan, Green Bay.....	Fine remitted upon recommendation of district attorney and payment of costs.
July 8	Mat Levenich, R. 1, Sherwood.....	Offered milk for sale containing less than 8.5% of solids not fat.	John P. Hume, Chilton.....	\$25 and costs
July 11	Max Wolf, Tomah.....	Having in possession with intent to sell, food not bearing name of mfg. packer or dealer nor statement of net weight, measure or numerical count.	C. T. Lamson, Sparta.....	\$25 and costs.
July 19	Wm. Craig, Highland.....	Delivering adulterated milk to a cheese factory	R. H. Harris, Mineral Point.....	\$25 and costs
July 24	W. E. Heilman, Oconomowoc.....	In violation of laws Sec. 4607-7	Newton Evens, Oconomowoc.....	\$25 and costs
July 24	S. W. Counsell, Oconomowoc.....	In violation of laws Sec. 4607-7	Newton Evens, Oconomowoc.....	\$25 and costs
July 24	James Watson, Oconomowoc.....	In violation of law Sec. 4607-7	Newton Evens, Oconomowoc.....	\$25 and costs
July 26	Wm. Warnke, Kingston.....	Sale of an adulterated article of food-to-wit: creamery butter containing less than 80% milk fat.	F. Englebracht, Jr., Berlin.....	\$25 and costs
July 26	P. O. Skulhus, Eleva.....	Using condemned for repair gasoline pump without sealed measure	Jacob Jackson, Independence.....	\$10 and costs
July 28	Anton Nerli, Tomahawk.....	Selling creamery butter which was below the legal standard for butter fat.	M. C. Porter, Merrill.....	\$25 and costs
July 29	John Peterson, Big Falls.....	Manufacture of Am. cheese containing more than 38% of moisture	M. B. Scott, Waupaca.....	\$25 and costs
Aug. 2	Mike Weiser, Neosho.....	For selling adulterated milk	Chas. Lentz, Mayville.....	\$25 and costs
Aug. 4	Adolph Zubke, R. 3, Randolph.....	Manufacturing Am. cheese with greater amount of moisture than 38%	Fred Schmutzer, Watertown.....	\$25 and costs
Aug. 5	Chas. Trettin, R.1, Bear Creek.....	Sale of adulterated milk containing less than 8 1/2% solids not fat.	A. M. Spencer, Appleton.....	\$25 and costs
Aug. 13	Chas. Bleser, Pulaski.....	Misreading a Babcock tester	N. J. Monohan, Green Bay.....	Fine suspended on paym't of costs
Aug. 13	Peter J. Pauly, Saukville.....	Operating cheese factory without renewal for 1924	C. S. Hayden, West Bend.....	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1924				
Aug. 13	Hefty-Zum-Brunnen Ch. Co. Monticello	Distributing of non-pasteurized whey to the patrons	W. T. Saucerman, Monroe	Suspended fine on paym't of costs
Aug. 14	Wm. Gower, Alma Center	Delivery of adulterated milk to Brookside Cheese Fety. (skimmed)	Geo. Gilbert, Bk. Riv. Falls	\$25 and costs
Aug. 14	Fred Wilson, Alma Center	Delivery of adulterated (watered) milk to Brookside Cheese Factory	Geo. Gilbert, Bk. Riv. Falls	\$25 and costs
Aug. 15	Carl Aurig, West Bend	For the sale of insanitary milk to the Cheese ville Cheese & Supply Co.	C. S. Hayden, West Bend	\$25 and costs
Aug. 15	W. Menschke, West Bend	For the sale of insanitary milk to the Cheese ville Cheese & Supply Co.	C. S. Hayden, West Bend	\$25 and costs
Aug. 22	Robert Pope, Templeton	For the sale of insanitary milk to George Felishmann	Newton Evens, Waukesha G. H. Williams, Ladysmith	Fine suspended \$25 and costs
Aug. 22	J. F. Wisherd, Ladysmith, R.F.D.	Sale of adulterated milk to a cheese factory	G. H. Williams, Ladysmith	\$25 and costs
Aug. 23	Geo. L. Hamm, (Ruby) Holcombe	Operating cheese factory at Ruby without permit or license	T. J. Connors, Chip. Falls	\$25 and costs
Aug. 26	Jed Ashley, Pardeeville	Sale of adulterated milk contrary to sec. 4607	J. S. Williams, Portage	\$25 and costs
Sept. 3	w. Zerbel, Theresa	For the sale of insanitary milk to A.F. Westphal & Sons	Chas. Lentz, Mayville	\$25 and costs
Sept. 3	Frank Strehlow, Theresa	For the sale of insanitary milk to A.F. Westphal & Sons	Chas. Lentz, Mayville	\$35 and costs
Sept. 3	Richard Milbrok, Theresa	For the sale of insanitary milk to A.F. Westphal & Sons	Chas. Lentz, Mayville	\$25 and costs
Sept. 17	Alex Kitzman, R. 3, Marion	Delivery and sale of adulterated milk contrary to sec. 4607	J. W. Patterson, Clintonville	\$25 and costs
Sept. 19	Albert Weber, Calamine	Maintaining a factory premises and utensils and apparatus in insanitary filthy condition	Mr. McCarville, Darlington	\$25 and costs
Sept. 25	Aug. H. Lindner, Kennan	Manufacturing Am. or Cheddar cheese containing more than 38% of moisture	C. A. Nelson, Phillips	\$25 and costs
Sept. 27	Midwest Cry. Co., Plymouth	Sale of adulterated milk	Michael Kirwan, Sheboygan	\$5 and costs
Sept. 27	Midwest Cry. Co., Plymouth	Sale of adulterated butter	Michael Kirwan, Sheboygan	\$25 and costs
Oct. 3	John Sauter, Pt. Washington	For the sale of insanitary milk to Mr. w. Benni	A. H. Kuhl, Pt. Washington	\$25 and costs
Oct. 3	Bernard Lavalle, Chip. Falls	Delivery and sale of adulterated milk	T. J. Connors, Chip. Falls	Fine suspended on paym't of costs.
Oct. 8	Lauper Bros., Hollandale	Delivering adulterated milk to a cheese factory	R. H. Harris, Mineral Point	\$25 and costs
Oct. 10	J. L. Brown, Greenwood	Mfg. Am. or cheddar cheese containing more than 38% moisture	A. E. Dudley, Neillsville	\$25 and costs

Oct.	10	Conrad Rodencia!, Berlin.....	Offering for sale and having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	10	Oscar Merrill, Berlin.....	Offering for sale and having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	10	Rogger Williams, Berlin.....	Offering for sale and having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	10	A. Malnory, Berlin.....	Offering for sale and having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	13	Walter R. Brunner, Medford.....	Mfg. Am. or Cheddar cheese containing more than 38% of moisture	M. W. Ryan, Medford.....	\$25 and costs
Oct.	13	Wm. Langner, R. 3, Sheb'n Falls..	For the sale and delivery of adulterated milk containing less than 8 1/2% solids not fat	Harry Waters, Sheboygan.....	\$25 and costs
Oct.	14	Adolph Steinbach, Mayville.....	For the selling and delivering to cheese factory adulterated milk	Chas. Lentz, Mayville.....	\$25 and costs
Oct.	16	Frank Loritz, R. 2, Manitowoc....	For the sale and delivery of adulterated milk, containing less than 8.5% solids not fat	A. H. Schmidt, Manitowoc....	\$ 5 and costs
Oct.	16	John Weiss, R.F.D., Clayton.....	Manufacture for sale or Am. style cheese containing more than permitted amount of moisture	F. B. Kinsley, Barron.....	\$25 and costs
Oct.	16	E. Henshaw, Berlin.....	Offering for sale—having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	16	Chas. Fiegel, Berlin.....	Offering for sale and having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	21	Ed. Klink, R3, New Richmond....	Manufacture of Am. style cheese with more than 38% moisture	O. W. Arnouist, Hudson.....	\$25 and costs
Oct.	22	Ulyses Swan, Cascade.....	Sale and delivery of adulterated milk	Harry Walters, Sheboygan....	\$50 and costs
Oct.	24	Paul Vienje, Brodhead.....	Adulteration of milk	W. T. Saucerman, Monroe....	\$25 and costs
Oct.	27	Chas. Westphal, Berlin.....	Offering for sale or having in possession with intent to sell insanitary milk	Fred Englebracht, Berlin.....	\$25 and costs
Oct.	30	Herman Sigg, R. 1, Klevenville....	Mfg. cheese under insanitary conditions	O. A. Stolen, Madison.....	\$25 and costs
Oct.	31	Rudolph M. Nequette, Lena.....	Mfg. of cheese known as Am. cheese containing more than the permitted amount of moisture		
Oct.	31	Jos. Heimerl, Fredonia.....	For the sale of insanitary milk to the Kohler Cheese Factory	Jos. E. Fisher, Oconto.....	\$25 and costs
Oct.	31	A. Vantreek, Belgium.....	For the sale of insanitary milk to Jung, Blanke & Perron	A. H. Kuhl, Pt. Washington....	Fine suspended on payment of costs
Nov.	1	Joe Persick, Berlin.....	Offering for sale or having in possession with intent to sell insanitary milk	A. H. Kuhl, Pt. Washington....	Fine suspended on paym't of costs
Nov.	6	Geo. Rose, La Crosse.....	Selling less than quantity represented (diamond)	Fred Englebracht, Berlin.....	\$25 and costs
Nov.	6	John Schirpke, Marshfield.....	Sale of an article of food—to-wit—pop, containing saccharine	John Brindley, La Crosse.....	\$20 and costs
Nov.	10	Herm Seefeldt, R. 3, Hilbert.....	Manufacture and sale of Am. or Cheddar cheese containing more than permitted amount of moisture	R. E. Andrews, Marshfield....	\$25 and costs
				John Hume, Chilton.....	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1924				
Nov. 11	Ervin Riekman, Dale, R. 1.	Mfg. of Am. Cheese containing more than permitted amount of moisture.	A. M. Spencer, Appleton	\$25 and costs
Nov. 11	Geo. Souik, Custer	Sale of adulterated article of food, namely, butter containing less than 80% of milk fat.	L. J. Murat, Stevens Point	\$50 and costs
Nov. 12	W. J. Kiesow, R. 4, Weyauwega	Manufacture of Am. cheese containing more than permitted amount of moisture.	J. W. Patterson, Clintonville	\$25 and costs
Nov. 12	Plainfield Cry. Co., Plainfield	Sale of an adulterated article of food, butter containing less than 80% of milk fat.	W. T. Owens, Wautoma Mr. McCarville, Darlington	\$25 and costs \$25 and costs
Nov. 15	Chas. O'Neils, Shullsburg	Adulteration of milk	Wm. R. Foley, Balsam Lake	\$25 and costs
Nov. 17	Equity Mrc. & Prod. Co., Dresser Junction	Preparation of sausage in insanitary grinder		
Nov. 19	Geo. Sopher, Muscoda	Delivering adulterated milk to cheese factory.	Sam Curtis, Richland Center	\$25 and costs
Nov. 19	Henry Solomon, Monroe	Selling a lesser quantity than represented.	W. T. Saucerman, Monroe	\$5 and costs
Nov. 20	Richard H. Sampe, Wheeler	Manufacture and sale of Am. cheese with more than 38% moisture.	P. G. Clark, Menomonie	\$25 and costs
Nov. 21	Otto Luther, Loyal	Manufacture of Am. or Cheddar cheese containing more than 38% of moisture.	W. A. Campman, Neillsville L. J. Murat, Stevens Point	\$25 and costs \$50 and costs
Nov. 21	C. Bartz, Stevens Point	Sale of adulterated milk.		
Nov. 21	A. F. Martin, Eden	Manufacture of Am. cheese containing more than permitted amount of moisture.	H. M. Fellenz, Fond du Lac	\$25 and costs
Nov. 21	Rob. L. Reitz, Fremont, R. 2	Manufacture of Am. cheese containing more than permitted amount of moisture.	A. H. Goss, Oshkosh	\$25 and costs
Nov. 21	J. H. Wagner, W. Bloomfield	Manufacture of Am. cheese containing more than permitted amount of moisture.	W. T. Owens, Wautoma Louis Marchetti, Wausau	\$25 and costs Fine suspended on paym't of costs
Nov. 22	Peter Mathieson, Edgar	Sale of adulterated ice cream.		
Nov. 24	H. J. Spaulding, Milwaukee	Failure to keep correct records of sales of cold storage eggs—15 counts.	Geo. E. Page, Milwaukee	\$250—\$50 on each of 5 counts, other counts dismissed.
Nov. 24	Chas. F. Zimmerman, Almond	Maintaining utensils in an unclean and unsanitary condition.	L. J. Murat, Stevens Point	\$25 and costs
Nov. 24	Emil Breitzke, Chili	Delivering adulterated milk to a receiving station.	A. E. Dudley, Neillsville	\$25 and costs
Nov. 25	J. M. Choinere, Breed	Mfg. cheese known as Am. or cheddar cheese containing more than 38% of moisture.	L. B. Stoelke, Gillette	\$35 and costs
Nov. 25	Arthur D. Bukosky, Greenwood	Mfg. for sale Am. or Cheddar cheese containing more than 38% of moisture.	Wm. A. Campman, Neillsville	\$25 and costs
Nov. 26	Frank Marquardt, Greenwood	Mfg. for sale Am. or Cheddar cheese containing more than 38% of moisture.	Wm. A. Campman, Neillsville	\$25 and costs
Nov. 29	J. F. Bachman, R. 2, Fremont	Mfg. for sale of Am. cheese containing more than 38% of moisture.	A. H. Goss, Oshkosh	\$25 and costs

Dec.	2	Lawrence Peterson, Greenwood	Mfg. for sale of American or cheddar cheese containing more than 38% of moisture	Wm. A. Campman, Neillsville	\$25 and costs
Dec.	5	Alvin Koeppel, Sheboygan Falls	Selling cold storage eggs and representing them to be fresh	Adam Trester, Sheboygan	\$50 and costs
Dec.	11	Wm. Pickle, Platteville	Delivering adulterated milk to a cheese factory	C. W. Burrows, Lancaster	\$10 and costs
Dec.	11	Raymond Burbach, Cuba City	Delivering adulterated milk to a cheese factory	C. W. Burrows, Lancaster	\$10 and costs
Dec.	11	Dent Brothers, Cuba City	Delivering adulterated milk to a cheese factory	C. W. Burrows, Lancaster	\$10 and costs
Dec.	18	A. J. Kempen, Junction City	Sale of or offering for sale cheese known as Am. or Cheddar cheese containing more than the permitted amount of moisture	L. J. Murat, Stevens Point	\$25 and costs
Dec.	18	Roy Diner, Cambria	Sale of adulterated milk	J. Williams, Portage	\$25 and costs
Dec.	18	Peter Thill, R. F. D. Clayton	Manufacture of Brick cheese with more than 42% moisture	F. B. Kinsley, Barron	\$75 and costs
Dec.	19	Philipp Schulte, Milwaukee	Failure to keep correct record of sale at wholesale of cold storage eggs	Geo. E. Page, Milwaukee	\$250 \$50 on each of 5 counts
Dec.	19	Jos. Schuh, Greenwood	Mfg. Am. or Cheddar cheese containing more than 38% of moisture	Wm. A. Campman, Neillsville	\$25 and costs
Dec.	19	Sweet Com. Co., Inc. Milwaukee	Failure to keep correct records as to wholesale sales of cold storage eggs	Geo. E. Page, Milwaukee	\$100—\$50 on each of two counts
Dec.	22	G. H. Stroud, Birnamwood	Selling cream which was below the legal standard for milk fat	Wm. Daily, Birnamwood	Fine suspended on paym't of costs
Dec.	22	Ed. Patraz, Chippewa Falls	Sale of cold storage butter and not advising customers that it was cold storage	T. Connors, Chippewa Falls	Fine suspended
Dec.	27	Ed. Guelig, Theresa	Manufacture and sale of American cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
Dec.	30	Walter A. Hoppe, Milwaukee	Failure to keep correct records as to sales of cold storage eggs	Geo. E. Page, Milwaukee	\$50 and costs
Dec.	30	Morris Levin, Milwaukee	Failure to keep correct records as to sales of cold storage eggs	Geo. E. Page, Milwaukee	\$50 and costs
1925					
Jan.	5	Adolph Wyss, Horicon	Mfg. American cheese containing a greater amount of moisture than that permitted by law	Chas. Lentz, Mayville	\$25 and costs
Jan.	6	John Daugherty, Avoca	Mfg. and selling cheese containing more than 38% of moisture	R. H. Harris, Mineral Point	\$25 and costs
Jan.	8	J. F. Wagner, Athens	Mfg. Am. or Cheddar cheese containing more than 38% moisture	Louis Marchetti, Wausau	\$25 and costs
Jan.	10	Alex Witt, Greenwood	Mfg. Am. or Cheddar cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs
Jan.	14	F. A. Sinkula, Armstrong Creek	Overreading the Babcock test in determining the percentage of milk fat in cream	Ed. W. Schenk, Crandon	\$25 and costs
Jan.	19	John Schuman, Armstrong Creek	Overreading the Babcock test in determining the percentage of milk fat in cream	Ed. W. Schenk, Crandon	\$25 and costs
Jan.	21	Albert Schneiter, Cambria	For mfg. of Brick cheese containing greater amount of moisture than permitted by law	T. W. Kieffer, Portage	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1925				
Jan. 22	W. Van Den Huevel, Little Chute.	Sale of adulterated cream	A. M. Spencer, Appleton	\$25 and costs
Jan. 22	Conrad Jacobi, Unity	Mfg. Am. or Cheddar cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs
Jan. 23	Elmer Hickman, Athens	Mfg. Am. or Cheddar cheese containing more than 38% moisture	Louis Marchette, Wausau	\$25 and costs
Jan. 26	John Boyer, Menasha	Sale of adulterated cream	A. H. Goss, Oshkosh	\$25 and costs
Jan. 27	Louis Marlow, Curtiss	Mfg. Am. or Cheddar cheese containing more than 38% of moisture	Wm. A. Campman, Neillsville	\$25 and costs
Jan. 28	Geo. L. Taft, Superior	Possession with intent to sell and sale of adulterated cream	F. S. Parker, Superior	\$25 and costs
Jan. 29	W. M. Weyenberg, Appleton	Sale of adulterated cream contrary to section 4607	A. M. Spencer, Appleton	\$25 and costs
Jan. 29	J. J. Erickson, Sta. B., Superior	Possession with intent to sell and sale of adulterated cream	F. S. Parker, Superior	\$25 and costs
Jan. 29	Frank Graff, Sta. B., Superior	Possession with intent to sell and sale of adulterated cream	F. S. Parker, Superior	Fine suspended
Jan. 30	Louis Knipfel, Necnah	Sale of adulterated cream contrary to section 4607	A. H. Goss, Oshkosh	\$25 and costs
Feb. 2	Roland Jarchow, Sawyer	Mfg. of cheese known as Am. or Cheddar cheese containing more than permitted amount of moisture	H. H. Reynolds, Sturg. Bay	\$25 and costs
Feb. 2	C. E. Erickson, Superior	Sale of adulterated cream	F. S. Parker, Superior	\$25 and costs
Feb. 3	A. F. Lenz, R. 1, De Pere	Mfg. of Am. or Ched. cheese containing more than permitted amount of moisture	N. L. Monahan, Green Bay	\$25 and costs
Feb. 3	Joe Schochard, Shullsburg	Adulteration of milk	Mr. McCarville, Darlington	\$25 and costs
Feb. 4	S. Ccisman, Lena	Mfg. of Am. or Ched. cheese containing more than permitted amount of moisture	Joe Fisher, Oconto	\$50
Feb. 4	John O. Widmer, Theresa	Mfg. of Am. cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
Feb. 5	Henry Umness, Greenleaf	Mfg. of Am. cheese containing more than permitted amount of moisture	N. L. Monahan, Green Bay	Fine suspended on paym't of costs
Feb. 5	T. J. Laughlin, Knowles	Mfg. and sale of brick cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
Feb. 12	P. H. Kettlehen, Columbus	Maintaining premises and utensils in an insanitary condition	J. V. Williams, Portage	\$25 and costs
Feb. 12	Geo. S. Sloan, Wausau	Selling milk which was adulterated	Louis Marchetti, Wausau	Fine suspended on paym't of costs
Feb. 12	Jardine Matheson Co., New York	Keeping food (dried eggs) in cold storage for a longer aggregate period than 12 months	Geo. E. Page, Milwaukee	\$50 and costs

Feb.	12	Alois Feh, Astico	Mfg. of Am. Cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
Feb.	13	Peter Wimmer, Two Rivers	For the sale and delivery of adulterated milk	A. H. Schmidt, Manitowoc	\$25 and costs
Feb.	20	Arthur Mallien, Lena	Sale of adulterated butter containing less than 80% milk fat	N. L. Monahan, Green Bay	\$25 and costs
Feb.	21	Jacob Feutz, Watertown	Mfg. brick cheese containing greater amt. of moisture than allowed by law	Fred Schmutzler, Watertown	\$25 and costs
Feb.	24	Ray Fischer, Plymouth	For the sale of adulterated milk	T. Volk, Plymouth	\$25 and costs
Feb.	27	H. Schrader, Brodhead	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
Feb.	28	Arno V. Heimburg, Marinette	Sale of adulterated butter, containing less than 80% milk fat	C. A. Budlong, Marinette	\$10 and costs
Mar.	2	Paul Kleinhaus, Colby	Mfg. Am. or Ched. cheese containing more than 38% of moisture	Louis Marchetti, Wausau	\$25 and costs
Mar.	5	Oliver Witthoff, Plymouth	Sale and delivery of adulterated milk	T. Volk, Plymouth	\$25 and costs
Mar.	6	E. C. Kuehlmann, Sheboygan	Selling bread in the form of loaves the average weight being below the minimum tolerance provided.	J. C. Meyer, Sheboygan	\$25 and costs
Mar.	6	J. L. Verhulst, R. 5, Sheboygan	For the sale and delivery of adulterated cream	John C. Meyer, Sheboygan	\$25 and costs
Mar.	7	Lehn & Fink, Inc., New York	Selling adulterated vanilla extract	Geo. E. Page, Milwaukee	\$25 and costs
Mar.	7	w. O. Stanton, Stephensen, Mich.	Sale of adulterated butter containing less than 80% of milk fat	C. A. Budlong, Marinette	\$25 and costs
Mar.	9	Frank Heiderman, Medford	Selling adulterated cream, below standard in milk fat	M. W. Ryan, Medford	\$25 and costs
Mar.	9	Wm. Engelland, Two Rivers	Mfg. for sale Am. cheese containing more than permitted amt. of moisture	A. H. Schmidt, Manitowoc	\$25 and costs
Mar.	17	East Riv. Val. Cry., De Pere	Sale of adulterated butter containing less than 80% of milk fat	N. L. Monahan, Green Bay	\$25 and costs
Mar.	18	Geo. Foelsch, Greenwood	Mfg. Am. or Ched. cheese containing more than 38% of moisture	Wm. A. Campman, Neillsville	\$25 and costs
Mar.	18	Chas. Gehrt, Embarrass	Mfg. Am. cheese containing more than 38% moisture	J. W. Patterson, Clintonville	\$25 and costs
Mar.	18	Donald Hicks, Bowler	Mfg. of Am. cheese containing more than 38% of moisture	Wm. Daily, Birnamwood	\$25 and costs
Mar.	20	O. C. Stearns, Racine	Selling milk in bottles that were misbranded	E. R. Burgess, Racine	Suspended fine on paym't of costs
Mar.	24	A. L. Johnson, Rhinelander	Acting as butter maker without having a license so to do	Harry L. Reeves, Rhinelander	\$25 and costs
Mar.	26	Larry O'Chigle, Richland Center	Offer and expose for sale and kept in possession for purpose of sale a lesser quantity of coffee than he represented such coffee to be	W. F. J. Fogo, Richland Ctr.	\$25 and costs
Mar.	28	Peter Thill, R. F. D. Clayton	Mfg. for sale of brick cheese containing more than legal amount of moisture	C. A. Stark, Rice Lake	\$100
Mar.	28	Mike Kline, Alma	Mfg. for sale as maker and agent of brick cheese containing more than permitted amount of moisture	C. A. Stark, Rice Lake	\$50

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1925				
Mar. 31	Wm. Uecker, Wittenberg.....	Mfg. for sale of Am. cheese containing more than 38% of moisture.....	R. B. Glanbetz, Wittenberg ...	\$25 and costs
April 1	Antony Polaski, Beloit.....	Adulterating chopped meat with sulphurous acid or a salt thereof.....	J. B. Clark, Beloit.....	\$25 and costs
April 1	Temple Keefer, Beloit.....	Adulterating chopped meat with sulphurous acid or a salt thereof.....	J. B. Clark, Beloit.....	\$25 and costs
April 1	Martin H. Stecker, Manitowoc.....	Mfg. for sale and did sell Am. cheese containing more than the permitted amount of moisture.....	A. H. Schmidt, Manitowoc.....	\$25 and costs
April 1	Peter Jusezykowski, New Franken	Offering for sale milk containing less than 3 per cent of milk fat.....	N. L. Monahan, Green Bay ...	Fine suspended on paym't of costs
April 1	Martin Wertel, R. R. Green Bay ..	Offering milk for sale containing less than three per cent milk fat.....	N. L. Monahan, Green Bay ...	Fine suspended on paym't of costs
April 2	Arnold Stecker, Aniwa.....	Mfg. for sale Am. cheese containing more than 38% of moisture.....	Wm. Daily, Birnamwood.....	\$25 and costs
April 4	A. Martin, Stevens Point.....	Sale of adulterated milk.....	L. J. Murat, Stevens Point.....	\$25 and costs
April 4	Ed. Patt, Marshfield.....	Mfg. of Am. or Ched. cheese containing more than 38% of moisture.....	R. E. Andrews, Marshfield.....	\$25 and costs
April 6	Fred Schneider, R. 3, Cleveland.....	For the sale and delivery of insanitary milk	A. H. Schmidt, Manitowoc.....	\$100 and costs
April 8	Jake Lenzinger, Woodland.....	Mfg. of brick cheese containing more than the permitted amount of moisture.....	Chas. Lentz, Mayville.....	\$25 and costs
April 9	Wm. Kane, Wayside.....	Delivering adulterated milk containing less than 8.5% of solids not fat and less than 3% milk fat.....	N. L. Monahan, Green Bay ...	Fine suspended on paym't of costs
April 9	John Gezella, Denmark.....	Delivering adulterated milk containing less than 8.5% solids not fat and less than 3% milk fat.....	N. L. Monahan, Green Bay ...	Fine suspended on paym't of costs
April 10	Edgar J. Kussow, West De Pere ..	Insanitary utensils and premises around a cheese factory.....	N. L. Monahan, Green Bay ...	Fine suspended on paym't of costs
April 11	Ernest Kaufman, R. 5, Sheboygan	For the sale of adulterated cream.....	J. C. Meyer, Sheboygan.....	\$25 and costs
April 13	R. O. Freund, R. 4, Hilbert.....	For the sale and mfg. of Am. cheese containing more than the permitted amount of moisture.....	John P. Hume, Chilton.....	\$25 and costs
April 13	Jos. Peot, R. 4, Hilbert.....	For the sale and mfg. of Am. cheese containing more than the permitted amount of moisture.....	John P. Hume, Chilton.....	\$25 and costs
April 14	Pete Glinski, New Franken.....	Delivering adulterated milk containing less than 8.5% solids not fat and less than 3% of milk fat.....	N. L. Monahan, Green Bay ...	Suspended fine on paym't of costs

April 14	James Kane, Denmark	Delivered adulterated milk containing less than 8.5% solids not fat	N. L. Monahan, Green Bay	Fine suspended on paym't of costs
April 15	Scheibel & Heup, Beloit	Selling chopped meat containing sulphurous acid or a salt thereof	J. B. Clark, Beloit	\$25 and costs
April 16	E. P. Mueller, Milwaukee	Selling vanilla flavor which was adulterated	A. M. Spencer, Appleton	\$25 and costs
April 16	C. A. Redman, Hudson	Sale of butter which contained less than the required percentage of fat	O. W. Arnquist, Hudson	\$25 and costs
April 16	K. H. Gerken, North Line	Mfg. for sale, as agent, of Am. cheese containing more than the permitted amount of moisture	O. W. Arnquist, Hudson	\$25 and costs
April 17	Mathew Reuter, Janesville	Selling chopped meat containing sulphurous acid or a salt thereof	C. H. Lange, Janesville	\$30 and costs
April 17	A. G. Metzinger, Janesville	Selling chopped meat containing sulphurous acid or a salt thereof	C. H. Lange, Janesville	\$25 and costs
April 17	Harry Van Gilder, Janesville	Selling chopped meat containing sulphurous acid or a salt thereof	C. H. Lange, Janesville	\$25 and costs
April 18	John Krahenbuhl, Iron Ridge	For the mfg. of brick cheese containing a greater amount of moisture than that allowed by law	Chas. Lentz, Mayville	\$25 and costs
April 18	Joe Pirollo, Reeseville	For mfg. of Am. cheese containing a greater amount of moisture than that allowed by law	Chas. Lentz, Mayville	\$25 and costs
April 20	Midwest Cry. Co., Plymouth	Sale of creamery butter containing less than 80% of milk fat	Michael Kirwan, Sheboygan	\$75 and costs
April 20	Rowley Packing Co., Sheboygan	Selling lard that was adulterated	John C. Meyer, Sheboygan	\$25 and costs
April 20	John Levinlik, Green Bay	Offering for sale milk containing less than 3% fat and less than 8.5% solids not fat	N. L. Monahan, Green Bay	Fine suspended on paym't of costs
April 21	Joe Schmidt, Beaver Dam, R. 1	Mfg. of Am. cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
April 21	John Keel, R. 1, Beaver Dam	Mfg. of Am. cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
April 22	C. L. Peterson, Eleva	Sale of adulterated butter as a servant of a creamery	H. R. Gilbertson, Eau Claire	\$25 and costs
April 23	Cyrus Roehrig, New Holstein	Mfg. Am. cheese from milk from which part of the fat had been removed	Fred Beglinger, Oshkosh	\$100 and costs
April 23	C. H. Osgood, Beloit	Selling chopped meat containing sulphurous acid or a salt thereof	J. B. Clark, Beloit	\$25 and costs
April 24	Wm. Bobholtz, Jr., Randolph	Mfg. of brick cheese containing more than permitted amount of moisture for sale	Chas. Lentz, Mayville	\$25 and costs
April 24	John Voegli, Cambria	Mfg. of Am. cheese containing a greater amount of moisture than that provided by law	Dorothy Walker, Portage	\$25 and costs
April 24	Peter F. May, Fredonia	Mfg. for sale of Am. cheese containing more than the permitted amount of moisture	Wm. Schuknecht, Pt. Wash.	\$25 and costs
April 26	Isadore Kuhn, Almena	Mfg. and offering for sale, Am. cheese with more than permitted amount of moisture	M. S. Hines, Rice Lake	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1925				
April 26	Peter Thill, R.F.D., Clayton	Sale of brick cheese containing more than permitted amount of moisture	M. S. Hines, Rice Lake	\$100 and costs
April 27	Ora Richards, Gresham	Mfg. for sale of Am. cheese containing more than 38% moisture	H. O. Buth, Shawano	\$25 and costs
April 27	R. J. Blair, Weyauwega	Mfg. food for man from insanitary milk	W. J. Patterson, Clintonville	\$50 and costs
April 30	Wm. Jacobs, Shell Lake	Sale of apple cider containing benzoic acid and benzoates	Roger Ryan, Shell Lake	\$25 and costs
May 1	C. E. Worthing, Lodi	Sale of insanitary milk	Jas. S. Williams, Portage	\$25 and costs
May 4	Holstein & Friedman, Superior	Sale of adulterated butter, high moisture	F. S. Parker, Superior	\$25
May 4	W. W. Sanford, Superior	Adulterated butter, high moisture	F. S. Parker, Superior	\$25
May 4	Herman Schultz, R. 2, Cato	Mfg. Am. cheese from milk from which part of the fat has been removed	A. H. Schmidt, Manitowoc	\$50 and costs
May 4	Wm. Lucht, Marshfield	Mfg. Am. or Cheddar cheese containing more than 38% of moisture	W. H. Getts, Wis. Rapids	\$25 and costs
May 6	George J. Kiner, R. 2, Cleveland	Mfg. for sale Am. cheese containing more than the permitted amount of moisture	A. H. Schmidt, Manitowoc	\$25 and costs
May 6	Herman Thiel, R. 1, Manitowoc	Mfg. for sale and selling Am. cheese containing more than the permitted amount of moisture	A. H. Schmidt, Manitowoc	\$25 and costs
May 7	Pat Reedy, Maribel	Delivery of milk to the Danish Pride Milk Prod. Co., containing less than 8.5% solids not fat	N. L. Monahan, Green Bay	Fine suspended on paym't of costs
May 9	N. E. Ninnemanr, R. 1, Cascade	Mfg. for sale Am. cheese containing more than the permitted amt. of moisture	Harry Walters, Sheboygan	\$25 and costs
May 12	N. C. Ashley, Dallas, Wis.	Misbranding butter pints	F. B. Kinsley, Barron	\$25 and costs
May 13	A. Dimatteo, 31-4th Ave., Hurley	Offering for sale, non-standard bread loaves	Jas. E. Flandrena, Hurley	\$25 and costs
May 14	Christ Aegglen, Ripinger	Mfg. Am. or Ched. cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs
May 14	Eddie Hofmann, Dorchester	Mfg. Am. or Cheddar cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs
May 14	C. H. Heinzl, Dorchester	Mfg. Am. or Ched. cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs
May 14	Frank Mohr, Spencer	Mfg. Am. or Ched. cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs
May 14	Sheboygan Falls Cry. Co., Sheboygan Falls	Sale of adulterated butter	Michael Kirwin, Sheboygan	\$25 and costs
May 15	Jos. Schuh, Greenwood	Mfg. Am. or Ched. cheese containing more than 38% moisture	Wm. A. Campman, Neillsville	\$25 and costs

May	18	Henry Streekstra, Randolph	Having in possession and offering for sale insanitary milk	J. S. Williams, Portage	\$25 and costs
May	20	Logan Hart, Haugen	Delivery of adulterated milk to a cheese factory	F. B. Kinsley, Barron	\$25
May	20	E. G. Beisner, Dorchester	Mfg. Am. or Ched. cheese containing more than 38% moisture	Louis Marchetti, Wausau	\$35 and costs
May	20	Albert Angelici, Kenosha	Selling misbranded olive oil	J. Slater, Kenosha	\$25 and costs
May	20	Sam Torte, Kenosha	Selling misbranded olive oil	J. Slater, Kenosha	\$25 and costs
May	20	Sam Fontes, Kenosha	Selling misbranded olive oil	J. Slater, Kenosha	\$25 and costs
May	21	Schweiger Bros. Haugen	Delivery of adulterated milk to a cheese factory	F. B. Kinsley, Barron	\$25 and costs
May	21	Joe Kratochvil, Haugen	Delivery of adulterated milk to a cheese factory	F. B. Kinsley, Barron	\$25 and costs
May	21	Dan Uggom, Haugen	Delivery of adulterated milk to a cheese factory	F. B. Kinsley, Barron	\$25 and costs
May	25	Frank Gilot, Brussels	Mfg. of cheese known as Am. or Ched. containing more than permitted amount of moisture	H. H. Reynolds, Sturgeon Bay	\$25 and costs
May	25	Erick Miller, Ephriam	Offering milk for sale which contained less than 3% of milk fat and less than 8.5% of solids not fat	H. H. Reynolds, Sturgeon Bay	\$25 and costs
May	25	Richard Kalma, Ephriam	Offering milk for sale containing less than 3% of milk fat and less than 8.5% solids not fat	H. H. Reynolds, Sturgeon Bay	\$25 and costs
May	25	Emil Alberts, Brussels	Delivery of milk to Van Camp Packing Co., containing less than 8.5% solids not fat	H. H. Reynolds, Sturgeon Bay	\$25 and costs
May	26	Walter Treptow, Randolph	Mfg. Brick cheese with greater amount of moisture than that allowed by law	Chas. Lentz, Mayville	\$25 and costs
May	27	Frank Kodesh, Haugen	Delivery of adulterated milk to a cheese factory	F. B. Kinsley, Barron	\$25
May	28	Fred Keel, Beaver Dam	Maintaining cheese factory utensels and equipment in an unsanitary condition	Chas. Lentz, Mayville	\$25 and costs
June	2	Fairmont Cry. Co., Green Bay	For using a unit of weight other than the standard 18 grams in testing cream purchased	W. B. Quinlan, Oconto	\$25 and cost on each of 3 counts
June	5	John Schirpke, Marshfield	Sale of soda water containing saccharin	W. H. Getts, Wis. Rapids	\$25 and costs
June	5	Walter Kautz, Green Bay	Offering milk for sale in misbranded bottles	N. L. Monahan, Green Bay	Sentence suspended on paym't costs
June	10	Otto A. Rehme, Mosling	Conditions of cheese factory utensils insanitary	L. B. Stuelke, Gillett	\$25 and costs
June	12	Geo. Grune, Green Bay	Offering milk for sale in misbranded bottles	N. L. Monahan, Green Bay	Sentence sus. on paym't of costs
June	13	T. L. Amundson, R. 1, Chetek	Violation of sec. 1432, using a condemned scale	F. B. Kinsley, Barron	\$25 and costs
June	18	Victor Doperalski, Kewaunee	Utensils and premises about cheese factory in an insanitary condition	S. Huffman, Kewaunee	\$25 and costs
June	22	L. Beatty, Doylestown	Sale of adulterated milk	F. w. Kieffer, Portage	\$25 and costs
June	23	Otto Santala, Withee	Delivering adulterated milk to a cheese factory	Wm. A. Campman, Neillsville	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1925				
June 24	Fred Zatin, Jacksonport.....	Offering adulterated milk for sale, adulterated in that it contained less than 3% of milk fat.....	H. H. Reynolds, Sturgeon Bay	Fine sus. on paym't of costs
June 24	Ohern Bros. Sturgeon Bay.....	Offering adulterated milk for sale in that it contained less than 3% of milk fat and 8.5% solids not fat.....	H. H. Reynolds, Sturgeon Bay	Fine suspended on paym't of costs
June 24	Albert Carmody, Egg Harbor.....	Offering adulterated milk for sale, in that it contained less than 3% of milk fat.....	H. H. Reynolds, Sturgeon Bay	Fine suspended on paym't of costs
June 24	Augustan Corbesier, Brussels.....	Offering adulterated milk for sale, in that it contained less than 3% of milk fat and less than 8.5% solids not fat.....	H. H. Reynolds, Sturgeon Bay	Fine suspended on paym't of costs
June 24	John Bochek, Sturgeon Bay.....	Offering adulterated milk for sale, in that it contained less than 3% of milk fat.....	H. H. Reynolds, Sturgeon Bay	Fine suspended on paym't of costs
June 24	John Richman, Sturgeon Bay.....	Offering adulterated milk for sale, in that it contained less than 3% of milk fat and 8.5% solids not fat.....	H. H. Reynolds, Sturgeon Bay	Fine suspended on paym't of costs
June 29	E. Seiers, Doylestown.....	Violation of sec. 4607, sale of adulterated milk.....	F. W. Kiefer, Portage.....	\$25 and costs
July 3	Wm. Fruend, Merrill.....	Having possession and offering for sale insanitary milk.....	M. C. Porter, Merrill.....	\$25 and costs
July 3	Hubert Natzke, Merrill.....	Mfg. of Am. cheese containing more than 38% moisture.....	M. C. Porter, Merrill.....	\$25 and costs
July 7	Thomas Walsh, Plain.....	Maintaining premises and utensils in an insanitary and unclean condition.....	H. L. Halstead, Baraboo.....	\$25 and costs
July 7	Ed. Johnson, Waupun.....	Sale of adulterated milk.....	Gus Procknow, Mayville.....	\$25
July 10	Theodore Bailey, Green Valley.....	Mfg. for sale Am. cheese containing more than 38% moisture.....	H. O. Buth, Shawano.....	\$25 and costs
July 10	J. F. Zwicky, Brodhead.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
July 10	H. E. Sweetwood, Clarno.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
July 10	Julius Hardwig, Monticello.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
July 11	Carl Metzdorf, Wausau.....	Offering for sale insanitary milk.....	Louis Marchetti, Wausau.....	\$25 and costs
July 11	Julius Dehnel, Wausau.....	Offering for sale insanitary milk.....	Louis Marchetti, Wausau.....	\$25 and costs
July 14	Leo Mischke, R. 7, Merrill.....	Offering for sale insanitary milk.....	M. C. Porter, Merrill.....	\$25 and costs
July 16	Frank E. Rusch, West Bend, R. 2.....	For sale of insanitary milk to a cheese fty.....	C. S. Hayden, West Bend.....	\$25 and costs
July 16	Geo. Thomas, Avoca.....	Delivering adulterated milk to a cheese factory.....	R. H. Harris, Mineral Point.....	\$25 and costs
July 23	Stephen Maynard, Pardeeville.....	Offering for sale and having in possession with intent to sell, insanitary milk.....	J. S. Williams, Portage.....	\$25 and costs

July	23	Herbert Brey, Aurorahville	Having in possession with intent to sell and offering for sale insanitary milk	W. T. Owens, Wautoma	\$25 and costs
July	25	Harry Meyer, Milwaukee	Failure to protect soda water in the process of mfg. from unclean conditions	Geo. E. Page, Milwaukee H. H. Reynolds, Sturgeon Bay	\$25 and costs Fine suspended on paym't of costs
July	28	Lawrence E. Evansen, Ellison Bay	Insanitary premises about cheese factory		Fine remitted on paym't of costs
July	29	Loyal Rich, Aurorahville	Having in possession with intent to sell, insanitary milk	W. T. Owens, Wautoma	\$25 and costs
July	30	Reinhard Kleiver, R. 1, Hartford	For selling adulterated milk	Chas. Lentz, Mayville	\$25 and costs
July	31	E. & R. Rufe, Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
Aug.	3	Anton Osterholt, Tigerton	Offering for sale unsanitary milk	F. A. Yaeckel, Shawano	\$25 and costs
Aug.	4	C. E. Fokken, Ashland	Exposing meat for sale under unsanitary conditions. Exposing unwholesome meat for sale	G. H. McCloud Ashland	\$25 and costs, one charge dismissed
Aug.	4	Otto J. Pautz, R. 4, Kiel	Maintaining and operating a cheese factory in an insanitary condition	A. H. Schmidt, Manitowoc	\$100 and costs
Aug.	5	Jos. F. Dhuey, Peshtigo	Distributing by-products from cheese factory without pasteurization	Wm. Treamer, Marinette	Costs
Aug.	5	Casper Loberger, Marinette	Distributing by-products from cheese factory without pasteurization	Wm. Treamer, Marinette	Costs
Aug.	7	Louis Williams, Racine	Sale of misbranded milk	E. R. Burgess, Racine	Cost of trial
Aug.	7	Morris Nelson, Racine	Sale of misbranded milk	E. R. Burgess, Racine	Costs
Aug.	7	John Rudy, Racine	Sale of misbranded milk	E. R. Burgess, Racine	Cost of trial
Aug.	7	Tony Matranga, Racine	Sale of misbranded milk	E. R. Burgess, Racine	Cost of trial
Aug.	7	A. E. Stearns, Racine	Sale of misbranded milk	E. R. Burgess, Racine	Cost of trial
Aug.	11	Mrs. H. Thornton, Black Creek	Sale of adulterated milk	Theo. Berg, Appleton	\$25 and costs
Aug.	12	Luman Richards, Dodgeville	Delivering unsanitary milk	R. H. Harris, Mineral Point	\$25 and costs
Aug.	12	John Dahm, R. 4, Mayville	Sale of adulterated milk	Gus Procknow, Mayville	\$25 and costs
Aug.	12	Ralph Smith, Pardeeville	Maintaining premises and utensils in an insanitary condition	J. S. Williams, Portage	\$25 and costs
Aug.	13	Oscar Anderson, Elroy	Maintaining premises and utensils in an insanitary condition	H. H. Dunn, Elroy	\$25 and costs
Aug.	14	J. F. Robl, R. 7, Merrill	Offering for sale unsanitary milk	M. C. Porter, Merrill	\$25 and costs
Aug.	14	Mike Myszka, R. 7, Merrill	Offering for sale unsanitary milk	M. C. Porter, Merrill	\$25 and costs
Aug.	17	L. Tackman, Black Creek	Sale of adulterated milk	Theo. Berg, Appleton	\$25 and costs
Aug.	18	E. A. Sawall, Sugar Bush	Mfg. of Am. cheese containing more than permitted amount of moisture	W. T. Saucerman, Monroe	\$25 and costs
Aug.	20	D. Bushnell, Brodhead	Adulteration of milk	Theo. Berg, Appleton	\$25 and costs
Aug.	21	Arthur Johnson, Bessemer, Mich.	Offering for sale and sale of non-standard loaves of bread	W. T. Saucerman, Monroe	\$25 and costs
Aug.	22	Leonard Dyke, R. 1, Waldo	Maintaining and operating a cheese factory in an insanitary condition	Matt Childers, Winegar	\$25 and costs
Aug.	26	Ed. Gohgan, R. 2, Waldo	For the sale and delivery of adulterated milk	Harry Walters, Sheboygan	\$25 and costs
Aug.	26	Paul Degnitz, R. 4, Plymouth	For the sale and delivery of adulterated milk	Harry Walters, Sheboygan	\$25 and costs
Aug.	26	Jacob Spalinger, R. 1, Plymouth	For the sale and delivery of adulterated milk	Harry Walters, Sheboygan	\$25 and costs
Aug.	28	Wm. Schmidt, R. 8, Merrill	Offering for sale unsanitary milk	Harry Walters, Sheboygan	\$25 and costs
Aug.	28	J. Gustufson, R. 8, Merrill	Offering for sale unsanitary milk	M. C. Porter, Merrill	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1925				
Aug. 28	Wm. Kunz, R. 8, Merrill	Offering for sale unsanitary milk	M. C. Porter, Merrill	\$25 and costs
Aug. 28	E. Hinz, R. 8, Merrill	Offering for sale unsanitary milk	M. C. Porter, Merrill	\$25 and costs
Aug. 31	A. Gunderson, R. 8, Merrill	Offering for sale unsanitary milk	M. C. Porter, Merrill	\$25 and costs
Sept. 8	Robert Wahl, Norrie	Offering for sale unsanitary milk	Louis Marchetti, Wausau	\$25 and costs
Sept. 8	H. C. Gowell, Norrie	Offering for sale unsanitary milk	Louis Marchetti, Wausau	\$25 and costs
Sept. 9	Joe Dochnal, Dodgeville	Delivering of adulterated milk to creamery	R. H. Harris, Mineral Point	\$25 and costs
Sept. 9	Ira King, Dodgeville	Delivery of adulterated milk to creamery	R. H. Harris, Mineral Point	\$25 and costs
Sept. 14	C. T. Jones, Lake Mills	Misbranding of food	Chas. A. Bliss, Jefferson	\$25 and costs
Sept. 14	Paul Tabbert, Norrie	Offering for sale unsanitary milk	Louis Marchetti, Wausau	\$25 and costs
Sept. 14	David Rule, Fennimore	Selling of lesser quantity of ice than he represented	C. W. Burrows, Lancaster	\$50 and costs
Sept. 14	Otto Schmidt, Three Lakes	Mfg. and selling non-standard loaves of bread	Harry L. Reeves, Rhinelander	Fine remitted on paym't of costs
Sept. 15	Aug. Tesmer, Curtiss	Delivering adulterated milk to a cheese fcty	Wm. A. Campman, Neillsville	\$25 and costs
Sept. 15	John Casper, R. 1, Valders	For the sale of adulterated milk	A. H. Schmidt, Manitowoc	Fine suspended on paym't of costs
Sept. 15	H. C. Peterson, Merrill	Sale of food containing benzoate of soda	Milton C. Porter, Merrill	\$25 and costs
Sept. 15	Wm. Steinky, Curtiss	Delivering adulterated milk to a cheese fcty	Wm. A. Campman, Neillsville	\$25 and costs
Sept. 18	Walter P. Schmidt, Stevens Pt.	Selling adulterated cheese to Kraft Ch. Co., Marshfield	A. Wharfield, Marshfield	\$25 and costs
Sept. 19	Hubert Mueller, R. 1, Suring	Mfg. Am. or Cheddar cheese containing more than 38% moisture	Jos. Fisher, Oconto	\$25 and costs
Sept. 19	Pawelczyk Bros., Sobieski	Offering milk for sale in insanitary milk cans	Jos. Fisher, Oconto	\$25 and costs
Sept. 21	M. Carpenter Bak. Co., Milw.	Sale of non-standard loaves of bread	B. B. Park, Wautoma	Costs
Sept. 21	J. W. Arnold, Mason	Sale of adulterated milk	Geo. Calder, Washburn	\$25 and costs
Sept. 23	Elmer Scheibel, Beloit	Selling chopped meat containing sulphurous acid	John B. Clark, Beloit	\$25 and costs
Sept. 23	Ed. Foster, Beloit	Selling chopped meat containing sulphurous acid	John B. Clark, Beloit	\$25 and costs
Sept. 24	M. J. Stanton, W. De Pere	Mfg. of ch. known as Am. or Cheddar cheese containing more than permitted amount of moisture	Carlton Merrill, Green Bay	\$25 and costs
Sept. 28	Xaver Hodel, Marshfield	Mfg. Am. or Cheddar cheese containing more than legal amt. of moisture	Louis Marchetti, Wausau	\$25 and costs
Sept. 29	A. Casanova, Hudson	Sale of food containing benzoate of soda	Otto W. Arnquist, Hudson	\$25 and costs
Sept. 29	M. E. Richmond, Oshkosh	Manufacture and sale of chopped beef containing sulphurous acid	A. H. Goss, Oshkosh	\$25 and costs
Sept. 30	Fred Stone, Omro	Sale of insanitary milk	A. H. Goss, Oshkosh	\$25 and costs

Oct.	1	M. E. Richmond, Oshkosh	Mfg. and sale of chopped beef that contained sulphurous acid	Fred Engelbracht, Berlin	\$25 and costs
Oct.	2	Harry Diduckson, Neenah	Selling meats containing sulphites	A. H. Goss, Oshkosh	\$40 and costs
Oct.	5	Grant Bartholomew, Lodi	Sale of adulterated milk	F. W. Kieffer, Portage	\$25 and costs
Oct.	7	Erwin Rieckman, R. 1, Fremont	Mfg. for sale of Am. cheese containing more than permitted amount of moisture	J. W. Patterson, Clintonville	\$25 and costs
Oct.	8	Westfield Farmers Btr. & Ch. A'n. Westfield	Sale of butter containing less than 80% of fat	J. A. Metzler, Montello	\$25 and costs
Oct.	8	Arthur Roegner, Poysippi	Sale of butter containing less than 80% milk fat	W. T. Owens, Wautoma	\$25 and costs
Oct.	13	Sheboygan Dry. Prod. Co., Green Bay	Sale of adulterated butter containing less than 80% milk fat	N. L. Monohan, Green Bay	\$50 and costs
Oct.	13	Victor Althouse, B. M. Marengo	Selling and exposing and offering for sale short weight butter prints	E. Mathews, Ashland	\$15 and costs
Oct.	14	O. W. Bartell, Campbellsport	Mfg. for sale of Am. ch. containing more than permitted amount of moisture	H. M. Fellenz, Fond du Lac	\$25 and costs
Oct.	17	Walter Zuelsdorf, Pardeeville	Mfg. of Am. ch. containing more than permitted amount of moisture	J. S. Williams, Portage	\$25 and costs
Oct.	20	Suscha Co., Sheboygan	Selling meats containing sulphites	John C. Meyer, Sheboygan	\$25 and costs
Oct.	20	A. R. Umland, R. 1, Wittenberg	Selling a lesser quantity of gasoline than represented to be	John Alft, Shawano	\$25 and costs
Oct.	20	Jos. Jetzer, Sheboygan	Selling meat containing sulphites	John C. Meyer, Sheboygan	\$25 and costs
Oct.	22	John Kruzina, Sheboygan Falls	For the sale of adulterated milk	Harry Walters, Sheboygan	\$25 and costs
Oct.	22	John Lievens, Sheboygan Falls	For the sale of adulterated milk	Harry Walters, Sheboygan	\$25 and costs
Oct.	23	J. W. Brackett, Plainfield	Sale of insanitary milk	W. T. Owens, Wautoma	\$25 and costs
Oct.	28	C. W. Baltz, Campbellsport	Mfg. for sale of Am. ch. containing more than permitted amount of moisture	H. M. Fellenz, Fond du Lac	\$25 and costs
Oct.	29	Carl Clair, Beloit	Adulteration of milk	H. L. Maxfield, Janesville	\$25 and costs
Oct.	29	Jos. Koenig, Denmark	Insanitary utensils in a cheese factory	Jos. P. Wergin, Kewaunee	\$25 and costs
Oct.	30	J. E. Melsby, Durand	Sale of adulterated butter	C. A. Ban Brunt, Durand	\$25 and costs
Nov.	2	R. J. Blair, Weyauwega	Mfg. of food from insanitary milk	Byron B. Parks, Waupaca	\$50 and costs
Nov.	3	E. O. Thompson, Superior	Sale of adulterated butter	F. S. Parker, Superior	\$25 and costs
Nov.	3	Chas. Zannoski, Superior	Sale of adulterated butter	F. S. Parker, Superior	\$25 and costs
Nov.	3	F. Hoel, Superior	Sale of adulterated butter	F. S. Parker, Superior	\$25 and costs
Nov.	3	Arnold Stecker, Aniwa	Mfg. for sale of ch. containing more than 38% moisture	Wm. Daily, Birnamwood	\$50 and costs
Nov.	3	Otto Uecker, Lena	Mfg. of Am. or Ched. cheese containing more than permitted amt. of moisture	Jos. E. Fischer, Oconto	\$25 and costs
Nov.	4	David Ausloss, Jr., Coleman	Mfg. of Am. or Ched. cheese containing more than permitted amt. of moisture	Jos. E. Fischer, Oconto	\$25 and costs
Nov.	4	Otto Braun, Neillsville	Mfg. of Am. or Ched. ch. containing more than legal amount of moisture	Wm. A. Campman, Neillsville	\$25 and costs
Nov.	5	C. P. Heinzl, Dorchester	Mfg. of Am. or Ched. ch. containing more than legal amount of moisture	Wm. A. Campman, Neillsville	\$25 and costs
Nov.	5	R. Kriewaldt, Bear Creek	Mfg. of Am. ch. containing excessive moisture	J. W. Patterson, Clintonville	\$50 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1925				
Nov. 11	Aug. H. Lindner, Kennan	Mfg. Am. or Ched. cheese containing more than legal amt. of moisture	C. A. Nelson, Phillips	\$25 and costs
Nov. 11	J. H. Wagner, W. Bloomfield	Mfg. for sale of Am. ch. containing excessive moisture	W. T. Owen, Wautoma	\$25 and costs
Nov. 13	Hopfensperger Bros., Neenah	Selling meat which contained sulphites. Selling adulterated lard	A. H. Goss, Oshkosh	\$25 and costs
Nov. 14	Jos. Hostlie, Black Earth	Mfg. of ch. known as Am. ch. containing more than permitted amt. of moisture	O. Stolen, Madison	Fine remitted on paym't of costs
Nov. 16	Frank Gripp, Shawano	Mfg. for sale of Am. cheese containing more than 38% of moisture	F. A. Yachel, Shawano	\$25 and costs
Nov. 18	Adam Rakowski, Stevens Point	Sale of an article of food containing benzozates	L. J. N. Murat, Stevens Point	\$25 and costs
Nov. 19	H. Bernstein, Milwaukee	Violation of trading stamp act	Geo. E. Page, Milwaukee	\$500 and costs
Nov. 19	Adam Schmidt, Superior	Sale of adulterated food (eggs)	F. S. Parker, Superior	\$25 and costs
Nov. 21	Xaver Hodel, Marshfield	Mfg. Am. or Ched. cheese containing more than 39% moisture	Louis Marchetti, Wausau	\$35 and costs
Nov. 21	Frank Marquardt, Milan	Mfg. Am. or Ched. cheese containing more than legal amount of moisture	Louis Marchetti, Wausau	\$25 and costs
Nov. 24	Robert Musel, Manitowoc	Selling milk in bottles which were labeled contrary to the statute	A. H. Schmidt, Manitowoc	\$25 and costs
Nov. 27	Dr. A. F. Rank, Manitowoc	Sale and delivery of an article of food, milk in bottles, labeled contrary to statute	A. H. Schmidt, Manitowoc	Suspended fine
Nov. 27	Xavor Sobisch, Manitowoc	Sale and delivery of an article of food, milk in bottles, labeled contrary to statutes	A. H. Schmidt, Manitowoc	Fine suspended
Nov. 27	Gustave Notz, Manitowoc	Sale and delivery of an article of food, milk in bottles, labeled contrary to statutes	A. H. Schmidt, Manitowoc	\$25 and costs
Nov. 28	J. R. Johnson, Mt. Sterling	Sale of adulterated butter	C. H. Speck, Prairie du Chien	\$25 and costs
Nov. 28	Jos. Pekasek, Kewaunee	Mfg. of cheese known as Am. or Ched. ch. containing more than legal moisture	Jos. P. Wergin, Kewaunee	\$25 and costs
Nov. 28	Herman Reineck, Algoma	Offering Am. or Ched. ch. for sale containing more than legal amt. of moisture	Jos. P. Wergin, Kewaunee	\$25 and costs
Nov. 28	J. M. Kaupaum, R. 3, Exeland	Using a false weight in the buying of livestock	J. F. Riordan, Hayward	\$25 and costs
Dec. 1	T. J. Paulson, Superior	Sale of adulterated cream	F. S. Parker, Superior	\$25 and costs
Dec. 1	B. Knutson, Superior	Sale of adulterated cream	F. S. Parker, Superior	\$25 and costs
Dec. 1	Geo. L. Taft, Superior	Sale of adulterated cream	F. S. Parker, Superior	\$25 and costs
Dec. 2	Norman Odekirk, Plymouth	Sale and delivery of adulterated milk	Harry Walters, Sheboygan	\$25 and costs
Dec. 5	Frank J. Wagner, Wagner	Sale of adulterated butter, in that it contained less than 80% milk fat	C. A. Budlong, Marinette	\$25 and costs

Dec.	7	Ed. Patt, Marshfield	Mfg. Am. or Ched. cheese containing more than 39% moisture	R. E. Andrews, Marshfield	\$25 and costs
Dec.	14	Sam Gagnon, Green Bay	Operating a bakery without a license	N. L. Monahan, Green Bay	Fine remitted
Dec.	15	Alphonse Duchteau, R. F. D., Green Bay	Sale of milk containing less than 3% milk fat and 8.5% solids not fat	N. L. Monahan, Green Bay	Costs
Dec.	15	Peter Thill, R. 2, Clayton	Mfg. possession with intent to sell and sale of adulterated cheese	C. A. Stark, Rice Lake	\$35 and costs
Dec.	16	Sam Ansell, Superior	Sale of adulterated butter	F. S. Parker, Superior	\$25 and costs
Dec.	16	I. Deutch & J. Perlof, Neenah	Displaying prepared food without proper covering and protection	A. H. Goss, Oshkosh	\$10 and costs
Dec.	17	Louie Drews, Avoca	Mfg. for sale and sale of Am. or Ched. cheese containing more than 39% moisture	J. H. Harris, Mineral Point	\$25 and costs
Dec.	18	C. H. Norwood, Gays Mills	Having on hand for sale and sale of a lesser quantity than was represented	C. H. Speck, Prairie du Chien	\$5 and costs
Dec.	18	C. S. Webster, Oakdale	Sale of adulterated food, to wit—butter	C. T. Lamson, Sparta	\$25 and costs
Dec.	23	Wm. H. Kuska, R. 8, Green Bay	Offering for sale milk containing less than 3% fat and less than 8.5% solids not fat	N. L. Monahan, Green Bay	Costs
Dec.	30	Wm. Gruber, Plain	Mfg. Am. ch. containing more than permitted moisture	Adolph Andro, Baraboo	\$25 and costs
Dec.	30	A. Rosen, Two Rivers	Displaying and offering for sale foods that were not protected from dust, flies and unclean conditions	A. J. Schmidt, Manitowoc	\$25 and costs
	1926				
Jan.	2	John Kress, Tomah	Violation of sec. 4432 of statutes	C. T. Lamson, Sparta	\$25 and costs
Jan.	2	Vincent Kryger, R. 3, Pulaski	Mfg. Am. ch. containing more than 38% moisture	F. A. Jaeckel, Shawano	\$25 and costs
Jan.	2	Louis Schoen, Zachow	Manufacture for sale of Am. Ch. containing more than 38% moisture	F. A. Jaeckel, Shawano	\$25 and costs
Jan.	2	Chas. J. Tomashek, Shawano	Mfg. for sale Am. cheese containing more than 38% of moisture	F. A. Jaeckel, Shawano	\$25 and costs
Jan.	2	Irwin Schrieber, Cecil	Mfg. for sale Am. cheese containing more than 38% moisture	F. A. Jaeckel, Shawano	Fine remitted on paym't of costs
Jan.	4	John Inabnet, Cambria	Mfg. for sale of Brick cheese containing more than 43% moisture	J. S. Williams, Portage	\$25 and costs
Jan.	5	Alfred Hanni, Mayville	Mfg. Am. ch. containing a greater amount of moisture than allowed by law	Chas. Lentz, Mayville	\$25 and costs
Jan.	5	Fred Roth, Cambria	Mfg. for sale of Brick cheese containing more than permitted amount of moisture	J. S. Williams, Portage	\$25 and costs
Jan.	5	Chas. Rohn, Randolph	Mfg. for sale of brick cheese containing more than permitted amount of moisture	J. S. Williams, Portage	\$25 and costs
Jan.	6	Max Prag, Randolph	Mfg. for sale of brick cheese containing more than 43% moisture	J. S. Williams, Portage	\$25 and costs
Jan.	6	Julius Tesch, Friesland	Mfg. for sale of brick cheese containing more than permitted amount of moisture	J. S. Williams, Portage	\$25 and costs
Jan.	7	Hugo Krenke, R. 7, Merrill	Mfg. of Am. ch. containing more than 38% of moisture	M. C. Porter, Merrill	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1926				
Jan. 8	Paul Kleinhaus, Colby	Mfg. Am. or Ched. cheese containing more than 39% of moisture	Louis Marchetti, Wausau	\$25 and costs
Jan. 8	Alfred Tauferner, Mosinee	Having in his possession a false 18 gram wt.	A. H. Eberlein, Wausau	Fine remitted on paym't of costs
Jan. 9	Fred Toelle, Stetsonville	Mfg. Am. or Ched. cheese containing more than 39% moisture	M. W. Ryan, Medford	\$25 and costs
Jan. 9	John Holzschuh, Spencer	Mfg. Am. or Ched. cheese containing more than 39% moisture	Louis Marchetti, Wausau	\$25 and costs
Jan. 11	Leo Hutter, Loyal	Mfg. Am. or Ched. cheese containing more than 39% moisture	Wm. A. Campman, Neillsville	\$25 and costs
Jan. 11	H. Zabel, Black Creek	Sale of adulterated butter	Theo. Berg, Appleton	\$25 and costs
Jan. 11	P. K. Peterson, Black River Falls	Sale of adulterated milk	Geo. Gilbert, Blk. Riv. Falls	\$25 and costs
Jan. 12	David Braeger, Wis. Rapids	Mfg. Am. or Ched. cheese containing more than 39% moisture	W. H. Getts, Wis. Rapids	\$25 and costs
Jan. 14	A. F. Guelzow, McFarland	Sale of misbranded bottle of cream	O. A. Stolen, Madison	Payment of costs
Jan. 14	Ed. Groth, Juneau	Mfg. Am. cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
Jan. 14	Wm. Eberle, Horicon	Mfg. Am. cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
Jan. 14	Geo. Garlid, Durand	Sale of adulterated butter	C. A. Van Brunt, Durand	\$25 and costs
Jan. 18	Milt Marty, Arena	Delivery for sale of adulterated milk, less than 3% of milk fat	R. H. Harris, Mineral Point	\$25 and costs
Jan. 19	F. C. Westphal, Randolph	Having in possession with intent to sell brick cheese containing more than permitted amount of moisture	F. S. Kellogg, Portage	\$50 and costs
Jan. 20	Henry Badtke, R. 3, Kaukauna	Mfg. for sale of Am. cheese containing excessive amount of moisture	Theo. Berg, Appleton	\$25 and costs
Jan. 21	Aug. Lindner, Kennan	Mfg. Am. cheese containing more than 39% moisture	C. A. Nelson, Phillips	\$25 and costs
Jan. 21	Frank Mohr, Spencer	Mfg. Am. cheese containing more than 39% moisture	Wm. A. Campman, Neillsville	\$25 and costs
Jan. 22	Chas. Puphal, R. 1, Merrill	Selling milk from which part of the cream had been removed	M. C. Porter, Merrill	\$25 and costs
Jan. 23	W. Priewe, Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
Jan. 25	Carl Schwitzer, Merrill	Offering for sale milk and selling insanitary milk	M. C. Porter, Merrill	\$25 and costs
Jan. 26	Ernest L. Theide, Kennan	Mfg. Am. or Ched. cheese containing more than 39% moisture	C. A. Nelson, Phillips	\$25 and costs
Jan. 27	John Libinsky, Pulaski	Mfg. of Am. or Ched. cheese containing more than permitted amt. of moisture	N. L. Monahan, Green Bay	Costs

Jan.	28	Olaf Larson, Gays Mills.....	Sale and having in possession with intent to sell adulterated butter.....	C. H. Speck, Prairie du Chien	\$25 and costs
Jan.	29	Rhineland Cry. & Prod. Co., Rhineland.....	Offering for sale and selling butter with less than the required amt. of milk fat.....	Harry Reeves, Rhineland	\$50 and costs
Jan.	30	R. H. Archambeault, Peshtigo.....	Sale of adulterated cream, containing less than 18% milk fat.....	Wm. Treamer, Marinette.....	Costs, sentence suspended
Feb.	4	Arthur Beisner, Westboro.....	Mfg. Am. or Ched. cheese containing more than 39% moisture.....	W. W. Ryan, Medford.....	\$25 and costs
Feb.	5	Abrams Cry. Co., Coleman.....	Sale of adulterated butter, in that it contained less than 80% of milk fat.....	C. A. Budlong, Marinette.....	\$25 and costs
Feb.	5	T. J. West, Appleton.....	Sale of adulterated cream.....	Theo. Berg, Appleton.....	\$25 and costs
Feb.	6	E. & E. Kissling, Monroe.....	Adulteration of milk.....	W. T. Saucerman, Monroe.....	\$25 and costs
Feb.	8	Farmers Cry. Assn., Union Ctr.....	Sale of creamery butter containing less than 80% fat.....	E. W. Crosby, Mauston.....	\$25 and costs
Feb.	8	H. H. Hegge, La Crosse.....	Preparing food for sale under unsanitary conditions.....	C. W. Hunt, La Crosse.....	\$25 and costs
Feb.	10	H. F. Pannier, Random Lake.....	Delivery of adulterated milk to a cheese factory.....	Harry Walters, Sheboygan.....	\$25 and costs
Feb.	10	Ed. May, Random Lake.....	For the delivery of adulterated milk to a cheese factory.....	Harry Walters, Sheboygan.....	\$25 and costs
Feb.	10	Otto Leider, Ladysmith.....	Selling less coal than represented.....	G. H. Williams, Ladysmith.....	\$25 and costs
Feb.	11	G. Solberger, Neillsville.....	Mfg. of adulterated cheese.....	Wm. A. Campman, Neillsville.....	\$25 and costs
Feb.	14	Allan A. Krueger, Campbellsport.....	Mfg. for sale Am. cheese containing more than permitted amount of moisture.....	H. M. Fellenz, Fond du Lac.....	\$25 and costs
Feb.	16	Herman Hedinger, Neillsville.....	Mfg. Am. or Ched. cheese containing more than 39% moisture.....	Wm. A. Campman, Neillsville.....	\$25 and costs
Feb.	18	Otto C. Heller, Withee.....	Mfg. Am. or Ched. cheese containing more than 39% moisture.....	Wm. A. Campman, Neillsville.....	\$25 and costs
Feb.	18	N. E. Posley, Thorp.....	Selling adulterated butter, below standard in milk fat.....	Wm. A. Campman, Neillsville.....	\$25 and costs
Feb.	23	Aug. Solberg, Deerfield.....	For sale of insanitary milk in misbranded bottles.....	O. A. Stolen, Madison.....	\$50 and costs
Feb.	24	Robt. A. Carlson, Deer Park.....	Sale of an adulterated article of food, butter containing less than legal amt. of fat.....	Mable Gustafson, Hudson.....	\$25 and costs
Feb.	24	Dewey Elliott, Yuba.....	Mfg. for sale adulterated cheese.....	S. G. Curtis, Richland Center.....	\$25 and costs
Feb.	26	Abraham Bros. Royaltan.....	Sale of adulterated milk.....	Theo. Berg, Appleton.....	\$25 and costs
Feb.	26	Chr. Abuehl, Clear Lake.....	Mfg. for sale of Am. cheese containing more than permitted amount of moisture.....	Henry Oakey, Osceola.....	\$25 and costs
Mar.	2	Paul Moldenhauer, Greenwood.....	Mfg. Am. cheese containing more than 39% moisture.....	Wm. A. Campman, Neillsville.....	\$25 and costs
Mar.	3	Edwin Wifferrmann, Sheboygan.....	Maintaining his premises and utensils in an unclean, filthy and insanitary condition.....	Harry Walters, Sheboygan.....	\$25 and costs
Mar.	3	Chester Bliss, Sheboygan.....	For the sale of insanitary milk.....	John C. Meyer, Sheboygan.....	\$25 and costs
Mar.	3	John Meerdink, Sheboygan.....	For the sale of adulterated milk.....	J. C. Meyer, Sheboygan.....	\$25 and costs
Mar.	4	Peter Haesler, Waterloo.....	Mfg. for sale of Am. cheese containing more than the permitted amount of moisture.....	Giles Hibbard, Ft. Atkinson.....	\$25 and costs

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1926				
Mar. 4	Peter Haesler, Waterloo.....	Mfg. for sale of Am. cheese containing more than the permitted amount of moisture ..	Giles Hibbard, Ft. Atkinson	\$25 and costs
Mar. 4	Peter Balmer, Waterloo.....	Mfg. for sale of Am. cheese containing more than the permitted amount of moisture ..	Giles Hibbard, Ft. Atkinson	\$25 and costs
Mar. 4	Louis Harder, Sheboygan Falls.....	Offering for sale and did sell adulterated milk.....	Harry Walters, Sheboygan.....	\$25 and costs
Mar. 5	Henry Rantzow, Woodland.....	Mfg. of brick cheese containing more than the permitted amount of moisture	Chas. Lentz, Mayville.....	\$25 and costs
Mar. 8	Henry Mandel, Two Rivers.....	Selling milk in bottles which were labeled contrary to the statutes.....	A. H. Schmidt, Manitowoc.....	\$25 and costs
Mar. 11	Henry Thomaschieske, Windsor.....	Mfg. of brick cheese containing a greater amt. of moisture than is permitted.....	O. A. Stolen, Madison.....	Remitted on payment of costs
Mar. 11	Anton Sutter, Sun Prairie.....	Mfg. and sale of Brick cheese containing a greater amt. of moisture than permitted.....	O. A. Stolen, Madison.....	Remitted on payment of costs
Mar. 11	John Foth, Beaver Dam.....	Mfg. for sale brick cheese containing more than permitted amount of moisture.....	Gustav Prochnow, Mayville ..	\$25 and costs
Mar. 11	Joe Schmidt, Beaver Dam.....	Mfg. for sale Am. cheese containing more than permitted amount of moisture.....	Gustav Prochnow, Mayville ..	\$50 and costs
Mar. 15	Fred Reynolds, Dorchester.....	Mfg. Am. or Ched. cheese containing more than 39% of moisture.....	Louis Marchetti, Wausau.....	\$25 and costs
Mar. 17	Jake Karl, R. 5, Columbus.....	Sale of adulterated milk.....	Chas. Lentz, Mayville.....	\$25 and costs
Mar. 18	Henry Moersch, Marathon.....	Selling adulterated butter below standard in milk fat.....	Louis Marchetti, Wausau.....	\$25 and costs
Mar. 18	Victor Peier, Reeseville.....	Mfg. for sale of Am. cheese containing more than permitted amount of moisture.....	Chas. Lentz, Mayville.....	\$25 and costs
Mar. 20	Geo. Sell, Oshkosh.....	Sale of adulterated cream.....	O. H. Goss, Oshkosh.....	\$25 and costs
Mar. 23	Henry Coisman, Lena.....	Mfg. Am. or Ched. cheese containing more than permitted amount of moisture.....	Jos. F. Fisher, Oconto.....	\$25 and costs
Mar. 24	Wm. Van Tatenhove, Kewaskum.....	Mfg. for sale of Am. cheese containing more than permitted amount of moisture	C. S. Hayden, West Bend.....	\$25 and costs
Mar. 25	Herman Gruessi, Turtle Lake.....	Mfg. for sale of Am. cheese containing more than permitted amount of moisture.....	F. B. Kinsley, Barron.....	\$25 and costs
Mar. 25	Mrs. Susan Miller, R. 3, Random Lake.....	Offered for sale and did sell adulterated milk.....	Harry Walters, Sheboygan.....	\$25 and costs
Mar. 26	H. C. Wilde, R. 2, Barron.....	Mfg. for sale of Am. cheese containing more than permitted moisture.....	F. B. Kinsley, Barron.....	\$25 and costs
Mar. 27	Godfried Rueteler, Columbus.....	Maintaining premises and utensils in an insanitary condition.....	J. S. Williams, Portage.....	\$25 and costs

April 10	J. H. Tank, R. 4, Oshkosh	Sale of adulterated cream	A. H. Goss, Oshkosh	\$25 and costs
April 16	Adam Borowiz, Pulaski	Sale and delivery of adulterated milk containing less than 3% milk fat	N. L. Monahan, Green Bay	Costs, fine suspended
April 16	John Mouw, Eleva	Mfg. for sale of adulterated Am. cheese	A. Watkowski, Arcadia	\$25 and costs
April 17	Gordon Steen, Humbird	Mfg. for sale of adulterated Am. cheese	Geo. Gilbert, Blk. Riv. Falls	\$25 and costs
April 17	Arthur Zivney, Alma Center	Manufacture for sale of adulterated Am. cheese	Geo. Gilbert, Blk. Riv. Falls	\$50 and costs
April 20	Frank Podoloski, Pulaski	Sale and delivery of adulterated milk containing less than 8.5% solids not fat	N. L. Monahan, Green Bay	Costs, sentence suspended
April 20	Joe Glowinski, Pulaski	Sale and delivery of adulterated milk containing less than 8.5% solids not fat	N. L. Monahan, Green Bay	Costs, fine suspended
April 22	Theo. Schwartz, Dorchester	Mfg. Am. or Ched. cheese containing more than 39% moisture	W. W. Ryan, Medford	\$25 and costs
April 24	H. W. Schoen, Sobieski	Mfg. Am. or Ched. cheese containing more than permitted amount of moisture	Jos. F. Fisher, Oconto	\$25 and costs
April 26	Paul Longrie, Oconto	Mfg. Am. or Ched. cheese containing more than permitted amount of moisture	Jos. F. Fisher, Green Bay	\$25 and costs
April 27	Fred C. Zindars, Denmark	Insanitary conditions about a cheese factory	N. L. Monahan, Green Bay	Costs, fine suspended
April 27	Jule Schuelke, Manawa	Mfg. cheese known as Am. or Ched. cheese containing more than perm. amt. mois.	M. B. Scott, Waupaca	\$25 and costs
April 28	J. A. Gianoli, Genoa	Having in his possession false measuring device, gasoline pump	D. O. Mahoney, Viroqua	\$10 and costs
April 30	John Hardrath, R. 6, Manitowoc	For the sale of insanitary milk to a cheese factory	A. H. Schmidt, Manitowoc	\$25 and costs
April 30	Ed. Blaeser, R. 6, Manitowoc	For the sale of insanitary milk to a cheese factory	A. H. Schmidt, Manitowoc	\$25 and costs
April 30	Henry Oestreich, R. 6, Manitowoc	For the sale of insanitary milk to a cheese factory	A. H. Schmidt, Manitowoc	\$25 and costs
May 4	Frank Sailer, Elmwood	Sale of sausage containing chemical preservative	John T. Beddall, Ellsworth	\$25 and costs
May 4	A. A. Kuehn, Cambria	Sale of adulterated milk	J. S. Williams, Portage	\$25 and costs
May 7	Ed. Radel, Viola	Mfg. of Am. cheese containing more than the permitted amount of moisture	D. O. Mahoney, Viroqua	\$25 and costs
May 12	Elmer Groelle, R. 3, Two Rivers	Sale of adulterated milk	A. H. Schmidt, Manitowoc	\$40 and costs
May 13	J. H. Wagner, West Bloomfield	Mfg. for sale of Am. cheese containing more than permitted amount of moisture	W. T. Owen, Wautoma	\$50 and costs
May 20	John Hickey, Custer	Mfg. for sale of Am. cheese containing more than permitted amount of moisture	W. F. Owen, Stevens Point	\$25 and costs
May 20	Emil Born, R. 3, Kewaunee	Distribution of by-products from a cheese factory without pasteurization	Henry Grass, Kewaunee	Costs, fine suspended
May 21	L. B. Foster, Richland Center	Three counts on violation of sec. 353.33	D. J. Morris, Richland Ctr.	\$20 and costs on each count
May 21	L. B. Foster, Richland Center	Three counts on violation of subsec. 1 sec. 353.33	D. J. Morris, Richland Ctr.	\$20 and costs on each count
May 21	L. B. Foster, Richland Center	Three counts on violation of sec. 353.33 subsection 1	D. J. Morris, Richland Ctr.	\$20 and costs on each count
May 21	L. B. Foster, Richland Center	Three counts on violation of sec. 353.33, subsection 1	D. J. Morris, Richland Ctr.	\$20 and costs on each count

CONVICTIONS—Continued

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1926				
May 21	L. B. Foster, Richland Center	Three counts on violation of sec. 353.33, subsec. 1.	D. J. Morris, Richland Ctr.	\$20 and costs on each count
May 21	L. B. Foster, Richland Center	Using a false measuring device in selling kerosene. Did sell less kerosene than the quantity represented. Using a measuring device which had not been sealed within one year.	D. J. Morris, Richland Ctr.	\$20 and costs on each count
May 22	Leo Timler, Green Valley	Mfg. for sale of Am. cheese containing more than 38% of moisture	F. A. Jaeckel, Shawano	\$25 and costs
May 22	Leo Timler, Green Valley	Mfg. for sale of Am. cheese containing more than 38% moisture	F. A. Jaeckel, Shawano	\$25 and costs
May 22	Frank Skibba, Auburndale	Maintaining premises and utensils in a ch. factory in an unclean and unsanitary con.	Aubrey Wharfield, Marshfield	\$25 and costs
May 27	Clarence Wood, Mattoon	Offering for sale and delivering unsanitary milk to cheese factory	Wm. Daily, Birnamwood	Fine suspended on paym't of costs
May 29	Peter Kozik, Unity	Delivering adulterated milk to a cheese fcty.	W. A. Campman, Neillsville	\$25 and costs
June 2	Leo Lotscher, Beaver Dam	Mfg. for sale of brick cheese containing more than permitted amount of moisture	Chas. Lentz, Mayville	\$25 and costs
June 3	Phillip Faulkner, Woodruff	Selling unsanitary milk in city of Minocqua	T. Ames, Minocqua	\$25 and costs
June 10	J. A. McCarthy, Webster	Sale of cider with benzoate of soda	D. O. Olson, Grantsburg	\$25 and costs
June 16	John Stephani, Sheboygan	Selling chopped meat which contained sodium sulphite	J. C. Meyer, Sheboygan	\$25 and costs
June 19	E. Cleveland, Brodhead	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
June 25	Ralph Hauffman, Monroe	Adulteration of milk	W. T. Saucerman, Monroe	\$25 and costs
June 28	C. Graborski, Grand Marsh	Sale of adulterated milk	Chas. Gilman, Friendship	\$25 and costs

DISBURSEMENTS

For Year Ending June 30, 1925

EMERY, J. Q., commissioner, salary and expenses	\$4,088.02
KLUETER, HARRY, assistant commissioner and chief chemist, salary and expenses	3,768.98
WALTER, M. L., secretary to commissioner, salary	2,200.00
ARPS, H. F., special counsel, services and expenses	429.11
BOETTCHER, J. E., chief, butter division, salary and expenses	3,365.12
COMSTOCK, VERA H., stenographer, salary	1,380.00
CONWAY, W. F., inspector, salary and expenses	2,806.02
CROSBY, R. R., inspector, salary and expenses	3,160.13
CUMMINGS, MARGARET E., clerk, salary	276.25
FINDORFF, LOUENA, clerk, salary	1,440.00
FISCHER, RICHARD, consulting director of laboratory	600.00
FOOTE, A. LORINE, clerk, salary	1,020.00
GILMAN, GEO. D., inspector, salary and expenses	3,020.97
HADLEY, R. M., inspector, salary and expenses	2,649.20
HOWLETT, I. R., assistant chemist salary and expenses	2,629.84
HUEBNER, E. O., assistant chemist, salary and expenses	2,638.80
JASTER, GEO. E., inspector, salary and expenses	2,933.43
JONES, IRA D., inspector, salary and expenses	3,321.99
KELLIHER, J. M., inspector, salary and expenses	2,925.67
KRAMER, W. J., inspector, salary and expenses	2,848.63
KREMER, C. J., inspector, salary and expenses	2,795.74
LEHNHERR, JACOB, inspector, salary and expenses	2,606.02
MACKIN, W. N., inspector, salary and expenses	2,919.36
MILWARD, GENEVIEVE, stenographer, salary	1,140.00
O'CONNELL, HELEN, stenographer, salary	1,560.00
OSTERHUS, GUNDA, clerk, salary	603.70
RADKE, R. L., inspector, salary and expenses	2,840.31
RICE, JEANETTE, stenographer, salary	1,184.61
ROYCROFT, A. J., inspector, salary and expenses	2,788.72
SATER, EDNA, stenographer, salary	184.61
SANDS, WALTER, inspector, salary and expenses	2,721.46
SOUTHARD, R. B., inspector, salary and expense	2,739.52
STEWART, W. A., inspector, salary and expenses	2,893.50
STUEBER, GEO. H., inspector, salary and expenses	3,076.76
TAPPINS, F. E., inspector, salary and expenses	3,068.15
THOMPSON, A. T., inspector, salary and expenses	2,966.32
TOWN, H. G., inspector, salary and expenses	2,542.36
VALLESKEY, AD. R., inspector, salary and expenses	2,636.64
VAN LONE, W. M., inspector, salary and expenses	3,265.79
WARNER, GEORGE, chief inspector of weights and measures, salary and expenses	2,857.66
WETAK, J. J., inspector, salary and expenses	2,731.96
WIESE, HILDA, assistant chemist, salary and expenses	2,614.16
WILLIAMS, INEZ, assistant chemist, salary and expenses	1,960.16
WINDER, G. C., inspector, salary and expenses	3,067.46
WINDER, WM., second assistant commissioner, salary and expenses	3,921.91
WINELL, E. G., inspector, salary and expenses	2,758.67
ENGINEERING DEPARTMENT, services	269.53
PRINTING BOARD	2,608.80
REFUNDS	215.00
STATE INSURANCE FUND	145.69
SUPERINTENDENT OF PUBLIC PROPERTY	4,542.59
Total	\$119,729.33

DISBURSEMENTS

For Year Ending June 30, 1926

EMERY, J. Q., commissioner, salary and expenses-----	\$4,022.56
KLUETER, HARRY, assistant commissioner and chief chemist, salary and expenses-----	3,841.66
WALTER, M. L., secretary to commissioner, salary-----	2,200.00
BAUER, CHRISTINE, stenographer, salary-----	954.23
BOETTCHER, J. E., chief, butter division, salary and expenses	3,395.03
BRUHN, A. T., chief, cheese division, salary and expenses	2,636.03
COMSTOCK, VERA H., stenographer, salary-----	1,380.00
CONWAY, W. F., inspector, salary and expenses-----	2,851.16
CROSBY, R. R., inspector, salary and expenses-----	3,238.73
CUMMINGS, MARGARET E., clerk, salary-----	297.50
FINDORFF, LOUENA, clerk, salary-----	1,440.00
FISCHER, RICHARD, consulting director of laboratory-----	600.00
FOOTE, A. LORINE, clerk, salary-----	1,027.50
FROST, W. D., expenses-----	20.32
GILMAN, GEO. D., inspector, salary and expenses-----	2,884.06
HOWLETT, I. R., inspector, salary and expenses-----	2,621.27
HUEBNER, BERNARD, inspector, salary and expenses-----	2,450.81
HUEBNER, E. O., inspector, salary and expenses-----	2,727.13
JASTER, GEO. E., inspector, salary and expenses-----	2,944.06
JONES, IRA D., inspector, salary and expenses-----	3,307.97
KELLIHER, J. M., inspector, salary and expenses-----	2,941.09
KRAMER, W. J., inspector, salary and expenses-----	1,970.27
KREMER, C. J., inspector, salary and expenses-----	2,951.93
LEHNHERR, JACOB, inspector, salary and expenses-----	2,575.61
MACKIN, W. N., inspector, salary and expenses-----	2,872.31
MARTIN, E. G., inspector, salary and expenses-----	814.21
McVICAR, GENEVIEVE M., stenographer, salary-----	1,207.50
MICKLE, P. H., inspector, salary and expenses-----	587.71
O'CONNELL, HELEN, stenographer, salary-----	1,615.00
OSTERHUS, GUNDA, clerk, salary-----	950.00
RADKE, R. L., inspector, salary and expenses-----	2,799.75
RADKE, W. E., inspector, salary and expenses-----	677.33
ROYCRAFT, A. J., inspector, salary and expenses-----	2,741.34
SANDS, WALTER, inspector, salary and expenses-----	1,666.29
SOUTHARD, R. B., inspector, salary and expenses-----	2,769.83
STEWART, W. A., inspector, salary and expenses-----	2,886.66
STUEBER, GEO. H., inspector, salary and expenses-----	2,949.21
TAPPINS, F. E., inspector, salary and expenses-----	3,107.07
THOMPSON, A. T., inspector, salary and expenses-----	3,174.60
TOWN, H. G., inspector, salary and expenses-----	2,373.30
VALLSKEY, AD. R., inspector, salary and expenses-----	2,767.59
VAN LONE, W. M., inspector, salary and expenses-----	3,300.05
WARNER, GEORGE, chief inspector of weights and measures, salary and expenses-----	2,816.08
WETAK, J. J., inspector, salary and expenses-----	2,742.15
WIESE, HILDA, assistant chemist, salary and expenses-----	2,796.81
WILLIAMS, INEZ, assistant chemist, salary and expenses-----	2,219.56
WINDER, G. C., inspector, salary and expenses-----	759.26
WINNELL, E. G., inspector, salary and expenses-----	2,693.41
PRINTING BOARD-----	1,217.87
REFUNDS-----	314.00
STATE INSURANCE FUND-----	120.60
SUPERINTENDENT OF PUBLIC PROPERTY-----	11,579.76
Total-----	\$121,798.17

REPORT BY MONTHS OF FOODS IN COLD STORAGE FROM JULY, 1924, TO JULY, 1925

(The amounts given represent pounds except in the case of eggs it represents dozens)

Articles	July	August	September	October	November	December	January	February	March	April	May	June
Meats												
Beef (all kinds) ..	695,039	553,133	403,462	427,017	985,776	1,439,133	1,515,218	1,561,951	1,316,756	1,412,529	1,009,082	745,014
Veal ..	36,013	31,660	24,473	42,707	31,511	66,451	86,202	69,656	67,736	130,710	127,266	116,307
Mutton & Lamb ..	25,610	25,680	30,994	37,613	65,839	50,846	37,269	35,158	28,134	12,340	9,808	5,999
Fork (all kinds) ..	3,507,902	2,105,139	622,751	260,590	1,278,329	3,375,978	3,853,333	4,251,933	4,026,462	3,794,519	622,227	3,351,541
Miscellaneous ..	394,989	319,704	225,394	118,816	302,282	672,299	661,901	779,177	843,816	624,734	484,734	351,350
Poultry ..	149,390	126,719	142,024	227,066	585,413	666,871	733,075	668,072	537,288	396,740	271,144	199,287
Eggs in shell ..	145,547	138,616	1,125,901	83,491	98,662	7,872	967	86	6,514	66,262	124,864	157,709
Eggs out of shell ..	227,816	249,874	153,119	194,247	196,929	105,361	34,170	19,050	15,941	81,393	282,722	310,544
Butter ..	1,056,623	805,349	930,428	759,441	367,172	309,439	168,290	96,802	79,487	54,097	249,406	1,115,550
Butter Sub.	6,133	5,337	720	1,380	990	1,320	2,190	1,188	1,008	1,110		
Lard ..	321,420	247,804	4,131									
Unlisted items ..	123,408	112,396	141,988	107,730	101,138	424,060	590,448	662,323	676,917	694,595	158,298	1,093,249
Fish												
Perch ..	2,484	5,359	15,067	80,788	198,412	140,578	71,493	22,276	242	422	5,952	6,712
Pickarel & pike ..	53,982	53,401	53,246	53,259	66,378	51,841	125,571	90,387	85,447	50,332	65,642	65,360
Suckers ..	11,775	11,710	13,029	19,549	39,519	14,376	7,187	2,623	2,982	1,697	1,924	2,122
Blue Fins ..	47,864	48,130	41,120	39,070	531,448	354,023	154,616	61,560	14,452	2,473	11,166	8,896
Herring ..	76,902	117,720	140,610	111,616	635,414	459,448	285,780	192,709	101,569	86,974	74,039	297,804
Halibut ..	10,047	9,940	10,652	29,184	27,086	50,285	31,790	27,112	11,665	2,014	1,220	1,369
Trout ..	53,805	53,765	51,796	87,807	119,164	109,020	65,900	25,792	7,465	33,981	45,511	59,343
Salmon ..	2,306	2,306	2,456	13,321	11,744	37,137	23,792	33,741	7,031	2		
Whitefish ..	10,114	11,079	11,087	11,087	11,502	20,868	31,384	50,829	29,483	13,233	9,724	9,508
Carp ..	2,835	1,289	4,264	8,487	12,612	8,061	5,061	11,340	970	970	970	7,398
Miscellaneous ..	60,148	101,560	86,236	129,299	117,866	142,936	125,958	65,572	58,653	49,867	41,574	50,065

REPORT BY MONTHS OF FOODS IN COLD STORAGE FROM JULY, 1925, TO JULY, 1926
 (The amounts given represent pounds except in the case of eggs it represents dozens)

Articles	July	August	September	October	November	December	January	February	March	April	May	June
Meats												
Beef (all kinds) ..	660,036	585,918	463,886	291,123	516,774	1,026,034	929,592	1,044,144	771,474	578,137	388,346	293,507
Veal	103,316	92,477	88,964	73,484	80,583	94,767	84,998	94,291	90,550	94,457	83,391	67,955
Mutton & lamb ..	4,648	9,298	9,038	17,363	17,266	18,679	12,532	17,179	17,785	19,055	13,055	21,848
Pork (all kinds) ..	2,483,953	941,865	323,955	112,894	254,882	191,658	2,673,392	2,072,188	1,277,087	1,106,226	1,565,621	1,556,524
Miscellaneous	676,759	428,661	121,482	102,811	277,194	505,984	635,244	694,728	746,608	628,522	613,477	695,483
Poultry	151,724	146,726	177,672	263,746	776,539	547,320	607,852	531,051	373,325	281,149	192,272	140,040
Eggs in shell	170,306	180,713	174,020	121,088	79,501	36,336	7,409	209	4,394	51,205	133,583	154,761
Eggs out of shell ..	312,995	296,470	326,141	282,972	222,318	250,781	224,750	210,244	167,776	190,797	428,876	476,753
Butter	1,440,113	1,996,444	1,478,096	1,060,696	618,622	362,947	236,759	161,044	106,071	68,896	157,631	840,954
Butter Sub.	2,808										3,246	1,030
Lard		1,120									527,857	688,288
Unlisted items	1,214,253	423,005	182,833	169,129	218,150	67,400	285,408	168,380	260,135	335,892		
Fish												
Perch	16,107	53,173	129,144	141,020	306,054	128,283	100,888	32,754	2,125	1,925	20,405	34,592
Pickarel & pike ..	63,799	61,473	61,141	51,954	56,874	90,422	183,017	126,952	83,656	86,263	84,461	83,343
Suckers	1,870	2,391	2,633	3,694	19,120	23,480	17,721	5,525		260	24,117	32,706
Blue Fins	18,436	59,499	37,456		655,344	311,754	184,389	50,754	3,653		6,648	31,917
Herring	292,258	284,260	285,079	197,549	749,680	540,845	442,642	221,751	41,960	36,740	50,325	49,119
Halibut	1,074	1,436	1,219	1,326	75,079	85,223	88,523	27,929	200	458	48	48
Trout	63,054	69,339	62,386	53,506	149,679	80,387	86,666	17,133	1,909	470	29,117	46,746
Salmon		56	56	1,000	46,718	91,905	90,971		1,575	1,500	1,500	1,450
Whitefish	8,616	8,178	7,652	7,110	10,825	24,666	44,760	29,804	10,722	9,346	8,657	8,807
Carp	6,390	9,330	9,330	5,357	12,758	4,530	2,824	65			11,975	27,172
Not listed	2,100	71,043	75,535	37,972	64,730	91,423	110,221	42,858	6,768	15,463	34,117	58,677

Extension of Cold Storage Periods

To the following named establishments, the periods of cold storage for the biennium ending June 30, 1926, were extended thirty days, by authority conferred upon the Dairy and Food Commissioner by section 111.08:

Date of Extension	Establishment	Kind of Food
1924		
July 23-----	Quality Biscuit Company, Milwaukee---	Butter
Sept. 23-----	Graves & Winter, Oconomowoc-----	Meat
1925		
Apr. 15-----	Quality Biscuit Company, Milwaukee---	Eggs
Dec. 8-----	Arthur Commission Co., Milwaukee-----	Geese
1926		
Apr. 15-----	Carver Ice Cream Company, Oshkosh---	Eggs

VALEDICTION

The following quoted paragraphs from my biennial report of 1923-24 are deemed apposite:

"The contents of this report make it apparent that while the character of the service rendered by the dairy and food and weights and measures department is not such that it can, like matter and force, be measured with mathematical precision, nevertheless it is evident that the money invested, not only during the past biennium, but during the past more than a third of a century, in the maintenance of this department, has not been seed scattered by the wayside, which the fowls of the air have devoured; nor upon stony ground where there was not much earth; nor among thorns that have choked it; but has been seed that has fallen upon good ground and has borne fruit many hundred fold. Reviewing the past, whether of the biennium covered by this report, or the entire period of nearly eighteen years I have had the privilege and the honor of being the Dairy and Food Commissioner of Wisconsin, 1903-14 and 1921-26, inclusive, the landmarks of progress are outstanding. The banner to which the forces of the department have, pursuant to law, rallied, which they have borne aloft and advanced everywhere on the far flung lines of activity, even to 'going over the top' as do good soldiers when duty calls in battle fray, has been emblazoned with the inspiring motto, 'Forward,' 'the battle cry that never sounds retreat.'"

The preceding pages of this report have, in part, been devoted to a resumé of epochal features of this pure food crusade of nearly eighteen years. Meagre indeed is this resumé of the many intense conflicts that have characterized this eighteen year pure food cru-

sade. I repeat here what I have stated in other official reports, that it is my firm belief, my well considered judgment, that the functioning of the dairy and food and weights and measures department of Wisconsin during each of the last ten years of my administration has saved to the people of Wisconsin an amount in excess of the total cost of State government. The expenditures of the dairy and food and weights and measures department "represent an investment on the part of the State of Wisconsin rather than a mere outlay." Knowing what I do, as the result of long experience, the persistent, the insidious, the cunning, the bewildering, the unremitting efforts not only to impose adulterated and counterfeit foods upon the consuming public, but to destroy the effectiveness of established pure food laws by amendments, repeal, "jokers," hamstringing, emasculation, I cannot persuade myself to close this, my final report, without a vigorous warning to the people of Wisconsin that they be not misled by "wolves in sheep's clothing" to permit the destruction of the present independent status of the dairy and food and weights and measures department built up through the stress of public opinion, to protect the health and property of the people of Wisconsin, as voiced by a long succession of nine Governors of Wisconsin and a corresponding number of Legislatures, a function it has performed with economy, efficiency and effectiveness, and of Nation-wide recognition and influence.

It is well for the consuming public to keep constantly and clearly in mind the end sought by dairy and food and weights and measures laws, namely, the protection of the health and property of the people, and the establishment and maintenance of a dairy and food and weights and measures department for the enforcement of those laws, remembering the cogent remark of Governor Hoard that the only laws we have are **enforced laws**. "By their fruits ye shall know them."

Those whose personal interests and greed would impel them to hamstring or otherwise emasculate food laws and their enforcement will not make a frontal, open attack on those laws or their enforcement. Rather, they will avail themselves of a mode of attack, common in the late world war, of doing so following some barrage or concealed by some smoke screen. The cry for "economy" is the smoke screen, the barrage, with which some political campaign demagogues have attempted to befool the people of Wisconsin by groundless charges and gross misrepresentations, by dwelling upon expenditures, while observing tomb-like silence as to the imperatively needed, far-reaching and exceedingly necessary service rendered with the investment made. As to this false economy, paraded for votes, I give the warning to my fellow citizens that Patrick Henry gave to the convention of delegates in 1775, referring to the "insidious smile" with which their petition had been received by the British ministry, "Trust it not, Sir; it will prove a snare to your feet. Suffer not yourself to be betrayed with a kiss."

By the laws under which the Dairy and Food Department was es-

tablished and has been maintained for thirty-seven years, the responsibility for its activities is placed upon the Dairy and Food Commissioner appointed by the Governor and confirmed by the Senate. Here is "concentrated power that is palpable, visible, responsible, easily reached, quickly held to account." There are no barb wire entanglements or overlords between him and violators of the dairy and food laws. But dissipate his legal responsibilities through petty bureaus, the inevitable result of "consolidation" (creeping paralysis) and enemies of pure food laws for the protection of the consuming public will have become triumphant under smoke screen and by indirection in emasculating the pure food laws by scattering, by dilution through many administrators of bureaus having coordinate functions with numerous other bureaus of widely variant functions, all brought under the control of one overlord who can be nothing more than a Jack-of-all-trades and master of none. This is flying in the face of the doctrine of specialization as a basis of efficiency.

Elsewhere in this report, there is set forth in outline the organization of this department, also the names of all appointees and their respective functions, aggregating forty-two in all, exclusive of the commissioner. This is ten and a half times the number of appointees on December 24, 1902, the date of my first appointment as Dairy and Food Commissioner by Governor Robert M. La Follette. These, in varying capacities and degrees, have shared in bearing the burdens incident to the work of the department, my recognition and appreciation of and gratitude for which, I wish to make a matter of public record.

Respectfully submitted,

J. Q. EMERY,
Dairy and Food Commissioner.

REPORT OF CHIEF CHEMIST AND ASSISTANT COMMISSIONER

HONORABLE J. Q. EMERY,
Dairy and Food Commissioner.

Dear Sir: I am herewith submitting a report of the work done in the chemical laboratory of the Dairy and Food Department in which the samples analyzed have been classified with respect to their status under the laws of the state whose enforcement you as Dairy and Food Commissioner have been charged with.

The period covered by this report is from June 30, 1924, to and including June 30, 1926. In a general discussion of the various classes of samples analyzed I may include such information as I have obtained by assisting you in carrying on the voluminous and intricate correspondence which must necessarily result from a conscientious effort to perform the duties of your position.

Beverages

The first class of foods found in the tabulated results of the analytical work of the department is that of beverages. This classification includes those beverages which have been analyzed with a view to determining their purity or freedom from adulteration and does not include chemical work that would be necessary in the enforcement of the law affecting the alcoholic content of beverages. Since the advent of prohibition the importance of this class of foods has greatly increased and there has been a number of new products that have found their way on the market. Naturally new products are collected by our inspectors as they come in contact with them so that they may know whether or not the sale of these new products is in contravention of law. There have been many improvements, especially in the package with respect to containers and labels. In the earlier days of food work the products falling into this classification consisted mainly of the soda water beverages manufactured by small local factories. Most of these beverages were sold as pop, the package bore no label and any information gained about the product by a consumer would be by the words of someone dealing in this product but who had no special training or knowledge pertaining to the merchandise sold and consequently the product was bought and consumed as pop.

I am told that the name "pop" became attached to the product because of the fact that when the bottles were opened, being heavily charged with carbon dioxide, they opened with a pop. The form of stopper used in the earlier days of this industry was the combination rubber and spring stopper which pulled up into place to close the bottle and was plunged into the beverage to open the bottle. The present form of stopper is what is known as the Crown Seal. It is

much more sanitary, it cannot be used more than once and thus eliminates quite a source of contamination. One can readily understand how a soda water bottle of the old type could become infected because it was impossible to properly wash this container. There was no opportunity of making use of a brush on the inside of the container, strong chemicals were more or less objectionable because they would attack the metal spring, and in fact it was impossible to do much more than just rinse this type of soda water container. A thorough washing was out of the question. The manufacture and sale of this class of product was not in the hands of trained men. There were no standards of sanitation and about the only qualification for a bottler of soda water beverages was, could he make a product with a pleasing color and taste that would keep without refrigeration and by the sale of which it was possible to make a profit.

Owing to the importance of these products and the necessity for more carefully controlled manufacture, the state passed a law licensing persons, firms or corporations engaged in the business of manufacturing or bottling soda water beverages. A conscientious enforcement of the provisions of this law has resulted in a decided improvement in the sanitary conditions of the factories and has had some beneficial influence on the character of employees engaged, all of which result in a safer, more wholesome and thus more desirable food product.

During the biennial period one hundred twenty-one samples of various beverages, mainly soda water beverages, have been examined in the laboratory as to labeling and tested for the presence of chemical preservatives or artificial sweetening substances such as saccharin. Of the one hundred twenty-one samples tested forty-six were found to contain a chemical preservative, or saccharin was used as a sweetening agent, and in a few samples both a chemical preservative and saccharin were present. The percentage of samples found to contain substances prohibited in articles of food is very large for the number of samples collected, but by training and thorough experience, our men have become familiar with this class of foods and have limited their purchases to such samples as they had good reason to suspect were adulterated. An examination of the names of the firms, together with their location in whose products the prohibited substance or substances was contained, will show a large number of the adulterated samples to have come from a rather restricted area in the state and that most of the rest of the samples were manufactured in plants outside of Wisconsin.

A large percentage of soda water beverages in which benzoate of soda or some other preservative or saccharin was found is no indication whatsoever that the use of prohibited preservatives and saccharin is at all wide-spread in the state. If soda water beverages were bought at random on the market, I can assert without fear of successful contradiction that less than one-half of one per cent, or less, of such soda water beverages would be found free from chemical preservatives or saccharin. Prosecutions were instituted in connection

with samples of beverages found to contain chemical preservative or in which it was found that saccharin was used as a sweetening agent instead of sugar. The fraud in connection with the use of saccharin is in itself a serious matter but the use of saccharin in an article of food is a serious matter because of the fact that saccharin has no food value and its physiological action on the human system is not without deleterious effect.

There have been rumblings in the state which I think tend to indicate that before many years have passed a very strenuous effort may be made by certain food interests to repeal at least that portion of the Wisconsin preservative law which prohibits and regulates the use of benzoate of soda. After the strenuous opposition to the passage of the law prohibiting or regulating the sale of benzoate of soda, the bitter fights, both state and national, that have been waged against these laws, the unsuccessful attempts of large corporations to have them set aside as unconstitutional, it would be unfortunate indeed and a very serious mistake if bills seeking to repeal the law prohibiting and regulating benzoate of soda in foods is taken seriously by the legislature. After having given the matter considerable thought, I do not know of a single argument that could be advanced in favor of permitting the use of benzoate of soda in the food of the people of this state.

Butter

The number of samples of butter analyzed during the period covered by this report is four hundred fifty-eight. Of this number forty-eight samples submitted were tested for the presence or absence of foreign fat; but one of the forty-eight was found to contain foreign fat and this sample was found to be oleomargarine. This information was transmitted to the person who had submitted the sample and a request was sent to our inspector in that territory to make a further investigation and learn the facts concerning this sample and report the same.

A number of the forty-eight samples submitted were by creameries that wished to check their analytical results with the results obtained on a sample analyzed in a chemical laboratory. A limited amount of this work can be done where it is clearly shown that the analysis is to serve as a check on their analytical work and not as an attempt to get this department to control the composition of their butter as manufactured in their plant. The laws creating and supporting the Dairy and Food Department do not authorize the latter activity.

Four samples submitted by three different creameries were found to be low in milk fat. The other samples submitted were found to be in compliance with the standards fixed for the minimum percentage of milk fat in butter.

An experiment having to do with the composition of butter taken from various parts of the churn was started during March, 1926, and

forty-eight samples were collected, analyzed and reported. The experiment has not been completed, it being desirable to collect a larger number of samples under varying conditions and from different makes of churns for the sake of comparison; therefore, a discussion of the results of analysis obtained on these samples will not be undertaken in this report.

Two hundred fifty-nine samples analyzed to show the percentage of fat, moisture, salt and curd were found to be in compliance with the standard for butter as fixed by the legislature. The legislature in fixing the standard at eighty-two and one half per cent of milk fat provided for a tolerance or allowance of two and one-half per cent variation in the milk fat content of butter so that in no case is the milk fat content to fall below eighty per cent. Of the samples analyzed and found standard many contained eighty-two and one-half per cent of milk fat and the average of the two hundred fifty-nine samples was well above eighty-one per cent—the average being 81.57 per cent.

One hundred three samples of butter collected and submitted by our inspectors upon analysis were found to contain less than the minimum requirement for milk fat in butter, namely eighty per cent. Where there were no mitigating circumstances and it was possible to obtain the cooperation of the district attorney of the county in which the sample of adulterated butter was purchased, prosecutions were instituted against those responsible for the sale of adulterated butter. It is the duty of the dairy and food commissioner to enforce the laws by bringing prosecutions in connection with violations as provided by law.

Of the three hundred sixty-two samples of butter collected and submitted by our inspectors one hundred three were found to be adulterated. This is no indication as to the percentage of adulteration in butter manufactured and sold in this state for the reason that the inspectors are agents of the dairy and food commission, and are instructed and taught to pick up such samples of butter as they have reason to believe are adulterated. An examination of the analytical results of the adulterated samples analyzed discloses three methods of adulterating butter. The most common is by the incorporation of excessive water; another is the incorporation of excessive amounts of salt, and a third method is by the incorporation of excessive amounts of both water and salt.

A number of samples of adulterated butter purchased and analyzed were manufactured in Minnesota and shipped to Superior and offered for sale in the retail trade. A sample purchased on September 23, 1925, was found to contain 21.91 per cent of moisture, 4.56 per cent of salt and curd, and contained only 73.53 per cent of milk fat. A sample purchased on December 16, 1924, in Green Bay, but which could not be traced to the source of manufacture, was found to contain 23.02 per cent of water, 4.25 per cent of salt and curd, and 72.73 per cent of milk fat. Another sample purchased in the city of Marinette on February 4, 1924, and manufactured in and shipped from

Michigan was found to contain 25.88 per cent of water, 6.97 per cent of salt and curd, and 67.15 per cent of milk fat. It is apparent from the table of analysis that considerable adulterated butter is being shipped into Wisconsin from adjoining states. Butter is one of the staple articles of food that merchants like to use in Saturday sales to stimulate business. Butter, having commanded fairly high prices for the last several years, naturally would be an article that would attract patronage if offered at less than current prices. From my investigation of the sale of adulterated butter I am satisfied that bargain sale butter is one of the fertile fields in which to find adulterated butter. In a prosecution brought in which the sample involved had been manufactured in the state of Minnesota, the company manufacturing the butter and importing it appeared at the time of the trial and agreed with the defendant to pay his fine and costs if he chose to enter a plea of guilty. A large dealer in adulterated butter might do so for the profits obtained by the sale of adulterated butter, as badly adulterated as the sample involved, would net rather a handsome profit and it seems unnecessary to state that a state with a limited number of inspectors cannot hope to collect a sufficient number of samples and bring a sufficiently large number of prosecutions to make traffic in this class of butter very unprofitable.

I think that a merchant who buys under-priced butter from parties who are not within the jurisdiction of the state laws is not exercising the proper degree of caution in the purchase of goods for resale to his customers. As a matter of protection to our retail merchants we have quite consistently notified federal officials charged with the enforcement of the federal food and drug act of our analytical results where we have found adulterated butter shipped into this state. A number of prosecutions by the federal government have resulted. While there is some satisfaction in having the manufacturer or shipper of adulterated butter prosecuted, it offers but little comfort to the local merchant who has laid himself liable to prosecution under the state laws.

Continued and more activity in the purchase of samples of butter in connection with sales is apparently called for as shown by the results obtained in the past two years.

Cheese

The number of samples of cheese analyzed during this biennial period is six hundred ninety-three. This is the second largest number of samples of any one kind of food analyzed. The importance of the cheese industry, the necessity for rigid enforcement of the laws relating to cheese and its manufacture for the good of this industry are sufficient cause to justify this large number of samples of cheese and even a much larger number. If we had facilities for doing more work in all of the lines of work in which we engage, a larger number of samples of cheese could very well be collected and examined with profit to the industry as well as the consumers of cheese. On the

single matter of moisture control, six hundred twenty-four samples were collected, submitted under seal to the laboratory and in such condition that all of the samples would have been competent evidence in court. Of this number of samples, three hundred ninety-seven, or practically four hundred, were found to contain more than the permitted amount of moisture for the kind of cheese manufactured, namely American or Brick cheese, the two kinds of cheese for which the legislature has fixed a maximum permitted amount of moisture.

There have been numerous prosecutions for the manufacture of cheese containing more than the permitted amount of moisture and in some instances cheese makers have been prosecuted a second time and in a few instances a third time. It would seem from knowledge gained through work with the manufacture of high moisture cheese during the two years from June 30, 1924, to July 1, 1926, that the only way to prevent some cheese makers from violating the provisions of the moisture law is for the dairy and food commissioner to revoke the licenses of these cheese makers. This has been done and I believe if a little more publicity were given to the fact that cheese makers have lost their licenses as cheese makers because of repeated violations of the dairy laws, possibly the number of violations might be reduced. If that was the intention of those responsible for the passage of the law relating to the licenses of butter factories, cheese factories, butter makers, cheese makers, it is easy to see how the present law might have improved. I shall point out some of these cases later on in connection with a discussion of dairy products as a whole.

There are those who believe that the quality of Wisconsin made American or cheddar cheese has deteriorated, that there is a large amount of skimming of the milk used in the manufacture of this cheese, that there is a lot of milk not skimmed from which adulterated cheese is made because such milk is so low in fat that it produces adulterated cheese, in fact there is a general feeling that the cheese business of the state is very badly diseased. It is somewhat difficult to harmonize these beliefs with the fact that the consumption of cheese has not diminished or almost entirely disappeared, but has held its own and made some slight advance. It is true that the per capita consumption of cheese has not doubled but it is also true that it has not decreased.

Habits of diet, necessity for the greatest food value per pound of food bought, education, publicity, lack of uniform quality and convenience of package and purchase are among the outstanding factors that influence very largely the use of any article of food.

The meat industry, practically the only competitor of the cheese industry, is a very illuminating example of what organization, effort, thought and publicity can do for an industry. Meat, an exceedingly more perishable article of food than cheese, is obtainable in a fresh condition at almost any village at almost any time of the year and there is a considerable degree of uniformity in what you will receive as fresh meat from day to day. The handling of meat and its prod-

ducts has been made a business by itself; certain skill and knowledge are necessary to successfully carry on the business of selling meat at retail, but what of the sale at retail of dairy products with the single exception of city milk and cream? Is there that same degree of uniformity, in quality of product? Is there the same organization, the same effort, the same publicity, and if there were, what would the result in the consumption and sale of dairy products be? To my mind it is clear that this is one of the possible methods of obtaining a greater distribution and use of dairy products, namely, the same degree of specialization in their sale that is not found in the other industries. The outstanding factors in the way to a larger consumption of cheese is the lack of uniform quality and the absence of a convenient retail package. The remedy for the former is better cheese made in better factories by better makers and distributed by better equipped, larger central organizations whose volume of business is of such proportions that they will be able to control transportation facilities, methods of marketing and supply demands for quality cheese. The second obstacle, the absence of convenient retail package, is one to be solved and may possibly find solution in a slightly modified method of manufacture, and the use of machinery different from that found in the present cheese factory. There is a wonderful field open to research in the manufacture and distribution of dairy products, especially cheese in retail packages.

There has been a disposition on the part of some branches of the cheese industry to assume that the improvement in quality of cheese was no concern of theirs; the responsibility for improvement, it would seem, lay with others. An attitude of this sort by any one branch of an industry has a telling and lasting effect upon all other branches of the industry. If the buyer of cheese is satisfied, the mere fact that he is satisfied removes the incentive for the cheese maker to put forth better efforts. If a cheese maker has no complaint from the buyer, it would seem that he is justified in assuming that his cheese must be right. If so, the milk which he takes into the factory must be all right, there need be no improvement; hence, the feeling of either indifference, lack of interest, lack of backbone enough to demand better cheese, lack of courage because of fear of competition to reject poor cheese, all reflect up through every step in the production and distribution of cheese from the farmer who milks the cows to the wholesale dealer, who, if he is responsible for anything, ought to be responsible for the grade, character and quality of the cheese he has to offer.

There has been rampant in certain parts of the state the idea that the removal of fat from milk used for the manufacture of cheese may be necessary; statements have been made in the office of the dairy and food department that either considerable skimming was going on in the older American or cheddar cheese producing sections of the state or by breeding the composition of the milk, especially with respect to fat content, had been so modified, the fat being lowered to such a degree that it was no longer possible to manufacture

American or cheddar cheese in these sections that contained the minimum required percentage of milk fat in the moisture free cheese solids.

Two separate and distinct investigations as to the character and composition of milk especially with respect to cheese making have been undertaken and are at present under way. It would be premature to venture what the outcome of these investigations is going to be, but I do not feel it is amiss to discuss here some of the facts and conclusions that are very apparent from the work done thus far.

There is the subject of standardization. In dealing with the subject here I shall deal with it simply from the standpoint of its applicability in cheese factories and cheese factory practices as we find them today. Starting with a Swiss cheese factory having two kettles, and in which cheese is made twice a day, it is known to anyone who has ever visited such a factory that there is little, if any, surplus time. The factories are usually small, there is no surplus equipment and in many instances there isn't room for any additional equipment. Hence, the first two simple and outstanding factors which hinder standardization in these factories is the lack of time and the lack of equipment or space to add such equipment. Then too there is the question of training. The additional time required to put into use such chemical or scientific training as is necessary to properly determine the fat and casein contents of milk so that an adjustment of those two constituents of milk can be made and the proper relation between them established for cheese making is lacking, and I may add that the latter obstacle does not seem to be limited to small factories. Indeed, the larger factories in the Swiss cheese making section, factories of such size and with such volume of business as to afford a chemical laboratory with a competent person in charge of the same, have made no effort in that direction but seem to have been willing to look to the state or the federal government to come into their factories and control that part of the business which it has been claimed will turn failure into success. There seems to have been a disposition on the part of this branch of the industry to feel that the responsibility of failure or success lies beyond their efforts.

If there is a parallel case in the industries of the country to which this now famous fat to casein ratio can be compared it is that of the manufacture of steel from iron. The success or failure of the manufacture of steel depends largely on being able to control the composition of the product by an exact knowledge of what goes into it, and I am sure that the manufacturers of steel have not waited for state or federal agencies to work out their problems, to furnish the very information upon which success or failure in their business depends. Before standardization can become a benefit to the Swiss cheese producing section of the state it is necessary that we have larger, better built, better equipped factories, a higher grade of Swiss cheese makers, experienced in not only the handling of cheese curd and cheese but equally informed and skilled in the making of the various tests that must be applied to obtain the necessary in-

formation for standardization. Larger and better curing rooms; indeed, it would seem that cheese cellars should be equipped so that either heat or artificial refrigeration can be applied to the cheese as necessary. All of this means the elimination of the small five and six patron factories with one kettle where cheese is too often made by lamp light or lanternlight; it means expensive buildings, costly equipment, a larger overhead, but it may possibly result in an improved quality in cheese; but, if that improvement comes, it will come not only by the makeshift arrangement now employed whereby attempts are being made to control the composition of milk for cheese making. In short, nothing more than a revolution in the factory and factory practices in the Swiss cheese producing section of the state can bring about a realization of what proponents of standardization promise, and if these results come they will not be due entirely to the single factor of standardization but because the improved conditions of manufacture necessary for standardization have also come.

Undoubtedly, if scientifically trained workers are put in intimate contact with the Swiss cheese industry, many other improvements such as the use of clarifiers, proper cooling of milk, a better understanding of rennet extracts, eye forming coolers, and numerous other agencies which if intelligently used in the making of Swiss cheese could not help but bring about an improvement in the quality of the product. But with standardization as we have found it practiced at present and with the idea rampant in that section that standardization is the cure-all for the ills in Swiss cheese, it is difficult to see just how the changed and improved conditions of manufacture can be brought about. In our investigation we found at one of the large, well-equipped and what we considered one of the best Swiss cheese factories in Green County engaged in standardization, the following practice and conditions:

A composite sample of milk taken at this factory covering a period of three or four weeks varied in fat from 3.20 per cent to 3.30 per cent and that the percentages of casein varied from 2.17 per cent to 2.30 per cent. That the ratio of fat to casein with two exceptions was 1 to .69 or above and that in one of the exceptional cases the ratio was 1 to .689 and in the other exception the ratio was 1 to .664. An effort was being made to standardize this milk so as to obtain a ratio of fat to casein of 1 to .78 and it had been determined that to effect this ratio it would be necessary to reduce the fat content of the milk to 2:80 per cent.

There were two kettles in the factory and in the six days under consideration the milk in kettle No. 1 varied in fat content from 3.20 per cent down to 2.72 per cent. The fat content in kettle No. 2 was more uniform but on one day fell as low as 2.62 per cent, and on only two of the six days was the exact percentage of fat sought, namely 2.80 per cent, obtained. The fat in kettle No. 2, however, did not vary as much as it did in kettle No. 1. The ratios of fat to casein in milks found in kettle No. 1 varied from 1 to .77, the highest,

down to 1 to .666, the lowest. The ratio found in kettle No. 2 did not vary as greatly as did the ratio found in kettle No. 1 but it was not uniform from day to day. Further, the ratio sought, namely, 1 part of fat to .78 parts of casein is a much higher ratio of fat to casein than that recommended in the meager reports of experimental work that have come to our attention. During conferences on the matter of standardization of milk for Swiss cheese making I repeatedly requested data from a government agent working in Wisconsin on that problem. I was always promised that the data would be forthcoming but to date it has not arrived, and the promises made were back as long as two years ago.

By comparing the milk in the two kettles in this factory in which Swiss cheese was made it will be seen that there was a wide variation in the ratios of fat to casein of the milk of one day. The ratio in kettle No. 1 on a certain day was 1 to .666, while the ratio in kettle No. 2 was 1 to .788. If the ratio has much, if anything, to do with glass in Swiss cheese, certainly two cheese made on the same day from milks with ratios such as were found in these two kettles, if treated alike, one most certainly would be sure to produce glass while the other may have been skimmed to such a degree to produce a high enough percentage of casein to withstand the energetic gas formation necessary in opening a Swiss cheese in a short period so that it contains a few large eyes. As I view the situation as far as we have gone, ultimate success in the curing and treating of Swiss cheese may depend upon an exact knowledge of the composition of the milk that goes into each cheese with a factory properly equipped so that the conditions under which Swiss cheese is cured can be very carefully and skillfully controlled. An intimate knowledge of the composition of each cheese would undoubtedly be helpful. It would be possible to anticipate what temperatures a cheese made from milk of the character used might stand in the opening up process, how such a cheese should be handled, and it would seem from what knowledge we have gained concerning the conditions under which imported Swiss cheese is manufactured and handled that an intensive study should be made concerning the character of the curd with respect to changes as Swiss cheese ages. My understanding of the matter is that in the manufacture of Emmenthaler cheese in Switzerland the opening up process is carried on very slowly and starts at a time when the curd may be more pliable or elastic due to chemical changes which have gone on in the curd because of age. I fear that much of the No. 2 Swiss cheese now produced is due to improper handling of the cheese because of the demand for payment by the producers of the milk. Cheese should not be considered a cash crop and the producer of milk for cheese should be able financially to wait more than thirty or sixty days for his pay if he expects the most to be gotten out of the milk delivered by him.

Other conditions in connection with Swiss cheese which I think are almost as important as quality are, who is to determine the quality and who is to fix the price paid for the quality when determined?

This of course is a marketing problem but it has a direct bearing on the success or failure of that industry.

Before leaving the subject of Swiss cheese I feel that attention should be called to the analytical data obtained on twenty samples of Swiss cheese in which the percentage of moisture, the percentage of fat, the percentage of moisture free cheese solids were determined and the ratio or percentage of fat in the moisture free cheese solids were calculated. There are three samples of Swiss cheese out of the twenty analyzed that would be classed as adulterated Swiss cheese under the Federal Food and Drug Act if shipped in interstate commerce because these cheese contained less than forty-five per cent of fat in the moisture free solids. I believe that the low percentage of fat in these three cheese is a very strong indication of standardization or the removal of fat. It is to be noted that the percentage of fat in the moisture free solids of many loaf or drum Swiss cheese approach very nearly fifty per cent, and it is unfortunate that we were unable to get the grade of these individual cheese as sold.

Other analytical results of interest in connection with cheese work are the results obtained on three different samples of cream cheese. This is a type of cheese that sells at a comparatively high price and it may be necessary to definitely fix the fat and moisture content of this product so that there will be more uniformity in the product and less opportunity for fraud. By an examination of the analytical results it will be seen that there was a large variation in the moisture content of the three samples; there was a very large variation in the solids not fat content, while the fat content was found to be fairly uniform in all three samples. The consistency of the cheese was controlled not by the percentage of fat but apparently through the relation of solids not fat to moisture.

Cream

Two hundred seventy-six samples of cream were tested in the laboratory, ninety-nine of which were purchased from city milk supplies by our inspectors and submitted as official samples. Sixty of the ninety-nine samples were found to be below the legal requirement in fat. Thirty-nine samples were collected and tested for the purpose of checking up the use of the Babcock test in the field for testing cream. The purpose of this work being to enforce the provisions of the law which make it a misdemeanor to underread or overread or make any false determination by the Babcock test or any contrivance whatsoever when used for determining the value of milk or cream purchased.

There were a large number of samples of cream submitted to be tested for fat, the number being one hundred thirty-eight. This is an indication of dissatisfaction throughout the state with tests on cream as made at creameries, cream buying stations, and placed where cream is purchased. However, when this number is thought of in connection with the thousands of samples of cream that are

tested daily after all it is a very low percentage of the total people engaged in selling cream who appear to be dissatisfied with their tests. We find in making investigations and in collecting samples for the enforcement of the law relating to the use of the Babcock test that it has become quite difficult to get a sufficient number of farmers to cooperate with the inspectors. When we have had prosecutions involving samples of cream taken by farmers, the farmers, have been drawn into the prosecutions as witnesses and we feel that farmers are becoming more and more reluctant to become a party in the enforcement of these laws, although the work is done primarily in their interest. This condition I think is due entirely to the fact that the prosecutions have been quite vigorously contested and for a time there was considerable feeling in the community both for and against the party prosecuted. Naturally one living in a community wishes to escape a situation of this kind. There is no question but what vigorous prosecutions for violations of the laws pertaining to false testing are necessary and decidedly beneficial. However, the cases are among the most difficult and unpleasant with which this department has to deal.

Ice Cream

The number of samples of ice cream analyzed during the period of this report is not as large as the number that have been analyzed in a like period of time. It will be noted that of the eighty-six samples analyzed, fifty-seven were found to be standard and twenty-nine were found to be not standard. Of the twenty-nine samples that were found to be not standard because they were below the legal standard in fat, fourteen contained more than eleven and one-half per cent of milk fat, five contained less than eleven per cent of milk fat, facts which I believe indicate the high quality and character of ice cream manufactured and sold in this state. Since the enactment of the new standards for ice cream the general complaint so frequently heard in the state before the enactment of these standards, namely that our ice cream was too rich, seems to have disappeared. The reduction of milk fat from fourteen per cent to twelve per cent in vanilla ice cream with control of the overrun has been very satisfactory to the manufacturers of the product, and I believe there has been a genuine effort on the part of those engaged in this industry not only to live up to the law but to turn out as good a product as they could.

The question of the use of artificial color in New York ice cream was taken care of by the last legislature in the enactment of a definition and standard for New York or custard ice cream. If the requirements of the standard for New York ice cream are lived up to I do not see that the use of artificial color for the purpose of producing a uniform color can be classed as fraudulent. However, if those constituents necessary, such as eggs, in the production of New York or custard ice cream are left out of such a product and artificial color used to conceal such omission or for the purpose of leading consumers of the product to believe that it is in compliance with the

standard for that product, such use of artificial color is clearly fraudulent.

There are certain sections of the state in which the local manufacturers of ice cream have introduced a plain vanilla ice cream to which a small amount of artificial color was added and thus the people became accustomed to a yellow ice cream. This practice was carried on before the adoption of the last definitions and standards fixed by the legislature and it has been rather difficult to convert some of these manufacturers to the idea that an uncolored ice cream is just as salable as one that is slightly colored. We have felt that compliance with our law could be had by so-called missionary work in which the injustice of the use of color was pointed out and the fact that the largest manufacturers in the state, and I think the most successful, all abandoned the use of color years ago. Color is no index whatsoever as to the composition or richness of ice cream and people consuming ice cream soon became aware of that fact. Furthermore, having a minimum standard fixed for milk fat in ice cream no dealer can go to another dealer and successfully convince the retailer that his ice cream is richest because it shows more color. The retailer will promptly state, "your ice cream must come up to the minimum standard just as mine must and undoubtedly yours is not far above." The people of the state are receiving a much higher grade and quality of ice cream than people of other states. This is brought out clearly by the fact that on a number of occasions traveling salesmen, tourists and strangers have commented very favorably on the quality of ice cream they receive as dessert at hotels and restaurants in this state. It is not difficult to appreciate that our ice cream with a minimum fat content of twelve per cent must be richer than our neighbor's ice cream with a minimum fat content of eight per cent.

Milk

During the two years of this report twelve hundred twenty-five samples of milk have been collected or submitted to the laboratory for a complete analysis or to be tested for the fat content. This is usually the case with submitted samples. There the purpose of submitting the sample is usually to obtain the fat content of the milk.

Three hundred sixty-eight samples of adulterated milk were collected by our inspectors as the product was delivered at creameries, cheese factories or condenseries. Eighty-five samples of adulterated milk were collected in cities or villages in which city milk work was being done. This shows the absolute necessity of careful, painstaking and conscientious work if we are to cope with the matter of the sale of adulterated milk. It is true there are a very large number of dairy farmers, one hundred eighty-five thousand in number I believe, and the finding of four hundred fifty-three samples of adulterated milk would seem as though that is a small number compared to the total number of deliveries of milk made in two years. That is true, but undoubtedly if we had been able to collect one hun-

dred eighty thousand samples each month and analyze them, we would undoubtedly have found quite a percentage of adulterated milk. I think that the results of analysis indicate the necessity of more milk work especially with respect to adulteration by watering or skimming. It should be possible to take in the milk at cheese factories, condenseries, or creameries or in cities or villages several times a year instead of once a year as is possible now because of the small force of inspectors we have now engaged in this activity.

The percentage of adulteration as shown by this analytical work does not take into consideration nor cover the large percentage of adulterated milk delivered and found by our inspectors, adulterated because of the fact that it was insanitary and unclean. Another source of contamination is that of open-seam cans and improperly washed cans or more truthfully designated as dirty or filthy cans. It is impossible in a report of this kind to plainly and accurately describe the situation because of the fact that all sediment tests made by our inspectors have not been submitted to the office or to this laboratory for inspection. Our inspectors have submitted only the worst cases and in one case that comes to my mind in particular, some thirty-five or forty letters of warning were sent out to the patrons of a condensery in which the character of the milk as shown by the dirty sediment discs and the condition of the cans was taken up with the producers of milk and later followed up by a reinspection of the milk supplied at this condensery. The superintendent of the plant stated to our inspector that this work had had the most wholesome effect of any inspectional work that had been done at his condensery for a number of years, if not for all time. It is needless to say that our inspector in all instances pointed out the responsibility of a condensery or any plant in which food for man is manufactured, if milk of the kind under consideration, that is insanitary milk, is manufactured into food for man.

A very enlightening and somewhat amusing incident happened in a condensery in which milk of this kind was being delivered. The plant in which the inspection was made, in their desire to acquire a large amount of milk, took almost any kind of milk that was offered. Our inspectors went to the plant, began their inspection of the milk as it was received, made sediment tests, examined the cans to see whether or not they were properly washed or as to whether they were open seamed, and when they found conditions that produced insanitary milk they pointed out to the man on the receiving platform that some of the milk was insanitary and unfit for use for food, at the same time pointing out that the plant was laying itself liable to prosecution if it received this kind of milk and manufactured food for man from it. The man on the receiving platform agreed with our inspectors and a tag was placed on these cans of milk, the milk rejected by the man on the platform and the milk was being hauled home. The superintendent of the plant, on his way to the condensery, noticed one or two of the wagons with cans with tags attached. He stopped some of the wagons, read the tags and asked the driver who

had sent the milk home. The driver stated that the man on the receiving platform and inspectors had inspected the milk and it could not be accepted. The superintendent requested the driver to drive back to the factory and he would investigate. Upon investigation, the man at the intake stated to the superintendent that he had not exactly rejected the milk on his own initiative but that the inspectors had pronounced the milk unfit for human food and therefore he thought best not to receive it. The superintendent stated to the man on the receiving platform not to mind what the inspectors said but that he would accept the milk and take the responsibility. The milk was taken in and our inspectors discontinued the inspection of the milk delivered, seeing that they were able to accomplish nothing. Sediment discs and a description of the same were furnished the district attorney of the county, who, after hearing all of the facts concerning the transaction, decided that the manager of this condensery should be prosecuted. The only defense that the attorney for the manager could think of was that the milk could not be dirty when it was manufactured into food for man for the reason that it had been strained at least three times in the process of manufacture. In other words, the mere fact that it was necessary to be so particular in the manufacture of food for man as to strain the milk three times, seems to have had the effect of convincing the jury of the lower court that it must have been pretty dirty milk or it would not need three strainings after it was received at the condensery. The defendant was found guilty and fined fifty dollars and costs which he refused to pay and the case was appealed by his attorney to the circuit court. Preparations were made for trial of the case in the supreme court; experiments as to the solubility of the barnyard manure for the purpose of convincing the jury that the soluble portion of barnyard manure could not be strained out of milk were carried on and the state was put to the expense of having two inspectors and a chemist present for a trial in the circuit court, but when the jury was about to be drawn, the attorney for the defendant entered a plea of guilty. It is unfortunate that the justice of the peace in the lower court had not assessed the maximum fine so that the fine would have paid a larger percentage of the cost of the prosecution. On a later occasion when our men again inspected the milk at this plant it was found that the prosecution had had a wholesome effect on the manager of the plant and the character of the milk received was very much improved.

In pursuing city milk inspections the past two years I have urged our inspectors to vary the time of inspection in the various cities for the reason that we have gone quite regularly for the past fifteen years to these cities or villages at a certain time to make our city or village milk inspection. Milk dealers have become aware of the fact that we would call at about such a time and frequently drivers would say to our inspectors, "I have been looking for you for a week or two." We cannot, with all of our creamery, cheese factory and condensery work, devote a great deal of time to city milk inspection

during the months of May, June, July, August and perhaps September, but if it were possible to get in a few inspections of city milk during these months I think it would tend to throw the milk dealers off our track as to when to expect state inspectors.

The analysis shows that eighty-five samples of adulterated milk were collected, submitted and analyzed and that sixty samples of cream from city milk supplies were found to be adulterated. With the small amount of city milk inspection work we do this is an indication of quite a percentage of adulteration, and if possible it is advisable that plans be made for an extension of this service to the people of the cities and villages of the state. In the city milk inspectional work done thus far, we have been limited to a determination of the percentage of fat, a test for watering or skimming, the methylene blue test and the sediment test. If it were possible to enlarge this work so as to include a bacterial count and possibly some work showing the character of organisms found, such an extension of the work would be highly desirable and tend, I believe, if properly made use of, to eliminate certain undesirable conditions in connection with the production, handling and distribution of city milk.

During the past year an ordinance went into effect in the city of Chicago, the provisions of which excluded the sale of milk in the city of Chicago unless such milk was from cows that had been tested for tuberculosis and found to be free from that disease. A quite large percentage of Chicago city milk is obtained from Wisconsin and naturally milk producers in Wisconsin who had looked to Chicago for their market became interested and as the time for putting into effect the provisions of the Chicago ordinance approached, stories of what would be done with Wisconsin milk in Chicago began to reach our Department and Commissioner Jones of the Department of Agriculture. It seemed necessary to formulate plans to investigate and inspect for a time at least the milk delivered to the plants or receiving stations shipping to Chicago, so that we might know the character of the milk delivered by the producers and thus be in a position to defend our producers from any unjust or unwarranted criticism or interference with sale that might be made of their product. This necessitated the getting together of bacteriological equipment for a field laboratory because it was impossible to take the samples and transport them to our laboratory in such condition that bacteriological work could be depended upon. Two members of the laboratory, trained in bacteriological work, were supplied with most of the necessary apparatus for a field laboratory and arrangements were made whereby it became possible for them to do this work in the city chemist's laboratory at Kenosha. Three and four inspectors were necessary to inspect the milk as it was delivered to the milk stations or factories from which it was to be shipped. Their inspection consisted of an examination of the cans, a collection of a composite sample of the milk of each patron, (most patrons delivering several cans), an examination of the milk as to undesirable flavors or odors, and in the laboratory the composite sample from which

plates for bacteriological counts were made were subjected to sediment tests. A table giving the name and location of the shipping station together with the number of samples collected and inspected with the results of the work tabulated will be found in connection with the tabulated results of analysis of foods. From this table it can be readily learned what percentages of the milk delivered fell within three classes established, namely, milk containing less than fifty thousand organisms per cubic centimeter, milk containing from fifty thousand to five hundred thousand organisms per cubic centimeter, and the third grade, milk containing over five hundred thousand organisms per cubic centimeter. The percentage of patrons whose sediment disc showed good milk, fair milk and dirty milk can also be found in the tabulated results.

The milk was delivered every morning and included the milk produced the previous evening as well as that produced in the morning. A composite sample of milk was taken from each patron's milk as it was delivered at the receiving station. By the use of sterile containers for samples which were packed in ice-water and sterile sampling tubes, the sample of each patron's milk was delivered at the laboratory in such condition that the technicians were enabled to make a bacterial count which would indicate the grade of milk delivered at the receiving station.

The method employed for the bacterial count was that originated by Dr. W. D. Frost and known as the Frost Little Plate Method. The apparatus and time required by this method is considerably less than that required by the Standard Plate Method. This enabled the technicians to make bacterial counts on a larger number of samples than would have been possible using the Standard Plate Method.

The samples from each plant were grouped with reference to bacterial counts into three classes, below fifty thousand, fifty thousand to five hundred thousand, and over five hundred thousand colonies per cc. Those patrons supplying milk with a bacterial count in excess of five hundred thousand colonies per cc. were visited by the inspectors and suggestions relative to the improvement of the conditions of the barn, cows, utensils, and the proper cooling of the milk were made. To observe the effect of this inspectional work samples were collected later from this group of patrons. It will be noted that those plants supplying milk showing the highest percentage of low count samples correspond very closely with the plants having the highest percentage of sediment tests of a grade of good. This is to be expected in general as the visible dirt will be an indication of the bacterial contamination from sources other than the udder and the utensils used. On the other hand, the sediment test gives somewhat erroneous results as an indication of the bacterial condition of the milk when very thorough straining has taken place previously.

Open seams in the cans in which a small amount of material can lodge in addition to some water provides an excellent source of contamination to any milk that may be placed in the cans. That this is actually the case was shown by the dairy inspections. A large

number of rusty cans and can covers found by the inspectors may be due in some measure to the fact that the utensils are not thoroughly cleaned and allowed to dry but stand with a little water in them until ready for use.

The process of milking may be responsible for a part of the contaminated condition of the milk. Where hand milking is practiced the milker often wets his hands. This is extremely unsanitary and without a doubt is a source of some of the bacteria in the milk. In case a milking machine is used the tubes especially are often not cleaned daily and in many cases the farm inspection located this as the probable source of contamination.

In straining the milk various types of strainers such as wire, cotton, gauze, cotton flannel and cotton batting were in use. Milk produced under satisfactory conditions should not require the use of a strainer of any sort. In case one is used the wire or gauze that can be thoroughly cleaned is to be preferred. If fresh, sterile cotton batting is used for straining at each milking, hardly any objection could be made but in cases where they are used repeatedly after the first time they are a gradually increasing source of contamination to the milk in contact with them.

In keeping milk over night or for a few hours before pasteurization a very abundant growth of organisms can and does take place unless the milk is cooled immediately after being drawn and kept that way until it is delivered at the receiving station. Most of the patrons provide for cooling the milk in water tanks, some of which are adequate; others are not large enough, are not clean or are not conveniently located so that the temptation to slight or entirely omit the cooling process is a possible consequence. In certain cases the farm inspections showed no cause for a high bacterial count except the possible omission of adequate cooling of the milk.

The location of the milk room in the barn or in other equally unsanitary surroundings was found to be true in a few cases. One patron made a practice of stirring his product with a dirty stirring rod as well as cooling the milk in a foul tank; the result was a count of over three million colonies per cc. Another patron was judged good on barn structure, light and cleanliness with the exception of his milking machine, the tubes of which were very dirty. The bacterial count on such milk was eight hundred thousand colonies per cc.

In one plant there seemed to be a general contamination common to the milk supplied by the patrons. This was very pronounced so much so that counts could not be made on all the milk which was sampled. This was due to a peculiar method of growth of the one class of organisms that seemed to predominate. The general conditions at the receiving station indicated careless handling of the cans in cleaning and a somewhat lower standard was set for the patrons in that very poor milk was accepted. The probable explanation is that this class of organisms which seem so prevalent being of a highly resistant variety had gradually, due to carelessness, gained a foothold in the receiving station and had been passed on to the patrons through the use of the imperfectly cleaned cans.

Bacterial counts were made on milk from seven hundred fifty-one patrons, one hundred thirty-four dairy inspections were made, and on the basis of the dairy inspections bacterial counts were made again to observe the effect of such inspectional work. Seventeen and five-tenths per cent of the patrons had counts of over five hundred thousand colonies per cc. This was the group that received the benefit of the dairy inspections. As a result of the dairy inspectional work, eighty-two per cent of the patrons visited had improved the quality of their product such that the bacterial count was lowered. Sixty-eight per cent of the samples examined after the dairy inspections had counts below five hundred thousand colonies per cc. while previously the counts of this group were all over five hundred thousand.

Where there is a premium paid for milk containing less than twenty-five thousand bacteria per cc. on the basis of the Breed count methods, it has been observed that the highest count in this investigation is one hundred ninety thousand colonies per cc. Seventy-two and three-tenths per cent of these patrons produced milk with a count below fifty thousand colonies per cc. It would seem that payment on this basis is very effective in raising the standard of the product. Only forty and six-tenths per cent of all the patrons produced milk with a count of below fifty thousand colonies per cc.

Plants that shipped raw milk seemed to receive a better grade of milk from their patrons than did those that pasteurized at the station and shipped that product with the exception of one plant where a premium was paid for milk of low bacterial count.

During spring and fall it is usual to find as high or higher bacterial counts than in summer on delivered raw milk. This has been explained by assuming that the milk is cooled more carelessly during those seasons of the year than in summer. The winter weather doesn't make a thorough cooling necessary in order to deliver a fairly good product to the receiving station, but in spring the patron is not careful to cool the milk in a water tank when necessary, while in really warm weather he plans to do that.

The raw milk supplied for pasteurization determines the grade of pasteurized milk which results. This was demonstrated during the work which was carried on. The bacterial count of pasteurized samples from plants receiving a low grade of raw milk was considerably higher than the count of the pasteurized samples from the plants receiving the high grade raw milk.

Miscellaneous Dairy Products

There is reported in the table of analysis the conclusions of the laboratory after examining four samples of melted butter obtained by an inspector in investigating the use of melted butter on pop-corn in the city of Oshkosh. A complaint had come to the department that it was not genuine butter that was being used on buttered pop-corn. An investigation of the complaint was made. Four samples of the melted fat used by four different dispensers of pop-corn were examined, three were found to be mixtures of butter fat

with a foreign oil and one was found to be genuine butter fat. After samples of pop-corn and the melted fat used had been collected from the vendors each one of them was asked if he was using anything besides butter. All four of them responded truthfully, three stating that they were using mixtures of butter and corn oil, one stating that he was using nothing but unadulterated butter. The matter of misrepresenting their product in connection with sale was taken up with these people and it was pointed out that if they wished to continue selling buttered pop-corn, advertised as buttered pop-corn, they would be expected to use nothing but genuine butter or they should discontinue to make use of the misleading statement either as an advertisement on packages, sign on their pop-corn wagons or by word of mouth. This matter will be followed up.

Another interesting sample is a sample of creamed cheese, the analysis of which showed 79.35 per cent of moisture, 4.44 per cent of fat, 20.65 per cent of total solids and the percentage of fat in the solids was found to be 21.50. In the first place, this product with a moisture content of practically eighty per cent could hardly be entitled to the name cheese, say nothing of creamed cheese, and the very low percentage of fat shows that there was a very small percentage of cream used in the manufacture of this cheese. The sample was in fact a new style cottage cheese made by the use of a casein precipitant other than natural souring as is the case in cottage cheese. After the skimmed milk curd is set it is not firmed by heat or by cooking but allowed to remain soft and pliable and to this skimmed milk curd a small percentage of cream is added. Needless to say that the sale of this product under the designation of creamed cheese was taken up with the manufacturer and seller thereof and the practice immediately discontinued.

Several samples of cream and milk were submitted and tested for chemical preservatives but none were found.

Flavors and Flavoring Extracts

Twelve samples of vanilla extract were analyzed and three samples of compound flavors of vanilla, vanillin and coumarin sold for vanilla extract were analyzed. A prosecution was started against E. P. Mueller, S. & S. Company, Milwaukee, for the sale of an adulterated article of food in connection with the three compound flavors sold as vanilla extract. The final outcome of the prosecution was that a plea of guilty was entered to a complaint in which it was charged that an adulterated article of food had been sold. This was an important case and tends to confirm our theory that if the sale of artificially colored compounds of this character is permitted that such compounds will be fraudulently sold because of the ease with which fraud can be committed. A flavoring extract having a flavor and odor similar to vanilla extract is readily accepted as a vanilla extract when it is artificially colored because purchasers and consumers of vanilla extract have associated with vanilla extract a brown color.

In the sale of artificially colored compounds as and for vanilla, or as and for reenforced vanilla, or as and for double-strength vanilla, they have in many instances pointed out that this product is better than vanilla. It is a fact that as far as flavorings transmitted to food by the use of this class of compounds is concerned, the uncolored compound produces just as good a flavor as does the artificially colored compound and no better. That being the case, artificial color adds nothing to the product except to create an opportunity to commit fraud.

A sample of vanilla extract submitted from Beaver Dam was found to be badly adulterated in that it contained coumarin. Three samples of vanilla extract were submitted by a lumber company with the request that they be tested for methyl alcohol. Apparently the lumber jacks had turned to vanilla extract as a source of alcohol. No methyl alcohol was found in any of the samples.

Lard

Eight samples of lard were submitted by our inspectors or submitted by citizens of the state, and while this is a small number of samples, some very important work was done in connection with the samples purchased at Neenah and Appleton. It was found that the lard sold at Neenah and Appleton in connection with a cut-rate or cheap-priced sale was badly adulterated. It was badly adulterated with cottonseed oil or a cottonseed oil product. As defense this firm offered the information that they were buying large quantities of lard from smaller butchers throughout the country and that if they sold adulterated lard, it must have been because they bought adulterated lard. An examination of their basement made by Mr. Kelliher and myself disclosed the presence of a barrel of cottonseed oil stearin obtained, as I recall it, from the Proctor and Gamble Company, large producers and distributors of cottonseed oil and cottonseed oil products. There never has been any question in my mind as to who was responsible for the adulteration.

Four other samples of lard were submitted and tested. One from the State Board of Control was found to be a very inferior grade of lard, but we were unable to identify an adulterant.

The Neenah and Appleton lard is only another indication of the necessity of great care on the part of the purchasing public in buying articles of food at bargain prices and it would seem that this may be a fertile field for work for our inspectors.

Meat and Meat Products Tested for Preservatives or Cereal

During the period covered by this report there seems to have been a reoccurrence of the use of a chemical preservative in hamburger, sausage and chopped meat. Sixty-seven samples of meat or meat products were examined; forty-eight samples were found to contain sulphites,

a chemical preservative used in hamburger for two purposes, namely, because it preserves the hamburger and because it produces an intense red color by its action on the hemoglobin of the chopped meat. It will thus be seen that larger percentages of beef fat and meat without a red color can be used and the impression given that the chopped hamburger is mainly lean meat. Prosecutions were had in connection with the dealers from whom samples of meat containing sulphites were obtained and it is encouraging to be able to say that there is a disposition on the part of courts and juries to exact the penalties provided by law for the use of chemical preservatives in meat and meat products. The only case in which a conviction did not result was not because of the fact that the jury doubted the existence of the chemical preservative, nor were they in favor of the use of a chemical preservative in meat, but there was some question as to the identity of the man charged with the sale of chopped meat, hamburger, containing the chemical preservative. It is not very difficult for the defendant's attorney to have several people in the court room and call one of them to stand up with the request that our inspector identify the man called upon to stand up as the defendant. It is not an easy thing to identify a person that you have seen in a butcher shop behind a butcher's counter in butcher's attire when you are confronted with that same man in a court room dressed in a new suit of clothes, cleanly shaven, and perhaps has had a hair-cut. It is testimony and tactics of this kind that lost for us the only chemical preservative case during this period. This experience only goes to confirm the theory that in all cases where possible the inspector should obtain a receipt for the goods purchased. The introduction of sulphites as a meat preservative has been brought about mainly through clever salesmen and cleverly labeled products so labeled as to give the impression that they were to be used in disinfecting the meat boxes or the butcher's tools. The clever salesman parcels out the real use for the product, namely, a preservative for meat. Our inspectors have found it hidden in cellars, under staircases and in other out-of-the-way places.

Miscellaneous Products

A number of miscellaneous food products have been collected and analyzed; the number of samples of one kind of food, however, was not large enough to warrant placing in a separate classification so that these products will be dealt with in the table of analysis under the caption Miscellaneous Products. Among the most interesting of these products are four samples of olive oil purchased in Kenosha from retail dealers who had purchased their supply from wholesalers in Chicago. The labels on the cans would lead the purchasers to believe that they were buying imported olive oil, but analysis of the oils showed them to be largely cottonseed oil. The containers bore words printed in a foreign language. The intention in the use of the cans was to convey the idea to the purchaser that he was buying

imported olive oil of very fine quality. Prosecutions followed and after some delay attorneys representing the defendants came into court and had their clients enter pleas of guilty.

A number of samples of drugs were collected and submitted, most of which were found to be up to standard. As is almost always the case when Sweet Spirits of Nitre are collected, we find them to be very badly adulterated. This is due to the fact, I believe, that Sweet Spirits of Nitre is a very unstable drug and while it may be up to the legal standard when freshly prepared by the druggist from concentrated solutions which he purchases, it very rapidly deteriorates and in many instances we have found samples of Sweet Spirits of Nitre to contain little or no medicinal value so far as Sweet Spirits of Nitre were concerned.

In the purchase of a few samples of Spirits of Camphor and Tincture of Iodine we found those drugs to be up to the legal requirement as fixed by law, namely, the strength and purity fixed in the last edition of the United States Pharmacopoeia.

Another very interesting sample is a sample of Oil of Peppermint submitted by the Meyer Drug Company of Stevens Point. After purchasing this product, they, for some reason became suspicious and asked for an analysis. The analysis showed the product to have been so treated as to remove an appreciable quantity of one of the essential constituents of the Oil of Peppermint. The tampering with the Oil undoubtedly was due in a large measure to the fact that Oil of Peppermint at that time was worth between eighteen and twenty dollars per pound.

It appears that if possible a trained pharmacist should be employed for inspectional work in the field, and since the dairy work has greatly increased, as will be seen from the number of samples analyzed during the two years, one or more assistant chemists could very well be employed and kept busy, I believe, with benefit to the people of the state. There are several problems which need investigation and a large part of the investigational work will be chemical so that if it were possible by an increased appropriation to increase the number of chemists, such action should be taken.

Activities Correlating Chemical Work, Inspectional Work, Investigational Work, Legislative Problems with the Administration of the Various Food, Drug, Paint, Oil and Dairy Laws and with Legislation Proposing New Enactments or a Repeal of Present Laws

Because of the fact that in administering the various laws relating to food, drugs, paints, oils, dairy products, etc., it is necessary for the commissioner to either be technically trained in chemistry and its allied sciences or that he have ready assistance from those associated with him so trained; it must be evident that the chemist of his department will be called upon to take a very active part in admin-

istering a large percentage of the laws to be enforced. And in that capacity, the chief chemist of the department can hardly escape intimate contact with the activities of the inspectors and he must at all times be ready to give assistance and advice in directing their activities; meeting the problems of new legislation pertaining to foods, drugs, paints, oils and dairy products calls for pains-taking preparation, in assembling many of the facts which are to be presented to the legislative committees and in assisting the commissioner in presenting these facts to legislative committees, also at times the preparation of documents which go to all of the members of the legislature are necessary. The ever increasing mails of the commissioner carries with it its share of problems depending upon scientific knowledge for their correct solution; it is the performance of these duties that brings the chief chemist of this department into such relation as to warrant the title of an Assistant Commissioner in addition to that of Chief Chemist with authority to so function.

In the capacity of Chief Chemist and Assistant Commissioner during the past two years I have been engaged in and connected with three exceedingly important prosecutions in which the validity of a dairy or food law has been challenged. One of the cases, namely, that of the State of Wisconsin versus the Day-Bergwell Company, involving the constitutionality of the general food law, reached the Supreme Court and a decision favorable to the state has been rendered. I will not here refer to the many outstanding and important points covered in that decision as the decision itself will be given by the Commissioner.

Preparation for trial of the case in the trial at court took several weeks and the expert testimony given at the trial by not only one chemist but by three from this department forms no inconsiderable part of the testimony taken. The importance of this prosecution cannot be over-emphasized because of the fact that it struck at one of the most vital principles involved in food laws, namely, the question of whether or not the prohibition of the sale of deceitful imitations comes within the police power of the state. To properly prepare to meet such an attack it is necessary to be able to prove that the article of food in question, first, is an imitation, and second, that a fraud is committed, or that the article in question is inherently fraudulent. Without a pretty thorough understanding of the principles of law dealing with the prevention of fraud and an application of those principles to parallel cases, it would be difficult indeed for one to so plan and execute the preparation of the necessary testimony that the courts might have clearly and fully before them all pertinent facts upon which to base their findings.

The clear-cut and far-reaching decision of our Supreme Court in deciding the question of the constitutionality of our general food law as it pertains to fraud by means of artificial color is of super importance. Had the Supreme Court decided that punishment for fraud might be averted by a statement to the effect that the fraudulent

article was artificially colored, then our food laws with the possible exception of those that dealt with strictly poisonous or deleterious substances or ingredients contained in foods would have been literally wiped out. The broad and important field of food regulations effectively dealing with fraud would have become, to a large measure, merely a matter of label. With the continuous onslaught by powerful food interests to nullify or repeal the provisions of our food laws ever going on, the weakening of our general food law by an adverse decision in the case under consideration would have afforded almost unlimited aid and comfort to the enemy. The correct solution of the problem presented to the courts in this case was an achievement that in time to come it will take its place with the many other similar decisions rendered by not only the Supreme Court of this state but the Supreme Court of the United States in which the rights of the people of the state have been preserved.

Another important court action falling within the period of this report was the matter of preparing for trial in the injunction proceedings instituted by the John F. Jelke Company asking that the dairy and food commissioner, his assistants, agents, chemists, etc., be permanently enjoined from enforcing the provisions of Chapter 279, Laws of 1925, which makes it unlawful for any person, firm or corporation . . . to manufacture, sell, or solicit or accept orders for . . . any article, product, or compound which is or may be used as a substitute for butter and which is made by combining with milk or milk fats or any of the derivatives of either any fat, oil, or oleaginous substance or compound thereof other than milk fat. Preparation for this action called for a considerable amount of experimental work, investigational work as to factory operations, the preparation of many important exhibits and the giving of expert testimony in the trial, the counselling with and advising the state's attorney in preparing and trying the case so that all proper and important information should be presented to the court.

In court proceedings of such importance as the instant case, to those familiar with court action it is needless to say that the opponents in litigation have in almost all cases unlimited means at their command, the state must be prepared to meet and successfully cope with highly paid experts. To say that the trials of such cases have been legal battles fiercely waged is no exaggeration. The findings of the trial court in this matter were in favor of the defendant so that it becomes necessary for the state to affect an appeal which will call for more counselling and advice.

Still another fierce, legal contest in which the department is still engaged is the appeal from the decision of the Municipal Judge for Langlade County in the action involving the constitutionality of our law regulating the size and dimensions of skim milk cheese or cheese made from milk from which any of the fat originally contained therein had been removed. The trial of this case in the Municipal Court in Langlade County consumed almost two weeks, the state being represented by an assistant to the attorney general and the

district attorney of the county; the defendant company being represented by four attorneys, one being chief counsel for the corporation engaged in the prosecution, and before the conclusion of the taking of testimony it became apparent that the other three attorneys had spent no inconsiderable amount of time in preparation for the trial of this case. One of the attorneys, if not the chief counsel in the case, had begun a study of matters pertaining to points needed in the trials at least two years previous to the trial; he also appeared before legislative committees presenting arguments intended to convince members of those committees of the necessity of permitting the skimming of milk for the successful manufacture of Swiss cheese. It will thus be seen what is to be met in trials of this kind.

In company with an assistant attorney general I visited and conferred with cheese dealers, arranged for the many important witnesses, counselled with the state's attorneys during the trial of the case and attended to many necessary matters arising from time to time during the trial. This case was vigorously tried by the attorneys for both sides; we were confronted with experts who took directions from government agents in Washington; we were engaged in a trial requiring highly technical evidence; we needed and obtained witnesses for testimony upon practical problems of Swiss cheese making, but some of them, after hearing the testimony of the other side, seemed to lose the courage of their convictions which at the outset they stated were based on experience, and one by one suddenly became convinced that their testimony could not help the state. The findings of the lower court were in favor of the defendant company so that it is necessary to prepare a case and appeal from the decision of the lower court to the Supreme Court. Such action is now being taken and there will be many highly technical questions to be answered and considered in perfecting this appeal.

The preparation for and trial of these three important cases has taken no inconsiderable time and effort and if the outcome in the two pending cases is similar to that in the first case which was decided by the Supreme Court of the state in favor of the state, the time and effort will have been well spent in behalf of the interests of the people for questions involving the rights of the people are at stake as well perhaps as the welfare of the dairy industry.

With new problems arising from time to time in connection with new products a certain amount of investigational work both chemical and inspectional is necessary, and a striking illustration of a demand of this kind is in connection with process cheese. The importance of being able to successfully learn from analysis many important facts concerning process cheese so as to be able to advise in controlling and regulating the sale of that food product must not be over-emphasized for it is one of the most important factors met with in the past ten years.

The business of manufacturing process cheese, if not rigidly and effectively controlled, may prove to be the all important factor in deciding what the people of this nation and of others are going to

eat as cheese. That is to say, up to the introduction of this business, cheese, as defined and standardized by the legislature of this and other states, when once made, went to the ultimate consumer in that form, but now by the use of the methods of manufacturing process cheese the food product, cheese, can literally be torn apart, modified, enriched with fat, or the reverse, the fat standard lowered by the addition or use of skim milk cheese curd. There are other factors and conditions in connection with process cheese which unless properly regulated may in the not distant future prove to be a serious pit-fall to the producers of cheese, reaching back of course ultimately to dairy farming. That the producer has merit cannot be successfully denied, but that it should rest upon its own merit and make its own way in the business of the country can neither be successfully denied.

With the ever increasing variety of new food products appearing on the markets of the state, the increasing efforts of food adulterators to modify the provisions of food laws and the increasing cunning of schemes to repeal objectionable food laws, the fierce, legal contests that are waged by food adulterators, the complexity of civilization, it must become apparent to all that the price of effective food laws honestly and effectively administered will be eternal vigilance.

SUMMARY ANALYSIS

June 30, 1924 to July 1, 1926

4,367 Samples

	Number of samples	
BEVERAGES.....		121
Tested for ether soluble preservatives—none found.....	75	
Tested for ether soluble preservatives and saccharin—either or both present.....	46	
DAIRY PRODUCTS.....		3,788
Butter.....		458
Standard.....	259	
Not Standard.....	103	
Submitted.....	48	
Submitted for complete analysis.....	48	
Cheese.....		693
Tested for moisture and found to be in compliance with law for moisture.....	227	
Tested for moisture and found to contain more than the permitted amount of moisture.....	397	
Submitted.....	40	
Analysis of Swiss cheese.....	21	
Analysis of cream cheese.....	8	
Cream.....		276
From city milk supply—standard.....	39	
From city milk supply—not standard.....	60	
Tested for per cent of butter fat to determine overreading or underreading of the Babcock test.....	39	
Submitted.....	138	
Ice Cream.....		86
Standard.....	57	
Not standard.....	29	
Milk.....		2,140
Delivered at creameries, cheese factories or condenseries— standard.....	145	
Delivered at creameries, cheese factories or condenseries— not standard.....	368	
City milk—standard.....	44	
City milk—not standard.....	85	
Herd samples.....	315	
Submitted samples.....	268	
Bacterial Counts.....	915	
Swiss cheese curd and whey samples collected in connec- tion with an investigation of the composition of milk as received by factories in Green County for the manufacture of Swiss cheese.....		85
Miscellaneous dairy products.....		50
FLAVORINGS AND FLAVORING EXTRACTS.....		16
LARD.....		8
LINSEED OIL.....		11
MEAT AND MEAT PRODUCTS TESTED FOR PRESERV- ATIVES OR CEREAL.....		67
MISCELLANEOUS PRODUCTS.....		63
SUBMITTED MISCELLANEOUS PRODUCTS.....		64
SACCHARIN PRODUCTS.....		34
Maple syrup and maple sugar—submitted samples.....	25	
Honey—submitted samples.....	9	
VINEGAR.....		174
ANALYTICAL WORK DONE FOR THE STATE BOARD OF CONTROL.....		21

BEVERAGES

Beverages—Tested for Ether Soluble Preservatives—None Found

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber
1924			
July 18	Chocolate Syrup	J. E. Zillmer, Minocqua	A. & B. Candy Co., Ashland
July 21	Indian Rock Ginger Ale	United Beverage Co., Menomonie, Michigan	
July 21	Strawberry Soda	United Beverage Co., Menomonie, Michigan	
July 21	Lemon Soda	United Beverage Co., Menomonie, Michigan	
July 21	Grape Pop	United Beverage Co., Menomonie, Michigan	
July 21	Orange Soda	United Beverage Co., Menomonie, Michigan	
July 21	Cherry Soda	United Beverage Co., Menomonie, Michigan	
July 24	Orangeade Syrup	Danielson Drug Co., Amery	United Drug Co., Boston, Mass.
Aug. 18	Strawberry Pop	Andrew Jordahl, Woodville	Martin Anderson, Woodville
Aug. 21	Orange Ade	David Sweet, Madison	David Sweet, Middleton
Aug. 21	Squeeze Orange	D. Segrist, Madison	Silver Spring Bottling Co., Madison
Aug. 23	Imitation Orange Cider	Leo Soik, Stockton	Plover Springs Co., Stevens Point
Aug. 23	Concord Grape Pop	Leo Soik, Stockton	Stevens Point Bev. Co., Stevens Point
Aug. 27	Squeeze Orange	R. Hayes, Darlington	Badger State Mineral Water Co., Darlington
Aug. 27	Grape-O	Albert Holmes, Darlington	List Prod. Corp., Platteville
Aug. 28	Orange Cider	Mrs. Esther Birkitt, Hazel Green	Martin Bussan, Galena, Ill.
Sept. 5	Pop	Marshfield Bot. Wks., Marshfield	J. H. McCrillis, Marshfield
Sept. 6	Lemon Beer	Edw. Keenan, Dexterville	Rapids Bev. Co., Wis. Rapids
Sept. 24	Concentrated Syrup Root Beer	A. W. Lundgren & Son, Port Wing	Interstate Com. Co., Richmond, Virginia
Oct. 29	Claretine Concentrate	M. F. Paradise, Ladysmith	Corning Ice & Bot. Wks., Corning
Nov. 8	Orange Kist	Eagle River Bot. Wks., Eagle River	Eagle River Bot. Wks., Eagle River
1925			
Jan. 2	Chocolate Soda	P. J. Kohlman & Co., Racine	E. R. Pahl & Co., Milwaukee
Jan. 24	Sweet Cider	Cashin-Moran Groc. Co., Stevens Point	Marshfield Brewing Co., Marshfield
Mar. 17	Lemon Soda	Marshfield Brewing Co., Marshfield	Boheim Bev. & Sup. Co., Medford
Mar. 18	Orange Soda	Boheim Bev. & Supply Co., Medford	G. H. Esser, Janesville
Mar. 20	Cider-Ade	Wm. Heller, Janesville	Hub. Bot. Wks., Marshfield
May 8	Orange Pop	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield
May 8	Grape Pop	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield
May 8	Cherry Pop	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield
May 8	Raspberry Pop	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield
May 8	Strawberry Pop	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield
May 14	Artificial Concord Grape Flavor	Rapids Bev. Co., Wisconsin Rapids	Penrith Akers Mfg. Co., Minneapolis
May 14	Grape Soda Water	Gilmaster & Co., Wisconsin Rapids	Hagemeister, Green Bay

May 19	Ginger Ale.....	Rommel & Hafemann, Wausau.....	Rommel & Hafemann, Wausau
May 19	Grape Soda Water.....	Rommel & Hafemann, Wausau.....	Rommel & Hafemann, Wausau
May 22	White Soda Water.....	Albert Esser, Dorchester.....	Hub Bot. Wks., Marshfield
May 22	Grape Soda Water.....	Albert Esser, Dorchester.....	Hub Bot. Wks., Marshfield
May 25	Imitation Strawberry.....	Emil Pepin, Eau Claire.....	The Fitger Co., Duluth, Minn.
May 25	Orange Soda.....	E. W. Germanson, Eau Claire.....	The Rex Co., Duluth, Minn.
May 25	Strawberry.....	Joe Evans, Eau Claire.....	Joe Evans, Eau Claire
May 25	Soda Water.....	Joe Evans, Eau Claire.....	Joe Evans, Eau Claire
May 25	Strawberry.....	Diamond Bot. Wks., Eau Claire.....	Diamond Bot. Wks., Eau Claire
May 25	Raspberry.....	Diamond Bot. Wks., Eau Claire.....	Diamond Bot. Wks., Eau Claire
June 3	Imitation Grape Soda.....	Peter Newberg, Plum City.....	Crown Reichert, Bot. Wks., Red Wing
June 5	Peach Soda.....	Johan Nepsy, Kellner.....	Hub Bot. Wks., Marshfield
June 19	Ginger Ale (Cascade).....	Plover Springs Co., Stevens Point.....	Plover Springs Co., Stevens Point
June 19	Peach Whip.....	Plover Springs Co., Stevens Point.....	Plover Springs Co., Stevens Point
June 20	Orange Crush.....	Albert Firkus, Arnott.....	Stevens Point Bev. Co., Stevens Point
June 29	Grape Soda.....	Alvin R. Hohman, Fountain City.....	Alvin R. Hohman, Fountain City
July 1	Grape Soda.....	J. W. Schumacker, Ellsworth.....	J. W. Schumacker, Ellsworth
July 1	Strawberry Julep.....	Geo. P. Luell, Ladysmith.....	Southern Fruit Julep Co.
July 14	Orange Soda Water.....	W. V. Bowman, Chippewa Falls.....	Chris Volkman, Eau Claire
Aug. 22	Ginger Ale.....	W. H. George, Nekoosa.....	Hub Bottling Wks., Marshfield
Aug. 29	Strawberry Pop.....	P. M. Anderson, Woodville.....	P. M. Anderson, Woodville
Aug. 29	Root Beer.....	P. M. Anderson, Woodville.....	P. M. Anderson, Woodville
Sept. 3	Grape Soda Water.....	Stevens Point Bev. Co., Stevens Point.....	Stevens Pt. Bev. Co., Stevens Point
Sept. 10	Strawberry Julep.....	John Olk, Bayfield.....	Southern Fruit Julep Co., Chicago
Oct. 5	Claret Punch.....	G. A. Belisle, Somerset.....	Noyes Bros. & Cutler, Inc., St. Paul
Nov. 12	Concord Grape Flavor.....	J. H. McCrillis, Marshfield.....	Penrith-Akers Co., Minneapolis
Nov. 19	Grape Soda.....	L. Lipinski, Polonia.....	Manitowoc Prod. Co., Manitowoc
Dec. 12	Sweet Apple Cider.....	Wm. Misfeldt, Chippewa Falls.....	West. Mich. Fruit Prod. Co., Frankfort, Mich.
Dec. 15	Grape Soda.....	J. D. Havre, Ettrick.....	Arcadia Bry. Co., Arcadia
Dec. 23	Sweet Cider.....	E. R. Pahl Co., Milwaukee.....	E. E. Emmons, St. John, Mich.
1926			
April 22	Orange Pineapple.....	Martin Amundson, Grantsburg.....	Drewery & Sons, St. Paul, Minn.
May 28	Chocolate Drink.....	Vold Bros., Nye.....	Drewery & Sons, St. Paul, Minn.
June 14	Grape Soda Water.....	Rommel & Hafemann, Wausau.....	Rommel & Hafemann, Wausau
June 14	Soda Water.....	W. J. McCormick, Wausau.....	W. J. McCormick, Wausau
June 15	Imitation Orangeade.....	F. C. Rath, Madison.....	
June 17	Grape Soda Water.....	J. H. McCrillis, Marshfield.....	J. H. McCrillis, Marshfield
June 25	Grape Pop.....	E. H. Redding, Brodhead.....	Esser Bot. Wks., Janesville
June 25	Orange Pop.....	E. H. Redding, Brodhead.....	Kantor Bot. Wks., Beloit
June 25	Grape Pop.....	M. S. Hartman, Brodhead.....	C. Gray Bot. Wks., Janesville
June 25	Orange Pop.....	M. S. Hartman, Brodhead.....	C. Gray Bot. Co., Janesville
June 25	Orange Pop.....	Frank Hooker, Brodhead.....	New Glarus Bot. Co., New Glarus
June 25	Grape Pop.....	Frank Hooker, Brodhead.....	Schlitz Brewing Co., Milwaukee

BEVERAGES

Beverages—Tested for Ether Soluble Preservatives and Saccharin—Either or Both Present

Date	Bought for	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1924				
Sept. 5	Orange Pop.....	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield.....	Found to contain saccharin
Sept. 5	Grape Pop.....	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield.....	Saccharin present
Sept. 5	Root Beer.....	Hub Bot. Wks., Marshfield	Hub Bot. Wks., Marshfield.....	Saccharin present
Sept. 5	Grape Pop.....	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield.....	Benzoate of soda present
Sept. 6	Squeeze Orange.....	Edw. Keenan, Dexterville	Hub Bot. Wks., Marshfield.....	Found to contain saccharin
Sept. 6	Green River.....	Edw. Keenan, Dexterville	Hub Bot. Wks., Marshfield.....	Found to contain saccharin
Sept. 23	Strawberry.....	Olson & Autio, Maple	Kaleva Bot. Co., Duluth, Minn.....	Contains saccharin
Oct. 31	Pop.....	Nick Gross, Wis. Rapids	Hub Bot. Wks., Marshfield.....	Found to contain saccharin
Oct. 31	Ginger Ale.....	Nick Gross, Wis. Rapids	Hub Bot. Wks., Marshfield.....	Found to contain saccharin
Oct. 31	Root Beer.....	Nick Gross, Wis. Rapids	Hub Bot. Wks., Marshfield.....	Found to contain saccharin
Nov. 10	Grape Soda Water.....	Peter Mathiesen, Edgar	Peter Mathiesen, Edgar.....	Benzoate of Soda present
1925				
Feb. 5	Grape Pop.....	Rock Spring Bot. Wks., Black River Falls	Rock Spring Bot. Wks., Black River Falls	Benzoate of Soda present
Feb. 5	Orange Cider.....	Rock Spring Bot. Wks., Black River Falls	Rock Spring Bot. Wks., Blk. Riv. Falls.....	Benzoate of Soda present
Feb. 19	Loganberry Cider.....	Martin Johnson	Drewy & Sons, St. Paul	Preserved with Sulphur Dioxide
Feb. 27	Pop.....	La Pointe, Marshfield	Hub Bot. Wks., Marshfield.....	Saccharin present
Mar. 17	Orange Soda.....	Marshfield Brewing Co., Marshfield	Marshfield Brewing Co., Marshfield.....	Benzoate of Soda present
Mar. 17	Grape Non-Carbonated Soda.....	Marshfield Brewing Co., Marshfield	Marshfield Brewing Co., Marshfield.....	Benzoate of Soda present
July 8	Soda Water.....	Marshfield Brewing Co., Marshfield	Marshfield Brewing Co., Marshfield.....	Benzoate of Soda present
July 21	Soda Water.....	Wm. Stollpflug Co., Trempealeau	Wunderlich Bros., Winona, Minnesota	Benzoate of soda present
Aug. 17	Grape Soda.....	Casanova Brg. Co., Hudson	Casanova Brg. Co., Hudson.....	Benzoate of Soda present
Sept. 6	Grape Soda.....	Marshfield Bot. Wks., Marshfield	Marshfield Bot. Wks., Marshfield.....	Small amount benzoate of soda present
Oct. 2	Grape Soda.....	T. A. Malum, Deer Park	Casanova Brg. Co., Hudson.....	Benzoate of soda present in small amount
Oct. 31	Grape Soda.....	Cole Bros. Menomonie	J. B. Lutz, Menomonie.....	Benzoate of soda present
Nov. 12	Sweet Cider.....	Weber Bros., Marshfield	Postonio & Schiappachase Co., Milw.....	Benzoate of soda present
Nov. 13	Grape Soda.....	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield.....	Benzoate of soda present
Nov. 16	Pestkowka Nolewka.....	W. N. Mackin, Madison	Rajski & Novak, Stevens Point.....	Benzoate of soda present in large amount. No saccharin.
Nov. 20	Grape Julep.....	Mike Wotaisik, Hatley	Wausau Bot. Wks., Wausau.....	Benzoate of soda present in moderate amt.
Dec. 21	Concord Grp Fla.	W. J. McCormick, Wausau	W. J. Stange, Chicago.....	Benzoate of soda present
Dec. 21	Grape Julep.....	W. J. McCormick, Wausau	W. J. McCormick, Wausau.....	Benzoate of soda present

1926

April 22	Apple Cider	J. A. McCastby, Webster	Barrett & Barrett	Benzoic acid present
June 25	Orange Pop	J. Hooker, Brodhead	Monroe Bot. Wks., Monroe	Benzoate of soda present
June 25	Grape Pop	J. Hooker, Brodhead	Monroe Bot. Wks., Monroe	Trace of benzoate of soda present
June 28	Grape Pop	Harrison's Rest., Sparta	Rock Springs Bot Wks., Blk. Riv. Falls	Benzoate of soda present
April 3	Root Beer	Joe Jackson, Wisconsin Rapids	Hub Bot. Wks., Marshfield	Saccharin present
April 3	Pop or Soda	Joe Jackson, Wisconsin Rapids	Hub Bot. Wks., Marshfield	Saccharin present
April 3	Pop or Soda	Joe Jackson, Wisconsin Rapids	Hub Bot. Wks., Marshfield	Saccharin present
April 3	Grape Soda Water	Rapids Bev. Co., Wis. Rapids	Rapids Bev. Co., Wis. Rapids	No saccharin present. Very small amount
May 19	Coca Cola	W. J. McCormick, Wausau	W. J. McCormick, Wausau	of benzoate of soda present.
May 25	Coca Cola	Diamond Bot. Wks., Eau Claire	Diamond Bot. Wks., Eau Claire	Very small amt of ben. of soda present
May 27	Grape Soda Water	Alma Soda Water Factory, Alma	Rupp Bros., Alma	Benzoate of soda present
May 27	Grape Soda Water	Durand Prod. Co., Durand	Durand Prod. Co., Durand	Benzoate of soda present
June 3	Orange Cider	P. H. Martin, Lindsey	G. Sommers & Co., St. Paul	Benzoate of soda present
June 3	Grape Soda Water	P. H. Martin, Lindsey	Hub Bot. Wks., Marshfield	Saccharin present
June 17	Cherry Punch	Sterling Ice Cream Co., Dresser Jct.	Interstate Com. Co., Richmond, Va.	Benzoic acid present
June 17	Conc. strawberry	Sterling Ice Cream Co., Dresser Jct.	Howie Bowey Co., Chicago, Ill.	Benzoic acid present
June 27	Imitation Grape	Tom Edwin, Arcadia	Conedale Spr. Water Co., Winona, Minn	Benzoate of soda present

DAIRY PRODUCTS
Butter—Standard

Date	Bought of	Manufacturer or Jobber
1924		
July 9	Michaelis & Sons Co., Marion.....	Albert Gruenstern, Marion
July 9	Michaelis & Sons Co., Marion.....	Louis Spreuger, Marion
July 9	Michaelis & Sons Co., Marion.....	Louis Spreuger, Marion
July 30	Drews Grocery, Lake Mills.....	London Creamery, London
July 30	Barre Mills Cry. Co., West Salem.....	Barre Mills Creamery Co., West Salem
Aug. 4	Mindoro Co-op. Creamery Association, Mindoro.....	Mindoro Coop. Creamery Association, Mindoro
Aug. 12	Great Atlantic & Pacific Tea Co., Reedsburg.....	Hill Point Creamery Association
Aug. 21	Cut Rate Store, Stevens Point.....	Cut Rate Store, Stevens Point
Aug. 27	J. W. Shew Grocery Co., Princeton.....	Grocery Store, Friendship
Sept. 10	Ernest Johnke, Wabeno.....	Ernest Johnke, Wabeno
Sept. 10	Paul Hortenback, Bay City.....	Farmers' Creamery Association of Esdaile, Bay City
Sept. 11	E. G. Druding, Ellsworth.....	Ellsworth Creamery Co., Ellsworth
Sept. 15	H. P. Nielsen, Waterloo.....	Whiting, Lake Mills
Sept. 18	W. C. Bowman, Elmwood.....	Elmwood Creamery Co., Elmwood
Sept. 18	Spring Valley Creamery Co., Spring Valley.....	Spring Valley Creamery Co., Spring Valley
Oct. 8	W. J. Jenck & Bros., Mineral Point.....	Mitchell & Mitchell, Dodgeville
Oct. 11	Kirnbll Bros., Briggsville.....	Kirnbll Bros., Briggsville
Oct. 15	Cuba City Creamery, Cuba City.....	Cuba City Creamery Co., Cuba City
Oct. 17	City Hotel, Hancock.....	Grocery, Hancock
Oct. 21	Walter & Wagner, Plainfield.....	W. R. Meier, Ft. Atkinson
Oct. 24	A. Nelson Co., Eau Claire.....	Eau Claire Creamery Co., Eau Claire
Oct. 24	Hammer-Engbogen Co., Galesville.....	Arctic Springs, Galesville
Oct. 28	Mat. J. Schneider, Malone.....	Math. J. Schneider, Malone
Oct. 28	A. F. Clement, Spring Green.....	Spring Green Creamery Co., Spring Green
Oct. 31	P. M. Sullivan, Mauston.....	Steiner Bros. Creamery Co., Mauston
Nov. 12	Consumers' Chain Store, Clintonville.....	Elderon Creamery Co., Elderon
Nov. 13	Wayside Cheese Factory, Wayside.....	Mid-West Creamery Co., Manitowoc
Nov. 24	Ladwig's Food Shop, Oshkosh.....	Peter Nettleman, Oshkosh
Dec. 1	Granes & Judson, Yuba.....	Yuba Creamery and Cheese Factory, Yuba
Dec. 1	O. J. Campbell, Richland Center.....	O. J. Campbell, Richland Center
Dec. 4	O. H. Olson's Restaurant, Mt. Horeb.....	Mt. Horeb Creamery Co., Mt. Horeb
Dec. 4	Edward Winter, Gillett.....	Suring Creamery Co., Suring
Dec. 4	Suring Creamery Co., Suring.....	Suring Creamery Co., Suring
Dec. 5	Clover Leaf Creamery, De Pere.....	Clover Leaf Creamery, De Pere
Dec. 16	Lee Bros. Store, De Pere.....	West De Pere Creamery, West De Pere
Dec. 16	Sanitary Creamery, Boscobel.....	Sanitary Creamery, Boscobel

Dec. 18 Nora Creamery, Deerfield
 Dec. 18 James N. Levinson, Deerfield
 Dec. 18 Muscoda Creamery & Cheese Co., Muscoda
 Dec. 22 Wm. Misfeldt's Store
 Dec. 22 C. Priegnitz, Lake Mills
 Dec. 22 Atlantic & Pacific Tea Co., Lake Mills
 Dec. 23 Stuhr's Cream Station, Alma
 Dec. 24 Wisconsin Dairy Prod. Co., Lake Mills
 Dec. 29 Prairie Queen Creamery, Sun Prairie
 Dec. 30 Livingston Creamery, Livingston

1925

Jan. 2 Emil Ball, Green Bay
 Jan. 8 Oneida Milk & Ice Cream Co., Rhinelander
 Jan. 8 Rhinelander Creamery & Prod. Co., Rhinelander
 Jan. 9 Christensen Creamery Co., Superior
 Jan. 9 Ansel Bros., Superior
 Jan. 17 John Topp and Bros., Columbus
 Jan. 19 Levenhagen Dairy Prod. Co., Wausau
 Jan. 19 Marathon Creamery, Wausau
 Jan. 23 Beaver Creek Dairy, Sparta
 Jan. 30 Bucher Dairy, Eau Claire
 Feb. 4 La Farge Butter & Cheese Co., La Farge
 Feb. 7 Mr. Conners, Madison
 Feb. 17 E. H. Davidson, Markesan
 Feb. 18 Garthus Store, Independence
 Feb. 24 H. Weddis, Rice Lake
 Feb. 24 Model Grocery, Rice Lake
 Feb. 25 Shennington Coop. Creamery Co., Shennington
 Feb. 25 J. R. Fitzgerald, Ironton
 Feb. 26 Stoughton Pure Milk Co., Stoughton
 Feb. 26 Stoughton Coop. Milk Co., Stoughton
 Mar. 2 Wilton Mutual Coop. Creamery Association, Wilton
 Mar. 2 J. Gammon & Co., Kendall
 Mar. 4 Tri-State Ice Cream Corp., La Crosse
 Mar. 5 Osteausk Grocery, Junction City
 Mar. 5 Fidelity Store, Hudson
 Mar. 10 Ed. Pasch, Seymour
 Mar. 11 Larson Creamery Co., Gays Mills
 Mar. 13 G. N. Feldmann's Grocery, Wauzeka
 Mar. 23 Main St. Cash Market, Green Bay
 Mar. 23 S. S. Colson Store, Green Bay
 Mar. 23 Bur Grocery Co., Green Bay
 Mar. 23 R. J. Brunette, Green Bay
 Mar. 23 M. A. Onstad, Green Bay

Nora Creamery, Deerfield
 Deerfield Creamery, Deerfield
 Muscoda Creamery & Cheese Co., Muscoda
 John Morrell Co., Ottumwa, Iowa
 F. M. Crandall, Lake Mills
 Atlantic & Pacific Tea Co.,
 Miller-Rose Co., La Crosse.
 Wisconsin Dairy Prod. Co., Lake Mills
 Prairie Queen Creamery, Sun Prairie.
 Livingston Creamery, Livingston.

Kauffman Bros. Store, Green Bay.
 Oneida Milk & Ice Cream Co., Rhinelander.
 Rhinelander Creamery & Prod. Co., Rhinelander
 Christensen Cry. Co., Superior.
 Blue Valley Creamery Co., Chicago
 John Topp & Bros., Columbus.
 Levenhagen Dairy Prod. Co., Wausau.
 Marathon City Creamery, Marathon City.
 Beaver Creek Dairy, Winona, Minnesota.
 Bucher Dairy, Eau Claire.
 La Farge Butter & Cheese Co., La Farge.
 McFarland Creamery, McFarland.
 Markesan Creamery Co., Markesan.
 Independence Creamery Co., Independence.
 Rice Lake Creamery, Rice Lake
 Bruce Co-op. Creamery, Bruce
 Shennington Coop. Creamery Co., Shennington.
 Ironton Co-op. Creamery Co., Ironton.
 Utica Creamery Co., Stoughton.
 Stoughton Co-op. Marketing Co., Stoughton.
 Wilton Mutual Coop. Creamery Association, Wilton.
 Kendall Co-op. Creamery Co., Kendall.
 Tri-State Ice Cream Corporation, La Crosse.
 Wisconsin Valley Creamery Co., Wisconsin Rapids.
 Swift & Co.
 Walter C. Bleick, Bonduel.
 Larson Creamery Co., Gays Mills.
 Wauzeka Creamery Co., Wauzeka.
 Armour Co., Green Bay.
 Crivitz Creamery Co., Crivitz.
 Neenah Dairy, Neenah.
 Walter C. Bleick, Bonduel.
 Ogdensburg Creamery Association, Ogdensburg.

Butter—Standard—Continued

Date	Bought of	Manufacturer or Jobber
1925		
Mar. 23	Atlantic & Pacific Store, Green Bay	The Guernsey Dairy, Oshkosh.
Mar. 25	Roland Tiedgens, New Holstein	Hubert Bartel, New Holstein.
Mar. 25	M. V. Jones, New Holstein	Cyrus Roehrig, New Holstein.
Mar. 26	Stringer Mercantile Co., Augusta	Russell Corners Creamery Co., Augusta.
Mar. 26	Universal Grocery Co., Madison	Lodi Creamery Co., Lodi.
Mar. 27	Henry M. Zander Creamery Co., Cross Plains	H. M. Zander Creamery Co., Cross Plains.
Mar. 27	State Marketing Association, Eau Claire	Eau Claire Creamery Co., Eau Claire.
Mar. 27	Lewis Cote, Eau Claire	Washington Co-op. Creamery Association, Eau Claire.
Mar. 31	Mondovi Dairymen's Association, Mondovi	Mondovi Dairymen's Association, Mondovi.
Mar. 31	Helwig's Department Store, Mondovi	Mondovi Farmers' Co-op. Creamery Co., Mondovi.
April 1	Osseo Co-op. Creamery Co., Osseo	Osseo Co-op. Creamery Co., Osseo.
April 6	A. W. Boyden Grocery, Seymour	Otto Kielsmier, Seymour.
April 6	A. W. Boyden Grocery, Seymour	Otto Kielsmier, Seymour.
April 6	A. W. Boyden Grocery, Seymour	Otto Kielsmier, Seymour.
April 6	A. W. Boyden Grocery, Seymour	Otto Kielsmier, Seymour.
April 7	Arthur Co-op. Creamery, Platteville	Arthur Co-op. Creamery, Platteville.
April 7	York Creamery Association, Northfield	York Creamery Association, Northfield.
April 7	Graebel-Will Co., Wausau	Langlade County Creamery Co., Antigo.
April 10	F. J. Fisher, Wisconsin Rapids	Mid-West Creamery Co., Plymouth.
April 10	S. W. Hines Mercantile Co., Cumberland	Comstock Co-op. Creamery Co., Comstock.
April 14	Elk Creek Creamery Co., Independence	Elk Creek Creamery Co., Independence.
April 23	Johnson & Gustafson, Superior	Moose Lake Creamery Co.
April 24	Market Basket Store, Superior	Market Basket Store, Duluth.
April 27	Fountain City Co-op. Creamery Association, Fountain City	Fountain City Co-op. Creamery Association, Fountain City.
April 28	West Salem Co-op. Creamery, West Salem	West Salem Co-op. Creamery, West Salem.
May 5	Schellpfeffer Farm & Dairy, Mayville	Schellpfeffer Farm & Dairy, Mayville.
May 6	Knowles Creamery, Knowles	Adolph Lehmann, Knowles.
May 7	J. B. Meyer, Plain	Nog & Honey Creek Creamery Co., Plain.
May 7	Highland Prairie Cheese Factory, Juneau	Wis. Cheese Mfg. Co., Hustisford.
May 8	Disco Creamery Association, Disco	Disco Creamery Association, Disco.
May 8	Mid-West Creamery Co., Plymouth	Mid-West Creamery Co., Plymouth.
May 19	Pigeon Falls Co-op. Creamery, Pigeon Falls	Pigeon Falls Co-op. Creamery, Pigeon Falls.
May 22	Waterville Co-op. Creamery Co., Arkansasaw	Waterville Co-op. Creamery Co., Arkansasaw.
June 1	Retreat Co-op. Creamery Co., De Soto	Retreat Co-op. Creamery Co., De Soto.
June 3	Greenfield Creamery Co., Tunnel City	Greenfield Creamery Co., Tunnel City.
June 3	Farmers' Creamery Association, Tomah	Farmers' Creamery Association, Tomah.
June 10	Cashton Co-op. Creamery Co., Cashton	Cashton Co-op. Creamery Co., Cashton.
June 10	Chris. Holmestad, Westby	Newry Dairy & Creamery Association, Westby.

June 11	Mindoro Co-op. Creamery Association	Mindoro Co-op. Creamery Association, Mindoro.
June 16	Silver Mound Creamery Association, Sechlerville	Silver Mound Creamery Association, Sechlerville.
June 17	Rowland Morris, Spring Brook Cheese Factory, Merrill	Plantz Creamery Co., Merrill
June 23	Fred C. Miller, Tigerton	Fountain City Dairy Co., Fond du Lac.
June 26	Valley Dairy Prod. Co., Appleton	Valley Dairy Prod. Co., Appleton.
June 26	Lookout Co-op. Creamery Association, Independence	Lookout Co-op. Creamery Association, Independence.
July 1	Seneca Dairy Association, Seneca	Seneca Dairy Association, Seneca.
July 2	Schlerin & Son, Prairie du Chien	Prairie du Chien Creamery Co.
July 2	Schlerin & Son, Prairie du Chien	Tri-State Ice Cream Corp., La Crosse.
July 22	Cochrane Co-op. Farmers Creamery Co., Cochrane	Cochrane Co-op. Farmers Creamery Co., Cochrane.
July 23	The Five Corner Creamery, Cedarburg	The Five Corner Creamery, Cedarburg.
Aug. 6	Stockholm Co-op. Creamery Co., Maiden Rock	Stockholm Co-op. Creamery Co., Maiden Rock.
Aug. 7	Enoch Plann & Co., Stockholm	Stockholm Co-op. Creamery Co., Stockholm.
Aug. 13	O. J. Tralmer, Oakdale	Oakdale Co-op. Butter Association, Oakdale.
Aug. 14	Farmers Co-op. Creamery Association, Black River Falls	Farmer's Co-op. Creamery Association, Black River Falls.
Aug. 17	Nick Possley, Thorp	Nick Possley, Thorp.
Aug. 19	C. T. Jones, Lake Mills	Island Creamery Co., Waterloo.
Aug. 20	C. R. Ryan, Waterloo	Ferryville Creamery Co., Ferryville.
Aug. 21	Ferryville Creamery Co., Ferryville	Crivitz Creamery Co., Crivitz.
Aug. 27	W. F. Bubolz, Green Bay	Armour & Co., Green Bay.
Aug. 27	A. J. Callayhan Store, Green Bay	McFarland Creamery, McFarland.
Aug. 31	Larson Grocery, McFarland	Ft. Atkinson Creamery, Ft. Atkinson.
Sept. 10	Ft. Atkinson Creamery, Ft. Atkinson	Ellsworth Creamery Co., Ellsworth.
Sept. 22	E. G. Druding, Ellsworth	H. & F. Creamery, Superior.
Sept. 23	Wm. Kommers, Superior	Genoa Co-op. Creamery Co., Genoa.
Sept. 28	Thos. Latimer & Sons, Genoa	Stoddard Co-op. Creamery Cheese & Butter Co., Stoddard.
Sept. 28	Stoddard Co-op. Creamery & Butter Co., Stoddard	North Bend Creamery Co., North Bend.
Sept. 29	North Bend Creamery Co., North Bend	Moose Lake Creamery Co., Moose Lake, Minnesota.
Oct. 6	Johnson's Grocery, Superior	Hill Top Co-op. Creamery, Palmyra.
Oct. 6	Hill Top Co-op. Creamery, Palmyra	Garden Valley Co-op. Creamery Co., Waumandee.
Oct. 7	Garden Valley Co-op. Creamery Co., Waumandee	Sun Prairie Prod. Co., Sun Prairie.
Oct. 8	Sun Prairie Prod. Co., Sun Prairie	Cambridge Creamery, Cambridge.
Oct. 9	Cambridge Creamery, Cambridge	Centerville Co-op. Creamery Co., Trempealeau.
Oct. 9	G. E. Winters, Trempealeau	Oregon Creamery Co., Oregon.
Oct. 12	Oregon Creamery Co., Oregon	Dairy School, Madison.
Oct. 19	U. W. Rec. Station, Verona	Paoli Creamery Co., Basco.
Oct. 19	Stewart & Miller Grocery, Verona	Armour Co., Green Bay.
Oct. 19	Louis Dudkiewicz Store, Green Bay	Twenty Century Creamery, New Franken.
Oct. 19	Octave Berceau Store, Green Bay	Roberts Creamery, Roberts.
Oct. 20	Hudson Co-op. Association, Hudson	Bloomingtondale Co-op. Creamery Co., Westby.
Oct. 21	Bloomingtondale Co-op. Creamery Co., Westby	Taylor's Falls Creamery, Taylor's Falls, Minnesota.
Oct. 22	H. J. Goetkin, Osceola	Wis. Milk Prod. Co., Lake Mills.
Oct. 22	Wisconsin Milk Prod. Co., Lake Mills	J. J. Windfeldt, Waupaca.
Oct. 22	A. M. Hansen, Waupaca	Newburg Corners Creamery, Bangor.
Oct. 23	A. G. Chapiewsky, Bangor	Van W. Pipal, Blue River.
Oct. 27	Van W. Pipal, Blue River	

Butter—Standard—Continued

Date	Bought of	Manufacturer or Jobber
1925		
Oct. 28	Ed. Swartz, Lancaster.....	Beck & Swartz Creamery, Lancaster.
Oct. 28	C. J. Graff & Co., Merrillan.....	Augusta Creamery Co., Augusta.
Oct. 29	Preston Creamery Co., Blair.....	Preston Creamery Co., Blair.
Oct. 29	Ettrick Creamery Co., Ettrick.....	Ettrick Creamery Co., Ettrick.
Nov. 4	Clover Blossom Creamery, Beaver Dam.....	Phenix Cheese Co., Beaver Dam.
Nov. 6	Barre Mills Co-op. Creamery, West Salem.....	Barre Mills Co-op. Creamery, West Salem.
Nov. 6	Mrs. N. Chudacoff, Appleton.....	Swift & Co., Appleton.
Nov. 6	Hopfensberger Bros., Appleton.....	Neenah Dairy, Neenah.
Nov. 6	Hopfensberger Bros., Menasha.....	Neenah Dairy, Neenah.
Nov. 6	Hopfensberger Bros., Neenah.....	Neenah Dairy, Neenah.
Nov. 9	Ansell Bros., Superior.....	Blue Valley Creamery Co., Chicago.
Nov. 11	Tomah Ice Cream Co., Tomah.....	Tomah Ice Cream Co., Tomah.
Nov. 13	Chas. Nixon, Ontario.....	Ontario Farmers Mutual Co-op. Creamery Association, Ontario.
Nov. 13	M. Newman & Son, Norwalk.....	Norwalk Creamery Co., Norwalk.
Nov. 16	Melrose Creamery Co., Melrose.....	Melrose Creamery Co., Melrose.
Nov. 17	Tauerman Bros. Store, Marinette.....	Marinette Prod. Co., Marinette.
Nov. 20	York Creamery Association, Northfield.....	York Creamery Association, Northfield.
Dec. 1	Mawdsley & Healey, Superior.....	Twin Ports Co-op. Dairy Association, Superior.
Dec. 1	H. & F. Creamery, Superior.....	H. & F. Creamery, Superior.
Dec. 3	Wm. Lover, Barron.....	Barron Co-op. Creamery Co., Barron.
Dec. 3	Rhineland Creamery & Prod. Co., Rhineland.....	Rhineland Creamery & Prod. Co., Rhineland.
Dec. 3	Rhineland Creamery & Prod. Co., Rhineland.....	Rhineland Creamery & Prod. Co., Rhineland.
Dec. 3	Farmers Store Co., Bloomer.....	Armour & Co., Bloomer.
Dec. 4	Wm. O'Grady's Grocery, Chippewa Falls.....	Clover Leaf Creamery, Chippewa Falls.
Dec. 7	Kerr's Grocery, La Crosse.....	N. A. Galstad, Dakotah, Minn.
Dec. 16	Berthiaume Bros., Superior.....	Port Wing Creamery Co., Port Wing.
Dec. 16	Consumers Wholesale Supply Co., Superior.....	Consumers Wholesale Supply Co., Minneapolis, Minn.
Dec. 16	Ernest Danzer, Darlington.....	Krug Creameries.
Dec. 21	Oregon Creamery Co., Oregon.....	Oregon Creamery Co., Oregon.
Dec. 21	Hillsboro Creamery Co., Hillsboro.....	Hillsboro Creamery Co., Hillsboro.
Dec. 21	W. R. Scheider, Bear Creek.....	R. E. Kriewaldt, Bear Creek.
Dec. 23	Godfanson Cash & Carry Store, De Pere.....	W. O. Stanton Creamery Co., Stephenson, Michigan.
Dec. 23	Buchler Bros., Green Bay.....	Waskow Butter Co., Chicago.
Dec. 23	G. M. Ordning, Green Bay.....	Louis Pfaelzers & Sons, Chicago.
Dec. 30	R. E. Rankin, Wisconsin Rapids.....	Stevens Point Dairy Prod. Co., Stevens Point.
1926		
Jan. 7	Larson Creamery Co., Soldiers Grove.....	Larson Creamery Co., Soldiers Grove.
Jan. 8	Tri-State Ice Cream Corp., La Crosse.....	Tri-State Ice Cream Corp., La Crosse.
Jan. 14	Phillips Creamery Co., Phillips.....	Phillips Creamery Co., Phillips.
Jan. 15	Prentice Co-op. Creamery Co., Prentice.....	Prentice Co-op. Creamery Co., Prentice.
Jan. 20	John Sater, Belleville.....	Plankinton Packing Company.
Jan. 25	Logan's Meat Market, Tomah.....	Farmers Butter Association, Tomah.
Jan. 27	Prairie du Chien Creamery Co., Prairie du Chien.....	Prairie du Chien Creamery Co., Prairie du Chien.
Feb. 1	Elmwood Creamery Co., Elmwood.....	Elmwood Creamery Co., Elmwood.
Feb. 2	John Sater, Belleville.....	Plankinton Packing Co., Milwaukee.

Feb. 3	River Falls Co-op. Creamery Co., River Falls	River Falls Co-op. Creamery Co., River Falls.
Feb. 9	Westby Co-op. Creamery Co., Westby	Westby Co-op. Creamery Co., Westby.
Feb. 22	F. F. Muenchow, Cambria	Cambria Dairy Prod. Co., Cambria.
Feb. 24	Wauzeka Creamery Co., Wauzeka	Wauzeka Creamery Co., Wauzeka.
Feb. 25	Larson Creamery Co., Gays Mills	Larson Creamery Co., Gays Mills.
Feb. 26	Burlington Sanitary Milk Co., Burlington	Burlington Sanitary Milk Co., Burlington.
Mar. 2	Levenhagen Dairy Prod. Co., Wausau	Levenhagen Dairy Prod. Co., Wausau.
Mar. 2	Graebel-Will Co., Wausau	Kraft Cheese Co., Antigo.
Mar. 3	Dettman Bros. Grocery Store, Marinette	Carpenter & Cook Co., Menomonie, Michigan.
Mar. 5	Swift & Co., Green Bay	Gears Dairy, Menasha.
Mar. 9	Stockholm Co-op. Creamery Co., Maiden Rock	Stockholm Co-op. Creamery Co., Maiden Rock.
Mar. 10	Modena Co-op. Creamery Co., Modena	Modena Co-op. Creamery Co., Modena.
Mar. 11	Fountain City Co-op. Creamery Association, Fountain City	Fountain City Co-op. Creamery Association, Fountain City.
Mar. 12	Chaseburg Co-op. Creamery Co., Chaseburg	Chaseburg Co-op. Creamery Co., Chaseburg.
Mar. 15	W. A. Farrington, Sparta	Sparta Co-op. Creamery Association, Sparta.
Mar. 16	Farmers' Co-op. Creamery Association, Black River Falls	Farmers' Co-op. Creamery Association, Black River Falls.
Mar. 17	M. S. Simonson Meat Market, Independence	Independence Creamery Co., Independence.
Mar. 17	A-G Creamery Co., Arcadia	A-G Creamery Co., Arcadia.
Mar. 23	Spooner Co-op. Creamery, Spooner	Spooner Co-op. Creamery, Spooner.
Mar. 24	Eleva Co-op. Creamery Co., Eleva	Eleva Co-op. Creamery Co., Eleva.
Mar. 24	Strum Farmers' Store Co., Strum	Unity Creamery Co., Strum.
Mar. 25	Osseo Co-op. Creamery Co., Osseo	Osseo Co-op. Creamery Co., Osseo.
April 1	Augusta Creamery Co., Augusta	Augusta Creamery Co., Augusta.
April 7	Holman Co-op. Creamery Association, Holman	Holman Co-op. Creamery Association, Holman.
April 7	A. & P. Store, Minocqua	Marshfield Creamery.
April 8	H. & F. Creamery, Superior	H. & F. Creamery, Superior.
April 8	Wm. Kommes, Superior	Moose Lake Creamery Co., Moose Lake.
April 8	Pearson Grocery, Superior	Palisade Creamery Co., Superior.
April 15	Finstad & Bjerking, Spring Valley	Spring Valley Creamery Co., Spring Valley.
April 16	George Wise, Ingram	Armour Creameries, Eau Claire.
April 16	R. P. Kriewaldt, Ingram	Kraft Cheese Co., Antigo.
April 19	Stoddard Co-op. Cry. Ch. & Btr. Co., Stoddard	Stoddard Co-op. Cream, Ch. & Btr. Co., Stoddard.
April 20	Caspersen's Dairy, La Crosse	Henry Abnet, La Crescent, Minn.
April 23	Taylor Creamery Association, Taylor	Taylor Creamery Association, Taylor.
April 26	Rock Falls Creamery Co., Meridean	Rock Falls Creamery Co., Meridean.
April 27	Farmers' Butter Association, Tomah	Farmers' Butter Association, Tomah.
May 6	Pleasant Valley Co-op. Cry. Co., Eleva	Pleasant Valley Co-op. Cry. Co. Eleva.
May 7	Burnside Co-op. Creamery Co., Durand	Burnside Co-op. Creamery Co., Durand.
May 10	M. C. Olson, De Soto	Edward Seaman, De Soto.
May 13	Eastman Creamery Co., Eastman	Eastman Creamery Co., Eastman.
May 17	Cochrane Co-op. Farmers Creamery Co., Cochrane	Cochrane Co-op. Farmers Creamery Co., Cochrane.
May 18	Lakeview Creamery, Pepin	Lakeview Creamery, Pepin.
June 11	Mt. Sterling Co-op. Creamery Co., Mt. Sterling	Mt. Sterling Co-op. Creamery Co., Mt. Sterling.
June 14	Arctic Springs Creamery, Galesville	Arctic Springs Creamery, Galesville.
June 14	Holman Co-op. Creamery Association, Holman	Holman Co-op. Creamery Association, Holman.
June 15	Newburg Corners Creamery, Bangor	Newburg Corners Creamery, Bangor.
June 15	Oakdale Co-op. Butter Association, Oakdale	Oakdale Co-op. Butter Association, Oakdale.
June 16	Keutz & Kriese, Oshkosh	Frank Ruhland, Fisk.
June 17	Ontario Farmers Mutual Co-op. Creamery Association, Ontario	Ontario Farmers Mutual Co-op. Creamery Association, Ontario.
June 18	Valley Co-op. Creamery Co., Valley	Valley Co-op. Creamery Co., Valley.
June 29	Foster Co-op. Creamery Co., Osseo	Foster Co-op. Creamery Co., Osseo.
June 29	Price Creamery Association, Fairchild	Price Creamery Association, Fairchild.

Butter—Not Standard

Date	Bought of	Manufacturer or Jobber	Percent Moisture	Percent Fat	Percent Salt and Curd
1924					
July 10	Tomahawk Creamery, Tomahawk	Anton Nerli, Tomahawk	18.53	76.99	4.48
Aug. 21	Up-to-Date Market & Grocery, Plainfield	Up-to-Date Market & Grocery, Plainfield	16.23	79.87	3.90
Sept. 5	Armour Creameries, Eau Claire	Armour Creameries, Eau Claire	15.93	79.88	4.19
Sept. 25	Larson Creamery Co., Gays Mills	Larson Creamery Co., Gays Mills	17.64	77.64	4.72
Sept. 25	Independent Creamery Co., Custer	Independent Creamery Co., Custer	19.29	76.95	3.76
Sept. 26	Plainfield Variety Store, Plainfield	Plainfield Variety Store, Plainfield	18.64	77.71	3.65
Oct. 14	Platteville Dairy, Platteville	Platteville Dairy, Platteville	17.95	78.38	2.97
Oct. 16	Badger Creamery Co., Mineral Point	Badger Creamery Co., Mineral Point	17.06	79.23	3.71
Oct. 24	Fisher's Receiving Station	Mid-West Creamery Co., Plymouth	18.55	78.50	2.95
Oct. 24	Gottschalk & Anderson, Wisconsin Rapids	Wisconsin Valley Creamery Co., Wisconsin Rapids	16.98	79.37	3.65
Oct. 30	Bloomington Co-op. Creamery, Bloomington	Bloomington Co-op. Creamery, Bloomington	16.57	79.84	3.59
Nov. 3	Pine View Cheese Factory, Birnamwood	F. E. Raasch, Aniwa	16.29	79.39	4.32
Nov. 12	Polomis Creamery Co., Wausaukee	Polomis Creamery Co., Wausaukee	17.14	79.31	3.55
Nov. 13	Muehl's Grocery, Seymour	Seymour Creamery Co., Seymour	17.63	76.56	5.81
Nov. 29	Ed. Patraz, Chippewa Falls	Armour & Co., Chicago	16.62	79.73	3.65
Dec. 1	Richland Co-op. Creamery, Richland Center	Richland Co-op. Creamery, Richland Center	16.11	79.79	4.10
Dec. 5	Farrant Co-op. Creamery Co., Durand	Farrant Co-op. Creamery Co., Durand	16.96	79.23	3.81
Dec. 16	J. J. Bender Cash & Carry Store, West De Pere	Swift & Co., Green Bay	23.02	72.73	4.25
Dec. 19	Schildt & Heberlein Creamery, Cambridge	Schildt & Heberlein, Cambridge	16.51	78.78	4.71
1925					
Jan. 8	Capital Market, Superior	Moose Lake Creamery Co., Moose Lake, Minn.	17.16	77.26	5.58
Jan. 21	Holmen Co-op. Creamery Association, Holmen	Holmen Co-op. Creamery Association, Holmen	15.59	79.61	4.80
Jan. 23	Hoard's Creamery, Fort Atkinson	Ed. H. Miller	19.20	77.89	2.91
Jan. 26	Godfrin Cash & Carry Store, De Pere	W. O. Stanton Creamery Co., Stephenson, Mich.	17.46	77.75	4.79
Jan. 26	J. B. Norman Meat Market, De Pere	I. D. Segal, Appleton	17.13	76.55	6.32
Jan. 27	John Baeten Sons Co. Store, De Pere	East River Valley Creamery Co., De Pere	18.75	77.17	4.08
Jan. 27	Swift & Co., Green Bay	Lena Creamery Co., Lena	22.11	72.99	4.90
Jan. 28	Mawdsley & Healy, Superior		15.70	79.47	4.83
Feb. 2	Prairie du Chien Creamery Co., Prairie du Chien	Prairie du Chien Creamery, Prairie du Chien	20.60	76.14	3.26
Feb. 2	Central Meat Market, Marinette	Carpenter-Cook Co., Menominee, Mich.	25.88	67.15	6.97
Feb. 4	Marinette Prod. Co., Marinette	Marinette Prod. Co., Marinette	17.93	77.44	4.63
Feb. 5	Augusta Creamery Co., Augusta	Augusta Creamery Co., Augusta	16.24	78.78	4.98
Feb. 27	Hudson Co-op. Association, Hudson	Roberts Creamery, Roberts	15.91	79.82	4.27
Mar. 5	Hudson Co-op. Association, Hudson	Redman Creamery Co., Hudson	17.54	78.30	4.16
Mar. 5	Hudson Co-op. Association, Hudson				
Mar. 10	F. W. Huth, Seymour	Otto Kielsmeier, Seymour	16.55	79.84	3.61

Mar. 20	Valley Dairy Prod. Co., Appleton	Valley Dairy Prod. Co., Appleton	16.40	79.70	3.90
Mar. 25	Neenah Dairy, Neenah	I. L. Bonniwell, Neenah	14.88	79.81	5.31
Mar. 26	Fall Creek Creamery Co., Fall Creek	Fall Creek Creamery Co., Fall Creek	16.46	79.79	3.75
Mar. 27	Lewis Cote, Eau Claire	Pleasant Valley Co-op. Creamery Co., Cleghorn	16.34	79.33	4.33
April 10	Ray Rankin, Wisconsin Rapids	Stevens Point Dairy Co., Stevens Point	16.54	79.67	3.79
April 13	Euge's Grocery, Eau Claire	Rock Falls Creamery Co., Caryville	16.51	79.34	4.15
April 23	Johnson & Gustofson, Superior	H. & F. Creamery Co., Superior	18.63	75.74	5.63
April 24	Sanford's Grocery, Superior	Palisade Creamery Co., Palisade, Minn.	16.72	78.70	4.58
May 1	A. G. Creamery Co., Arcadia	A. G. Creamery Co., Arcadia	17.14	79.09	3.77
May 8	H. O. Hilleque, Black River Falls	Farmers' Co-op. Creamery Co., Black River Falls	15.58	78.86	5.56
June 17	Stringer Mercantile Co., Augusta	Russell Corners Creamery Co., Augusta	16.08	79.74	4.18
June 30	Coon Valley Co-op. Creamery Co., Coon Valley	Coon Valley Co-op. Cry. Co., Coon Valley	16.55	79.77	3.68
July 21	Level Valley Dairy Association, West Bend	Henry Wolfgram	16.71	79.66	3.63
Aug. 14	Warrens Creamery Co., Warrens	Warrens Creamery Co., Warrens	15.52	78.80	5.68
Aug. 17	Nick Possley, Thorp	Nick Possley, Thorp	17.12	79.59	3.29
Aug. 27	Denessen Grocery Store, Green Bay	Green Bay Ice Cream & Dairy Co., Green Bay	16.41	78.18	5.41
Sept. 3	Daisy Dairy Co., Poy Sippi	Daisy Dairy Co., Poy Sippi	21.20	74.97	3.83
Sept. 4	Norwalk Creamery Co., Norwalk	Norwalk Creamery Co., Norwalk	16.64	79.91	3.45
Sept. 16	Tarrant Co-op. Creamery Co., Durand	Tarrant Co-op. Creamery Co., Durand	17.28	79.02	3.70
Sept. 23	Roskie & Fuller, Westfield	Roskie & Fuller, Westfield	16.09	79.14	4.77
Sept. 23	Daisy Dairy Co., Poy Sippi	Daisy Dairy Co., Poy Sippi	18.48	77.13	4.39
Sept. 23	Wm. Kommes, Superior	Moose Lake Creamery Co., Moose Lake, Minn.	16.81	79.74	3.45
Sept. 23	C. W. Zannzaski, Superior	Cudahy of Superior	21.91	73.53	4.56
Sept. 24	Thompson's Grocery, Superior	Aitkin Co-op. Creamery Association, Aitkin, Minn.	18.06	78.44	3.50
Sept. 24	Pearson Grocery Co., Superior	Palisade Creamery Co., Palisade, Minn.	17.24	78.72	4.40
Sept. 29	Melrose Creamery Co., Melrose	Melrose Creamery Co., Melrose	17.58	78.27	4.15
Sept. 29	Union Center Cash Store, Union Center	Farmers Creamery Co., Union Center	16.59	79.36	4.05
Oct. 1	Vandy Pipal, Blue River	Vandy Pipal, Blue River	18.94	76.96	4.10
Oct. 2	Carl H. Otto, Watertown	Schumacher & Son, Jefferson	17.70	77.98	4.32
Oct. 2	Carl H. Otto, Watertown	Watertown Butter Co., Watertown	16.96	79.83	3.21
Oct. 6	W. H. Toule, Green Bay	Sheb. Dairy Prod. Co.	17.08	77.87	5.05
Oct. 6	Olson & Mackenzie Grocery, Superior	Palisade Creamery Co., Palisade, Minn.	16.19	79.38	4.43
Oct. 27	Sanitary Creamery, Boscobel	Geo. Jewett, Boscobel	18.18	78.35	3.47
Nov. 4	Mt. Sterling Co-op. Creamery Co., Mt. Sterling	Mt. Sterling Co-op. Creamery Co., Mt. Sterling	17.03	77.35	5.62
Nov. 9	Ansell Bros., Superior	Moose Lake Creamery Co., Moose Lake, Minn.	17.57	77.88	4.05
Nov. 9	Pearson Grocery Co., Superior	Palisade Creamery Co., Palisade, Minn.	15.82	79.83	4.35
Nov. 9	Mt. Horeb Creamery Co., Mt. Horeb	Mt. Horeb Creamery Co., Mt. Horeb	17.37	78.04	4.59
Nov. 12	Clifton Farmers Creamery Co., Oakdale	Clifton Farmers Creamery Co., Oakdale	16.92	79.51	3.57
Nov. 17	E. H. Schwartz Meat Market, Marinette	Wagner Dairy Prod. Co., Wagner	18.98	77.26	3.76
Nov. 19	Gilmanton Co-op. Creamery Co., Gilmanton	Gilmanton Co-op. Creamery Co., Gilmanton	16.01	79.93	4.06
Nov. 30	Geo. Garlid, Durand	Geo. Garlid, Durand	19.47	77.31	3.22
Dec. 14	A. W. Greenwald, Black Creek	Black Creek Co-op. Creamery Co., Black Creek	17.08	78.32	4.60
Dec. 16	Berthiaume Bros., Superior	Carlton County Creamery Co., Barnum, Minn.	17.38	79.57	3.05
Dec. 17	Sparta Co-op. Creamery Association, Sparta	Sparta Co-op. Creamery Association, Sparta	16.12	79.93	3.95
Dec. 30	Wisconsin Valley Creamery Co., Wisconsin Rapids	Wisconsin Valley Creamery Co., Wisconsin Rapids	16.72	79.68	3.60

Butter—Not Standard—Continued

Date	Bought of	Manufacturer or Jobber	Percent Moisture	Percent Fat	Percent Salt and Curd
1926					
Jan. 22	Viroqua Co-op. Creamery Co., Viroqua	Viroqua Co-op. Creamery Co., Viroqua	16.19	79.96	3.85
Jan. 29	Robert A. Carlson, Deer Park	Deer Park Creamery, Deer Park	15.25	79.00	5.75
Jan. 29	Henry Moersch, Marathon	Henry Moersch, Marathon	18.52	77.82	3.66
Feb. 12	Bentzin's Grocery, Watertown	John Habegger Co., Watertown	16.54	79.51	3.95
Feb. 18	Lauerma Bros. Store, Marinette	Abrams Creamery Co., Coleman	18.20	77.28	4.52
Feb. 24	C. A. Pinkepank, Menomonie	New Hudson Creamery Co., Menomonie	17.19	79.06	3.75
Feb. 27	Thorp Dairy Co., Thorp	Thorp Dairy Co., Thorp	16.45	79.31	4.24
Mar. 2	Kiefer Prod. Co., Wausau	Kiefer Prod. Co., Wausau	16.58	79.86	3.56
Mar. 8	Brendemuehl & Betzel, Prescott	Farmers Creamery Co., Prescott	16.42	79.82	3.76
Mar. 9	Emerald Co-op. Creamery, Emerald	Emerald Co-op. Creamery	16.99	79.44	3.57
Mar. 10	Turtle Lake Co-op. Creamery Assoc., Turtle Lake	Turtle Lake Co-op. Creamery Assoc., Turtle Lake	17.91	78.67	3.42
Mar. 10	Comstock Co-op. Creamery Co., Comstock	Comstock Co-op. Creamery Co., Comstock	17.45	78.92	3.63
Mar. 16	Knapp Creamery Co., Knapp	Knapp Creamery Co., Knapp	17.15	79.03	3.82
Mar. 26	Price Creamery Association, Fairchild	Price Creamery Association, Fairchild	16.45	79.77	3.78
April 2	Ladysmith Milk Prod. Co-op. Assoc., Ladysmith	Ladysmith Milk Prod. Co-op. Assoc., Ladysmith	16.39	79.45	4.16
April 8	Berthiaume Bros., Superior	Twin Ports Co-op. Dairy Association, Superior	16.46	79.33	4.21
April 8	Bugel Bros., Superior	Cudahy Packing Co., Superior	19.39	76.53	4.08
May 14	Readstown Creamery Co., Readstown	Readstown Creamery Co., Readstown	16.24	79.92	3.84
May 17	J. W. Koppelman, Randolph	Randolph Butter & Cheese Co., Randolph	21.50	75.60	2.90
May 20	Leo Nornberg, Custer	Independent Creamery Co., Custer	18.21	77.89	3.90
May 27	Pardeeville Equity Association	Wyocena Creamery Co., Wyocena	17.99	79.30	2.71
June 16	Hoffman Corners Co-op. Creamery Assoc., Kendall	Hoffman Corners Co-op. Creamery Assoc., Kendall	16.48	78.46	5.06
June 16	J. Gammon & Co., Kendall	Kendall Co-op. Creamery Association, Kendall	17.32	78.43	4.25
June 17	Robert Wischner, Coloma	Richford Creamery Co., Coloma	16.72	79.62	3.66

Butter—Submitted

14

Date	Submitted by	Remarks
1924		
Oct. 15	V. L. Patterson, Wauzeka	Standard.
Oct. 29	J. E. Boettcher, Madison	Standard.
Nov. 2	Salem Co-op. & Dairy Prod. Co., Salem	Standard.
Nov. 2	Salem Co-op. & Dairy Prod. Co., Salem	Standard.
Nov. 17	John J. Smits, Lena	Free from foreign fat.
Dec. 8	W. F. Conway, Portage	Standard.
1925		
Jan. 5	Mrs. E. E. Brewer, Spooner	Free from oleomargarine.
Jan. 5	Ed. Babcock, Friendship	Free from foreign fat.
Jan. 6	T. P. Kearns, Danbury	Free from foreign fat.
Jan. 30	Cloverland Creamery, Minocqua	Standard.
Jan. 30	Mrs. Mae Harry, Curtiss	Genuine butter fat.
Feb. 3	Prairie du Chien Creamery Co., Prairie du Chien	Standard.
Mar. 3	J. E. Boettcher, Madison	Standard.
April 29	Harry Klueter, Madison	Free from foreign fat.
April 29	Harry Klueter, Madison	Free from foreign fat.
June 13	F. C. Rath, Madison	Standard.
June 14	Nelsonville Creamery & Cheese Co., Nelsonville	Standard.
Aug. 7	W. J. Kramer, Madison	Standard.
Aug. 11	Leslie Foster, Elkhorn	Free from adulteration.
Aug. 14	W. P. Hyland, Ashland	Not standard.
Sept. 18	Hillside Creamery Co., Cambridge	Standard.
Sept. 18	Utica Creamery Co., Stoughton	Not standard.
Sept. 18	Albion Co-op. Creamery Co., Albion	Standard.
Oct. 2	Albion Co-op. Creamery Co., Albion	Not standard.
Oct. 10	Ed. Schumacher, Jefferson	Not standard.
Oct. 10	Ed. Schumacher, Jefferson	Free from foreign fat.
Nov. 4	W. J. Kramer, Madison	Standard.
Nov. 24	Mt. Horeb Creamery Co., Mt. Horeb	Standard.
Nov. 28	D. P. Hughes, Menomonie	Found to be oleomargarine.

Butter—Submitted—Continued

Date	Submitted by	Remarks
1926		
Jan. 13	Wisconsin Valley Creamery Co., Wisconsin Rapids	Not standard.
Jan. 13	Wisconsin Valley Creamery Co., Wisconsin Rapids	Standard.
Jan. 13	Mrs. Mabel Schaaf, Spooner	Free from foreign fat.
Feb. 16	Nelsonville Creamery & Cheese Co., Nelsonville	Standard.
Feb. 20	Sheboygan Dairy Products Co., Sheboygan	Standard.
Feb. 20	Sheboygan Dairy Products Co., Sheboygan	Standard.
Feb. 23	E. A. Anrus, Madison	Free from foreign fat.
Feb. 23	E. A. Anrus, Madison	Free from foreign fat.
Mar. 31	Sanitary Creamery Co., Boscobel	Standard.
April 5	H. C. Larson, Madison	Standard—Free from foreign fat.
April 5	H. C. Larson, Madison	Standard—Free from foreign fat.
April 5	H. C. Larson, Madison	Standard—Free from foreign fat.
April 5	Dr. M. O'Malley, Watertown	Free from foreign fat.
April 8	Ira D. Jones, Rice Lake	Standard.
May 10	Wisconsin Butter Makers' Association, Nelsonville	Standard.
May 10	Wisconsin Butter Makers' Association, Nelsonville	Standard.
May 10	Wisconsin Butter Makers' Association, Nelsonville	Standard.
June 25	Wisconsin Valley Dairy Prod. Co., Wisconsin Rapids	Standard.
June 25	Wisconsin Valley Dairy Prod. Co., Wisconsin Rapids	Standard.

Butter Samples Submitted for Complete Analysis

Churning Number	Part of Churn	Percent Moisture	Percent Fat	Percent Salt and Curd
1	F. C.-----	15.20	80.39	4.41
1	M. C.-----	14.93	80.64	4.43
1	R. C.-----	14.82	80.75	4.43
1	F-B. M. Comp.-----	15.25	80.43	4.32
2	F. C.-----	15.86	79.56	4.58
2	M. C.-----	15.82	79.47	4.71
2	R. C.-----	15.73	79.53	4.74
2	F-B. M. Comp.-----	15.87	79.54	4.59
3	F. C.-----	16.58	79.25	4.17
3	M. C.-----	16.18	79.61	4.21
3	R. C.-----	16.40	79.24	4.36
3	F-B. M. Comp.-----	16.61	79.24	4.15
4	C.-----	15.31	79.92	4.77
4	F.-----	15.12	79.76	5.12
4	R.-----	15.13	80.77	4.10
4	F-B. M. Comp.-----	15.21	79.42	5.37
5	C.-----	14.83	81.88	3.29
5	F.-----	14.82	81.96	3.22
5	R.-----	14.97	81.64	3.39
5	F-B. M. Comp.-----	14.86	81.98	3.16
6	C.-----	15.48	81.02	3.50
6	F.-----	15.39	81.21	3.40
6	R.-----	15.22	81.25	3.53
6	F-B. M. Comp.-----	15.31	81.40	3.29
7	C.-----	14.46	82.43	3.11
7	F.-----	14.86	81.78	3.36
7	R.-----	14.65	82.18	3.17
7	F-B. M. Comp.-----	14.82	81.86	3.32
8	C.-----	14.75	82.31	2.94
8	F.-----	15.12	81.84	3.04
8	R.-----	14.54	82.52	2.94
8	F-B. M. Comp.-----	14.99	82.09	2.92
9	C.-----	14.67	82.09	3.24
9	F.-----	14.84	82.01	3.15
9	R.-----	14.09	82.74	3.17
9	F-B. M. Comp.-----	15.04	81.75	3.21
10	C.-----	15.29	80.62	4.09
10	F.-----	14.89	81.25	3.86
10	R.-----	14.81	81.38	3.81
10	F-B. M. Comp.-----	14.72	81.37	3.91
11	C.-----	14.80	81.27	3.93
11	F.-----	14.55	81.51	3.94
11	R.-----	14.45	81.86	3.69
11	F-B. M. Comp.-----	14.77	81.30	3.93
12	C.-----	14.92	81.30	3.78
12	F.-----	14.79	81.27	3.94
12	R.-----	14.43	82.01	3.55
12	F-B. M. Comp.-----	14.70	81.38	3.92

**Cheese—Found to Contain in Cheese Known as American or Cheddar Cheese not More than 38.00 Percent of Moisture
and in Cheese Known as Brick Cheese Not More than 42.00 Percent of Moisture**

Date	Bought of or Collected at	Manufacturer or Jobber
1924		
July 15	Kraft Cheese Co., Dodge County.....	G. Frudli, Neosho.
Aug. 11	Christ Abbushé Cheese Factory, Clear Lake.....	Christ Abbushé, Clear Lake.
Aug. 11	Christ Abbushé Cheese Factory, Clear Lake.....	Christ Abbushé, Clear Lake.
Sept. 4	Jacquot Cheese Co., Appleton.....	Carl Guiner, Little Chute.
Sept. 4	Pauly & Pauly Cheese Warehouse, Marinette.....	Beaver Cheese Factory, Beaver.
Sept. 10	Pauly & Pauly Cheese Co., Seymour.....	Geo. Kolb, Seymour.
Oct. 17	C. A. Straubel Cheese Warehouse, Green Bay.....	Wrightstown Butter & Cheese Factory, Wrightstown.
Oct. 28	Peacock Cheese Co., Platteville.....	J. J. Wilberschud, Platteville.
Nov. 3	Birnarnwood Cheese Co., Birnamwood.....	Alfred Hulse, Aniwa.
Nov. 3	Birnarnwood Cheese Co., Birnamwood.....	Alfred Hulse, Aniwa.
Nov. 11	Almena Creamery, Almena.....	Almena Creamery, Almena.
Nov. 12	C. A. Straubel Cheese Co., Marion.....	L. E. Kapitzke, Marion.
Nov. 14	Brookshire Cheese Co., Marshfield.....	Emil Mech, Marshfield.
Dec. 17	H. E. Austin, Boscobel.....	Frank Sherman, Boscobel.
Dec. 31	C. E. Blodgett C. B. & Egg Co., Marshfield.....	Cheese Factory No. 57, Spencer.
1925		
Jan. 12	Car at Clayton as delivered by John Weiss.....	John Weiss, Clayton.
Jan. 21	C. E. Blodgett, Rice Lake.....	Jas. C. Colstad, Rice Lake.
Jan. 30	Dairy Belt Cheese Warehouse, Boyd.....	Posley Cheese Factory, Boyd.
Feb. 2	Car at Haugen.....	Tuscolbia Cheese Factory, Rice Lake.
Feb. 13	Pauly & Pauly Cheese Co., Seymour.....	John Felton, Black Creek.
Feb. 13	Pauly & Pauly Cheese Co., Seymour.....	John Felton, Black Creek.
Feb. 21	Pauly & Pauly Cheese Co., Two Rivers.....	Edwin Stock, Two Rivers.
Feb. 24	Blodgett's Cheese Warehouse, Rice Lake.....	Vermillion Dairy Co., Cumberland.
Feb. 27	Kraft Cheese Co., Wausau.....	George Sommers, Wausau.
Feb. 27	Kraft Cheese Co., Wausau.....	George Sommers, Wausau.
Mar. 2	Windsor Bristol Cheese Factory, Sun Prairie.....	Windsor Bristol Cheese Factory, Sun Prairie.
Mar. 10	Dairy Belt Cheese Co., Storage, Thorp.....	Nick Possley, Thorp.
Mar. 12	C. A. Straubel Cheese Warehouse, Gillett.....	Christy Brook Creamery, Gillett.
Mar. 13	Phenix Cheese Corporation, Plymouth.....	Allen Krueger, Hilbert.
Mar. 17	Kraft Cheese Co., Wausau.....	John Thiel, Wausau.
Mar. 19	Phenix Cheese Corporation, Plymouth.....	George Guelig, Calvary.
Mar. 21	Portage, from R. R. car.....	A. Seiler, Dalton.

Mar. 30 Riverside Cheese Factory, Pardeeville.....
 Mar. 30 Cambria Creamery Co., Cambria.....
 Mar. 30 Rosendale Cheese Co., Cambria.....
 Mar. 30 Spring Brook Cheese Factory, Cambria.....
 Mar. 30 Courtland Cheese Co., Cambria.....
 Mar. 31 Randolph Cheese Factory, Randolph.....
 Mar. 31 Zastrow Cheese Factory, Randolph.....
 Mar. 31 F. C. Westphal, Randolph.....
 Mar. 31 F. C. Westphal, Randolph.....
 Mar. 31 Al. Schneider, Cambria.....
 Mar. 31 Sunny Creek Co-op. Cheese Co., Friesland.....
 Mar. 31 Tesch & Buntrock, Friesland.....
 Mar. 31 Tesch & Buntrock, Friesland.....
 April 1 F. C. Westphal, Randolph.....
 April 1 F. C. Westphal, Randolph.....
 April 1 Huilsburg Cheese Factory, Rubicon.....
 April 2 South Star Cheese Factory, Hartford.....
 April 2 Burnett Cheese Factory, Burnett.....
 April 2 Pauly & Pauly Cheese Co., Zachow.....
 April 6 C. E. Goodrich, Lone Rock.....
 April 9 C. E. Blodgett C. B. & Egg Co., Greenwood.....
 April 28 Northern Wisconsin Prod. Co., Manitowoc.....
 May 8 Phenix Cheese Co., Plymouth.....
 May 8 Bamford Cheese Co., Plymouth.....
 May 12 Pauly & Pauly Cheese warehouse, Sturgeon Bay.....
 May 12 Pauly & Pauly Cheese Warehouse, Sturgeon Bay.....
 May 14 Peacock Cheese Co., Sheboygan.....
 May 14 Peacock Cheese Co., Sheboygan.....
 May 19 Herman Kuehen, Oconomowoc.....
 May 29 H. E. Austin, Boscobel.....
 June 16 Carl Gretenhardt, Merrill.....
 June 16 Freight car at Merrill.....
 June 16 Freight car at Merrill.....
 July 10 John Weyer, Manitowoc.....
 July 11 Milt on Haupt, Manitowoc.....
 July 16 John Kirkpatrick, Richland Center.....
 Aug. 1 Birnamwood Cheese Co., Birnamwood.....
 Aug. 1 Birnamwood Cheese Co., Birnamwood.....
 Aug. 6 A. De Land Co., Bear Creek.....
 Aug. 10 Kraft Cheese Co., Marshfield.....
 Aug. 10 Kraft Cheese Co., Marshfield.....
 Aug. 17 Stevens Point Dairy Prod. Co., Stevens Point.....
 Sept. 8 Pauly & Pauly Cheese Warehouse, Green Bay.....
 Sept. 8 Pauly & Pauly Cheese Warehouse, Green Bay.....
 Sept. 9 A. H. Barber, Dodgeville.....
 Sept. 9 A. H. Barber, Dodgeville.....

Chris Bhend, Pardeeville.
 Frank Kizer, Cambria.
 Otto Munz, Cambria.
 W. J. Marquardt, Cambria.
 Fred Buetschli, Cambria.
 C. A. Schulhardt, Randolph.
 Albert Helmer, Randolph.
 Fred Haessler, Randolph.
 Fred Roth, Cambria.
 Al. Schneider, Cambria.
 Max Prag.
 Jule Tesch, Friesland.
 Ben Williams, Fox River.
 Chris Hildeman.
 Ernest Internehle, Fox Lake.
 Fred Schneeberger, Rubicon.
 Jacob Schneider, Hartford.
 R. F. Gronert, Burnett.
 Hugh McGee, Pulaski.
 C. E. Goodrich, Lone Rock.
 Emil Luther, Greenwood.
 Herman Schultz, Cato.
 A. W. Pagel, Chilton.
 Arno Schmidt, Sheboygan Falls.
 Silver Creek Cheese Factory, Brussels.
 Silver Creek Cheese Factory, Brussels.
 Hubert Schmidt, Sheboygan Falls.
 Arno Schmidt, Sheboygan Falls.

 Andrew Amble, Wauzeka.
 Lincoln Co-op. Dairy Co., Merrill.
 C. H. Schneider, Merrill.
 C. H. Schneider, Merrill.
 John Weyer, Manitowoc.

 Aaron Adsit, Boaz.
 Pine View Cheese Factory, Birnamwood.
 Pine View Cheese Factory, Birnamwood.
 E. A. Sawall, Sugar Bush.
 Stevens Point Dairy Prod. Co., Stevens Point.
 Stevens Point Dairy Prod. Co., Stevens Point.

 Greenwood Cheese Factory, Oconto.
 Greenwood Cheese Factory, Oconto.
 Harland Forbes, Dodgeville.
 Harland Forbes, Dodgeville.

**Cheese—Found to Contain in Cheese Known as American or Cheddar Cheese not More than 38.00 Percent of Moisture
and in Cheese Known as Brick Cheese Not More than 42.00 Percent of Moisture—Continued**

Date	Bought of or Collected at	Manufacturer or Jobber
1925		
Sept. 10	Blanke Cheese Co., Plymouth.....	Sam Kohli, Calvary.
Sept. 10	Blanke Cheese Co., Plymouth.....	Sam Kohli, Calvary.
Sept. 10	Phenix Cheese Corp., Plymouth.....	Ernest Kaufmann, Malone.
Sept. 10	Phenix Cheese Corp., Plymouth.....	Ernest Kaufmann, Malone.
Sept. 10	Phenix Cheese Corp., Plymouth.....	Ernest Kaufmann, Malone.
Sept. 11	Winnebago Cheese Co., Fond du Lac.....	Eggersville Co-op. Dairy, Malone.
Sept. 12	Kraft Cheese Co., Marshfield.....	Fred H. Kalkofen, Granton.
Sept. 18	A. H. Barber, Dodgeville.....	Harland Forbes, Dodgeville.
Sept. 25	S. J. Stevens Cheese Co., Campbellsport.....	O. W. Bartell, Campbellsport.
Sept. 25	S. J. Stevens Cheese Co., Campbellsport.....	C. W. Baetz, Campbellsport.
Sept. 25	S. J. Stevens Cheese Co., Campbellsport.....	W. Schwartz, Campbellsport.
Sept. 25	S. J. Stevens Cheese Co., Campbellsport.....	W. Schwartz, Campbellsport.
Sept. 26	Emil Gruber, Dalton.....	Emil Gruber, Dalton.
Sept. 29	Schmitt Bros., La Farge.....	James Nicks, La Farge.
Sept. 29	Schmitt Bros., La Farge.....	Mat. Tuma, Gays Mills.
Sept. 29	John Kirkpatrick, Viola.....	Ed. Radel, Viola.
Sept. 29	John Kirkpatrick, Viola.....	Ed. Radel, Viola.

Cheese—Standard

Date	Bought of or Collected at	Manufacturer or Jobber
1925		
Oct. 5	Cambria.....	Fred Radtke, Cambria.
Oct. 5	Aug. H. Lindner, Kennan.....	Aug. H. Lindner, Kennan.
Oct. 8	C. E. Blodgett C., B. & Egg Co., Marshfield.....	Orin Gettlinger, Loyal.
Oct. 9	C. E. Blodgett C., B. & Egg Co., Marshfield.....	Anton Bauz, Withee.
Oct. 15	Pauly & Pauly Cheese Co., Seymour.....	J. N. Felton, Black Creek.
Oct. 15	Pauly & Pauly Cheese Co., Seymour.....	Joe Adamski, Seymour.
Oct. 15	Pauly & Pauly Cheese Co., Seymour.....	J. N. Felton, Black Creek.
Oct. 15	Pauly & Pauly Cheese Co., Seymour.....	Joe Adamski, Seymour.
Oct. 16	Jacquot Cheese Co., Appleton.....	R. Kriewaldt, Bear Creek.

Oct. 16 Federation Cheese Storage, Abbotsford.....
 Oct. 19 Ernest Indermuehle, Boyceville.....
 Oct. 19 Schmitt Bros., Cazenovia.....
 Oct. 19 Schmitt Bros., La Farge.....
 Oct. 20 Carlson Cheese Warehouse, Spring Valley.....
 Oct. 21 C. A. Carlson Co., Viroqua.....
 Oct. 21 C. A. Carlson Co., Viroqua.....
 Oct. 21 Neenah Cold Storage, Richland Center.....
 Oct. 21 Neenah Cold Storage, Richland Center.....
 Oct. 22 Fremont Cheese Co., Fremont.....
 Oct. 22 A. H. Barber, Dodgeville.....
 Oct. 23 John Kirkpatrick, Lone Rock.....
 Oct. 28 C. E. Blodgett C., B. & Egg Co., Merrilan.....
 Nov. 3 Schmitt Bros., La Farge.....
 Nov. 3 Schmitt Bros., La Farge.....
 Nov. 3 Schmitt Bros., La Farge.....
 Nov. 3 Schmitt Bros., La Farge.....
 Nov. 4 Clover Blossom Creamery, Beaver Dam.....
 Nov. 5 Carlson Cheese Warehouse, Cameron.....
 Nov. 5 Carlson Cheese Warehouse, Cameron.....
 Nov. 5 C. A. Straubel Cheese Co., Shawano.....
 Nov. 9 Hoffman Cheese Warehouse, Mt. Horeb.....
 Nov. 9 Hoffman Cheese Co., Mt. Horeb.....
 Nov. 9 Hoffman Cheese Warehouse, Mt. Horeb.....
 Nov. 9 Hoffman Cheese Warehouse, Mt. Horeb.....
 Nov. 9 Hoffman Cheese Warehouse, Mt. Horeb.....
 Nov. 9 Hoffman Cheese Warehouse, Mt. Horeb.....
 Nov. 10 Winnebago Cheese Co., Fond du Lac.....
 Nov. 10 Winnebago Cheese Co., Fond du Lac.....
 Nov. 13 County Line Cheese Factory, Cascade.....
 Nov. 13 Phenix Cheese Co., Birnamwood.....
 Nov. 13 Phenix Cheese Co., Birnamwood.....
 Nov. 13 Phenix Cheese Co., Birnamwood.....
 Nov. 13 John Kirkpatrick, Lone Rock.....
 Nov. 13
 Nov. 17 C. E. Blodgett C., B. & Egg Co., Merrilan.....
 Nov. 17
 Nov. 17
 Nov. 17
 Nov. 17
 Nov. 18
 Nov. 18
 Nov. 18
 Nov. 18
 Nov. 19 Rock River Cheese Co.....
 Nov. 25 Schmitt Bros., La Farge.....

H. E. Ohlrogge, Unity.
 Ernest Indermuehle, Boyceville.
 Ray Rego, Cazenovia.
 Anton Stanek, Bloom City.
 Sam Nelson, Spring Valley.
 A. Fingerhut, Hokah, Minnesota.
 Hugh J. Murphy, Ferryville.
 Sam McCaulley, Gillingham.
 Sam McCaulley, Gillingham.
 J. H. Wagner, West Bloomfield.
 Rudy Staub, Ridgeway.
 John Daugherty, Avoca.
 Thur & Thur, Fairchild.
 Wm. Rockwell, Bloom City.
 J. E. Neefe, La Farge.
 J. E. Neefe, La Farge.
 Anton Stanek, Bloom City.
 Phenix Cheese Co., Plymouth.
 Theron Carter, Bruce.
 Jerry Stipek, Cadott.
 C. J. Tomashek, Shawano.
 Daffodil Cheese Co., Mt. Horeb.
 Prairie Ridge Cheese Co., Riley.
 Spring Dale Cheese Co., Riley.
 Klevenville Cheese Co., Klevenville.
 German Valley Cheese Co., Mt. Horeb.
 Shiede Cheese Co., Barneveld.
 A. Hirsig, Lomira.
 Alf. Hirsig, Lomira.
 H. M. Scott, Plymouth.
 John Bartlet, Birnamwood.
 Otto Radke, Birnamwood.
 Otto Radke, Birnamwood.
 John Daugherty, Avoca.
 Gust Strassburg, Randolph.
 John Goss, Alma Center.
 Wm. Schmidt, Cambria.
 Gottfried Rober, Cambria.
 Ben Williams, Cambria.
 Wm. Lichtfield, Beaver Dam.
 Herman Koepsell, Mayville.
 Carl Voegli, Fox Lake.
 Ernest Intermuehle, Fox Lake.
 Wm. Bobholtz, Fox Lake.
 Alfred Haney, Mayville.
 Geo. Muster, Seneca.

Cheese—Standard—Continued

Date	Bought of or Collected at	Manufacturer or Jobber
1925		
Dec. 4	Kraft Cheese Co., Merrill.....	Albert Bauman, Gleason.
Dec. 7	John Kirkpatrick, Lone Rock.....	John Daugherty, Avoca.
Dec. 7	Neenah Cold Storage, Richland Center.....	Corliss Marshall, Boaz.
Dec. 7	Neenah Cold Storage, Richland Center.....	Aaron Adsit, Boaz.
Dec. 14	Advance Cheese Factory, Monroe.....	Emil Baumgartner, Monroe.
1926		
Jan. 5	Schmitt Bros., La Farge.....	Scott Warren, Yuba.
Jan. 5	Schmitt Bros., La Farge.....	Wm. Rockwell, Bloom City.
Jan. 5	Schmitt Bros., La Farge.....	Wm. Rockwell, Bloom City.
Jan. 6	A. H. Barber, Platteville.....	George Morgan, Lancaster.
Jan. 6	A. H. Barber, Platteville.....	George Morgan, Lancaster.
Jan. 6	A. H. Barber, Platteville.....	George Morgan, Lancaster.
Jan. 16	F. C. Westphal.....	Ed. Seiler, Pardeeville.
Jan. 16	F. C. Westphal.....	Ed. Seiler, Pardeeville.
Jan. 25	S. J. Stevens Cheese Co., Campbellsport.....	Allan A. Krueger, Campbellsport.
Jan. 26	Golden Rod Cheese Factory, Sun Prairie.....	Ed. Saler, Sun Prairie.
Jan. 28	Schmitt Bros., La Farge.....	D. Elliott, Yuba.
Jan. 28	Schmitt Bros., La Farge.....	Ed. Rodel, Viola.
Jan. 28	Schmitt Bros., La Farge.....	Ed. Rodel, Viola.
Feb. 1	Wm. Marquardt, Spring Brook Cheese Factory.....	Wm. Marquardt, Cambria.
Feb. 5	C. E. Blodgett C. B. & Egg Co., Merrillan.....	Christian Keller, Alma Center.
Feb. 5	C. E. Blodgett C. B. & Egg Co., Merrillan.....	Christian Keller, Alma Center.
Feb. 8	Oak Leaf Cheese Factory, Spring Green.....	Milo Snyder, Spring Green.
Feb. 11	Schmitt Bros., Mineral Point.....	Linden Cheese Factory, Mineral Point.
Feb. 11	Federation Warehouse, Greenwood.....	Otto Meinhold, Greenwood.
Feb. 11	Riverside Cheese Factory, Ixonia.....	Max Drives.
Feb. 17	Colby.....	Spring Valley Cheese Factory, Colby.
Feb. 17	Colby.....	Spring Valley Cheese Factory, Colby.
Feb. 17	Hubbleton Island Butter & Cheese Co.....	Peter Balmer, Waterloo.
Feb. 17	York Center Cheese Factory, Marshall.....	Werner Jenni, Marshall.
Feb. 18	Gopher Hill Cheese Factory, Ixonia.....	Walter Sichty, Ixonia.
Feb. 18	Riverside Cheese Factory, Ixonia.....	Max Draves, Ixonia.
Feb. 18	Green Valley Cheese Factory, Ixonia.....	Wm. Natt, Ixonia.
Feb. 18	Main Street Cheese Factory, Watertown.....	Arthur Dobbartz, Watertown.
Feb. 19	Phenix Cheese Co., Birnamwood.....	Otto Radke, Birnamwood.
Feb. 19	Phenix Cheese Co., Birnamwood.....	Otto Radke, Birnamwood.

Feb. 25	Kraft Cheese Co., Wausau	F. A. Rienke, Wausau.
Feb. 25	Schmitt Bros., La Farge	Otis Kid, Soldiers Grove.
Feb. 25	Schmitt Bros., La Farge	Otis Kid, Soldiers Grove.
Mar. 4	Carlson Cheese Warehouse, Cameron	H. C. Wilde, Barron.
Mar. 4	Carlson Cheese Warehouse, Cameron	H. C. Wilde, Barron.
Mar. 6	Pauly & Pauly Cheese Warehouse, Green Bay	Henry Coisman, Lena.
Mar. 11	Beaver Dam, Factory No. 1	Fred Zemp, Beaver Dam.
Mar. 15	Winnabago Cheese Co., Fond du Lac	Jos. Schmid, Beaver Dam.
Mar. 17	Algoma Prod. Co., Algoma	Rio Creek Creamery Co., Rio Creek.
Mar. 17	Algoma Prod. Co., Algoma	Rio Creek Creamery Co., Rio Creek.
Mar. 22	Armour Creameries, Neenah	J. H. Wagner, West Bloomfield.
Mar. 26	Phenix Cheese Co., Birnamwood	Gust Wege, Norrie.
April 5	J. S. Stevens Cheese Co., Campbellsport	E. H. Gereach, West Bend.
April 5	J. S. Stevens Cheese Co., Campbellsport	E. H. Gereach, West Bend.
April 6	Winnabago Cheese Co., Fond du Lac	Joe Schmid, Beaver Dam.
April 7	Dow Cheese Co., Fond du Lac	Parris Rand, Rosendale.
April 7	Dow Cheese Co., Fond du Lac	Parris Rand, Rosendale.
April 8	Schmidt Bros. Cheese Warehouse Green Bay	Little Creek Cheese & Butter Association, Manawa.
April 17	Pabst Warehouse, Milwaukee	Dirken & Hamling, Oostburg.
April 17	Pabst Warehouse, Milwaukee	Wm. Oesch, Fredonia.
April 19	Blodgett's Cheese Warehouse, Stanley	Ed. Witt, Cornell.
April 20	Phenix Cheese Co., Birnamwood	Gust Wege, Norrie.
April 20	Phenix Cheese Co., Birnamwood	Otto Radke, Birnamwood.
April 20	Phenix Cheese Co., Birnamwood	Otto Radke, Birnamwood.
April 20	Phenix Cheese Co., Birnamwood	Gust Wege, Norrie.
May 6	First Swiss Cheese Factory, Monroe	A. Alpanalp.
May 11	Otto Walder, Lowell	Otto Walder, Lowell.
May 12	John Lubinski, Pulaski	John Lubinski, Pulaski.
May 12	Wisconsin Cheese Prod. Fed., Plymouth	Arthur Zorn, Plymouth.
May 19	Neillsville Cheese Co., Neillsville	Edw. Meyer, Neillsville.
May 19	Neillsville Cheese Co., Neillsville	Herman Hediger, Neillsville.
May 20	Carlson Cheese Warehouse, New Richmond	Farm Hill Cheese Co., Elmwood.
May 21	Brookshire Cheese Co., Marshfield	Arthur A. Roesler, Loyal.
May 21	C. E. Blodgett C., B. & Egg Co., Stratford	Fred Justman, Stratford.
May 21	C. E. Blodgett C., B. & Egg Co., Stratford	Jake Meyer, Stratford.
May 21	C. E. Blodgett C., B. & Egg Co., Stratford	Geo. Meyer, Stratford.
May 21	Carlson Cheese Warehouse, New Richmond	Farm Hill Cheese Co., Elmwood.
June 8	S. H. Conover Co., Plymouth	Wm. Zimmerman, Plymouth.
June 23	J. S. Stevens Co., Campbellsport	O. W. Bartelt, Campbellsport.
June 23	J. S. Stevens Co., Campbellsport	O. W. Bartelt, Campbellsport.
June 25	Pauly & Pauly Cheese Co., Seymour	Andrew Adamski, Seymour.
June 25	Pauly & Pauly Cheese Co., Seymour	Eli Valentine, Kaukauna.

**Cheese—Found to Contain in Cheese Known as American or Cheddar Cheese More than 38.00 Percent Moisture and in
Cheese Known as Brick Cheese More than 42.00 percent Moisture**

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1924				
July 15	American	Kraft Cheese Co., Watertown	Adolph Zubke, Randolph	40.36
Aug. 8	American	Kraft Bros. Cheese Warehouse, Watertown	Berger Bros., Beaver Dam	39.06
Aug. 14	American	Brookshire Cheese Co., Marshfield	J. L. Brown, Greenwood	40.54
Aug. 19	American	Aug. H. Lindner Ch. Factory, Kennan	Aug. H. Lindner, Kennan	42.22
Sept. 4	American	Jacquot Cheese Co., Appleton	Robert Petznick, Greenleaf	38.62
Sept. 10	American	Pauly & Pauly Ch. Co., Seymour	Geo. Kolb, Seymour	39.69
Sept. 13	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Harry J. Rhyner, Medford	41.61
Sept. 17	American	Carlson Cheese Warehouse, New Richmond	R. H. Sampe, Wheeler	41.99
Sept. 17	American	Carlson Cheese Warehouse, New Richmond	John Weiss, Clayton	41.26
Sept. 17	American	Carlson Cheese Warehouse, New Richmond	Ed. Klink, New Richmond	41.68
Oct. 6	American	John Kirkpatrick, Richland Center	P. F. Daggett, Avoca	39.12
Oct. 10	American	Jacquot Cheese Co., Appleton	Herm. Seefeldt, Hilbert	41.82
Oct. 17	American	C. A. Straubel, Green Bay	Wrightstown Btr. & Ch. Factory, Wrightstown	39.23
Oct. 17	American	Wisconsin Cheese Fed., Green Bay	Sunny Brook Cheese Factory, Lena	41.91
Oct. 17	American	Wisconsin Cheese Fed., Green Bay	Sunny Brook Cheese Factory, Lena	42.59
Oct. 24	American	Brookshire Cheese Co., Marshfield	Otto Luther, Loyal	39.69
Oct. 24	American	Kraft Cheese Co., Wausau	Peter Straus, Marathon	39.73
Oct. 24	American	Kraft Cheese Co., Wausau	Peter Straus, Marathon	40.60
Oct. 28	American	H. J. Noyes, Muscoda	Louie Drews, Avoca	41.70
Oct. 29	American	S. J. Stevens Cheese Co., Campbellsport	A. F. Marten, Eden	44.68
Oct. 31	American	Kraft Cheese Co., Merrill	Carl F. Buelow, Merrill	38.83
Oct. 31	American	Kraft Cheese Co., Merrill	Carl F. Buelow, Merrill	38.77
Oct. 31	American	Fremont Cheese Co., Fremont Sta.	Robt. L. Reitz, Fremont	41.53
Oct. 31	American	Jacquot Cheese Co., Appleton	W. J. Kilsow, Weyauwega	42.89

Cheese—Not Standard

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1924				
Oct. 31	American	Armour Creameries, Neenah	Erwin Rieckuran, Dale	41.17
Nov. 3	American	Welch Prairie Cheese Factory, Cambria	Werner Jenni, Cambria	43.63
Nov. 4	American	Fremont Cheese Co., Fremont	J. F. Bachman, Fremont	40.05
Nov. 10	American	C. A. Straubel Cheese Co., Gillett	J. M. Choiniere, Breed	40.70

Nov. 10	American	C. A. Straubel Cheese Warehouse, Gillett	J. M. Choiniere, Breed	40.72
Nov. 11	American	A. J. Kempen, Junction City	C. E. Blodgett Cheese Co., Wisconsin Rapids	40.79
Nov. 11	American	A. J. Kempen, Junction City	C. E. Blodgett Ch. Co., Wisconsin Rapids	39.24
Nov. 11	American	Leroy Landon, Stevens Point	C. E. Blodgett Ch. Co., Wisconsin Rapids	40.41
Nov. 11	Brick	Ry. Station at Almena	Peter Thill Cheese Factory, Clayton	44.92
Nov. 12	American	C. E. Blodgett C., B. & Egg Co., Greenwood	A. D. Bukosky, Greenwood	40.74
Nov. 12	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Lawrence Peterson, Greenwood	42.20
Nov. 12	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Frank Marquardt, Greenwood	41.31
Nov. 14	American	Fremont Cheese Co., Fremont	J. H. Wagner, West Bloomfield	40.20
Nov. 14	American	Armour Creameries, Neenah	Frank Wendtland, Dale	39.77
Nov. 14	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Eight Corner Cheese Factory, Wisconsin Rapids	40.12
Nov. 14	American	Brookshire Cheese Co., Marshfield	Wm. Steiger, Greenwood	40.82
Nov. 14	American	Winnebago Cheese Co., Fond du Lac	Ed. Guelig, Theresa	40.11
Nov. 18	American	Winnebago Cheese Co., Fond du Lac	John O. Widmer, Theresa	43.58
Nov. 18	Brick	Carlson Ch. House, Cameron	Tony Cheese Factory, Tony	39.02
Nov. 24	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Arthur D. Bukosky, Greenwood	40.41
Nov. 25	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Frank Marquardt, Greenwood	44.28
Nov. 25	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Emil Luther, Greenwood	38.56
Nov. 25	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Joe Schuh, Greenwood	39.41
Nov. 25	American	C. E. Blodgett C., B. & Egg Co., Marshfield	J. F. Wagner, Athens	40.00
Nov. 28	American	H. L. Noyes, Muscoda	Louie Drews, Avoca	39.79
Dec. 2	American	H. L. Noyes, Muscoda	John Daugherty, Avoca	39.83
Dec. 2	American	Walther Bros., Mineral Point	Chas. Chandler, Darlington	39.48
Dec. 3	American	Tasher Cheese Company, Mt. Horeb	Chas. Chandler, Darlington	43.75
Dec. 4	Brick	Brookshire Cheese Co., Marshfield	Tasher Cheese Company, Mt. Horeb	43.05
Dec. 5	American	John Kirkpatrick, Lone Rock	Alex. L. Witt, Greenwood	43.05
Dec. 15	American	Winnebago Cheese Co., Fond du Lac	Paul Schroeder, Lone Rock	39.01
Dec. 27	Brick	Winnebago Cheese Co., Fond du Lac	T. J. Laughlin, Knowles	46.82
Dec. 27	Brick	Winnebago Cheese Co., Fond du Lac	Gust Carlson, Hartford	45.61
Dec. 27	American	Winnebago Cheese Co., Fond du Lac	John O. Widmer, Theresa	41.57
Dec. 27	American	Winnebago Cheese Co., Fond du Lac	John O. Widmer, Theresa	39.11
Dec. 27	American	Dow Cheese Co., Fond du Lac	John O. Widmer, Theresa	41.02
Dec. 27	American	Blodgett's Cheese House	Alois Fay, Astico	39.97
Dec. 28	American		Dan Kline, Stanley	
1925				
Jan. 2	Brick	Kraft Bros. Cheese Warehouse, Watertown	Albert Schneiter, Cambria	43.84
Jan. 2	American	Red Oak Cheese Factory, Juneau	Red Oak Cheese Factory, Juneau	40.68
Jan. 5	Brick	Kraft Bros. Warehouse, Watertown	Al. Gertsch, Mayville	45.25
Jan. 9	American	Kraft Bros. Warehouse, Watertown	Fred Haesler, Waterloo	40.23
Jan. 9	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Elmer Hickman	39.91
Jan. 9	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Jasper Wan, Menomonie	38.60
Jan. 9	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Conrad Jakobi, Unity	41.23
Jan. 9	American	At car in Curtiss	L. G. Marlow, Curtiss	40.62
Jan. 13	American	Pauly & Pauly Ch. Warehouse, Green Bay	Lena Creamery Co., Lena	43.75
Jan. 14	American	Atlantic & Pacific Cheese Warehouse, Green Bay	Side Hill Factory, Greenleaf	38.61
Jan. 14	American	Atlantic & Pacific Cheese Warehouse, Green Bay	Side Hill Cheese Factory, Greenleaf	41.15

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1925				
Jan. 15	American	Pauly & Pauly Cheese Warehouse, Sturgeon Bay	Jarchow Cheese Factory, Sawyer	40.32
Jan. 15	American	Pauly & Pauly Cheese Warehouse, Sturgeon Bay	Jarchow Cheese Factory, Sawyer	42.99
Jan. 19	American	Shirley Cheese Factory, Denmark	A. F. Lenz, Denmark	41.57
Jan. 19	American	Shirley Cheese Factory, Denmark	A. F. Lenz, Denmark	39.81
Jan. 22	American	C. A. Carlson, New Richmond	John Weiss, Clayton	40.76
Jan. 22	American	Wisconsin Cheese Prod., New Richmond	County Corners Factory	39.82
Jan. 22	American	C. A. Straubel Cheese Co., Shawano	Chas. Gehart, Embarrass	39.70
Jan. 22	American	C. A. Straubel Cheese Co., Shawano	E. H. Spiegel, Bowler	38.60
Jan. 29	American	Car at Colby	Paul Kleinhaus, Colby	41.84
Feb. 4	American	Schmidt Bros., Warehouse, La Farge	Tuma Cheese Factory, Soldiers Grove	39.62
Feb. 4	American	Schmidt Bros. Warehouse, La Farge	Dewitt Strahl, Soldiers Grove	39.71
Feb. 9	Brick	Tilden Cheese Factory, Watertown	Jacob J. Feutz, Watertown	44.72
Feb. 14	American	Pauly & Pauly Cheese Warehouse, Manitowoc	Martin Stecker, Manitowoc	39.53
Feb. 14	American	Pauly & Pauly Cheese Warehouse, Manitowoc	Joe Lynehmeyer, Whitelaw	40.12
Feb. 16	American	C. A. Carlson's Cheese Warehouse, Cameron	Cloverdale Cheese Factory, Osceola	39.36
Feb. 17	Brick		Peter Thill, Clayton	44.05
Feb. 17	Brick	Car at Almena	Twin Town Cheese Co., Almena	48.34
Feb. 17	American	Twin Town Cheese Co., Almena	Mike Kline, Almena	39.31
Feb. 18	American	Pauly & Pauly Cheese Co., Manitowoc	Wm. Engeland, Two Rivers	40.85
Feb. 20	American	Oscar Knudson, Cobb	Aug. Jensen, Edmund	39.72
Feb. 20	American	Island Butter & Cheese Co., Waterloo	Peter Balmer, Waterloo	43.78
Feb. 21	American	P. & P. Cheese Co., Two Rivers	Wm. Engeland, Two Rivers	40.69
Feb. 23	American	Winnebago Cheese Co., Fond du Lac	John Keel, Beaver Dam	41.02
Feb. 23	American	Winnebago Cheese Co., Fond du Lac	Joe Schmid, Beaver Dam	40.80
Feb. 24	American	Blodgett's Cheese Warehouse, Rice Lake	Mikana Cheese Factory	41.99
Feb. 26	American	Birnamwood Cheese Co., Birnamwood	Donald Hicks, Bowler	40.62
Feb. 26	American	Birnamwood Cheese Co., Birnamwood	Donald Hicks, Bowler	40.45
Feb. 26	American	Birnamwood Cheese Co., Birnamwood	Fred Umland, Birnamwood	40.06
Feb. 27	American	Dairy Belt Cheese Co., Spencer	Geo. Foelsch, Greenwood	43.45
Mar. 4	American	A. H. Barber, Dodgeville	Witcher Cheese Factory, Platteville	38.96
Mar. 4	American	A. H. Barber, Dodgeville	L. L. Rudersdorf, Platteville	40.47
Mar. 4	American	C. A. Straubel Cheese Co., Antigo	Otto W. Roamer, Antigo	41.20
Mar. 4	American	C. A. Straubel Cheese Co., Antigo	Otto W. Roamer, Antigo	41.03
Mar. 4	American	C. A. Straubel Cheese Co., Antigo	D. D. Korth, Antigo	40.45
Mar. 6	American	Federation Ch. House, New Richmond	Golden Star Cheese Factory, River Falls	40.99
Mar. 6	American	Federation Ch. House, New Richmond	County Corners Cheese Factory	38.50
Mar. 6	American	Federation Ch. Warehouse, St. Croix		39.43
Mar. 6	American	Schmitt Bros., Spring Green	Tom Welsh, Plain	39.89

Mar. 6	American	Schmitt Bros., Spring Green	42.67
Mar. 10	American	Hofa Park Cheese Factory, Seymour	41.98
Mar. 10	American	Hofa Park Cheese Factory, Seymour	40.70
Mar. 11	American	C. A. Straubel Cheese Co., Shawano	39.93
Mar. 11	American	C. A. Straubel Cheese Co., Shawano	39.36
Mar. 11	American	C. A. Straubel Cheese Co., Shawano	40.83
Mar. 11	American	C. A. Straubel Cheese Co., Shawano	39.44
Mar. 12	American	C. E. Blodgett Cheese Co., Marshfield	39.80
Mar. 12	American	Phenix Cheese Co., Plymouth	41.20
Mar. 12	American	Phenix Cheese Corp., Plymouth	42.82
Mar. 12	American	C. A. Straubel Ch. Warehouse, Gillett	39.93
Mar. 12	American	Phenix Cheese Corp., Plymouth	38.63
Mar. 13	American	Phenix Cheese Corp., Plymouth	39.98
Mar. 16	American	Pauly & Pauly Cheese Co., Manitowoc	40.31
Mar. 18	American	Van Deldon Cheese Factory, Reeseville	39.27
Mar. 18	American	Hubbleton Cheese Factory, Hubbleton	40.35
Mar. 18	American	Hubbleton Butter & Cheese Co., Waterloo	45.08
Mar. 18	American	Island Butter & Cheese Co., Waterloo	39.58
Mar. 18	Brick	Car at Hubbleton Station	46.72
Mar. 18	American	C. A. Straubel Cheese Co., Wittenberg	40.39
Mar. 18	American	Bernhard Schreiber Cheese Co., Sheboygan	41.09
Mar. 18	American	Bernhard Schreiber Cheese Co., Sheboygan	41.70
Mar. 19	American	Phenix Cheese Corp., Plymouth	42.23
Mar. 20	American	Birnamwood Cheese Co., Birnamwood	40.02
Mar. 21	Brick	Portage from R. R. car	39.48
Mar. 23	American	Pauly & Pauly Cheese Co., Manitowoc	39.41
Mar. 23	American	Pauly & Pauly Cheese Co., Manitowoc	40.63
Mar. 25	American	Phenix Cheese Co., Plymouth	39.13
Mar. 25	American	Phenix Cheese Corp., Plymouth	39.93
Mar. 25	American	Phenix Cheese Corp., Plymouth	40.02
Mar. 25	American	Phenix Cheese Corp., Plymouth	39.06
Mar. 25	American	Cyrus Roehrig, New Holstein	40.64
Mar. 27	American	Welch Prairie Cheese Factory, Cambria	44.98
Mar. 30	American	County Line Cheese Factory, Randolph	39.22
Mar. 31	Brick	Sunny Side Cheese Factory, Randolph	42.22
Mar. 31	American	Gravel Stone Cheese Factory, Cambria	42.38
Mar. 31	Brick	Randolph Town Cheese Factory, Cambria	43.92
Mar. 31	Brick	Lake Emily Cheese Factory, Fox Lake	43.00
April 1	Brick	Beaver Hill Cheese Factory, Iron Ridge	43.73
April 1	Brick	Spring Cheese Factory, Iron Ridge	39.23
April 2	American	Pauly & Pauly Cheese Co., Zachow	40.13
April 2	American	Pauly & Pauly Cheese Co., Zachow	40.60
April 2	American	Pauly & Pauly Cheese Co., Zachow	41.73
April 2	American	Pauly & Pauly Cheese Co., Manitowoc	41.37
April 2	American	Pauly & Pauly Cheese Co., Manitowoc	41.61
April 2	American	Lutze Cheese Co., Cleveland	41.45
April 2	American	Lutze Cheese Co., Cleveland	
		Tom Welsh, Plain	
		Andrew Adamski, Seymour	
		Andrew Adamski, Seymour	
		Ora Richards, Gresham	
		Ora Richards, Gresham	
		Wm. Braatz, Shawano	
		Wm. Braatz, Shawano	
		Ed. Patt, Marshfield	
		Peter F. May, Fredonia	
		Cyrus Roeling, New Holstein	
		Christy Brook Creamery, Gillett	
		G. G. Krueger, New Holstein	
		Martin Stecker, Manitowoc	
		Joe Pirola, Reeseville	
		Fred Feutz, Hubbleton	
		Peter Balmer, Waterloo	
		Wuetrich Bros., Marshall	
		Chas. Uecker, Wittenberg	
		Arthur Ausey, Belgium	
		Arthur Ausey, Belgium	
		Hubretzke & Dirkse, Hingham	
		Arnold Stecker, Aniwa	
		Fred Ogi, Portage	
		Jos. Plot, Hilbert	
		R. O. Freund, Hilbert	
		Hubutzke & Dirske, Hingham	
		N. E. Nunneman, Cascade	
		Cyrus Roeling, New Holstein	
		Cyrus Roehrig, New Holstein	
		Cyrus Roehrig, New Holstein	
		Cyrus Roehrig, New Holstein	
		John Voegeli, Cambria	
		Walter Treton, Randolph	
		Gus Stresburg, Randolph	
		Wm. Schmidt	
		Gottlieb Raber, Cambria	
		Wm. Bobholtz, Randolph	
		Carl Vogel	
		Emil Bruni, Iron Ridge	
		Wm. E. Mitchell, Pulaski	
		Wm. E. Mitchell, Pulaski	
		Wm. E. Mitchell, Pulaski	
		Herm. Thiel, Manitowoc	
		Herman Thiel, Manitowoc	
		Geo. J. Knier, Cleveland	
		Geo. J. Knier, Cleveland	

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1925				
April 2	Brick	Ringle Cheese Factory, Iron Ridge	Rudolph Kerbo, Iron Ridge	42.60
April 2	Brick	Rock Cheese Factory, Iron Ridge	John Krahenbul, Iron Ridge	43.92
April 2	Brick	Moldenhauer, Watertown		44.16
April 9	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Joe Schuh, Greenwood	39.81
April 9	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Joe Schuh, Greenwood	39.01
April 11	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Christ Abeggher, Riplinger	40.44
April 11	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Harry Rhyner, Medford	40.78
April 15	Brick	Calmus Cheese Factory, Beaver Dam	John Keel, Beaver Dam	44.09
April 16	American	C. E. Blodgett C., B. & Egg Co., Marshfield	C. H. Heinzl, Dorchester	43.80
April 16	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Hillside Co-op. Ch. Co., Dorchester	40.99
April 17	American	Crystal Creek Cheese Factory, Beaver Dam	Hans Walder, Beaver Dam	41.50
April 24	American	Kraft Bros. Cheese House, Marshfield	Wm. Lucht, Marshfield	39.77
April 24	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Frank Mohr, Spencer	42.50
April 28	American	North Wisconsin Prod. Co., Manitowoc	Herman Schultz, Cato	39.48
April 28	American	North Wisconsin Prod. Co., Manitowoc	Herman Schultz, Cato	39.88
April 28	American	North Wisconsin Prod. Co., Manitowoc	Herman Schultz, Cato	39.47
April 28	American	North Wisconsin Prod. Co., Manitowoc	Herman Schultz, Cato	39.57
April 28	American	North Wisconsin Produce Co., Manitowoc	Milton Haupt, Manitowoc	40.15
April 28	American	North Wisconsin Prod. Co., Manitowoc	Milton Haupt, Manitowoc	40.32
April 28	American	North Wisconsin Prod. Co., Manitowoc	Milton Haupt, Manitowoc	40.77
April 28	American	North Wisconsin Prod. Co., Manitowoc	Milton Haupt, Manitowoc	40.10
April 28	American	Pauly & Pauly Cheese House, Zachow	Theo. Bailey, Green Valley	41.79
April 28	American	Pauly & Pauly Cheese House, Zachow	Theo. Bailey, Green Valley	40.89
May 4	American	John Kirkpatrick, Lone Rock	Albert Greenheck, Lone Rock	39.69
May 8	American	Crystal Creek Cheese Factory	Hans Walder, Beaver Dam	39.60
May 8	American	Phenix Cheese Co., Plymouth	A. W. Pagel, Chilton	39.47
May 8	American	Horicon Dairy Co., Horicon	Wm. Eberle, Horicon	40.48
May 14	American	Peacock Cheese Co., Sheboygan	Walter Schmidt, Sheboygan Falls	39.47
May 15	American	Warehouse, Spring Green	Thomas Walsh, Plain	39.25
May 28	American	Kraft Bros., Watertown	Ewald Jung, Minnesota Junction	39.48
June 16	American	Hubert Natzke, Merrill	Hubert Natzke, Merrill	40.83
June 22	American	Pauly & Pauly, Green Bay	Lena Cheese Factory, Lena	40.36
June 22	American	Pauly & Pauly, Green Bay	Lena Cheese Factory, Lena	41.53
June 26	American	North Wisconsin Prod. Co., Manitowoc	John Weyer, Manitowoc	41.82
June 26	American	North Wisconsin Prod. Co., Manitowoc	John Weyer, Manitowoc	42.65
June 26	American	North Wisconsin Prod. Co., Manitowoc	John Weyer, Manitowoc	41.79

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1925				
July 10	American	P. & P. Cheese Co., Manitowoc	C. C. Brick, Collins	40.04
Aug. 5	Full Cream	A. H. Barber, Dodgeville	Harland Forbes, Dodgeville	40.10
Aug. 6	American	A. De Land Co., Bear Creek	E. A. Sawall, Sugar Bush	40.24
Aug. 17	American	John Kirkpatrick, Lone Rock	John Daugherty, Avoca	40.88
Aug. 17	American	John Kirkpatrick, Lone Rock	John Daugherty, Avoca	41.76
Aug. 21	American	Pauly & Pauly Cheese Warehouse, Green Bay	Riverside Cheese Factory, Suring	40.04
Aug. 21	American	Pauly & Pauly Cheese Warehouse, Green Bay	Riverside Cheese Factory, Suring	41.22
Aug. 21	American	Winnebago Cheese Co., Fond du Lac	Eggersville Co-op, Dairy Co., Malone	40.53
Sept. 11	American	Winnebago Cheese Co., Fond du Lac	Adolph Reuthler, Oakfield	40.69
Sept. 11	American	Pauly & Pauly Cheese Warehouse, Green Bay	County Line Cheese Factory, W. De Pere	40.09
Sept. 11	American	Pauly & Pauly Cheese Warehouse, Green Bay	County Line Cheese Factory, W. De Pere	41.54
Sept. 11	American	Brookshire Cheese Co., Marshfield	Xaver Hodel, Marshfield	41.72
Sept. 12	American	Fremont Cheese Co., Fremont	Ervin Rieckman, Fremont	40.37
Sept. 17	American	Fremont Cheese Co., Fremont	Ervin Rieckman, Fremont	40.69
Sept. 17	American	Dow Cheese Co., Fond du Lac	O. W. Bartell, Campbellsport	41.22
Sept. 24	American	Dow Cheese Co., Fond du Lac	O. W. Bartell, Campbellsport	40.92
Sept. 24	American	Dow Cheese Co., Fond du Lac	O. W. Bartell, Campbellsport	40.05
Sept. 25	American	S. J. Stevens Cheese Co., Campbellsport	O. W. Bartell, Campbellsport	40.78
Sept. 25	American	S. J. Stevens Cheese Co., Campbellsport	C. W. Baetz, Campbellsport	40.85
Sept. 26	American	Dalton	Bell Fountain Cheese Factory, Pardeeville	41.80
Sept. 30	American	Rock River Cheese Factory, Mayville	Adolph Wyss, Mayville	42.25
Oct. 1	American	Horicon Dairy Co., Horicon	Wm. Eberle, Horicon	43.28
Oct. 2	American	North Clyman Cheese Factory, Juneau	Ed. Groth, Juneau	41.36
Oct. 5	American	Cambria	Fred Radtke, Cambria	40.63
Oct. 8	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Otto Braun, Neillsville	40.72
Oct. 8	American	C. E. Blodgett C., B. & Egg Co., Marshfield	C. P. Heinzel, Dorchester	40.85
Oct. 8	American	Schmidt Bros., Spring Green	Jos. Hostlie, Black Earth	42.39

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1925				
Oct. 15	American	Schmidt Bros., Spring Green	Jos. Hostlie, Black Earth	43.47
Oct. 16	American	Jacquot Cheese Co., Appleton	R. Kriewaldt, Bear Creek	40.06
Oct. 16	American	Kraft Cheese warehouse, Curtiss	Frank Marquardt, Milan	43.49
Oct. 16	American	Kraft Cheese House, Curtiss	Aug. H. Lindner, Kennan	43.38
Oct. 21	American	H. L. Noyes, Muscoda	Louie Drags, Avoca	41.01
Oct. 21	American	H. L. Noyes, Muscoda	Joe White, Arena	40.02
Oct. 21	American	Phenix Cheese Co., Birnamwood	Arnold Stecker, Aniwa	42.28
Oct. 21	American	Phenix Cheese Co., Birnamwood	Arnold Stecker, Aniwa	41.82
Oct. 21	American	Carlson Cheese Warehouse, New Richmond	Hudson Prairie Cheese Factory	40.26
Oct. 21	American	Carlson Cheese Warehouse, New Richmond	Victory Cheese Factory, New Richmond	44.06
Oct. 21	American	Carlson Cheese Warehouse, New Richmond	Lone Balsam Cheese Factory, Beldenville	40.67
Oct. 22	American	Fremont Cheese Co., Fremont	J. H. Wagner, West Bloomfield	40.96
Oct. 22	American	Pauly & Pauly Cheese Co., Zachow	Leonard Zernicke, Shawano	41.49
Oct. 22	American	Pauly & Pauly Cheese Co., Zachow	Leonard Zernicke, Shawano	42.78
Oct. 23	American	C. A. Straubel, Lena	Evergreen Cheese Factory, Coleman	41.80
Oct. 23	American	C. A. Straubel, Lena	Evergreen Cheese Factory, Coleman	45.28
Oct. 23	American	C. A. Straubel, Lena	Elm Ridge Cheese Factory, Lena	40.68
Oct. 23	American	C. A. Straubel, Lena	Elm Ridge Cheese Factory, Lena	41.10
Nov. 2	American	Brookshire Cheese Co., Marshfield	Xaver Hodel, Marshfield	41.16
Nov. 3	American	Schmitt Bros., La Farge	G. E. Pfungsten, Cashton	40.26
Nov. 4	American	Clover Blossom Creamery, Beaver Dam	Phenix Cheese Co., Plymouth	40.95
Nov. 4	American	Leo Timler, Green Valley	Pauly & Pauly Cheese Co., Zachow	40.43
Nov. 4	American	Pauly & Pauly Cheese Co., Zachow	Irwin Schreiber, Cecil	42.39
Nov. 5	American	C. A. Straubel Cheese Co., Shawano	C. J. Tomashek, Shawano	40.07
Nov. 5	American	Carlson Cheese Warehouse, Cameron	White Clover Cheese Factory, Turtle Lake	40.39
Nov. 5	American	C. A. Straubel Cheese Co., Shawano	C. J. Tomashek, Shawano	40.87
Nov. 10	American	Henry Priebe, Kewaunee	Rika Cheese Factory, Kewaunee	41.85
Nov. 10	American	Henry Priebe, Kewaunee	Rika Cheese Factory, Kewaunee	42.31
Nov. 10	American	Henry Priebe, Kewaunee	Brookside Cheese Factory, Algoma	41.55
Nov. 12	American	Tisdale & Recob, Muscoda	Clifford Gile, Avoca	40.28
Nov. 12	American	C. E. Blodgett C. B. & Egg Co., Marshfield	Ed. Patt, Marshfield	40.96
Nov. 13	American	Schmitt Bros., Spring Green	Leo McPhillips, Spring Green	40.00
Nov. 13	American	Carlson Cheese Warehouse, Cameron	Drywood Cheese Factory, Cadott	40.31
Nov. 13	American	Phenix Cheese Co., Birnamwood	Otto Radke, Birnamwood	39.91
Nov. 17	Brick	Peter Thill, Clayton	Peter Thill, Clayton	44.38
Nov. 17	Brick		Fred Roth, Cambria	44.02
Nov. 17	Brick		Max Prag, Randolph	44.26
Nov. 17	Brick		Albert Schneider, Cambria	44.33
Nov. 17	Brick	Chas. Rahn, Jr.	Chas. Rahn, Jr.	43.46

Nov. 17	Brick	John Inabanet, Cambria	45.20
Nov. 17	Brick	Jules Tesch, Friesland	44.02
Nov. 19	American	W. Eberle, Horicon	41.74
Nov. 19	American	Adolph Wyss, Horicon	42.71
Nov. 19	American	Mr. Groth, Juneau	40.19
Nov. 19	American	Alfred Haney, Mayville	40.10
Nov. 19	American	Louis Schoen, Zachow	40.91
Nov. 19	American	Vincent Kryger, Zachow	40.03
Nov. 24	American	Ernest L. Thiede, Kennan	40.53
Nov. 24	American	Aug. Lindner, Kennan	43.47
Nov. 25	American	James Nix, La Farge	40.43
Nov. 27	American	Wm. Gruber, Plain	40.34
Nov. 27	American	Wm. Gruber, Plain	40.63
Nov. 27	American	Carl H. Schneider, Merrill	43.06
Nov. 27	American	C. H. Schneider, Merrill	41.18
Dec. 2	American	Fred Toelle Cheese Factory, Stetsonville	42.51
Dec. 3	American	Kraft's Cheese Storage, Marshfield	42.51
Dec. 14	Brick	Evergreen Cheese Factory, Monroe	48.03
Dec. 16	American	Dairy Belt Cheese Co., Spencer	40.34
Dec. 16	American	Dairy Belt Cheese Co., Spencer	41.00
Dec. 16	American	Paul Kleinhaus, Colby	40.62
Dec. 17	American	Dairy Belt Cheese Warehouse, Ladysmith	41.38
Dec. 17	American	Dairy Belt Cheese Warehouse, Ladysmith	42.88
Dec. 23	American	F. W. Brehm, Fennimore	41.25
Dec. 23	American	Jacquot Cheese Co., Appleton	40.39
Dec. 28	Swiss	Davis Cheese Co., Browntown	41.03
Dec. 29	American	Wisconsin Cheese Fed., Green Bay	42.24
Dec. 29	American	Wisconsin Ch. Fed., Green Bay	44.72
1926			
Jan. 5	American	Schmitt Bros., La Farge	40.59
Jan. 5	American	Wisconsin Ch. Prod. Fed., Dodgeville	41.47
Jan. 5	American	Wisconsin Ch. Prod. Fed., Dodgeville	41.35
Jan. 5	American	Wisconsin Ch. Prod. Fed., Dodgeville	40.58
Jan. 5	American	Frank Mohr, Spencer	41.17
Jan. 6	Brick	Fred Zemp, Beaver Dam	45.26
Jan. 15	American	G. Solberger, Neillsville	40.52
Jan. 15	American	G. Solberger, Neillsville	42.00
Jan. 15	American	Christian Keller, Alma Center	41.81
Jan. 15	American	Christian Keller, Alma Center	40.45
Jan. 15	American	Mayville Ch. & Btr. Co., Westboro	41.43
Jan. 15	American	Mayville Ch. & Btr. Co., Westboro	43.25
Jan. 15	American	E. R. Hanson, Wheeler	40.51
Jan. 19	American	Carlson Cheese Warehouse, New Richmond	44.23
Jan. 19	American	Carlson Cheese Warehouse, New Richmond	42.93
Jan. 19	American	Carlson Cheese Warehouse, New Richmond	44.79
Jan. 22	American	Neillsville Cheese Co., Neillsville	45.33
Jan. 22	American	Neillsville Cheese Co., Neillsville	40.26
Jan. 25	American	Carlson Cheese Warehouse, Cameron	41.58
Jan. 25	American	S. J. Stevens Cheese Co., Campbellsport	45.63
Jan. 26	Brick	East Bristol Cheese Factory, Sun Prairie	

Cheese—Not Standard—Continued

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Percent Moisture
1926				
Jan. 26	Brick	Windsor Bristol Cheese Factory, Sun Prairie	Carl Riesen, Sun Prairie	44.56
Jan. 27	American	Dairy Belt Cheese Co., Thorp	Otto C. Hiller, Withee	41.50
Jan. 27	Brick	Badger Cheese Co., Monroe		49.67
Jan. 28	American	Schmitt Bros., La Farge	D. Elliott, Yuba	42.62
Feb. 1	Brick	Fred Buetschli, Courtland Cheese Factory	Wuethrick Bros., Cambria	43.51
Feb. 1	Brick	Otto Munz, Rosedale Cheese Factory	Otto Munz, Cambria	43.52
Feb. 1	Brick	Otto Munz, Rosedale Cheese Factory	Otto Munz, Cambria	43.45
Feb. 1	Brick	Granite Hill Cheese Factory, Waterloo	Peter Haesler	43.16
Feb. 4	American	Island Btr. & Ch. Co., Waterloo	Peter Balmer	42.77
Feb. 4	American	C. E. Blodgett C., B. & Egg Co., Merrilan	John Monn, Eleva	42.64
Feb. 5	American	C. E. Blodgett C., B. & Egg Co., Merrilan	John Monn, Eleva	40.41
Feb. 5	American	C. E. Blodgett C., B. & Egg Co., Greenwood	Paul Moldenhauer, Greenwood	41.15
Feb. 11	Brick	John Warmuth, Sun Prairie	East Bristol Cheese Factory, Sun Prairie	45.47
Feb. 15	Brick	Windsor Bristol Cheese Factory, Sun Prairie		43.36
Feb. 15	Brick	Sam Friedland, Sun Prairie	Token Creek Cheese Factory, Windsor	46.02
Feb. 16	Brick	Oscar Wenzel, Sun Prairie	Golden Rod Cheese Factory, Sun Prairie	43.47
Feb. 17	American	Pauly & Pauly Cheese Co., Zachow	Leo Timler, Green Valley	40.02
Feb. 17	American	Pauly & Pauly Cheese Co., Zachow	Leo. Timler, Green Valley	40.07
Feb. 17	Brick	Highland Cheese Factory, woodland	Jake Lenzinger, Woodland	44.23
Feb. 17	Brick	Hustisford Rubicon Cheese Factory, Woodland	Henry Rantzow, Woodland	44.54
Feb. 17	Brick	Woodland Cheese Factory	E. A. Intermuehle, Woodland	43.77
Feb. 17	Brick	Woodland Cheese Factory	E. A. Intermuehle, Woodland	43.41
Feb. 17	American	Hubbleton Co-op. Creamery Co., Hubbleton	Fred Fuetz, Waterloo	41.14
Feb. 17	American	Granite Hill Cheese Factory, Hubbleton	Pete Heasler, Waterloo	42.57
Feb. 17	American	Granite Hill Cheese Factory, Hubbleton	Pete Haesler, Waterloo	40.34
Feb. 17	American	Island Btr. & Ch. Co., Hubbleton	Peter Balmer, Waterloo	40.99
Feb. 17	American	Van Delton Cheese Factory, Hubbleton	Victor Peier, Reeseville	41.96
Feb. 17	American	Van Delton Cheese Factory, Hubbleton	Victor Peier, Reeseville	41.52
Feb. 18	Brick	Kraft Warehouse, Watertown	Factory No. 134	43.30
Feb. 18	Brick	Kraft Warehouse, Watertown	Factory No. 1379	43.54
Feb. 18	American	Federation Warehouse, Abbotsford	Fred Reynolds, Dorchester	42.06
Feb. 18	American	Federation Warehouse, Abbotsford	Fred Reynolds, Dorchester	42.30
Feb. 19	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Theo. Schwarze, Marshfield	43.09
Feb. 19	American	C. E. Blodgett C., B. & Egg Co., Marshfield	Theo. Schwarze, Marshfield	44.04
Feb. 24	Brick	Hyland Prairie Cheese Factory, Neenah	Geo. Mintzloff, Juneau	45.25
Feb. 25	American	Kraft Cheese Co., Wausau	F. A. Rienke, Wausau	40.52
Feb. 25	American	La Farge Btr. & Ch. Co., La Farge	La Farge Btr. & Ch. Co., La Farge	48.74
Feb. 25	American	La Farge Btr. & Ch. Co., La Farge	La Farge Btr. & Ch. Co., La Farge	40.70
Mar. 4	American	No. Lowell Factory	Joe Schmidt, Beaver Dam	40.46
Mar. 4	Brick	Hickory Grove Cheese Factory	John Faeh, Beaver Dam	44.16
Mar. 4	American	Carlson Cheese Warehouse, Cameron	White Clover Cheese Factory, Turtle Lake	40.23
Mar. 4	American	Carlson Cheese Warehouse, Cameron	White Clover Cheese Factory, Turtle Lake	40.07
Mar. 6	American	Pauly & Pauly Cheese Warehouse, Green Bay	Henry Coisman, Lena	40.40
Mar. 8	Brick	Mullegan Factory	Gottfried Rueter, Columbus	43.64

Mar. 10	Brick	Brookshire Cheese Co., Marshfield	Emil Hosig, Auburndale	49.09
Mar. 10	Brick	Brookshire Cheese Co., Marshfield	Emil Hosig, Auburndale	49.35
Mar. 10	American	Brookshire Cheese Co., Marshfield	Rose H. Schuh, Greenwood	42.26
Mar. 10	American	Brookshire Cheese Co., Marshfield	Rose H. Schuh, Greenwood	41.26
Mar. 10	American	S. J. Stevens Cheese Co., Campbellsport	Wm. Van Tatenhove, Kewaskum	40.55
Mar. 10	American	S. J. Stevens Cheese Co., Campbellsport	Wm. Van Tatenhove, Kewaskum	42.88
Mar. 15	American	Winnebago Cheese Co., Fond du Lac	Joe Schmid, Beaver Dam	40.26
Mar. 19	American	C. E. Blodgett C., B. & Egg Co., Merrillan	Arthur Zivney, Alma Center	40.87
Mar. 19	American	C. E. Blodgett C., B. & Egg Co., Merrillan	Arthur Zivney, Alma Center	40.61
Mar. 19	American	C. E. Blodgett C., B. & Egg Co., Merrillan	Gordon Steen, Humbird	42.17
Mar. 19	American	C. E. Blodgett C., B. & Egg Co., Merrillan	Gordon Steen, Humbird	41.04
Mar. 22	American	Armour Creameries Neenah	J. H. Wagner, W. Bloomfield	40.39
Mar. 24	American	Atlantic & Pacific Ch. Warehouse, Green Bay	Lena Creamery Co., Lena	40.55
Mar. 24	American	Atlantic & Pacific Ch. Warehouse, Green Bay	Lena Creamery Co., Lena	40.49
Mar. 25	Brick	R. Connor Co., Auburndale	Emil Hosig, Auburndale	46.09
Mar. 26	American	C. E. Blodgett C., B. & Egg Co., Stratford	Elmer Doede, Stratford	40.60
Mar. 26	American	C. E. Blodgett C., B. & Egg Co., Stratford	Elmer Doede, Stratford	40.15
Mar. 30	Brick	Peter Thill, Clayton	Peter Thill Cheese Factory	44.76
April 1	Brick	Kraft Cheese Co., Watertown	A. P. Pautz, Slinger	47.00
April 2	American	Carlson Cheese House, Cameron	Midway Cheese Factory, Alma	41.03
April 2	American	Carlson Cheese House, Cameron	Midway Cheese Factory, Alma	42.46
April 8	American	Schmidt Bros. Cheese Warehouse, Green Bay	Little Creek Ch. & Btr. Assoc., Manawa	40.81
April 8	American	Schmidt Bros., Cheese Warehouse, Green Bay	Samion Cheese Factory, Sobieski	41.25
April 8	Brick	Winnebago Cheese Co., Fond du Lac	Frank Fritz, Beaver Dam	45.94
April 8	American	Fremont Cheese Co., Fremont	John Hickey, Custer	41.31
April 8	American	Fremont Cheese Co., Fremont	John Hickey, Custer	41.27
April 11	American	Schmitt Bros., La Farge	Viola Cheese Factory, Viola	44.07
April 15	American	Robert Egan Warehouse, Highland	Chas. Wright, Highland	42.19
April 16	American	Pabst Warehouse, Milwaukee	James Lord, Oostburg	40.56
April 16	American	Pabst Warehouse, Milwaukee	James Lord, Oostburg	40.37
April 19	American	Blodgett's Cheese Warehouse, Stanley	Geo. Hamm, Cadott	41.26
April 19	American	Blodgett's Cheese Warehouse, Stanley	Geo. Hamm, Cadott	42.40
April 20	Brick	East Bristol Cheese Factory, Sun Prairie	Anton Sutter, Sun Prairie	45.34
April 26	American	Lowell Cheese Factory, Lowell	Otto Walder, Lowell	42.34
May 4	American	E. R. Hanson, Wheeler	E. R. Hanson, Wheeler	42.47
May 4	Brick	J. Hobbeaggen, Watertown	C. F. Franke, Ashippun	47.92
May 4	American	H. B. Stanz, Milwaukee	P. E. Radloff, Hustisford	41.90
May 4	American	H. B. Stanz, Milwaukee	P. E. Radloff, Hustisford	41.96
May 6	American	Portland Cheese Factory	G. T. O'Keefe, Watertown	41.72
May 6	American	First Swiss Cheese Factory, Monroe	A. Alpanalp	40.30
May 11	American	Swans Warehouse, Juneau	G. T. O'Keefe, Watertown	41.12
May 17	Brick	Farmers Cheese Co., Watertown	A. P. Pautz, Slinger	49.44
May 18	American	Spring Valley Cheese Factory, Avoca	Wm. R. Heibel, Avoca	41.68
May 20	American	Wm. Benz, Peshtigo	Wm. Benz, Peshtigo	41.00
May 20	American	Carlson Cheese Warehouse, New Richmond	Edwin Hanson, Wheeler	41.75
May 25	American	Oak Ridge Cheese Factory, Boscobel	C. A. Flunker, Boscobel	41.17
June 1	American	North Wisconsin Prod. Co., Manitowoc	Manitowoc	45.67
June 25	American	Pauly & Pauly Cheese Co., Seymour	Eli Valentine, Kaukauna	40.72
June 25	American	Pauly & Pauly Cheese Co., Seymour	Andrew Adamski, Seymour	40.00

Cheese—Submitted Samples

Date	Submitted by	Percent Moisture	Remarks
1924			
Sept. 11	Jacob Schurman, Fennimore.....	39.07	Not standard
Nov. 26	Fred Hasler, Rio.....	44.97	Not standard
Dec. 29	W. F. Conway, Portage.....	39.80	Not standard
1925			
Jan. 29	Pauly & Pauly Cheese Co., Marinette.....	41.70	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	41.54	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	40.45	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	40.16	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	41.02	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	40.84	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	41.73	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	40.95	Not standard
Mar. 14	J. S. Rowe, Fond du Lac.....	45.26	Not standard
April 20	J. J. Wetak, De Pere.....	37.44	Standard
April 20	J. J. Wetak, De Pere.....	35.01	Standard
May 18	Phenix Cheese Corporation, Plymouth.....	37.94	Standard
May 20	Harry Klueter, Madison.....	40.80	Not standard
July 2	Classon & O'Kelliher, Oconto.....	38.25	Standard
Aug. 11	R. T. Brown, Marinette.....	39.38	Not standard
Aug. 11	R. T. Brown, Marinette.....	40.04	Not standard
Nov. 16	A. W. Braun, Platteville.....	38.74	Standard
Nov. 20	G. H. Stueber, Wausau.....	38.74	Standard
1926			
Jan. 4	W. F. Conway, Portage.....	43.18	Not standard
Jan. 8	W. F. Conway, Portage.....	42.47	Standard
Jan. 18	Ridge Cheese Factory, Riley.....	43.19	Not standard
Feb. 5	W. J. Kramer, Madison.....	43.33	Not standard
Feb. 8	F. C. Westphal, Randolph.....	39.27	Not standard
Mar. 6	Phenix Cheese Corporation, Plymouth.....	40.28	Not standard
Mar. 9	Armour Creameries, Neenah.....	41.12	Not standard
Mar. 9	Armour Creameries, Neenah.....	41.49	Not standard
Mar. 9	Armour Creameries, Neenah.....	39.12	Not standard
Mar. 9	Armour Creameries, Neenah.....	41.53	Not standard
Mar. 9	Armour Creameries, Neenah.....	39.90	Not standard

Mar. 9	Armour Creameries, Neenah	41.02	Not standard
Mar. 9	Armour Creameries, Neenah	42.28	Not standard
Mar. 9	Armour Creameries, Neenah	39.76	Not standard
Mar. 16	W. F. Conway, Portage	43.23	Not standard
Mar. 30	Math. Mickels, Madison	49.11	Not standard
May 4	Ed. Steinberg, Appleton	37.13	Standard
May 4	Ed. Steinberg, Appleton	37.54	Standard
May 4	Ed. Steinberg, Appleton	37.19	Standard
May 4	Ed. Steinberg, Appleton	37.84	Standard

Analysis of Swiss Cheese

Date	Style	Collected of	Percent Moisture	Percent Fat	Percent Dry Cheese Solids	Percent of Fat in Dry Cheese Solids
1924						
Oct. 6		Badger Cheese Cold Storage, Monroe	39.29	27.64	60.71	45.52
1925						
Feb. 4	Loaf	Badger Cheese Co., Monroe	37.13	30.00	62.87	47.71
Feb. 4	Loaf	Badger Cheese Co., Monroe	37.52	27.56	62.48	44.11
Feb. 4	Loaf	Badger Cheese Co., Monroe	38.78	28.94	61.22	47.27
Feb. 4	Block	Badger Cheese Co., Monroe	38.30	31.25	61.70	50.64
Feb. 4	Block	Badger Cheese Co., Monroe	37.14	30.69	62.86	48.82
Feb. 4	Block	Badger Cheese Co., Monroe	38.56	27.40	61.44	44.59
Feb. 4	Loaf	Achermann & Emmanegger Cheese Co., Monroe	37.69	30.04	62.31	48.21
Feb. 4	Loaf	Achermann & Emmanegger Cheese Co., Monroe	37.93	26.90	62.07	43.33
Feb. 4	Loaf	Achermann & Emmanegger Cheese Co., Monroe	37.09	29.58	62.91	47.01
Feb. 4	Block	Achermann & Emmanegger Cheese Co., Monroe	36.37	32.11	63.63	50.46
Feb. 4	Block	Achermann & Emmanegger Cheese Co., Monroe	37.52	29.58	62.48	47.34
Feb. 4	Block	Achermann & Emmanegger Cheese Co., Monroe	37.57	30.61	62.43	49.03
Feb. 4	Loaf	Sun Prairie Cheese Co., Monroe	37.79	29.54	62.21	47.48
Feb. 4	Loaf	Sun Prairie Cheese Co., Monroe	36.55	31.99	63.45	50.41
Feb. 4	Loaf	Sun Prairie Cheese Co., Monroe	38.14	29.45	61.86	47.60
Feb. 4	Block	Sun Prairie Cheese Co., Monroe	38.15	29.70	61.85	48.01
Feb. 4	Block	Sun Prairie Cheese Co., Monroe	37.72	30.27	62.28	48.60
Feb. 4	Block	Sun Prairie Cheese Co., Monroe	36.36	31.87	63.64	50.07
Feb. 5	Loaf	Achermann & Emmanegger Cheese Co., Monroe	39.09	29.37	60.91	48.21
Feb. 5	Loaf	Achermann & Emmanegger Cheese Co., Monroe	37.88	30.97	62.12	49.85

Analysis of Cream Cheese

Mac Laren's Blue Ribbon Cream Cheese

Moisture.....	50.79%
Fat.....	40.32%
Solids not Fat.....	8.89%
Ratio Fat to Solids Not Fat.....	4.53 to 1

Philadelphia Cream Cheese

Moisture.....	46.21%
Fat.....	38.52%
Solids not fat.....	15.27%
Ratio Fat to Solids Not Fat.....	2.52 to 1

Stanz's Select Cream Cheese

Moisture.....	43.82%
Fat.....	39.10%
Solids not fat.....	17.08%
Ratio Fat to Solids not Fat.....	2.28 to 1

Cream from City Milk Supply—Standard

Date	Bought of or Delivered by
1924	
Sept. 10	Bernard Lavalle, Chippewa Falls.
Oct. 16	J. E. Setzer, Hillsboro.
Oct. 23	H. E. Gust, Verona.
Dec. 17	O. E. Espeseth, Eagle River.
1925	
Jan. 27	J. Lepple, Beaver Dam.
Jan. 27	South Side Dairy, Beaver Dam.
Jan. 27	Mr. McCaffey, Beaver Dam.
Jan. 27	Beaver Dam Dairy Co., Beaver Dam.
Jan. 27	Londen's Dairy, Beaver Dam.
Jan. 27	Ed. Hiley, Beaver Dam.
Feb. 20	K. O. Anderson, Merrillan.
Mar. 13	Harry Gregory, Platteville.
Mar. 13	George Kramer, Platteville.
Mar. 27	Rock Falls Creamery, Rock Falls.
Mar. 27	E. E. Moen, Meridean.
Mar. 28	Frank Brantner, Durand.
April 30	Herman Schultz, Cato.
May 1	Art. Lotz, Holcombe.
June 26	Fr. L. Augustine, Whitehall.
June 29	Roy Ryan, Whitehall.
June 30	Ray Haas, Fall Creek.
June 29	Frank L. Augustine, Whitehall.
Oct. 25	John Brown, Portage.
Nov. 3	Oscar Thompson, LaFarge.
Dec. 4	G. Coppicus, Fond du Lac.
Dec. 4	Ray Corigan, Fond du Lac.
Dec. 4	Leo Blair, Fond du Lac.
Dec. 4	Harold Kaiser, Fond du Lac.
Dec. 4	Wm. Freund, Fond du Lac.
Dec. 4	George Scheafer, Fond du Lac.
Dec. 4	Will Retzlaff, Fond du Lac.
Dec. 4	Al. Kremer, Fond du Lac.
Dec. 4	Arthur Root, Fond du Lac.
1926	
Jan. 10	J. S. Johnson Store, McFarland.
Jan. 27	J. P. Ternis, Ridgeway.
Mar. 2	W. D. Gibson, Eau Claire.
Mar. 31	Harry H. Brown, Eau Claire.
June 17	Chas. Anderson, Webster.
June 17	Oliver Iverson, Webster.

Cream from City Milk Supply—Not Standard

Date	Delivered by or Bought of	City	Percent Milk Fat
1924			
July 8	Peter Hansen	La Crosse	17.21
July 8	Peter Hansen	La Crosse	17.01
July 8	Nick Clements	La Crosse	16.84
July 8	Lawrence Kreibich	La Crosse	16.87
Sept. 10	Bernard Lavalle	Chippewa Falls	14.39
Nov. 25	S. H. Stroud	Birnamwood	15.16
1925			
Jan. 2	W. Van Den Huevel	Little Chute	11.17
Jan. 6	Frank Graff	Superior	16.38
Jan. 6	Ed. Taft	Superior	16.76
Jan. 6	C. E. Erickson	Superior	15.95
Jan. 7	J. W. Weyenberg	Appleton	16.08
Jan. 7	W. M. Weyenberg	Appleton	15.63
Jan. 8	John Bayer	Menasha	12.50
Jan. 8	Louis Knipfel	Menasha	14.00
Jan. 8	Chas. Fahrenkrug	Neenah	14.01
Jan. 10	Erickson Brothers	Superior	16.61
Jan. 13	John Schroeder	Cashton	17.03
Jan. 13	Al. Hunsaker	Lancaster	16.95
Jan. 15	Jas. Munnagle	Hartland	16.29
Jan. 16	Stoughton Pure Milk Co.	Stoughton	15.63
Jan. 27	Two Rivers Dairy	Two Rivers	12.21
Feb. 10	L. Rasmussen	Whitehall	17.87
Feb. 12	L. Thompson	Blair	16.52
Feb. 12	Ed. Carlson	Blair	16.94
Feb. 12	W. A. Gillespie	Cumberland	13.02
Feb. 17	J. L. Verhulst	Sheboygan	16.71
Feb. 20	Ernest Kaufmann	Sheboygan	13.01
Feb. 23	Harry Forbes	Elroy	17.09
Feb. 23	Wm. Searles	Elroy	15.30
Feb. 24	August Goeman	Antigo	14.48
Mar. 30	Schindler Bros.	Appleton	16.92
April 1	Fred Nelson	Sturdevant	15.86
April 9	R. E. Wittwer	Hayward	15.41
June 26	Frank L. Augustine	Whitehall	16.85
June 29	Frank L. Augustine	Whitehall	14.82
June 29	Frank L. Augustine	Whitehall	15.00
Sept. 11	Geo. H. Holmes	Baraboo	16.15
Nov. 5	F. M. Weyenberg	Little Chute	16.97
Nov. 10	F. W. Albright	Fond du Lac	16.30
Nov. 10	N. J. Kleinhanz	Fond du Lac	12.95
Nov. 10	Kenneth Knutson	Superior	16.49
Nov. 10	Wm. Karsky	Superior	14.77
Nov. 10	Harry Lavalle	Superior	14.20
Nov. 10	Joe Hilger	Tomah	17.03
Nov. 11	Kenneth Knutson	Superior	15.03
Nov. 11	T. J. Paulson	Superior	15.33
1926			
Jan. 20	R. H. Archambeault	Peshtigo	11.45
Jan. 20	T. J. West	Appleton	15.97
Jan. 20	Ed. Jenkins	Sparta	15.02
Jan. 26	A. Moore	Gays Mills	16.66
Feb. 10	Frank Katzenmeyer	Shawano	11.89
Feb. 12	Schmitts Dairy	Watertown	13.55
Feb. 12	Frank Mesberg	Cashton	17.77
Feb. 24	E. W. Johnson	Antigo	16.05
Feb. 24	Sell Bros.	Oshkosh	15.93
Feb. 24	John Tank and Son	Oshkosh	13.59
April 21	H. Nelson	La Crosse	16.85
April 22	Linse Dairy	La Crosse	17.28
April 22	Ben Weiker	La Crosse	16.87
April 27	Wm. Russell	Hurley	11.32

**Cream Samples Tested for Per Cent of Butter Fat to Determine
Overreading or Underreading of Babcock Test**

During the period covered by this report, twenty-eight samples of cream were collected by members of the commission with the view of determining whether or not overreading or underreading of the Babcock test was being practiced by the purchasers of cream who were paying for the same on the basis of the butter fat contained therein as determined by the Babcock test. The percentage of fat in these samples was determined in the laboratory.

**Cream Samples Tested for Per Cent of Butter Fat to Determine
Overreading or Underreading of Babcock Test**

During the period covered by this report, eleven samples of cream were collected by members of the commission with the view of determining whether or not overreading or underreading of the Babcock test was being practiced by the purchasers of cream who were paying for the same on the basis of the butter fat contained therein as determined by the Babcock test. The percentage of fat in these samples was determined in the laboratory.

Cream Submitted

Date	Submitted by	Remarks
1924		
July 6	Mrs. F. Washmeiski, Mason	Standard
July 7	H. J. Kruse, Loganville	Standard
July 16	Chas. Greer, Elmwood	Standard
July 17	Happy Land Creamery Co., Winter	Standard
July 17	Tsopels & Adraktis, Manitowoc	Standard
July 28	F. C. Rath, Madison	Not standard
July 29	Charles Schladinska, Fountain City	Standard
Aug. 1	Farmers' Creamery Co., Bangor	Standard
Aug. 8	F. Washmeiski, Mason	Standard
Aug. 8	John A. Miller, Strum	Standard
Aug. 8	Chester A. Dorwin, Emerald	Standard
Aug. 22	Grantsburg Cry. & Prod. Co., Grantsburg	Standard
Aug. 22	Bagley Creamery, Bagley	Standard
Sept. 16	Miss Josephine Foote, Wausau	Evidence of lime having been added
Oct. 8	F. Washmeiski, Mason	Standard
Oct. 13	Martin Hock, Edgar	Standard
Oct. 21	Paul Taylor, Mason	Standard
Oct. 30	Andrew Anderson, Mason	Standard
Nov. 19	Wm. R. Patzwald, Fall Creek	Standard. Free from foreign fat
Dec. 3	Whitehall Creamery Association, Whitehall	Standard
Dec. 12	F. A. Jereczek, Jr., Dodge	Standard
Dec. 19	R. L. Harrison, Fence	Standard
Dec. 23	Geo. Schroeder, Madison	Standard
1925		
Jan. 14	C. M. Johnson, Prairie Farm	Standard
Jan. 29	F. C. Rath, Madison	Not standard
Jan. 29	F. C. Rath, Madison	Not standard
Feb. 5	Dr. O. H. Eliason, Madison	Standard
Feb. 10	John G. Nelson, Mason	Standard
Feb. 10	Bagley Creamery Co., Bagley	Standard
Feb. 13	C. W. Peterson, Cumberland	Standard
Feb. 13	V. Banbenek, Dodge	Standard
Feb. 16	J. F. Brom, Dodge	Standard
Feb. 18	Carl M. Johnson, Prairie Farm	Standard
Feb. 25	J. E. Schroeder, Loomis	Standard
Feb. 28	J. E. Schroeder, Loomis	Standard
Mar. 3	Perry Bros., Ft. Atkinson	Standard
Mar. 5	Perry Bros., Ft. Atkinson	Standard
Mar. 8	Perry Bros., Ft. Atkinson	Standard
Mar. 10	Daisy Dairy Co., Poy Sippi	No indication of foreign fat
Mar. 10	Perry Bros., Ft. Atkinson	Standard
Mar. 13	Perry Bros., Ft. Atkinson	Standard
Mar. 23	Perry Bros., Ft. Atkinson	Standard
Mar. 24	Andy Motil, Mason	Standard
April 8	John E. Jacobs, Ft. Atkinson	Standard
April 10	Ralph Moga, Dodge	Not standard
April 15	Mike Kinowski, Amherst	Standard
April 15	Arthur Cooperative Cry. Co., Platteville	Standard
April 20	Henry Rittscher, Fountain City	Standard
April 27	Jalmer Strand, Clayton	Standard
May 1	Sarona State Bank, Sarona	Standard
May 5	Shennington Co-op. Creamery, Shennington	Standard
May 7	Carl Huson, Osseo	Standard
May 9	Louis Hartzfeldt, Fountain City	Standard
May 9	Louis Hartzfeldt, Fountain City	Standard
May 9	S. M. Koller, Sarona	Standard
May 15	C. W. Senty, Waumandee	Standard
May 19	Mrs. Philander Sprague, Merrill	Standard
May 21	Briggsville Co-op. Creamery, Briggsville	Standard
May 25	Geo. Stockert, Bloomington	Standard
May 25	Schauff Brothers, Cassville	Standard
May 27	Bagley Creamery, Bagley	Standard
May 30	Andy Motil, Mason	Standard
June 1	Wm. Boettcher, Osseo	Standard
June 4	C. J. Dodge, Windsor	Standard
June 29	Mel-O-Ice Cream Co., Plymouth	Standard
June 29	D. E. Owen, Montello	Standard
June 29	D. E. Owen, Montello	Standard

Cream—Submitted—Continued

Date	Submitted by	Remarks
1925		
June 29	D. E. Owen, Montello	Standard
June 29	D. E. Owen, Montello	Standard
June 29	D. E. Owen, Montello	Standard
June 29	D. E. Owen, Montello	Standard
July 1	Peter Sommers, Custer	Standard
July 2	Mike Karch, Amherst Junction	Standard
July 2	Mike Karch, Amherst Junction	Standard
July 10	W. F. Conway, Portage	Standard
July 16	Mel-O-Ice Cream Co., Plymouth	Standard
July 18	E. W. Abts, Fountain City	Standard
July 18	E. W. Abts, Fountain City	Standard
July 25	Christ Klu & Bros., Fountain City	Standard
July 30	J. N. Treweek, Roberts	Standard
Aug. 4	Wm. Graf, Poskin	Standard
Aug. 7	Happy Land Creamery Co., Winter	Standard
Sept. 1	Wolf Valley Dairy Co., New London	Standard
Sept. 7	Lawrence Tande, Northfield	Standard
Sept. 8	Joe Petron, Mason	Standard
Sept. 22	Theodore Reinhardt, Merrill	Standard
Nov. 1	Wm. Boettcher, Osseo	Standard
Nov. 6	Peter Sommer, Custer	Standard
Dec. 3	Pepin Creamery Co., Pepin	Standard
Dec. 19	George Tesman, Columbus	Standard
Dec. 31	John Repinski, Custer	Standard
1926		
Jan. 30	Mason Co-op. Creamery Co., Mason	Standard
Jan. 30	L. A. Goodchild, Minocqua	Standard
Feb. 1	Mason Cooperative Cry. Co., Mason	Standard
Feb. 1	Mason Cooperative Cry. Co., Mason	Standard
Feb. 8	W. Zinda, Custer	Standard
Feb. 8	F. E. Miller, Tigerton	Standard
Feb. 8	G. N. Rasmussen, Clam Falls	Standard
Feb. 8	Thomas Peintok, Independence	Standard
Feb. 18	Thomas Peintok, Independence	Standard
Mar. 1	E. A. Meier, Bangor	Standard
Mar. 4	Harry Zinda, Custer	Standard
Mar. 5	A. E. Tullidge, Oakfield	Standard
Mar. 9	E. A. Meier, Bangor	Standard
Mar. 9	E. A. Meier, Bangor	Standard
Mar. 13	Mr. Montague, Middleton	Acidity—145%
Mar. 13	Mr. Montague, Middleton	Acidity—13%
Mar. 13	Mr. Montague, Middleton	Acidity—13%
Mar. 13	Mr. Montague, Middleton	Acidity—11%
Mar. 13	Mr. Montague, Middleton	Acidity—12%
Mar. 13	Mr. Montague, Middleton	Acidity—11%
Mar. 13	Mr. Montague, Middleton	Acidity—14%
Mar. 13	Mr. Montague, Middleton	Acidity—10%
Mar. 13	Mr. Montague, Middleton	Acidity—11%
Mar. 13	Mr. Montague, Middleton	Acidity—13%
Mar. 13	Mr. Montague, Middleton	Acidity—10%
Mar. 13	Mr. Montague, Middleton	Acidity—13%
Mar. 13	Mr. Montague, Middleton	Acidity—12%
Mar. 13	Mr. Montague, Middleton	Acidity—23%
Mar. 13	Mr. Montague, Middleton	Acidity—11%
Mar. 16	Allen Eaton, Cadott	Standard
Mar. 30	M. C. Rindahl, Osseo	Standard
Mar. 30	Klee Bros., Fountain City	Standard
April 5	Ludington Farmers' Cry. Assoc., Fall Creek	Standard
April 15	Wm. Boettcher, Osseo	Not standard
April 22	Pauline Bamester, Wolf Creek	Standard
April 27	Allen Eaton, Cadott	Standard
May 1	W. H. Thiede, Viola	Standard
May 14	F. H. Elzen, Darlington	Standard
May 14	F. H. Elzen, Darlington	Standard
May 24	A. O. Wallen, Prairie Farm	Standard
June 1	J. E. Boettcher, Madison	Standard
June 1	J. E. Boettcher, Madison	Standard
June 6	A. O. Wallen, Prairie Farm	Standard
June 23	Wm. Roehering, Fountain City	Not standard
June 28	J. H. Caldwell, Bridgeport	Standard

Ice Cream—Standard

Date	Bought of or Submitted by	Manufacturer or Jobber
1924		
July 2	Chippewa Model Dairy Co., Chip. Falls	Chippewa Model Dairy Co., Chip. F'ls
July 17	Tsofels & Adraktis, Manitowoc	Tsofels & Adraktis, Manitowoc
July 24	Danielson Drug Co., Amery	Danielson Drug Co., Amery
Aug. 8	Armour Creameries, Eau Claire	Armour Creameries, Eau Claire
Aug. 13	Harold Schockel, Alma Center	Gibson Ice Cream Co., Winona, Minn.
Aug. 15	Necke Dairy Co., Eau Claire	Necke Dairy Co., Eau Claire
Aug. 16	River Falls Co-op. Cry. Co., Riv. Falls	Riv. Falls Co-op. Cry. Co., River Falls
Aug. 18	E. Martinson, Baldwin	Redman's Ice Cream Co., Hudson
Aug. 22	Edwin Emerisch, Mosinee	Edwin Emerisch, Mosinee
Aug. 23	Mory Ice Cream Co., Stevens Point	Mory Ice Cream Co., Stevens Point
Sept. 4	Blommer Ice Cream Co., Wis. Rapids	Blommer Ice Cream Co., Wis. Rapids
Sept. 12	Kandy Kitchen, River Falls	Riv. Falls Co-op. Cry. Co., Riv. Falls
Sept. 12	White Front Bakery, River Falls	Riv. Falls Prod. & Cry Co., Riv. Falls
Sept. 30	W. B. West, Neillsville	Neillsville Milk Prod. Co., Neillsville
Oct. 4	Menomonie Dairy Co., Menomonie	Menomonie Dairy Co., Menomonie
Oct. 4	Knapp Creamery Co., Knapp	Knapp Cry. Co., Knapp
Oct. 6	Redman Creamery Co., Hudson	Redman Cry. Co., Hudson
Oct. 9	Mrs. Ida Sundby, Prescott	Crescent Cry. Co., St. Paul, Minn.
Oct. 15	Lawrence Bahr, Spring Valley	Lawrence Bahr, Spring Valley
Oct. 25	Aug. O. Klundby, Osseo	Aug. O. Klundby, Osseo
Oct. 25	C. O. Thomas, Osseo	C. O. Thomas, Osseo
Nov. 20	J. H. Hatch, Superior	J. H. Hatch, Superior
1925		
April 10	C. P. Layne, Durand	Durand Cry. Co., Durand
May 5	J. B. Sobatta, Arcadia	Gibson Ice Cream Co., Winona, Minn.
May 18	Atlantic & Pacific Tea Co.,	Mohonie, Portage
May 20	Meier Ice Cream Co., Athens	Meier Ice Cream Co., Athens
May 23	Stanley Dairy & Whse. Co., Stanley	Stanley Dairy & Whse. Co., Stanley
May 27	Albert N. Forster, Mondovi	Albert N. Forster, Mondovi
May 27	White Bear Candy Shop, Durand	Redman Ice Cream Co., Red Wing
May 28	Sinz & Son, Eau Galle	Wm. Koage, Eau Galle
May 29	Lawrence Bahr, Spring Valley	Lawrence Bahr, Spring Valley
June 1	Wm. F. Duren, New Richmond	Wm. F. Duren, New Richmond
June 18	F. O. Hodsdon, Stevens Point	F. O. Hodsdon, Stevens Point
June 18	Mory Ice Cream Co., Stevens Point	Mory Ice Cream Co., Appleton
June 27	Hild's Drug Store, Arcadia	G. J. Glanzer, Arcadia
July 1	C. R. Ames, Ellsworth	Red Wing Cry. Co., Red Wing, Minn.
July 1	Meier's Restaurant, River Falls	Riv. F'ls. Cry. & Prod. Co., Riv. F'ls.
July 17	Sterling Ice Cream Co., Dresser Jct.	Sterling Ice Cr. Co., Dresser Jct.
July 31	A. O. Fluegel, Wausau	A. O. Fluegel, Wausau
Aug. 13	Lawson Ice Cream Co., Dodgeville	Lawson Ice Cream Co., Dodgeville
Aug. 13	Lawson Ice Cream Co., Dodgeville	Lawson Ice Cream Co., Dodgeville
Aug. 15	Walgreen Co., Milwaukee	Walgreen Co., Milwaukee
Aug. 22	Neillsville Milk Prod. Co., Neillsville	Neillsville Milk Prod. Co., Neillsville
Aug. 22	Neillsville Milk Prod. Co., Neillsville	Neillsville Milk Prod. Co., Neillsville
1926		
Feb. 16	Neillsville Milk Prod. Co., Neillsville	Neillsville Milk Prod. Co., Neillsville
Mar. 12	H. G. Town, Madison	H. G. Town, Madison
May 8	T. E. Jensen & Co., Galesville	T. E. Jensen & Co., Galesville
May 26	Rees Bakery, Greenwood	H. B. Manel, Owen
June 4	E. A. Emmerich, Mosinee	E. A. Emmerich, Mosinee
June 7	Kiefer Prod. Co., Wausau	Kiefer Prod. Co., Wausau
June 14	A. O. Fluegel, Wausau	A. O. Fluegel, Wausau
June 15	F. A. Lemanski, Edgar	Peter Mathiesen, Edgar
June 17	A. E. Smith, Pittsville	Luidk, Milwaukee
June 18	W. H. Busse, Pittsville	Carver Ice Cream Co., Oshkosh
June 18	Blommer Ice Cream Co., Wis. Rapids	Blommer Ice Cream Co., Wis. Rapids
June 27	Alvie Hauptman, Monroe	Alvie Hauptman, Monroe
June 27	Alvie Hauptman, Monroe	Alvie Hauptman, Monroe

Ice Cream—Not Standard

Date	Bought of or Submitted by	Manufacturer or Jobber	Percent Fat
1924			
July 8	Knapp Cry. Co., Knapp	Knapp Cry. Co., Knapp	10.89
July 10	M. Ryder, Bayfield	Bridgman-Russell Co., Duluth	11.64
July 10	Fred J. Mercier, Bayfield	Bayfield Cry. Co., Bayfield	11.72
July 24	Princess Confectionery, Amery	Crescent Cry. Co., St. Paul	11.46
Aug. 7	C. O. Thomas, Osseo	C. O. Thomas, Osseo	10.48
Sept. 5	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield	11.83
Sept. 6	R. J. Baker, Marshfield	R. J. Baker, Marshfield	11.36
Oct. 4	Chas. Purves, Knapp	Knapp Cry. Co., Knapp	11.07
Oct. 8	Riv. Falls Prod. & Cry. Co., Riv. F.	Riv. Falls Prod. & Cry. Co., Riv. F.	11.83
Nov. 10	Peter Mathiesen, Edgar	Peter Mathiesen, Edgar	10.48
1925			
April 9	O. W. Horsley, Burton	Galena Citizen's Ice Cream Co., Galena, Ill.	11.46
April 10	J. L. Hallock, Durand	Tri-State Ice Cream Corp., La Crosse	11.61
May 20	Frank Wojciekowski, Athens	Peter Mathiesen, Edgar	11.59
May 25	Tri-State Corp., Eau Claire	Tri-State Ice Cream Corp., Eau Claire	11.19
June 1	Soo Restaurant, New Richmond	Crescent Cry. Co., St. Paul	11.85
June 2	Menomonie Dry. Co., Menomonie	Menomonie Dry. Co., Menomonie	11.80
June 5	Blommer Ice Cr. Co., Wis. Rapids	Blommer Ice Cr. Co., Wis. Rapids	11.80
June 6	Walker Drug Co., Almond	Lesson Ice Cr. Co., Fond du Lac	11.20
June 23	P. H. Martin, Lindsey	Ralph Baker, Marshfield	11.36
June 23	Neillsville Milk Prod. Co., Neills- ville	Neillsville Milk Prod. Co., Neills- ville	10.92
June 25	S. J. Horswill, Melrose	S. J. Horswill, Melrose	11.16
June 25	W. O. Gilbert, Melrose	Tri-State Ice Cream Corp., La Crosse	11.02
June 26	C. Kittleson, Galesville	C. Kittleson, Galesville	11.52
Aug. 17	W. J. Olson, Knapp	Knapp Cry. Co., Knapp	11.59
1926			
May 8	Kittleson & Hardie, Galesville	Gibson Ice Cr. Co., Winona, Minn.	11.60
May 8	Joe Hegg, Galesville	Tri-State Ice Cream Corp., La Crosse	11.25
May 28	F. O. Hodsdon, Stevens Point	F. O. Hodsdon, Stevens Point	11.28
May 28	Mrs. Frank Mathews, Stevens Pt.	Mory Ice Cream Co., Stevens Pt.	11.32
June 7	Kleinheinz Dry. Co., Wausau	Kleinheinz Dry. Co., Wausau	10.99

Milk—Standard—Delivered to Creameries, Cheese Factories or Condenseries

Date	Delivered by	Delivered to
1926		
July 22	Lee Mulheand, Muscoda	Eagle Corners Cheese Factory.
July 28	M. Nordahl, Alma Center	South Alma Co-op. Cheese Factory.
July 28	Geo. Galster, Alma Center	South Alma Cheese Factory.
July 28	Geo. Galster, Alma Center	South Alma Co-op. Cheese Factory.
July 28	Geo. Galster, Alma Center	South Alma Co-op. Ch. Factory.
July 29	Max Fehres, Horicon	Oakwood Cheese Factory.
Aug. 11	Alfred Edwards, Curtiss	Woodland Cheese Factory.
Aug. 11	Alfred Edwards, Curtiss	Woodland Cheese Factory.
Aug. 18	H. C. Bushnell, Owen	Mrs. Mandel's Cheese Factory.
Aug. 21	Rob. O'Brien, Manawa	Borden Condensery.
Aug. 21	R. O'Brien, Manawa	Borden Condensery.
Aug. 25	R. B. Moldrem, Ferryville	Freeman Cheese Factory.
Sept. 8	M. C. Conners, De Pere	Clover Leaf Dairy.
Nov. 2	Leo Brill, New Holstein	Valley Cheese Factory.
Nov. 2	John Boll, New Holstein	Valley Cheese Factory.
Nov. 2	John Stampe, New Holstein	Valley Cheese Factory.
Nov. 2	Joe Guel, New Holstein	Valley Cheese Factory.
Nov. 2	C. Hagnew, New Holstein	Valley Cheese Factory.
Nov. 2	P. Esher, New Holstein	Valley Cheese Factory.
Nov. 2	Jac. Lesow, New Holstein	Valley Cheese Factory.
Nov. 2	Geo. Hoefler, New Holstein	Valley Cheese Factory.
Nov. 2	R. Kleinheus, New Holstein	Valley Cheese Factory.
Nov. 2	Ed. Hartman, New Holstein	Valley Cheese Factory.
Nov. 2	J. Maurer, New Holstein	Valley Cheese Factory.
Nov. 2	Ed. Dorn, New Holstein	Valley Cheese Factory.
Nov. 2	John Franzen, New Holstein	Valley Cheese Factory.
Nov. 2	Otto Conrad, New Holstein	Valley Cheese Factory.
Nov. 2	Conrad Uhl, New Holstein	Valley Cheese Factory.
Nov. 2	Mrs. A. Riederer, New Holstein	Valley Cheese Factory.
Nov. 2	John Schwartz, New Holstein	Valley Cheese Factory.
Nov. 2	Ed. Lehor, New Holstein	Valley Cheese Factory.
Nov. 2	Harry Martin, New Holstein	Valley Cheese Factory.
Nov. 2	John Adams, New Holstein	Valley Cheese Factory.
Nov. 2	Frank Hour, New Holstein	Valley Cheese Factory.
Nov. 2	Wm. Dreufurtholt, New Holstein	Valley Cheese Factory.
Nov. 2	Alvin Mattes, New Holstein	Valley Cheese Factory.
Nov. 2	Nic Rieth, New Holstein	Valley Cheese Factory.
Nov. 2	Aug. Jackman, New Holstein	Valley Cheese Factory.
Nov. 2	L. Pickler, New Holstein	Valley Cheese Factory.
Nov. 2	B. Bub, New Holstein	Valley Cheese Factory.
Nov. 2	Wm. Garninger, New Holstein	Valley Cheese Factory.
Nov. 2	Mrs. J. Lesow, New Holstein	Valley Cheese Factory.
Nov. 4	Milton Marty, Arena	Arena Mill Creek Co-op. Ch. Fcty.
Nov. 9		County Line Cheese Factory.
Nov. 13		County Line Cheese Factory.
Nov. 20	Nineteen patrons, Bonduel	Highland Cheese Factory.
Dec. 4	Al. Kremer, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Will Retzlaff, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Geo. Schaefer, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Wm. Freund, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Harold Kaiser, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Leo Blair, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Ray Corrigan, Fond du Lac	Fountain City Dairy Co.
Dec. 4	A. Cappicus, Fond du Lac	Fountain City Dairy Co.
Dec. 4	Arthur Root, Fond du Lac	Fountain City Dairy Co.
Dec. 4		Fountain City Dairy Co.
Dec. 4		Fountain City Dairy Co.
1926		
Jan. 27	John Jesko, Withee	Oatman Condensed Milk Co.
Jan. 27	Wenzel Mieziva, Withee	Oatman Condensed Milk Co.
Jan. 27	Mary Peters, Withee	Oatman Condensed Milk Co.
Jan. 28	Vincent Moskal, Withee	Oatman Condensed Milk Co.
Feb. 11	Bert Kalmerton, Sheboygan	New City Dairy.
Feb. 11	Hy York, Sheboygan	New City Dairy.
Feb. 11	Otto Wunsch, Sheboygan	New City Dairy.
Feb. 12	W. Humsitzsch, Sheboygan Falls	Mallmann Dairy.
Feb. 12	Jac. Baar, Sheboygan Falls	Mallmann Dairy.
Feb. 12	J. N. Mallmann, Sheboygan Falls	Mallmann Dairy.
Feb. 12	Ed. Bock, Sheboygan Falls	Mallmann Dairy.
Feb. 12	J. Severin, Sheboygan Falls	Mallmann Dairy.
Feb. 12	J. Hildebrand, Sheboygan Falls	Mallmann Dairy.
Mar. 1	Martin Miekleson, Sawyer	Van Camp Packing Company.
Mar. 1	Lawrence Pfhister, Sawyer	Van Camp Packing Company.
Mar. 1	G. L. Weisner, Sawyer	Van Camp Packing Company.
Mar. 1	Carl Berger, Sawyer	Van Camp Packing Company.

Milk—Standard—Delivered to Creameries, Cheese Factories or
Condenseries—Continued

Date	Delivered by	Delivered to
1926		
Mar. 1	Bernard Anderson	Van Camp Packing Company.
Mar. 1	Chas. Kay, Sawyer	Van Camp Packing Company.
Mar. 1	John Dettman, Sawyer	Van Camp Packing Company.
Mar. 1	Will Schaffer, Sawyer	Van Camp Packing Company.
Mar. 1	Joe Weber	Van Camp Packing Company.
Mar. 1	Wm. Bushman, Sawyer	Van Camp Packing Company.
Mar. 16	Albert Lenke, Sawyer	Van Camp Packing Company.
Mar. 16	Wm. Moore, Sawyer	Van Camp Packing Company.
Mar. 16	Jos. Conningham, Sawyer	Van Camp Packing Company.
Mar. 16	Peter Bink, Sawyer	Van Camp Packing Company.
Mar. 16	John Luethge, Sawyer	Van Camp Packing Company.
Mar. 16	Robert Miller, Sawyer	Van Camp Packing Company.
Mar. 16	Eli Eliason, Sawyer	Van Camp Packing Company.
Mar. 16	Fred Gordon, Sawyer	Van Camp Packing Company.
Mar. 16	Ernest Liebe, Sawyer	Van Camp Packing Company.
Mar. 16	Oscar Miller, Sawyer	Van Camp Packing Company.
Mar. 29	W. L. Stecker, De Pere	Cronk Cheese Factory.
May 15	Patron No. 2	Cronk Cheese Factory.
May 15	Patron No. 3	Cronk Cheese Factory.
May 15	Patron No. 5	Cronk Cheese Factory.
May 15	Patron No. 18	Cronk Cheese Factory.
May 20	Joe Bryn, Riley	Krautz Cheese Factory.
May 24	Fred Winter, Reeseville	Van Deldon Cheese Factory.
May 24	Wm. Will, Reeseville	Van Deldon Cheese Factory.
May 24	A. Meyer, Reeseville	Van Deldon Cheese Factory.
May 25	A. Audereg, Juda	Preston Cheese Factory.
May 25	A. Audereg, Juda	Preston Cheese Factory.
June 3	W. C. Reichoff	Easton Cheese Factory.
June 10	John Friedli	Franklin Cheese Factory.
June 30	Maurice Huff	Banner Cheese Factory.
June 30	M. Huff, Avoca	Banner Cheese Factory.
June 30	W. Bahr, Avoca	Banner Cheese Factory.
June 30	W. Bahr, Avoca	Banner Cheese Factory.
1924		
July 2	C. Humbert, Mineral Point	Waldwiek Cheese Factory.
Aug. 18	Joe Wagner, Manitowoc	Wm. Eichmann.
Sept. 25	Ed. Coffey, Oconto Falls	North Star Cheese Factory.
Oct. 3	C. Mahly, Monroe	Ridge Cheese Factory.
Oct. 25	Geo. Sopher, Muscoda	Basswood Cheese Factory.
Nov. 6	John Slaby, Ashland	Purity Creamery Co.
Nov. 14	Ernest Gutzman, Cambria	Springvale Cheese Factory.
1925		
Jan. 7	Fred Forbeck, Appleton	J. W. Weyenberg Dairy.
Jan. 7	Otto Croell, Appleton	J. W. Weyenberg Dairy.
Jan. 8	Arn Lackar, Neosho	Neosho Cheese Factory.
Jan. 31	Miss Lenitt, Boaz	Umbehann Cheese Factory.
Jan. 31	John Wallace, Boaz	Umbehann Cheese Factory.
Jan. 31	Julius Umbehann, Boaz	Umbehann Cheese Factory.
Jan. 31	Clyde Patch, Boaz	Umbehann Cheese Factory.
Jan. 31	Mart. Brown, Boaz	Umbehann Cheese Factory.
Jan. 31	Jake Dicks, Boaz	Umbehann Cheese Factory.
Feb. 4	Edgar Schroeder, Plymouth	Mid-West Creamery Co.
Feb. 5	Edgar Schroeder, Plymouth	Mid-West Creamery Co.
Feb. 16	Henry Lenitt, Richland Center	Geo. Umbehann Cheese Factory.
Feb. 16	Miss Lenitt, Richland Center	Geo. Umbehann Cheese Factory.
Mar. 17	John Lexa, Rice Lake	Tuscobia Cheese Factory.
Mar. 18	Frank Snobl, Rice Lake	Tuscobia Cheese Factory.
Mar. 25	Cyrus Roehrig, New Holstein	New Holstein Creamery.
Mar. 30	H. Difcs, New Holstein	New Holstein Creamery.
Mar. 30	A. Feld, New Holstein	New Holstein Creamery.
Mar. 30	H. Mauer, New Holstein	New Holstein Creamery.
Mar. 30	Pete Morgan, New Holstein	New Holstein Creamery.
Mar. 30	W. Rueder, New Holstein	New Holstein Creamery.
Mar. 30	H. Thiesen, New Holstein	New Holstein Creamery.
Mar. 30	A. Woelfel, New Holstein	New Holstein Creamery.
Mar. 30		New Holstein Creamery.
April 1	Fred Anderson, Antigo	Hoke Dairy Store.
April 7	Martin Jaecks, Wausau	Kiefer Produce Co.
April 7	Paul Stein, Wausau	Kiefer Produce Co.
April 29	A. F. Schallen, Baseo	Paoli Creamery.
May 2	F. Fessler, Manitowoc	Manitowoc Farmers Co-op. Dairy.
May 13	Herb. Langer, Sheboygan Falls	Meledy Cheese Factory.
June 19	Ed. Johnson, Waupun	Spring Brook Cheese Factory.

Milk—Not Standard
Delivered to Cheese Factories, Creameries or Condenseries

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey	Remarks
1924								
July 1	Otto Popany, Brodhead	Brodhead Ch. & Cold Storage	1.0296	3.4	11.39	7.99	39.85	Indicates added water
July 1	J. Sauter, Brodhead	Brodhead Ch. & Cold Storage	1.0295	3.1	11.11	8.01	40.15	
July 2	Mrs. A. Carlson, Birnamwood	Birnamwood Ch. Factory	1.0332	2.85	11.69	8.84	41.95	Indicates skimming
July 8	Chas. Tretten, Bear Creek	Deer Creek Ch. Factory	1.0274	3.0	10.42	7.42	37.62	Watered
July 8	Ernest Luebke, Bear Creek	Deer Creek Ch. Factory	1.0302	3.2	11.24	8.04	39.95	
July 15	Joe Hauptert, Neosho	Neosho Cheese Factory	1.0312	3.0	11.26	8.26	40.60	
July 15	Mike Weiser, Neosho	Neosho Cheese Factory	1.0262	2.9	9.82	6.92	36.80	Watered
July 15	Chas. Neu, Neosho	Neosho Cheese Factory	1.0307	3.1	11.16	8.06	41.25	
July 15	Jed Ashley, Pardeeville	Warnke's Cheese Factory	1.0273	3.3	10.54	7.24	38.30	Watered
July 15	Joe Strak, Reedsville	McNicholas Ch. Factory	1.0303	3.35	11.28	7.93	39.20	Indicates added water
July 16	T. S. Long, Merrillan	Brookside Cheese Factory	1.0303	3.25	11.34	8.09	40.15	
July 16	H. S. Van Gordon, Alma Center	Brookside Cheese Factory	1.0285	3.4	11.09	7.69	38.70	Watered
July 16	Ivan Gower, Alma Center	Brookside Cheese Factory	1.0306	4.2	12.61	8.41	41.80	
July 16	Wm. Gower, Alma Center	Brookside Cheese Factory	1.0336	4.3	13.44	9.14	42.70	Skimmed
July 18	H. S. Van Gordon, Alma Center	Brookside Cheese Factory	1.0314	3.4	11.86	8.46	40.60	Skimmed
July 18	Mat Pfeffer, Cato	Taus Cheese Factory	1.0259	2.6	9.39	6.79	36.25	Watered
July 18	Frank Nespor, Cato	Taus Cheese Factory	1.0321	2.85	10.98	8.13	41.20	
July 18	Frank Daniel, Blue River	Upper Byrds Creek Ch. Factory	1.0318	2.9	11.20	8.30	40.35	Indicates slight skimming
July 19	J. F. Wisherd, Ladysmith	Flunker Cheese Factory		1.9			39.85	
July 23	J. F. Wisherd, Ladysmith	Flunker Cheese Factory	1.0279	2.1	9.39	7.29	37.25	Watered and skimmed
July 29	J. F. Wisherd, Ladysmith	Blue Mds. Ch. Prod. Co-op. Assn.	1.0263	2.8	9.84	7.04	36.45	Watered
Aug. 8	Gab. Kjolry, Blue Mounds	Blue Mds. Ch. Prod. Co-op. Assn.	1.0289	3.55	11.56	8.01	39.25	Watered
Aug. 8	A. Huber, Monroe	Ridge Cheese Factory	1.0275	2.65	10.28	7.63	37.85	Watered
Aug. 18	Ed. Hasse, Monroe	Ridge Cheese Factory	1.0290	3.3	11.42	8.12	39.90	
Aug. 26	Wm. Laugner, Sheboygan	Lima Cheese Factory	1.0221	3.0	9.15	6.15	34.15	Watered
Aug. 27	Alex Kitzman, Marion	Riverview Cheese Factory	1.0250	2.9	9.68	6.78	35.00	Watered
Aug. 29	Fred Schneider, Cleveland	Maple Leaf Cheese Factory	1.0263	3.1	10.23	7.13	37.15	Watered
Aug. 29	Frank Schneider, Cleveland	Maple Leaf Cheese Factory	1.0285	3.8	11.59	7.79	39.45	Indicates added water
Aug. 29	Geo. Rimermann, Cleveland	Maple Leaf Cheese Factory	1.0298	3.7	11.75	8.05	39.95	Indicates addition of small amount of water
Aug. 29	Gustave Kerber, Cleveland	Maple Leaf Cheese Factory	1.0281	3.5	11.22	7.72	38.80	Indicates added water
Aug. 29	Alfred Lutze, Cleveland	Maple Leaf Cheese Factory	1.0273	3.45	11.00	7.55	37.85	Watered
Aug. 29	Walter Pagelow, Cleveland	Maple Leaf Cheese Factory	1.0275	3.65	11.20	7.55	37.95	Watered
Aug. 29	Mrs. A. Schneider, Cleveland	Maple Leaf Cheese Factory	1.0282	3.9	11.98	8.08	39.05	Indicates added water
Aug. 29	Albert Kono, Cleveland	Maple Leaf Cheese Factory	1.0287	3.5	11.51	8.01	38.75	Indicates added water
Aug. 29	Christ Grupe, Cleveland	Maple Leaf Cheese Factory	1.0296	3.4	11.45	8.05	39.35	Indicates added water

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Milk—Not Standard—Continued

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey	Remarks
1924								
Aug. 29	Edw. Schuette, Cleveland	Maple Leaf Cheese Factory	1.0294	3.8	11.76	7.96	39.25	Indicates added water
Sept. 13	Geo. Sopher, Muscoda	Basswood Cheese Factory	1.0263	3.25	10.54	7.29	37.70	Watered
Sept. 15	John Welsh, Yuba	Pine River Cheese Factory	1.0323	3.2	12.15	8.95	40.45	Indicates skimming
Sept. 17	P. Vunge, Brodhead	Giese Cheese Factory	1.0291	3.1	11.13	8.03	39.05	Indicates added water
Sept. 17	Wilford Bofter, Brodhead	Giese Cheese Factory	1.0296	3.35	11.58	8.23	39.50	Indicates added water
Sept. 17	Will Bussey, Brodhead	Giese Cheese Factory	1.0306	2.9	11.14	8.24	39.70	Indicates added water
Sept. 17	John Lauper, Hollandale	North Hill Cheese Factory	1.0250	2.85	9.45	6.60	35.65	Watered
Sept. 17	John Lauper, Hollandale	North Hill Cheese Factory	1.0243	2.5	9.04	6.54	35.15	Watered
Sept. 17	Henry Watrud, Hollandale	North Hill Cheese Factory	1.0300	2.95	11.12	8.17	39.90	No indication of added water
Sept. 17	Karl Thompson, Hollandale	North Hill Cheese Factory	1.0309	3.25	11.54	8.29	40.15	-----
Sept. 25	Dint Bros., Cuba City	Long Gr. Pro. Co., Ch. Factory	1.0296	3.4	11.61	8.21	39.50	Watered
Sept. 25	Wm. Pickel, Platteville	Long Gr. Pro. Co., Ch. Factory	1.0263	3.4	10.73	7.33	36.25	Watered
Sept. 25	Ray Burback, Platteville	Long Gr. Pro. Co., Ch. Factory	1.0284	3.3	11.03	7.73	38.50	Watered
Oct. 3	Ed. Hasse, Monroe	Ridge Cheese Factory	1.0300	3.2	11.49	8.29	40.00	-----
Oct. 3	A. Huber, Monroe	Ridge Cheese Factory	1.0316	2.9	11.42	8.52	40.55	-----
Oct. 7	Adol Steinback, Mayville	Maple Grove Cheese Factory	1.0192	2.8	8.39	5.59	31.35	Badly watered
Oct. 8	F. Loritz, Manitowoc	Midwest Creamery Co.	1.0289	3.5	11.46	7.96	37.75	Watered
Oct. 10	Ulysses Swan, Cascade	Cascade Cheese Factory	1.0253	2.7	9.41	6.71	33.95	Watered
Oct. 18	B. Schmitt, Darlington	Ideal Cheese Factory	1.0291	3.3	11.23	7.93	38.60	Watered
Oct. 20	Emil Breitzke, Chili	Otto Gruenke, Skimming Station	1.0229	3.3	9.82	6.52	33.70	Watered
Oct. 20	Emil Breitzke, Chili	Otto Gruenke, Skimming Station	1.0233	2.9	9.05	6.15	32.75	Watered
Oct. 23	Joe Schoehardt, Shullsburg	Glennan Cheese Factory	1.0277	2.9	10.32	7.42	35.60	Watered
Oct. 23	Chas. O'Neill, Shullsburg	Glennan Cheese Factory	1.0237	3.1	9.78	6.68	34.10	Watered
Oct. 23	J. J. Gallagher, Shullsburg	Glennan Cheese Factory	1.0327	3.0	11.82	8.82	40.55	Indicates skimming
Oct. 25	O. Hubanks, Muscoda	Basswood Cheese Factory	1.0329	2.7	11.29	8.59	40.95	Skimmed
Oct. 29	Edw. Diederick, Manitowoc	Sunnyside Cheese Factory	1.0289	3.5	11.58	8.08	39.35	-----
Oct. 29	W. Mottley, Mineral Point	Ferrell Cheese Factory	1.0300	2.8	10.98	8.18	39.75	Watered
Oct. 29	W. Harris, Mineral Point	Ferrell Cheese Factory	1.0294	2.9	10.76	7.86	39.00	-----
Nov. 14	Roy Diner, Cambria	Springrole Cheese Factory	1.0323	2.9	11.40	8.50	40.05	Indicates skimming
Dec. 31	Leo Wassmann, Monroe	Br. Swiss Dairy Milk Station	1.0287	3.5	11.53	8.03	39.65	Watered
1925								
Jan. 7	W. N. Weyenberg, Appleton	J. W. Weyenberg Dairy	1.0313	3.0	11.38	8.38	40.1	-----
Jan. 8	G. Grumm, Neosho	Neosho Cheese Factory	1.0313	3.2	11.41	8.21	40.25	-----
Jan. 8	Chas. New, Neosho	Neosho Cheese Factory	1.0303	3.0	10.89	7.89	39.95	-----

Jan. 29	M. Stoer, Two Rivers	Two Rivers Dairy	1.0281	4.4	12.26	7.86	38.85	
Feb. 4	Arthur Hoke, Antigo	Hoke Dairy Store	1.0308	2.6	10.67	8.07	40.10	
Feb. 5	Oliver Wittkopp, Plymouth	Plymouth Dairy Prod. Co.	1.0284	3.1	10.76	7.66	37.35	
Feb. 5	Oliver Wittkopp, Plymouth	Plymouth Milk Prod. Co.	1.0291	2.8	10.48	7.68	38.45	Watered
Feb. 5	Oliver Wittkopp, Plymouth	Plymouth Milk Prod. Co.	1.0300	2.85	10.74	7.89	38.70	Watered
Feb. 14	G. Brandenburg, Brodhead	Pine Bluff Cheese Factory	1.0321	2.5	11.00	8.50	39.95	
Feb. 14	H. Schrader, Brodhead	Pine Bluff Cheese Factory	1.0193	2.2	7.48	5.28	30.80	Watered
Feb. 14	John Miller, Brodhead	Pine Bluff Cheese Factory	1.0302	3.3	11.35	8.05	40.45	
Feb. 16	John Oswald, Kellnersville	Kellnersville Cheese Factory	1.0300	2.7	10.68	7.98	39.55	
Feb. 16	John Oswald, Kellnersville	Kellnersville Cheese Factory	1.0291	2.8	10.48	7.68	38.75	
Feb. 16	Jos. Muench, Kellnersville	Kellnersville Cheese Factory	1.0303	3.0	11.02	8.02	39.90	
Feb. 23	Nick Heiser, Denmark	Danish Pride Milk Prod. Co.	1.0300	3.05	10.94	7.89	39.65	
Feb. 23	Jule Gutzman, Denmark	Danish Pride Milk Prod. Co.	1.0289	3.1	10.77	7.67	38.95	Watered
Feb. 23	John L. Kane, Denmark	Danish Pride Milk Prod. Co.	1.0284	3.0	10.51	7.51	38.20	Watered
Feb. 23	James Kane, Denmark	Danish Pride Milk Prod. Co.	1.0300	2.8	10.65	7.85	39.70	Skimmed
Feb. 23	Peter J. Reedy, Maribel	Danish Pride Milk Prod. Co.	1.0301	2.7	10.61	7.91	39.90	Skimmed
Feb. 23	Walter Kind, Denmark	Danish Pride Milk Prod. Co.	1.0332	2.8	11.62	8.82	42.15	Skimmed
Feb. 23	Martin Metz, Maribel	Danish Pride Milk Prod. Co.	1.0245	2.9	9.63	6.73	35.80	Watered
Feb. 23	Wm. Kane, Denmark	Danish Pride Milk Prod. Co.	1.0280	3.05	10.53	7.48	38.30	Watered
Feb. 24	Pat Reedy, Maribel	Danish Pride Milk Prod. Co.	1.0291	3.2	10.96	7.76	39.35	
Feb. 24	Wm. Reedy, Denmark	Danish Pride Milk Prod. Co.	1.0299	3.0	11.01	8.01	40.25	
Feb. 24	M. L. Keehan, Denmark	Danish Pride Milk Prod. Co.	1.0304	2.8	10.78	7.98	40.65	Skimmed
Feb. 24	Wenzel Krycarek, Maribel	Danish Pride Milk Prod. Co.	1.0307	2.8	10.77	7.98	40.70	Skimmed
Feb. 24	Arthur Kind, Francis Creek	Danish Pride Milk Prod. Co.	1.0304	2.9	11.01	8.11	39.95	Indicates small amount of skimming
Feb. 24	Leo Neuhaus, Denmark	Danish Pride Milk Prod. Co.	1.0304	2.9	11.01	8.11	39.95	
Feb. 27	John Rodemer, Wausau	J. Tex Creamery		3.1				
Mar. 4	F. Dische, Monroe	J. Lehnher's Lab.	1.0308	3.5	11.91	8.41	41.45	
Mar. 7	L. Yerger, Reeseville	Portland Btr. & Ch. Assoc. Factory	1.0315	2.85	11.22	8.37	40.45	
Mar. 7	Louis Floro, Reeseville	Portland Btr. & Ch. Assoc. Factory	1.0280	2.8	10.27	7.47	38.00	Watered
Mar. 11	Emil Kuehl, Beaver Dam	Buckhorn Cheese Factory	1.0319	2.7	11.20	8.50	40.25	
Mar. 11	Fred Braun, Beaver Dam	Buckhorn Cheese Factory	1.0303	2.75	10.92	8.17	40.40	
Mar. 13	M. Hartl, Beaver Dam	Phenix Cheese Co.	1.0317	3.1	11.44	8.34	40.10	
Mar. 16	John Gezella, Denmark	Pavlik Cheese Factory	1.0242	2.4	8.82	6.42	34.64	Watered
Mar. 16	Pete Jurzykowski, New Franken	Pavlik Cheese Factory	1.0263	2.7	9.71	7.01	36.25	Watered
Mar. 16	Martin Wertel, Green Bay	Pavlik Cheese Factory	1.0326	2.4	11.08	8.68	40.95	Skimmed
Mar. 17	Joe Schmitt, Sheboygan Falls	Our Town Cheese Factory	1.0319	2.7	11.17	8.47	40.15	
Mar. 17	F. Baymahl, Sheboygan Falls	Our Town Cheese Factory	1.0280	2.8	10.20	7.40	38.90	Indicates added water
Mar. 17	Victor Sokup, Rice Lake	Tuscobia Cheese Factory	1.0347	3.7	13.09	9.39	42.85	Indicates skimming
Mar. 17	Joe Rumel, Rice Lake	Tuscobia Cheese Factory	1.0334	3.3	12.40	9.10	42.20	Skimmed
Mar. 17	Joe Hajek, Rice Lake	Tuscobia Cheese Factory	1.0326	2.8	11.48	8.68	41.00	Indicates skimming
Mar. 17	John Swiontek, Green Bay	Poland Cheese Factory	1.0298	2.65	10.75	8.10	38.60	Watered
Mar. 18	Joe Snobl, Rice Lake	Tuscobia Cheese Factory	1.0319	2.3	10.63	8.33	41.30	Skimmed
Mar. 18	Joe Snobl, Rice Lake	Tuscobia Cheese Factory	1.0310	3.2	11.67	8.47	42.25	
Mar. 18	Joe Snobl, Rice Lake	Tuscobia Cheese Factory	1.0333	3.05	12.06	9.01	41.80	Skimmed
Mar. 18	Joe F. Snobl, Rice Lake	Tuscobia Cheese Factory	1.0322	2.9	11.44	8.54	42.00	Skimmed
Mar. 18	Jim Fenel, Rice Lake	Tuscobia Cheese Factory	1.0309	2.55	10.78	8.23	40.35	Indicates skimming
Mar. 18	V. Vojta, Rice Lake	Tuscobia Cheese Factory	1.0316	3.1	11.42	8.32	40.50	
Mar. 18	V. Vojta, Rice Lake	Tuscobia Cheese Factory	1.0316	3.1	11.42	8.32	40.50	
Mar. 18	Jim Hamak, Rice Lake	Tuscobia Cheese Factory	1.0308	2.6	10.55	7.95	39.95	Watered and skimmed

Milk—Not Standard—Continued

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey	Remarks
1925								
Mar. 18	Leo Kierowcz, Green Bay	Poland Cheese Factory	1.0303	2.15	10.04	7.89	39.85	
Mar. 18	Pete Glinski, New Franken	Poland Cheese Factory	1.0205	2.7	8.46	5.76	33.15	
Mar. 26	Alb. Graf, Kiel	Jac Henschel Dairy	1.0218	2.9	8.86	5.96	33.90	Watered
Mar. 26	Alb. Graf, Kiel	Jac Henschel Dairy	1.0246	2.8	9.40	6.60	36.45	Watered
Mar. 26	Mrs. Pete Junk, Kiel	Jac Henschel Dairy	1.0291	3.55	11.50	7.95	39.50	
Mar. 30	Alf. Ripmer, New Holstein	New Holstein Creamery	1.0309	3.98	12.43	8.45	41.00	
Mar. 30	C. Hausen, New Holstein	New Holstein Creamery	1.0314	3.65	11.98	8.33		
Mar. 30	J. Rehm, New Holstein	New Holstein Creamery	1.0303	3.7	12.02	8.32		
Mar. 30	W. Schmidt, New Holstein	New Holstein Creamery	1.0309	3.3	11.52	8.22		
Mar. 30	Geo. Reineck, New Holstein	New Holstein Creamery	1.0313	3.9	12.27	8.37		
Mar. 30	C. Bouna, New Holstein	New Holstein Creamery	1.0306	3.9	12.17	8.27		
Mar. 30	H. Reineck, New Holstein	New Holstein Creamery	1.0308	3.2	11.41	8.21		
Mar. 30	H. Roeh, New Holstein	New Holstein Creamery	1.0318	3.2	11.44	8.24		
Mar. 30	A. A. Laun Co., New Holstein	New Holstein Creamery	1.0305	3.05	11.13	8.08		
Mar. 30	Geo. Meyer, New Holstein	New Holstein Creamery	1.0312	2.8	11.13	8.33		
Mar. 30	Geo. Levereuze, New Holstein	New Holstein Creamery	1.0307	3.5	11.77	8.27		
Mar. 31	Hugh Flanery, Avoca	Banner Cheese Factory	1.0308	2.7	10.87	8.17	39.90	
Mar. 31	Wm. Bahr, Avoca	Banner Cheese Factory	1.0322	2.35	10.89	8.54	40.55	Skimmed
April 2	Frank Kodesh, Haugen	Haugen Cheese Factory	1.0282	2.8	10.46	7.66	39.00	Watered
April 2	L. Kopsecky, Haugen	Haugen Cheese Factory	1.0302	2.7	10.93	8.23	40.15	
April 2	Joe Pelnar, Haugen	Haugen Cheese Factory	1.0297	2.98	10.92	7.94	40.20	
April 2	Logan Hart, Haugen	Haugen Cheese Factory	1.0289	3.1	11.04	7.94	39.15	Watered
April 2	Schweiger Bros.	Haugen Cheese Factory	1.0282	3.25	11.04	7.79	38.80	Watered
April 2	Joe Kratochvil, Haugen	Haugen Cheese Factory	1.0256	2.85	9.78	6.93	37.00	Watered
April 3	Dan Uggom, Haugen	Haugen Cheese Factory	1.0320	2.8	11.31	8.51	41.20	
April 3	Tom Kralovec, Haugen	Haugen Cheese Factory	1.0289	2.8	10.62	7.82	39.95	
April 8	O. Johnson, Mineral Point	Danis Dairy Cheese Factory	1.0313	2.55	10.85	8.30	41.15	
April 8	John Koppel, Sawyer	Clover Leaf Cheese Factory	1.0317	2.8	11.43	8.63	41.75	
April 8	Wolfgang Stauber, Sawyer	Clover Leaf Cheese Factory	1.0302	2.8	10.95	8.15	40.55	
April 13	Erick Miller, Ephraim	Liberty Dairy Ch. Factory	1.0259	2.9	10.12	7.22	37.50	Watered
April 13	Richard Kalma, Ephraim	Liberty Dairy Ch. Factory	1.0299	2.5	10.37	7.87	39.45	Watered
April 13	Albert F. Smith, Ephraim	Liberty Dairy Ch. Factory	1.0315	2.6	11.05	8.45	40.50	
April 13	Leo Hammersmith, Ephraim	Liberty Dairy Ch. Factory	1.0321	2.7	11.27	8.57	41.65	
April 13	Alb. Zahn, Ephraim	Liberty Dairy Ch. Factory	1.0314	2.75	11.04	8.29	41.50	
April 14	Hugh Flanery, Avoca	Banner Cheese Factory	1.0301	2.7	10.57	7.87	41.00	
April 15	Gus Schlei, Oconomowoc	Battle Creek Cheese Factory	1.0312	2.25	10.61	8.36	41.00	

April 16	John Saxer, Monroe	Geigel Cheese Factory	1 0283	2.65	10.20	7.55	39.10	Indicates added water
April 16	Chas. Goeptert, Monroe	Geigel Cheese Factory	1 0300	2.5	10.68	8.18	39.60	
April 16	Alb. Beversdorf, Shawano	Belle Pl. & Richmond Ch. & Btr. Co.	1 0308	3.2	11.58	8.38	41.35	
April 16	David Beversdorf, Shawano	Belle Pl. & Richmond Ch. & Btr. Co.	1 0309	2.8	11.21	8.41	41.05	
April 21	John Bochek, Sturgeon, Bay	Van Camps Packing Co.	1 0314	2.6	11.14	8.54	40.75	
April 21	Alb. Carmody, Egg Harbor	Van Camps Packing Co.	1 0308	2.7	11.20	8.50	41.30	
April 21	Seiler, Brussels	Van Camps Packing Co.	1 0315	2.5	11.10	8.60	40.90	
April 21	Augustan Corbesier, Brussels	Van Camps Packing Co.	1 0303	2.5	10.71	8.21	40.75	
April 21	Herman Hohn, Wausau	Wausau Cheese Factory	1 0299	2.85	10.84	7.99	40.00	
April 22	Wm. Sperber, Sawyer	Van Camps Packing Co.	1 0315	2.55	11.04	8.49	40.30	
April 22	Emil Alberts, Brussels	Van Camps Packing Co.	1 0277	3.35	10.94	7.59	39.05	Watered
April 22	John Richman, Sturgeon Bay	Van Camps Packing Co.	1 0306	2.2	10.45	8.25	40.35	Watered
April 23	J. Burgi-Hardwink, Monticello	Wittensryler-Burgi Factory	1 0278	2.7	10.28	7.58	38.85	Watered
April 23	J. Burgi-Hardwink, Monticello	Wittensryler-Burgi Factory	1 0283	2.45	10.17	7.72	39.20	Watered
April 23	Joe Pizl, Antigo	Twin Township Ch. Factory	1 0295	3.05	11.24	8.19	40.40	
April 23	Alb. Vaclavik, Antigo	Twin Township Ch. Factory	1 0303	3.1	11.39	8.29	40.80	
April 29	A. Warner, Basco	Paoli Creamery Co.	1 0316	2.55	10.90	8.35	41.25	
April 29	F. Lyons, Basco	Paoli Creamery Co.	1 0303	2.75	10.96	8.21	40.85	
April 29	F. Bavery, Basco	Paoli Creamery Co.	1 0305	2.7	10.72	8.02	40.65	
April 30		Taus Cheese Factory, Cato	1 0306	2.65	10.89	8.24	40.1	
April 30		Taus Cheese Factory, Cato	1 0110	1.0	4.04	3.04	24.9	
April 30		Taus Cheese Factory, Cato	1 0312	2.85	11.22	8.42	41.5	
May 6	Geo. Thomas, Avoca	Pine Knob Cheese Factory	1 0327	2.85	11.86	9.01	41.95	
May 6	Anton Stitljer, West De Pere	County Line Ch. Factory	1 0309	2.75	11.10	8.35	40.60	
May 8	Adolph Stefel, Leopolds	Brummer's Corners Ch. Factory	1 0332	2.2	10.88	8.68	42.20	
May 9	Stabler & Zwicky, Brodhead	Brodhead Ch. & Cold Storage Fety.	1 0276	2.9	10.65	7.75	38.40	Watered
May 13	E. Serers, Doylestown	Wuethuek Bros. Cry. Co.	1 0319	2.7	11.19	8.49	41.30	
May 13	L. Beatty, Doylestown	Wuethuek Bros. Cry. Co.	1 0335	2.9	11.99	9.09	41.95	Skimmed
May 13	H. Lauger, Sheboygan Falls	Melendy Cheese Factory	1 0303	3.3	11.41	8.11	39.95	
May 13	H. Lauger, Sheboygan Falls	Melendy Cheese Factory	1 0302	3.2	11.25	8.05	40.70	
May 13	H. Lauger, Sheboygan Falls	Melendy Cheese Factory	1 0300	3.3	11.34	8.04	40.55	
May 13	H. Lauger, Sheboygan Falls	Melendy Cheese Factory	1 0279	2.8	10.35	7.53	38.75	Indicates added water
May 13	H. Lauger, Sheboygan Falls	Melendy Cheese Factory	1 0284	3.3	11.10	7.80	38.55	Indicates added water
May 13	H. Lauger, Sheboygan Falls	Melendy Cheese Factory	1 0284	3.3	10.94	8.24	40.45	
May 13	John Sargent, Jacksonport	Lakeview Cheese Factory	1 0310	2.7	11.28	8.58	41.50	
May 13	Fred Zatlín, Jacksonport	Lakeview Cheese Factory	1 0320	2.7	11.06	8.46	41.25	
May 14	Ohern Bros., Sturgeon Bay	Golden Glow Cheese Factory	1 0319	2.9	10.12	7.22	37.60	Watered
May 15	H. Zindema, Sheboygan	Six Corners Cheese Factory	1 0270	2.6	10.70	8.10	40.75	
May 15	G. Beuchler, Sheboygan	Six Corners Cheese Factory	1 0314	2.6	9.79	6.94	36.90	Contains added water
May 15	H. Elmer, Sheboygan	Six Corners Cheese Factory	1 0264	2.85	11.99	9.04	42.90	Indicates skimming
May 19	Wm. Wagner, Livingston	Dennes Cheese Factory	1 0329	2.95	11.05	8.15	41.15	
May 19	Lloyd Wagner, Livingston	Dennes Cheese Factory	1 0303	2.9	11.65	8.75	34.90	Indicates skimming
May 19	Wm. Miller, Livingston	Dennes Cheese Factory	1 0324	2.9	11.11	8.71	41.10	Partially skimmed
May 21	Henry Germain, New Richmond	Boardman Cheese Factory	1 0325	2.4	10.77	7.97	40.35	
May 21	Ignatus Roethle, New Richmond	Boardman Cheese Factory	1 0298	2.8	11.11	7.63	39.65	Watered
May 21	Lemon Hatch	Boardman Cheese Factory	1 0285	2.7	10.33	8.24	41.25	
May 21	Burros Bros., Platteville	Geo. Witchee Cheese Factory	1 0316	2.6	10.84	8.25	40.95	
May 21	Ben Gerke, Platteville	Geo. Witchee Cheese Factory	1 0312	3.0	11.25	8.25	40.95	
May 21	Wm. Beyer, Platteville	Geo. Witchee Cheese Factory	1 0310	2.95	11.27	8.32	41.00	

Milk—Not Standard—Continued

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey	Remarks
1925								
May 21	Henry McKnight, Platteville	Geo. Witcher	1.0323	2.8	11.46	8.66	41.85	
May 26	E. Barth, Monroe	Shefford Cheese Factory	1.0289	2.5	10.29	7.79	38.80	Watered
June 2	Otto Santalo, Withee	Black River Cheese Factory	1.0340	2.65	11.62	8.97	41.85	
June 6	M. Sweetwood, Clarno	Berry Cheese Factory	1.0258	2.8	9.90	7.10	37.40	Watered
June 8	Edgar Schroeder, Plymouth	Midwest Creamery Co.	1.0308	2.85	11.12	8.27	41.55	
June 8	Edgar Schroeder, Plymouth	Midwest Creamery Co.	1.0312	2.5	10.97	8.47	41.65	Skimmed
June 19	Ed. Johnson, Waupun	Spring Brook Cheese Factory	1.0337	1.95	10.78	8.83	41.80	Partially skimmed
June 26	Martin Steeber, Manitowoc	Palm Grove Dairy Co.	1.0314	2.65	11.10	8.45	41.50	
June 26	Louis Rank, Manitowoc	Palm Grove Dairy Co.	1.0310	2.8	11.21	8.41	40.65	
June 30	Simon Schmidt, Platteville	Ellenboro Cheese Factory	1.0329	3.15	12.19	9.04	42.05	Indicates skimming
July 9	Chas. Krysak, Manitowoc	Lake View Creamery	1.0299	3.05	11.14	8.09	38.60	
July 9	Wm. Stauss, Manitowoc	Lake View Creamery	1.0287	3.08	10.70	7.62	38.45	
July 9	John Hartmann, Manitowoc	Lake View Creamery	1.0279	4.45	12.24	7.79	39.05	
July 10	R. Cleaver, Hartford	Toland Cheese Factory	1.0271	3.1	10.61	7.51	38.10	Watered
July 10	John Schranburch, Manitowoc	Alverno Cheese Factory	1.0304	3.3	11.35	8.05	39.80	
July 10	Joe Neuser, Manitowoc	Alverno Cheese Factory	1.0291	3.8	11.94	8.14	39.80	
July 13	L. Jackman, Black Creek	Griese Cheese Factory	1.0289	3.1	10.98	7.88	39.15	Watered
July 13	Mrs. H. Thornton, Black Creek	Griese Cheese Factory	1.0293	2.8	10.59	7.79	38.75	Watered
July 13	Joe Signer, Monroe	Richland Cheese Factory	1.0296	2.55	10.33	7.78	39.95	
July 13	Rufe Bros., Monroe	Richland Cheese Factory	1.0276	2.8	10.43	7.63	39.75	
July 14	Francis Bros., Basco	Central Cheese Factory	1.0315	2.65	11.01	8.36	41.05	
July 21	Henry Lehman, Alma	Tell Cheese Factory	1.0312	2.6	10.78	8.18	39.40	
July 21	Henry Kindschy, Alma	Tell Cheese Factory	1.0327	2.9	11.62	8.72	40.80	
July 21	Frank Kiel, Martintown	Martintown Cheese Factory	1.0340	2.55	11.66	9.11	41.30	
July 22	Lee Mulheand, Muscoda	Eagle Corners Cheese Factory	1.0292	4.1	12.28	8.18	40.85	
July 23	Homer Dalton, Boscobel	Rock Elm Cheese Factory	1.0305	2.95	11.10	8.15	40.00	
July 23	R. Klember, Hartford	Toland Cheese Factory	1.0285	3.0	10.85	7.85	38.85	Watered
July 27	A. Eberle, Valders	St. Nazianz Cheese Factory	1.0289	3.2	11.23	8.03	39.60	
July 27	John Casper, Valders	St. Nazianz Cheese Factory	1.0274	3.0	10.54	7.54	38.05	Watered
July 29	Ed. Gohgan, Waldo	Parnell Cheese Factory	1.0285	3.33	11.22	7.89	38.40	
July 29	F. Bushnell, Brodhead	Spring Creek Cheese Factory	1.0310	2.3	10.69	8.39	39.4	Skimmed
July 29	Max Fehres, Horicon	Oakwood Cheese Factory	1.0309	2.5	10.85	8.35	39.6	
July 30	P. Dahm, Mayville	Farmersville Cheese Factory	1.0260	3.05	10.25	7.20	36.1	
Aug. 6	H. Juerss, Plymouth	Green Valley Cheese Factory	1.0282	3.20	11.01	7.81	39.9	
Aug. 6	C. Miller, Plymouth	Green Valley Cheese Factory	1.0301	3.4	11.60	8.20	40.5	
Aug. 6	W. Simmonsmeier, Plymouth	Green Valley Cheese Factory	1.0295	3.3	11.32	8.02	39.9	
Aug. 6	Paul Degirtz, Plymouth	Green Valley Cheese Factory	1.0268	3.0	10.24	7.24	37.9	

Aug. 6	Ben Wittkopp, Plymouth	Green Valley Cheese Factory	1.0292	2.95	10.80	7.85	39.6	
Aug. 11	Aug. Tesmer, Curtiss	Woodland Cheese Factory	1.0258	2.35	9.31	6.96	35.1	Watered
Aug. 11	Aug. Tesmer, Curtiss	Woodland Cheese Factory	1.0305	3.3	11.52	8.22	39.0	Watered
Aug. 11	Joe Doehnahl, Dodgeville	Schroeder & Johnson Creamery	1.0256	2.70	9.84	7.14	36.0	Watered
Aug. 11	Ira King, Dodgeville	Schroeder & Johnson Creamery	1.0267	3.00	10.50	7.50	36.7	Watered
Aug. 11	Wm. Steinke, Curtiss	Woodland Cheese Factory	1.0323	2.5	11.22	8.72	40.5	
Aug. 12	H. Brautgam, Plymouth	Muelleton Cheese Factory	1.0304	3.3	11.45	8.15	39.80	
Aug. 12	J. Oosterheus, Plymouth	Muelleton Cheese Factory	1.0300	3.1	11.04	7.94	39.55	
Aug. 12	J. Spalinger, Plymouth	Muelleton Cheese Factory	1.0282	3.15	10.78	7.63	37.50	Watered
Aug. 12	Aug. Blanke, Plymouth	Muelleton Cheese Factory	1.0293	2.7	10.53	7.83	38.25	
Aug. 12	C. Tupper, Plymouth	Muelleton Cheese Factory	1.0298	3.45	11.58	8.13	39.50	
Aug. 12	H. Bucholtz, Plymouth	Muelleton Cheese Factory	1.0297	3.65	11.64	7.99	39.60	
Aug. 12	Frank Kitson, Plymouth	Muelleton Cheese Factory	1.0289	3.4	11.13	7.73	39.00	
Aug. 12	Aug. Miller, Plymouth	Muelleton Cheese Factory	1.0300	3.2	11.34	8.14	40.25	
Aug. 12	A. Wood, Plymouth	Muelleton Cheese Factory	1.0308	2.8	10.93	8.13	40.15	
Aug. 14	H. Van Dewall, Sheboygan	Dye Road Cheese Factory	1.0292	3.7	11.84	8.14	40.50	
Aug. 14	John Huson, Sheboygan	Dye Road Cheese Factory	1.0292	3.2	11.12	7.92	39.80	
Aug. 14	L. Verhulst, Sheboygan Falls	Dye Road Cheese Factory	1.0292	3.65	11.84	8.19	40.15	
Aug. 14	H. C. Bushnell, Owen	Mrs. Mandel's Cheese Factory	1.0301	3.6	12.03	8.43	40.85	
Aug. 18	H. C. Bushnell, Owen	Mrs. Mandel's Cheese Factory	1.0301	3.6	12.04	8.44	40.90	
Aug. 18	Joe Moldrem, Ferryville	Freeman Cheese Factory	1.0327	2.95	11.76	8.81	41.40	
Aug. 25	Mrs. John Zak, Baileys Harbor	Peninsular Center Ch. Factory	1.0226	2.6	8.91	6.31	33.35	Watered
Aug. 26	Mrs. Joe Henquette, Bailey's Har.	Peninsular Center Ch. Factory	1.0299	2.75	10.84	8.09	39.60	
Aug. 26	J. F. Hinz, Black Creek	Griese Cheese Factory	1.0311	3.05	11.48	8.43	41.40	
Sept. 5	Wm. Monthey, Cambria	Courtland Cheese Factory	1.0292	4.0	12.02	8.02	39.90	
Sept. 7	John Kruzenga, Sheboygan Falls	Gibbsville Cheese Factory	1.0263	2.8	9.79	6.99	36.55	
Sept. 10	John Lievense, Sheboygan Falls	Gibbsville Cheese Factory	1.0250	2.7	9.54	6.84	35.80	
Sept. 10	Roy Dulmes, Sheboygan Falls	Gibbsville Cheese Factory	1.0291	3.5	11.55	8.05	40.15	Watered
Sept. 20	Otto Jaggi, Monroe	Burkhatler Cheese Factory	1.0291	3.2	11.13	7.93	39.30	Skimmed
Sept. 25	A. Haugan, Beloit	Newark Cheese Factory	1.0303	3.0	11.25	8.25	40.70	
Sept. 25	Oil. Olson, Beloit	Newark Cheese Factory	1.0321	2.9	11.49	8.59	40.35	Skimmed
Sept. 25	Carl Clair, Beloit	Newark Cheese Factory	1.0324	2.9	11.57	8.67	40.45	Watered
Oct. 15	Carl Gehne, Horicon	Rock River Cheese Factory	1.0198	1.9	7.21	5.31	30.20	Watered
Oct. 19	A. Duchateau, Green Bay	Modern Dairy Co.	1.0243	2.8	9.40	6.60	35.65	
Oct. 23	Mike Marty, Arena	Arena Mill Creek Ch. Factory	1.0252	2.7	9.49	6.79	35.25	
Oct. 24	Milt. Marty, Arena	Arena Mill Creek Ch. Factory	1.0232	2.65	8.99	6.34	33.90	
Oct. 31	Elmer Carr, Highland	Wall Cheese Factory	1.0273	3.3	10.77	7.47	38.15	
Nov. 3	V. Schmidt, Jackson	Polk Dairy Cheese Factory	1.0285	3.3	11.22	7.92	38.20	
Nov. 4	Milt. Marty, Arena	Arena Mill Creek Ch. Factory	1.0247	2.9	9.74	6.84	35.60	Watered
Nov. 5	N. Odekirk, Plymouth	So. Prairie Cheese Factory	1.0251	2.93	10.03	7.10	36.25	Watered
Nov. 5	Jim Rock, Plymouth	So. Prairie Cheese Factory	1.0276	3.1	10.65	7.55	38.30	Watered
Nov. 12	R. Stauffer, Monticello	Clover Hill Cheese Factory	1.0300	2.9	10.92	8.02	40.45	
Nov. 14	R. Stauffer, Monticello	Clover Hill Cheese Factory	1.0294	2.85	10.71	7.86	39.65	
Nov. 14	R. Stauffer, Monticello	Clover Hill Cheese Factory	1.0300	3.2	11.26	8.06	40.10	Watered
Nov. 14	R. Stauffer, Pound	Gold Mine Cheese Factory	1.0247	3.9	10.99	7.09	35.35	Watered
Nov. 23	Fred Kowalsky, Pound	Gold Mine Cheese Factory	1.0297	3.1	11.33	8.23	40.30	Watered
Nov. 23	Wm. Keshmeberg, Coleman	Gold Mine Cheese Factory	1.0274	3.9	11.64	7.74	36.65	Watered
Nov. 23	Ed. Stauk, Pound	Gold Mine Cheese Factory	1.0274	3.9	11.64	7.74	34.05	Watered
Nov. 25	W. H. Kuska, Green Bay	Pittsfield Ch. & Btr. Co.	1.0237	2.5	8.99	6.49		

Milk—Not Standard—Continued

Date	Sold or Delivered by	Sold or Delivered to	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey	Remarks
1925								
Nov. 25	Joe Doering, Darlington	Colbeck Cheese Factory	1.0279	3.7	11.30	7.60	37.55	Watered
Nov. 25	Joe Doering, Darlington	Colbeck Cheese Factory	1.0276	3.3	10.73	7.43	36.95	Watered
Dec. 16	C. A. Kelly, Beaver	Beaver Cheese Factory	1.0315	3.2	11.62	8.42	40.80	
1926								
Jan. 7	A. Koehn, Juneau	Hyland Prairie Cheese Factory	1.0291	2.9	10.71	7.81	40.20	
Jan. 15	Ed. May, Random Lake	Random Lake Cheese Factory	1.0268	2.7	9.82	7.12	37.35	Watered
Jan. 15	H. T. Pannier, Random Lake	Random Lake Cheese Factory	1.0270	3.25	10.45	7.20	37.50	Watered
Jan. 15	F. Jung, Random Lake	Random Lake Cheese Factory	1.0284	4.1	12.16	8.06	38.20	
Jan. 15	Mrs. J. Miller, Random Lake	Random Lake Cheese Factory	1.0292	3.1	10.98	7.88	39.70	
Jan. 19	Paul Skogen, Sun Prairie	Deerfield Creamery Co.	1.0309	2.45	10.44	7.99	40.10	
Jan. 25	Kissling Bros., Monroe	Grinnell Cheese Factory	1.0265	3.3	10.55	7.25	37.10	Watered
Feb. 5	Jake Karl, Columbus	White Star Cheese Factory	1.0282	2.9	10.57	7.67	38.70	
Feb. 5	Abraham Bros., Royalton	Sugar Bush Cheese Factory	1.0265	2.3	9.19	6.89	36.35	Watered
Feb. 5	Abraham Bros., Royalton	Sugar Bush Cheese Factory	1.0282	2.7	10.22	7.52	37.50	Watered
Feb. 12	R. Wedephol, Sheboygan Falls	Mallmann Dairy	1.0315	3.1	11.19	8.09	40.55	
Feb. 12	F. Scheibl, Sheboygan Falls	Mallmann Dairy	1.0305	3.4	11.71	8.31		
Feb. 12	Pat Lamb, Sheboygan Falls	Mallmann Dairy	1.0297	3.2	11.19	7.99	40.45	
Feb. 12	Harder Bros., Sheboygan Falls	Mallmann Dairy	1.0296	3.1	10.97	7.87	40.10	
Feb. 12	J. F. Breher, Sheboygan Falls	Mallmann Dairy	1.0300	3.2	11.34	8.14		
Feb. 12	Louis Harder, Sheboygan Falls	Mallmann Dairy	1.0272	2.85	10.17	7.32	38.20	
Feb. 12	Paul Mohr, Sheboygan Falls	Mallmann Dairy	1.0314	3.1	11.57	8.47		
Feb. 12	A. Fenner, Sheboygan Falls	Mallmann Dairy	1.0310	3.25	11.65	8.40		
Feb. 24	A. Koehn, Juneau	Hyland Prairie Cheese Factory	1.0303	3.3	11.62	8.32	40.80	
Feb. 24	Coon Bros., Juneau	Hyland Prairie Cheese Factory		2.2	10.85	8.65	42.70	
Mar. 1	Chas. Starr	Van Camp Packing Co.		2.4				
Mar. 1	Adam Hinz	Van Camp Packing Co.		2.9				
Mar. 15	H. Ranlunlow, Manitowoc	Fillmon Dairy Corp.	1.0289	3.2	10.84	7.64	39.50	
Mar. 16	Fred Berger, Sawyer	Van Camp Packing Co.		2.4				
Mar. 17	Ray Gibbs, Stevens Point	Hodson Dairy Co.	1.0311	3.1	11.34	8.24	40.60	
Mar. 17	Ray Gibbs, Stevens Point	Hodson Dairy Co.	1.0309	3.5	11.76	8.26	40.90	
Mar. 18	John Saxer, Monroe	Gugel Cheese Factory	1.0321	2.5	10.34	7.84	40.50	
Mar. 22	Elmer Grolle, Manitowoc	Rockwood Cheese Factory	1.0268	3.5	10.71	7.21	37.20	
Mar. 23	Sheldon Lynn, Unity	Brighton Cheese Factory	1.0316	3.05	11.46	8.41	41.25	
Mar. 26	Adam Borowiez, Pulaski	Summit Ave., Cheese Factory	1.0254	2.4	9.04	6.64	35.75	Watered
Mar. 26	Joe Glowinski, Pulaski	Summit Ave., Cheese Factory	1.0271	3.3	10.70	7.40	37.95	Watered

Mar. 26	Frank Podolski, Pulaski	Summit Ave. Cheese Factory	1. 0291	3. 1	10. 88	7. 78	39. 30	Watered
Mar. 29	Peter Karcz, Brown	Summit Ave. Cheese Factory		2. 7				
April 3	Theo. Verhoven, Appleton	Garvey Cheese Factory	1. 0307	2. 8	10. 98	8. 18	40. 40	
April 26	Elmer Groelle, Two Rivers	Rockwood Cheese Factory	1. 0268	3. 6	11. 03	7. 43	37. 40	Watered
April 27	F. Hess, Madison	Capital Dairy Co.	1. 0304	3. 4	11. 84	8. 44	41. 20	
April 27	John Hetti, Ironwood, Mich.	Iron County Creamery Co.	1. 0327	2. 1	10. 73	8. 63	42. 00	
April 27	Joe Markowitz, Hurley	Iron County Creamery	1. 0268	2. 8	10. 19	7. 39	38. 35	Watered
May 3	Peter Kozik, Unity	S. Green Grove Ch. Factory	1. 0313	1. 7	9. 89	8. 1	39. 95	
May 3	Peter Kozik, Unity	S. Green Grove Ch. Factory	1. 0308	2. 3	10. 53	8. 23	39. 60	
May 5	A. Faber, Monroe	First Swiss Ch. Factory	1. 0305	3. 0	11. 23	8. 23	41. 60	
May 7	Wm. Conrad, Cascade	Hickory Grove Cheese Factory	1. 0311	2. 9	11. 12	8. 22	39. 55	
May 7	Hy. Kramer, Cascade	Hickory Grove Cheese Factory	1. 0302	2. 6	10. 46	7. 86	40. 20	
May 7	G. Weber, Cascade	Hickory Grove Cheese Factory	1. 0290	3. 0	10. 85	7. 85	39. 45	
May 7	Mrs. P. Seil, Cascade	Hickory Grove Cheese Factory	1. 0300	2. 8	10. 84	8. 04	39. 70	
May 7	Joe Seil, Cascade	Hickory Grove Cheese Factory	1. 0283	2. 85	10. 39	7. 54	38. 90	
May 7	Mrs. Ida Otto, Cascade	Hickory Grove Cheese Factory	1. 0284	2. 7	10. 24	7. 54	38. 45	Watered
May 7	Fred Luick, Cascade	Hickory Grove Cheese Factory	1. 0295	3. 1	10. 93	7. 83	40. 00	
May 7	A. Engelman, Cascade	Hickory Grove Cheese Factory	1. 0293	2. 8	10. 49	7. 69	39. 20	
May 7	W. Tracy, Cascade	Hickory Grove Cheese Factory	1. 0294	2. 9	10. 69	7. 79	40. 15	Watered
May 8	W. F. Kasten, Wausau	Levenhagen Dairy	1. 0300	3. 2	11. 28	8. 08	40. 10	
May 11	Peter Frie, Rice Lake	Clover Leaf Equity Ch. Factory		3. 25	10. 43	7. 18	37. 85	Watered
May 12	F. Hardwig, Monroe	Green Valley Cheese Factory	1. 0317	2. 3	10. 86	8. 56	40. 80	
May 15	Louise Elmer, Browntown	Davis Cheese Factory	1. 0281	3. 15	10. 75	7. 60	39. 35	Watered
May 19	J. Fromm, Plymouth	W. Plymouth Ch. Factory	1. 0303	2. 9	10. 91	8. 01	40. 65	
May 19	C. Saechtzmacker, Plymouth	W. Plymouth Cheese Factory	1. 0361	2. 9	11. 14	8. 24	41. 20	
May 24	John Schoern, Reeseville	Van Deldon Cheese Factory	1. 0304	3. 2	11. 65	8. 45	41. 00	
May 24	Chas. Riege, Reeseville	Van Deldon Cheese Factory	1. 0286	3. 35	11. 42	8. 07	40. 50	
May 24	Erwin Klecker, Reeseville	Van Deldon Cheese Factory	1. 0299	3. 0	11. 15	8. 15	40. 70	
May 28	Lewis Lippert, Manitowoc	Lib. Pleasant View Ch. Factory	1. 0298	2. 65	10. 59	7. 94	40. 20	
June 2	Al. Golz, Princeton	Princeton Cheese Factory	1. 0336	2. 15	10. 88	8. 73	41. 15	Skimmed
June 3	C. Grabarski, Grand Marsh	Easton Cheese Factory	1. 0371	1. 5	11. 12	9. 62	42. 95	Skimmed
June 3	C. Grabarski, Grand Marsh	Easton Cheese Factory	1. 0352	2. 0	11. 38	9. 38	42. 90	
June 3	C. Grabarski, Grand Marsh	Easton Cheese Factory	1. 0361	1. 55	11. 02	9. 47	43. 20	
June 4	E. Cleveland, Brodhead	Giese Cheese Factory	1. 0272	2. 45	9. 87	7. 42	37. 00	Watered
June 8	J. Altmann, Monroe	First Swiss Cheese Factory	1. 0287	2. 9	10. 81	7. 91	38. 80	
June 9	E. Blumer, Monroe	Ridge Cheese Factory	1. 0303	3. 4	11. 81	8. 41	41. 20	
June 12	T. Kundert, Belleville	Lyle Cheese Factory	1. 0300	3. 1	11. 47	8. 37	40. 65	
June 18	Aug. Wernkauf, Cambria	Salemville Cheese Factory	1. 0321	2. 9	11. 57	8. 67	42. 30	
June 18	Ed. Bender, Cambria	Salemville Cheese Factory	1. 0320	2. 4	10. 80	8. 40	40. 90	
June 18	Ed. Bender, Cambria	Salemville Cheese Factory	1. 0311	3. 0	11. 40	8. 40	41. 20	
June 18	John Postoma, Cambria	Salemville Cheese Factory	1. 0307	2. 9	11. 33	8. 43	40. 80	
June 18	R. Hauffmann, Monroe	Advance Cheese Factory	1. 0276	3. 25	10. 74	7. 49	38. 70	Watered
June 18	Mike Feldman, Plymouth	Strub Cheese Factory	1. 0266	2. 7	9. 90	7. 20	36. 85	Watered
June 18	Art. Feldman, Plymouth	Strub Cheese Factory	1. 0288	3. 2	11. 18	7. 98	39. 20	Watered
June 21	J. Altmann, Monroe	First Swiss Cheese Factory	1. 0305	2. 95	11. 01	8. 06	40. 00	
June 23	Ora Grover, La Valle	Summit Cheese Factory	1. 0310	3. 15	11. 79	8. 64	41. 15	
June 23	Ora Grover, La Valle	Summit Cheese Factory	1. 0310	3. 6	12. 39	8. 79	41. 50	
June 24	Robert Krebs, Browntown	Scott Cheese Factory	1. 0277	2. 9	10. 32	7. 42	38. 60	Watered
June 25	Otto Ebenreiter, Plymouth	Peters Cheese Factory	1. 0327	2. 2	10. 92	8. 72	41. 00	
June 25	L. Mahien, Plymouth	Peters Cheese Factory	1. 0326	2. 8	11. 51	8. 71	41. 80	

City Milk—Standard

Date	Delivered by or Purchased at
1924	
Aug. 11	R. E. Murphy, Mt. Horeb.
Oct. 23	H. E. Gust, Verona.
Nov. 22	Wm. Hoffman, Middleton.
Nov. 22	Jack Waller, Middleton.
Nov. 22	W. L. Pierstorff, Middleton.
Nov. 28	Chas. Sander, Cross Plains.
Dec. 8	Noel Kimmel, Richland Center*.
Dec. 17	Henry Johnson, Holmen.
Dec. 30	Jac. Hessler, Sun Prairie.
1925	
Jan. 9	Washington Restaurant, Watertown*.
Jan. 9	J. P. Ternis, Ridgeway.
Jan. 9	Grant Restaurant, Watertown*.
Jan. 16	John Bailey, Stoughton.
Jan. 16	Stoughton Pure Milk Co., Stoughton.
Jan. 23	Mrs. B. Velthe, Cambridge.
Jan. 23	Scott & Schueler, Cambridge.
Jan. 23	Mrs. Wm. Gollman, Cambridge.
Jan. 27	Ed. Hiley, Beaver Dam.
Jan. 27	Londens Dairy, Beaver Dam.
Jan. 27	City View Dairy, Beaver Dam.
Jan. 27	Beaver Dam Dairy Co., Beaver Dam.
Jan. 27	Maple Leaf Dairy, Beaver Dam.
Jan. 27	A. Bertel, South Side Dairy, Beaver Dam.
Jan. 27	J. Lepple Dairy, Beaver Dam.
Feb. 3	Midwest Creamery Co., Plymouth.
Feb. 25	Otto Aulk, Johnson Creek.
Feb. 26	Johnson's Goodie Shop, Stoughton*.
Mar. 25	Henschel Dairy, Kiel.
Aug. 5	E. J. Bryan, Washburn.
Nov. 9	Leonard Locke, Mt. Horeb.
Nov. 9	R. E. Murphy, Mt. Horeb.
Nov. 28	Harper Harrison, Spring Green.
1926	
Jan. 5	Alfred Pope, Merrill.
Jan. 5	Haeger Creamery Company, Merrill.
Jan. 5	Wm. H. Fisher, Merrill.
Jan. 5	Anton Zwick, Merrill.
Jan. 7	Eldon Gavin, Merrill.
Jan. 25	Jens & Christoph, Neenah.
Jan. 27	J. P. Ternis, Ridgeway.
Feb. 11	New City Dairy, Sheboygan.
Feb. 11	New City Dairy, Sheboygan.
Mar. 31	Harry H. Brown & Son, Altoona.
Mar. 31	Harry H. Brown & Son, Altoona.
April 22	Carl Keppel, La Crosse.

*Purchased at.

City Milk—Not Standard

Date	Sold by	City	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not fat	I. R. of Whey	Remarks
1924								
Aug. 12	Robert Hoeth	La Crosse	1.0305	2.8	10.98	8.18	39.20	Indicates watering
Aug. 12	Mrs. Louise Nicolai	La Crosse	1.0314	2.8	10.95	8.15	40.20	-----
Aug. 19	Home Restaurant	Manitowoc	1.0326	2.6	11.34	8.74	41.55	Skimmed
Aug. 19	Seitz Restaurant	Manitowoc	1.0332	2.0	10.66	8.66	40.75	Skimmed
Aug. 19	Eat Shop	Manitowoc	1.0330	1.4	10.04	8.64	40.85	Skimmed
Aug. 19	Flint's Restaurant	Manitowoc	1.0330	1.25	9.70	8.45	39.80	Skimmed
Aug. 19	Pratt's Restaurant	Manitowoc	1.0227	10.75	18.58	7.83	-----	Apparently a mixture of milk and cream
Aug. 19	Pratt's Restaurant	Manitowoc	1.0333	1.45	10.13	8.68	40.70	Skimmed
Aug. 19	American Restaurant	Manitowoc	1.0332	1.5	10.15	8.65	41.20	Skimmed
Aug. 19	Manitowoc Restaurant	Manitowoc	1.0274	6.95	15.02	8.07	41.10	Apparently a mixture of milk and cream.
Aug. 27	Witt Swart	Plymouth	1.0307	2.7	11.00	8.30	39.70	-----
Sept. 10	Bernard Lavalle	Chippewa Falls	1.0326	2.4	10.81	8.41	40.05	Skimmed
Nov. 5	C. Bortz	Stevens Point	1.0231	4.2	10.61	6.41	33.70	Watered
Nov. 5	A. Martin	Stevens Point	1.0341	3.0	12.09	9.09	40.55	Skimmed
Nov. 16	Charles Pattison	Edgerton	1.0280	2.9	10.20	7.30	37.55	Watered
Dec. 3	H. & H. Restaurant	Fond du Lac	1.0333	3.0	11.87	8.87	42.70	Indicates skimming
Dec. 8	Ami Ice Cream Parlor	Richland Center	1.0342	0.5	9.25	8.75	40.95	Skimmed
Dec. 29	Geo. S. Sloan	Wausau	1.0250	3.1	9.68	6.58	34.45	Watered
1925								
Jan. 6	J. W. Weyenberg	Appleton	1.0316	2.90	11.29	8.39	40.4	-----
Jan. 6	Henry Wahl	Mineral Point	1.0339	2.2	11.23	9.03	41.20	Skimmed
Jan. 8	J. P. Ternis	Ridgeway	1.0323	2.8	11.44	8.64	40.35	-----
Jan. 9	Otto Schott's Rest.	Watertown	1.0325	1.75	10.18	8.43	39.3	-----
Jan. 15	Aristotle Stakanis	Platteville	1.0343	1.4	10.20	8.80	41.15	Skimmed
Jan. 16	John Clen's Rest.	Platteville	1.0358	2.1	11.53	9.43	42.20	Skimmed
Jan. 20	Gurnsey Bakery	Boscobel	1.0340	0.8	9.52	8.72	40.55	Skimmed
Jan. 21	Salzgeber Bros.	Boscobel	1.0312	3.2	11.57	8.37	39.75	-----
Jan. 20	J. E. Dever	Sparta	1.0309	4.5	12.80	8.30	40.80	Does not indicate water
Jan. 27	W. Schockley	Darlington	1.0280	4.05	11.75	7.70	41.05	-----
Feb. 3	Ray Fischer	Plymouth	1.0220	0.9	7.47	6.57	32.05	-----
Feb. 3	Midwest Creamery Co.	Plymouth	1.0249	3.25	10.08	6.83	35.95	-----
Feb. 3	Midwest Creamery Co.	Plymouth	1.0256	3.28	10.14	6.86	36.00	-----

City Milk—Not Standard—Continued

Date	Sold by	City	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not fat	I. R. of Whey	Remarks
1925								
Feb. 5	Frank Heiderman	Medford	1.0321	2.8	11.50	8.70	41.90	
Feb. 5	Ray Fischer	Plymouth	1.0222	0.9	7.50	6.60	31.90	
Feb. 5	Ray Fischer	Plymouth	1.0302	4.6	12.97	8.37	40.15	Indicates addition of small amt of water
Feb. 5	Ray Fischer	Plymouth	1.0306	3.6	11.96	8.36	39.45	Watered
Feb. 20	Paul Anderson	New Richmond	1.0297	3.8	11.96	8.16	40.25	
Mar. 3	Bolier's Confectionery	Baldwin	1.0308	2.6	10.67	8.07	40.05	Skimmed
Mar. 12	C. W. Peterson	Frederic	1.0356	2.45	11.94	9.49	42.10	Skimmed
Mar. 20	Jac. Henschel	Kiel	1.0231	2.7	9.06	6.36	34.40	Watered
Mar. 25	New Holstein Creamery	New Holstein	1.0311	3.1	11.52	8.42	40.6	
Mar. 25	Cyrus Roelring	New Holstein	1.0314	3.05	11.50	8.45	40.9	
Mar. 26	C. F. Schukar	Wisconsin Rapids	1.0313	2.8	10.98	8.18	39.60	
Mar. 30	New Holstein Creamery	New Holstein	1.0310	3.3	11.60	8.30	40.3	
Mar. 30	New Holstein Creamery	New Holstein	1.0311	3.08	11.39	8.31	40.3	
May 28	Geo. Richter	La Crosse	1.0290	4.4	12.30	7.90	38.90	
June 8	Austin Dairy	Plymouth	1.0308	2.65	11.06	8.41	40.50	
June 8	Midwest Creamery Co.	Plymouth	1.0302	2.85	10.76	7.91	40.50	Indicates skimming
June 8	Midwest Creamery Co.	Plymouth	1.0305	2.85	10.99	8.14	40.95	
Aug. 29	G. Bartholomew	Lodi	1.0291	2.7	10.39	7.69	39.65	Not standard
Sept. 8	J. W. Arnold	Mason	1.0346	0.22	9.05	8.83	40.75	Skim milk
Sept. 22	G. B. Byce	Wautoma	1.0285	4.0	11.93	7.93	39.25	Not standard
Oct. 13	P. H. Kettlehon	Columbus	1.0339	3.15	12.51	9.36	43.95	
Oct. 15	Harper Harrison	Spring Green	1.0279	5.05	12.83	7.78	37.60	
Nov. 6	J. Bemesh	Sun Prairie	1.0249	2.9	9.85	6.95	35.50	Watered
Dec. 15	P. K. Peterson	Black River Falls	1.0277	3.2	10.55	7.35	37.25	Watered
Dec. 23	C. L. Ball	Monroe	1.0235	3.0	9.42	6.42	33.00	Watered
Dec. 24	C. L. Ball	Monroe	1.0225	3.0	9.31	6.31	32.55	Watered
Dec. 24	C. L. Ball	Monroe	1.0258	3.4	10.51	7.11	35.20	Watered
1926								
Jan. 18	Mike Haley	New Richmond	1.0300	2.3	10.18	7.88	40.40	
Jan. 18	Mike Haley	New Richmond	1.0303	2.8	10.89	8.09	41.15	
Jan. 19	Mike Haley	New Richmond	1.0293	2.95	10.77	7.82	40.15	
Jan. 21	Neenah Dairy	Neenah	1.0351	2.05	11.37	9.32	43.15	
Jan. 28	J. J. Hickey	Rhineland	1.0363	1.3	10.76	9.46	42.65	
Feb. 2	J. Merdink	Sheboygan	1.0309	2.8	11.02	8.22	39.75	
Feb. 2	North Side Dairy	Sheboygan	1.0296	3.1	10.92	7.82	39.55	

Feb. 2	Sheboygan Falls Cry. Co.	Sheboygan	1.0320	2.95	11.44	8.49	41.00	
Feb. 3	O. W. Huber	Menomonie	1.0323	2.85	11.33	8.48	41.75	
Feb. 12	Mallmann Dairy	Sheboygan Falls	1.0304	3.1	11.26	8.16	41.50	
Feb. 12	Mallmann Dairy	Sheboygan Falls	1.0306	3.15	11.23	8.18	41.00	
Feb. 16	F. Leske	La Crosse	1.0352	2.3	11.68	9.38	43.80	
Feb. 16	F. Leske	La Crosse	1.0273	3.65	11.14	7.49	37.80	
Feb. 17	Geo. Richter	La Crosse	1.0269	3.7	11.22	7.52	38.35	Watered
Feb. 17	Geo. Richter	La Crosse	1.0348	3.1	12.50	9.40	44.40	
Feb. 17	F. Leske	La Crosse	1.0279	3.0	10.58	7.58	39.45	
Feb. 24	E. W. Johnson	Antigo	1.0306	3.0	11.20	8.20	40.75	
Mar. 4	North End Store	Two Rivers	1.0311	2.6	10.87	8.27	40.70	
Mar. 4	North End Store	Two Rivers	1.0297	4.3	12.59	8.29	39.60	
Mar. 9	Herb. Taylor	Pepin	1.0293	4.3	12.48	8.18	39.40	
Mar. 9	Herb. Taylor	Pepin	1.0335	1.9	10.56	8.66	41.35	
Mar. 26	Rhinelanders Cafe	Rhinelanders	1.0326	2.95	11.66	8.71	41.85	
Mar. 29	Al. Walgenbach	Fond du Lac	1.0285	3.5	11.15	7.65	38.15	
April 20	Geo. Richter	La Crosse	1.0272	3.8	11.23	7.43	37.60	
April 20	Geo. Richter	La Crosse	1.0346	3.05	12.25	9.20	44.90	Skimmed
May 28	Bob Hegge	Cumberland	1.033	2.8	11.91	9.11	41.90	
June 21	Grant Bartholomew	Lodi	1.0340	3.3	12.48	9.18	42.70	Slightly skimmed
June 25	K. & G. Restaurant	Kilbourne						

Herd Samples Collected by Inspectors in Connection with Samples Taken at Cheese Factories, Creameries and City Milk Supplies. Sent to Laboratory for Analysis

Date	From Herd of	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey at 20° C.
1924						
July 7	Otto Popance, Brodhead	1.0305	3.2	11.46	8.26	40.25
July 8	John Sauter, Brodhead	1.0301	3.3	11.53	8.23	40.30
July 8	Edw. Tellock, Hortonville	1.0305	3.05	11.09	8.04	40.60
July 14	Simon Schmitt, Platteville	1.0328	3.4	12.25	8.85	40.85
July 15	Mike Weiser, Neosho	1.0318	3.4	11.88	8.48	41.10
July 15	Jed Ashley, Pardeeville	1.0307	3.7	11.91	8.21	40.60
July 16	H. S. Van Gordon, Alma Center	1.0302	4.3	12.46	8.16	40.25
July 17	H. S. Van Gordon, Alma Center	1.0300	5.1	13.49	8.39	41.20
July 17	Wm. Gomer, Alma Center	1.0327	4.8	13.81	9.01	42.40
July 17	Ivan Gower, Alma Center	1.0306	5.2	13.82	8.62	41.95
July 18	Wm. Gower, Alma Center	1.0322	5.1	14.32	9.22	42.40
July 18	Ivan Gower, Alma Center	1.0317	4.8	13.49	8.69	41.50
July 18	Frank Daniel, Blue River	1.0305	3.2	11.21	8.01	39.80
July 21	Ernest Luebke, Bear Creek	1.0317	3.7	12.02	8.32	40.85
July 21	Charles Trittitt, Bear Creek	1.0318	3.7	12.23	8.53	41.25
July 30	J. F. Wisherd, Ladysmith	1.0322	4.2	13.15	8.95	41.55
Aug. 11	J. W. Helmenstein, Blue Mounds	1.0317	3.3	11.66	8.36	40.95
Aug. 14	Gab. Kjoely, Blue Mounds	1.0309	3.75	12.36	8.61	40.45
Aug. 20	A. Huber, Monroe	1.0304	3.6	11.99	8.39	41.00
Aug. 21	Ed. Hasse, Monroe	1.0290	2.75	10.63	7.88	39.25
Aug. 28	Alex. Kitzman, Marion	1.0292	3.8	12.07	8.27	39.40
Sept. 8	Wm. Laugner, Sheboygan Falls	1.0308	3.2	11.47	8.27	40.10
Sept. 11	Bernard Lavallo, Chippewa Falls	1.0312	3.95	12.33	8.38	40.00
Sept. 11	Witt Swart, Plymouth	1.0322	2.9	11.68	8.78	41.00
Sept. 13	Geo. Sopher, Muscodia	1.0299	3.6	11.69	8.09	40.70
Sept. 15	Gustave Kerver, Cleveland	1.0302	3.9	12.52	8.62	40.60
Sept. 15	Alfred Lutz, Cleveland	1.0313	4.0	12.82	8.82	40.50
Sept. 16	Frank Schneider, Cleveland	1.0294	3.9	12.02	8.12	40.20
Sept. 16	Mrs. Anton Schneider, Cleveland	1.0309	4.4	13.32	8.92	41.85
Sept. 16	Geo. Reinermann, Cleveland	1.0312	3.7	12.15	8.45	40.55
Sept. 17	Fred Schneider, Cleveland	1.0292	3.7	11.74	8.04	39.45
Sept. 17	Hanson Bros., Hollandale	1.0312	3.8	12.08	8.28	39.95
Sept. 17	Walter Pagelow, Cleveland	1.0312	3.4	11.84	8.44	40.60
Sept. 18	Edw. Schuette, Cleveland	1.0316	4.4	13.21	8.81	41.55
Sept. 18	Albert Kono, Cleveland	1.0315	4.2	13.01	8.81	41.80
Sept. 18	John Lanper, Hollandale	1.0309	3.4	11.78	8.38	40.70

Sept. 19	Christ Grupe, Cleveland.....	1. 0298	3. 75	11. 95	8. 20	39. 65
Sept. 20	P. Vunje, Brodhead.....	1. 0319	3. 2	11. 93	8. 73	40. 75
Sept. 21	Willfred Botten, Brodhead.....	1. 0310	3. 3	11. 68	8. 38	40. 35
Sept. 22	Will Bussey, Brodhead.....	1. 0309	3. 4	11. 86	8. 46	41. 15
Sept. 25	Raymond Burbach, Platteville.....	1. 0311	4. 0	12. 70	8. 70	41. 10
Sept. 25	Wm. Picke, Platteville.....	1. 0321	4. 1	13. 02	8. 92	40. 85
Sept. 26	Dent Bros., Cuba City.....	1. 0324	3. 6	12. 59	8. 99	41. 65
Oct. 6	A. Huber, Monroe.....	1. 0321	3. 2	11. 86	8. 66	40. 00
Oct. 6	Adolph Steinbach, Mayville.....	1. 0301	3. 5	11. 82	8. 32	38. 55
Oct. 8	F. Loritz, Manitowoc.....	1. 0331	4. 1	13. 25	9. 15	41. 90
Oct. 11	Ed. Hasse, Monroe.....	1. 0315	3. 4	11. 75	8. 35	40. 20
Oct. 11	Ulysses Swan, Cascade.....	1. 0317	3. 9	12. 55	8. 65	40. 45
Oct. 13	C. Mahley, Monroe.....	1. 0320	3. 5	12. 12	8. 62	40. 80
Oct. 20	Emil Breitzke, Chilli.....	1. 0321	4. 5	13. 44	8. 94	41. 85
Oct. 21	B. Schmitt, Darlington.....	1. 0326	3. 3	12. 02	8. 72	40. 40
Oct. 25	B. Sopher, Muscoda.....	1. 0312	3. 9	12. 45	8. 55	40. 90
Oct. 25	O. Hubanks, Muscoda.....	1. 0310	3. 6	12. 09	8. 49	40. 85
Oct. 27	Joe Shoehart, Shullsburg.....	1. 0344	3. 8	13. 10	9. 30	41. 10
Oct. 28	Charley O'Neill, Shullsburg.....	1. 0318	4. 3	13. 24	8. 94	40. 15
Oct. 29	J. J. Gallagher, Shullsburg.....	1. 0308	3. 7	12. 14	8. 44	40. 65
Oct. 29	W. Mottley, Mineral Point.....	1. 0337	4. 2	13. 58	9. 38	41. 80
Oct. 30	Edwin Diederick, Manitowoc.....	1. 0306	3. 95	12. 44	8. 49	40. 00
Oct. 31	Edwin Diederick, Manitowoc.....	1. 0305	3. 7	12. 03	8. 33	40. 10
Oct. 31	Edwin Diederick, Manitowoc.....	1. 0325	3. 5	12. 26	8. 76	40. 55
Oct. 31	Edwin Diederick, Manitowoc.....	1. 0312	4. 0	12. 70	8. 70	41. 00
Oct. 31	Edwin Diederick, Manitowoc.....	1. 0308	4. 1	12. 55	8. 45	40. 00
Oct. 31	Edwin Diederick, Manitowoc.....	1. 0270	5. 3	13. 02	7. 72	38. 45
Oct. 31	Edwin Diederick, Manitowoc.....	1. 0292	5. 9	14. 44	8. 54	41. 25
Nov. 5	C. Bartz, Stevens Point.....	1. 0324	4. 3	13. 38	9. 08	41. 30
Nov. 5	A. Martin, Stevens Point.....	1. 0312	3. 7	11. 99	8. 29	39. 85
Nov. 11	Charley Pattison, Edgerton.....	1. 0322	3. 5	12. 13	8. 63	40. 45
Nov. 14	Ernest Gutzman, Cambria.....	1. 0321	3. 55	11. 98	8. 43	40. 00
Nov. 15	Roy Diner, Cambria.....					
1925						
Jan. 2	Leo Massmann, Monroe.....	1. 0322	4. 4	13. 31	8. 91	42. 00
Jan. 8	J. J. Hickey, Rhinelander.....	1. 0355	4. 65	13. 68	9. 03	41. 50
Jan. 9	J. P. Ternis, Ridgeway.....	1. 0324	3. 4	12. 26	8. 86	40. 85
Jan. 15	Geo. S. Sloan, Wausau.....	1. 0317	4. 1	12. 63	8. 53	41. 50
Jan. 21	Salzgeber Bros., Boscobel.....	1. 0312	3. 4	11. 94	8. 54	39. 70
Feb. 5	Frank Heiderman, Medford.....	1. 0325	3. 0	11. 67	8. 67	42. 40
Feb. 5	Ray Fischer, Plymouth.....	1. 0321	4. 3	13. 24	8. 94	40. 95
Feb. 5	Oliver Wittkopp, Plymouth.....	1. 0311	2. 9	11. 16	8. 26	39. 90
Feb. 11	Mike Stoor, Two Rivers.....	1. 0232	3. 7	9. 95	6. 35	33. 85
Feb. 12	Mike Stoor, Two Rivers.....	1. 0275	4. 9	12. 74	7. 84	39. 15
Feb. 12	Mike Stoor, Two Rivers.....	1. 0234	3. 3	9. 92	6. 62	34. 00
Feb. 14	H. Schrader, Brodhead.....	1. 0308	3. 5	12. 09	8. 59	40. 70
Feb. 15	G. Brandenburg, Brodhead.....	1. 0322	2. 8	11. 17	8. 37	40. 20

Herd Samples—Continued

Date	From Herd of	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey at 20° C.
1925						
Feb. 17	John Oswald, Kellnersville.....	1.0301	3.1	11.09	7.99	39.85
Feb. 17	Jas. Muench, Kellnersville.....	1.0297	3.3	11.15	7.85	39.55
Feb. 24	John L. Kane, Denmark.....	1.0322	3.75	12.52	8.77	42.33
Feb. 24	James Kane, Denmark.....	1.0326	3.7	12.47	8.77	41.00
Feb. 25	Wm. Kane, Wayside.....	1.0318	3.6	12.05	8.45	40.95
Feb. 27	John Rodemer, Wausau.....	1.0308	3.6	11.92	8.32	41.70
Mar. 3	C. B. Finvold, Baldwin.....	1.0301	4.6	12.83	8.23	41.50
Mar. 3	C. B. Finvold, Baldwin.....	1.0290	4.0	11.86	7.86	40.20
Mar. 3	C. B. Finvold, Baldwin.....	1.0292	4.3	12.14	7.84	40.50
Mar. 4	Leo Neinhaus, Denmark.....	1.0306	3.3	11.55	8.25	40.35
Mar. 6	Martin Metz, Maribel.....	1.0312	3.6	12.12	8.52	41.90
Mar. 7	Arthur Kind, Francis Creek.....	1.0295	3.8	11.72	7.92	40.00
Mar. 9	Peter J. Reedy, Maribel.....	1.0289	3.4	11.90	7.90	39.95
Mar. 9	Wenzel Krycarek, Maribel.....	1.0296	3.6	11.81	8.21	40.15
Mar. 9	Pat Reedy, Maribel.....	1.0307	3.65	12.14	8.49	40.55
Mar. 13	C. W. Peterson, Frederic.....	1.0342	4.2	13.48	9.28	41.85
Mar. 16	John Gezella, Denmark.....	1.0306	3.1	11.37	8.27	40.50
Mar. 17	Pete Jurczykowski, New Franken.....	1.0318	3.8	12.59	8.79	41.35
Mar. 17	Martin Wertel, Green Bay.....	1.0307	3.5	11.88	8.38	40.25
Mar. 18	Joe Hajek, Rice Lake.....	1.0300	3.55	11.87	8.32	41.10
Mar. 18	Victor Sokup, Rice Lake.....	1.0305	5.1	13.76	8.66	41.20
Mar. 18	Pete Glinski, New Franken.....	1.0301	4.15	12.35	8.20	41.45
Mar. 18	Leo Kierowieg, Green Bay.....	1.0292	2.6	10.39	7.79	39.60
Mar. 19	John Swiotek, Green Bay.....	1.0326	3.0	11.76	8.76	40.70
Mar. 19	Vincent Vojta, Rice Lake.....	1.0296	3.3	11.38	8.08	39.65
Mar. 19	Joe Snobl, Rice Lake.....	1.0302	3.0	11.16	8.16	40.35
Mar. 24	Frank Snobl, Rice Lake.....	1.0325	3.3	12.02	8.72	42.85
Mar. 25	John Lexa, Rice Lake.....	1.0329	2.9	11.66	8.76	42.25
Mar. 25	Jim Fencl, Rice Lake.....	1.0305	3.9	12.25	8.35	41.80
Mar. 25	Joe F. Snobl, Rice Lake.....	1.0319	3.4	12.00	8.60	42.35
Mar. 26	Jim Hamack, Rice Lake.....	1.0315	3.7	12.28	8.59	40.95
Mar. 26	Joe Rumel, Rice Lake.....	1.0314	4.1	12.71	8.61	41.00
Mar. 26	C. F. Schukar, Wisconsin Rapids.....	1.0308	3.3	11.45	8.15	40.00
April 1	Wm. Bahr, Avoca.....	1.0310	3.35	11.81	8.46	40.35
April 1	Fred Anderson, Antigo.....	1.0327	4.3	13.38	9.08	43.40
April 2	John Dubisar, Haugen.....	1.0305	2.85	10.87	8.02	40.45
April 2	John Kolar, Haugen.....	1.0278	2.8	10.22	7.42	38.55
April 2	Joe V. Kratochvil, Haugen.....	1.0319	3.1	11.69	8.59	41.65

April 3	Schweiger Bros., Haugen	1.0317	3.85	12.55	8.70	42.10
April 3	Logan Hart, Haugen	1.0316	3.45	12.12	8.67	41.50
April 6	John G. Kolar, Haugen	1.0300	3.1	11.14	8.04	40.05
April 6	Tom Kralovec, Haugen	1.0295	2.7	10.43	7.73	39.75
April 6	L. Kopecky, Haugen	1.0296	3.1	11.15	8.05	40.30
April 7	Paul Stein, Wausau	1.0309	3.1	11.52	8.42	41.00
April 7	Martin Jaecks, Wausau	1.0303	3.7	12.10	8.40	41.00
April 7	Frank Kodesh, Haugen	1.0314	3.75	12.32	8.55	41.85
April 7	Joe Reinar, Haugen	1.0287	3.3	11.08	7.78	39.60
April 7	Dan Uggom, Haugen	1.0300	3.4	11.71	8.31	40.10
April 8	John Dubisar, Haugen	1.0303	2.9	11.16	8.26	41.00
April 8	Orla Johnson, Mineral Point	1.0308	2.85	11.08	8.23	40.60
April 8	John Koppel, Sawyer	1.0312	2.4	10.85	8.45	40.85
April 8	Wolfgang Stauber, Sawyer	1.0306	2.85	11.10	8.25	40.60
April 9	Joe Schmitt, Sheboygan Falls	1.0300	2.7	10.63	7.93	40.15
April 9	Fred Bagemehl, Sheboygan Falls	1.0288	2.8	10.40	7.60	39.50
April 13	Erick Miller, Ephraim	1.0312	4.1	12.77	8.67	42.45
April 13	Richard Kalms, Ephraim	1.0313	3.55	11.93	8.38	41.00
April 15	Hugh Flanery, Avoca	1.0292	2.6	10.33	7.73	39.90
April 15	Gus Schlei, Oconomowoc	1.0299	3.05	11.07	8.02	40.40
April 16	Albert Beversdorf, Shawano	1.0308	3.2	11.35	8.15	41.05
April 16	David Beversdorf, Shawano	1.0302	2.6	10.87	8.27	40.10
April 20	Chas. Goepfert, Monroe	1.0308	3.3	11.63	8.33	41.30
April 21	John Saxer, Monroe	1.0279	2.85	10.47	7.62	39.30
April 21	Herman Hohn, Wausau	1.0301	2.9	11.01	8.11	40.40
April 21	John Bochek, Sturgeon Bay	1.0313	3.13	11.82	8.69	41.55
April 22	John Richman, Sturgeon Bay	1.0328	2.85	11.73	8.78	41.90
April 22	Albert Carmody, Egg Harbor	1.0303	3.15	11.41	8.26	40.10
April 23	Albert Vaclavik, Antigo	1.0299	3.05	11.28	8.23	40.20
April 24	Augustave, Corbesier, Brussels	1.0305	3.0	11.24	8.24	40.60
April 25	J. Burgi-Hardvorik, Monticello	1.0302	3.15	11.28	8.13	40.40
April 27	Wm. Sperber, Sturgeon Bay	1.0315	2.9	11.39	8.49	41.70
April 30	Emil Alberts, Brussels	1.0298	3.65	11.89	8.24	41.30
May 6	Geo. Thomas, Avoca	1.0314	3.25	11.88	8.63	40.85
May 6	Anton Stitlyes, West De Pere	1.0312	2.75	11.21	8.46	40.60
May 11	Stabler & Zwicky, Brodhead	1.0299	2.9	11.16	8.26	40.00
May 13	John Sargent, Jacksonport	1.0311	2.55	10.76	8.21	40.45
May 13	Fred Zathin, Jacksonport	1.0322	3.45	12.20	8.75	41.55
May 14	Ohun Bros., Sturgeon Bay	1.0324	3.2	11.92	8.72	41.10
May 18	E. Severs, Doylestown	1.0307	3.45	11.99	8.54	40.50
May 19	L. Beatty, Fall River	1.0324	3.35	12.24	8.89	40.90
May 19	Adolph Stefel, Leopolis	1.0322	2.8	11.31	8.51	41.65
May 21	Henry Germain, New Richmond	1.0336	2.9	11.84	8.94	41.30
May 21	Henry Germain, New Richmond	1.0321	2.95	11.55	8.60	40.65
May 21	Ignatius Roethle, New Richmond	1.0299	3.0	11.06	8.06	40.60
May 22	Lemon Hatch, Boardman	1.0301	3.35	11.65	8.30	41.15
May 27	Emil Barth, Monroe	1.0310	3.15	11.66	8.51	41.10
June 2	Otto Santaia, Withee	1.0330	3.3	12.39	9.09	42.15

Herd Samples—Continued

Date	From Herd of	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey at 20° C.
1925						
June 8	Mr. Sweetwood, Clarno	1.0304	3.0	11.40	8.40	41.00
June 8	Edgar Schroeder, Plymouth	1.0309	3.2	11.69	8.49	40.80
June 25	Ed. Johnson, Waupun	1.0320	3.3	12.25	8.95	41.45
July 13	L. Jackman, Black Creek	1.0298	3.7	12.05	8.35	40.40
July 13	Mrs. H. Thornton, Black Creek	1.0321	3.35	12.14	8.79	41.50
July 14	Rufe Bros., Monroe	1.0302	3.3	11.55	8.25	40.45
July 15	Joe Signer, Monroe	1.0299	2.75	10.87	8.12	39.90
July 21	Henry Kindschy, Alma	1.0320	3.05	11.75	8.70	40.30
July 21	Henry Lehman, Alma	1.0303	2.65	10.82	8.17	39.40
July 21	Henry Lehman, Alma	1.0294	2.55	10.46	7.91	38.60
July 21	Henry Lehman, Alma	1.0320	3.7	12.48	8.78	41.30
July 22	Henry Kindschy, Alma	1.0340	3.5	12.72	9.22	42.45
July 22	Henry Kindschy, Alma	1.0314	3.05	11.53	8.48	40.05
July 22	Lu Mulheand, Muscoda	1.0306	3.6	12.06	8.46	40.65
July 23	Reinhard Klember, Hartford	1.0332	3.5	12.57	9.07	42.65
July 23	Homer Dalton, Boscobel	1.0330	3.05	11.26	8.21	40.15
July 27	John Casper, Valders	1.0292	3.4	11.62	8.22	40.35
July 28	Anton Eberle, Valders	1.0309	3.9	12.36	8.46	40.50
July 28	H. G. Edwards, Alma Center	1.0325	4.05	13.11	9.06	41.70
July 28	Frank Kiel, Martintown	1.0336	3.75	13.10	9.35	43.15
July 28	Mahlon Nordahl, Alma Center	1.0334	3.7	12.98	9.28	41.20
July 28	Mahlon Nordahl, Alma Center	1.0340	3.40	12.60	9.20	42.20
July 28	Geo. Galster, Alma Center	1.0332	3.80	12.67	8.87	40.90
July 29	Mahlon Nordahl, Alma Center	1.0335	3.50	12.48	8.98	41.50
July 29	H. G. Edwards, Alma Center	1.0320	3.95	12.81	8.86	41.10
July 29	Geo. Galster, Alma Center	1.0321	3.65	12.37	8.72	40.50
July 31	F. Bushnell-Stabler, Brodhead	1.0308	2.0	11.42	8.42	39.70
Aug. 11	Joe Dochnahl, Dodgeville	1.0317	3.9	12.77	8.87	41.20
Aug. 11	Aug. Tesmer, Curtiss	1.0319	3.9	12.67	8.77	40.60
Aug. 11	Ed. Gagahan, Waldo	1.0321	3.80	12.71	8.91	41.10
Aug. 12	Ira King, Dodgeville	1.0316	3.6	12.36	8.76	40.30
Aug. 12	Paul Degnitz, Plymouth	1.0301	4.05	12.30	8.25	40.1
Aug. 12	Ben Wittkopp, Plymouth	1.0303	3.20	11.33	8.13	39.6
Aug. 12	Wm. Steinke, Curtiss	1.0315	3.8	12.54	8.74	40.4
Aug. 12	Alfred Edwards, Curtiss	1.0319	3.8	12.71	8.91	41.0
Aug. 13	Jacob Spalinger, Plymouth	1.0301	3.95	12.44	8.49	41.20
Aug. 13	H. Brantgam, Plymouth	1.0307	3.1	11.31	8.21	41.30
Aug. 18	H. C. Bushnell, Owen	1.0306	3.6	12.00	8.40	40.30

Aug. 19	H. C. Bushnell, Owen	1. 0309	3 6	12 17	8 57	40 60
Aug. 20	A. T. Wood, Plymouth	1. 0308	2 75	10 76	8 01	39 80
Aug. 20	A. T. Wood, Plymouth	1. 0308	2 45	10 53	8 08	40 05
Aug. 20	Frank Kitson, Plymouth	1. 0295	3 2	11 05	7 85	39 00
Aug. 20	Isaac Verduin, Plymouth	1. 0296	3 5	11 35	7 85	39 20
Aug. 24	Henry Bucholtz, Plymouth	1. 0291	3 2	11 37	8 17	39 90
Aug. 24	August Miller, Plymouth	1. 0302	3 2	11 42	8 22	40 45
Aug. 25	A. T. Wood, Plymouth	1. 0304	2 6	10 72	8 12	40 00
Aug. 25	Aug. Blanke, Plymouth	1. 0295	3 0	10 97	7 97	39 85
Aug. 25	R. B. Moldrem, Ferryville	1. 0316	3 3	11 72	8 42	40 65
Aug. 25	Rob. Anderson, Ferryville	1. 0331	3 45	12 37	8 92	41 60
Aug. 25	Joe Moldrem, Ferryville	1. 0331	3 05	11 78	8 73	40 90
Aug. 26	Jacob Osterheus, Plymouth	1. 0300	2 95	10 98	8 03	39 50
Aug. 29	G. Bartholomew, Lodi	1. 0294	2 95	10 73	7 78	39 75
Sept. 5	John F. Hinz, Black Creek	1. 0311	3 5	12 13	8 63	40 80
Sept. 8	M. C. Conners, De Pere	1. 0299	3 55	12 06	8 51	41 45
Sept. 9	John Huson, Sheboygan Falls	1. 0295	3 1	10 85	7 75	39 10
Sept. 9	M. C. Conners, De Pere	1. 0308	3 15	11 68	8 53	41 30
Sept. 11	Grant Bartholomew, Lodi	1. 0300	3 05	11 14	8 09	40 05
Sept. 11	Grant Bartholomew, Lodi	1. 0300	3 1	11 14	8 04	40 10
Sept. 14	Wm. Manthey, Cambria	1. 0302	3 65	11 72	8 07	39 50
Sept. 16	Ray Dulme, Sheboygan Falls	1. 0307	3 5	11 65	8 15	40 75
Sept. 16	John Lievense, Sheboygan Falls	1. 0321	3 15	11 77	8 62	40 30
Sept. 16	John Kruzenga, Sheboygan Falls	1. 0291	2 7	10 44	7 74	39 50
Sept. 24	Otto Jaggi, Monroe	1. 0311	3 3	11 82	8 52	40 25
Sept. 28	A. Hangan, Beloit	1. 0295	3 35	11 47	8 12	40 20
Sept. 28	Olf. Olson, Beloit	1. 0292	2 24	10 26	8 02	38 55
Sept. 28	Carl Clair, Beloit	1. 0312	3 7	12 16	8 46	39 95
Oct. 6	G. B. Byce, Wautoma	1. 0300	3 3	11 38	8 08	39 70
Oct. 6	G. B. Byce, Wautoma	1. 0310	3 1	11 29	8 19	40 50
Oct. 19	A. Duehateau, Green Bay	1. 0312	3 8	12 18	8 38	41 15
Oct. 20	Olf. Olson, Beloit	1. 0321	3 9	12 86	8 96	41 95
Oct. 21	Olf. Olson, Beloit	1. 0310	3 8	12 26	8 46	40 50
Oct. 23	P. H. Kettlehon, Columbus	1. 0335	3 55	12 46	8 91	41 60
Oct. 31	Elmer Carr, Highland	1. 0266	3 15	10 32	7 17	36 60
Nov. 4	Milton Marty, Arena	1. 0316	3 8	12 56	8 76	41 00
Nov. 5	Jim Rock, Plymouth	1. 0319	3 4	12 07	8 67	41 05
Nov. 8	Valentine Schmidt, Jackson	1. 0319	3 4	12 04	8 64	41 20
Nov. 12	Norman Adekirk, Plymouth	1. 0312	3 4	11 90	8 50	41 30
Nov. 14	R. Stauffer, Monticello	1. 0294	3 05	10 83	7 78	39 40
Nov. 23	Fred Kowalsky, Pound	1. 0310	4 5	13 24	8 74	40 50
Nov. 23	Ed. Stauk, Pound	1. 0298	6 0	14 87	8 87	39 85
Nov. 23	Wm. Keshmeberg, Coleman	1. 0323	4 5	13 45	8 95	42 30
Nov. 25	W. H. Kuska, Green Bay	1. 0314	4 1	12 77	8 67	40 90
Nov. 27	Joe Doering, Darlington	1. 0306	4 0	12 60	8 60	40 25
Dec. 16	P. K. Peterson, Black River Falls	1. 0315	3 8	12 45	8 65	41 75
Dec. 16	P. K. Peterson, Black River Falls	1. 0312	5 4	14 20	8 80	42 1
Dec. 16	P. K. Peterson, Black River Falls	1. 0288	3 7	11 57	7 87	39 90

Herd Samples—Continued

Date	From Herd of	Sp. G. 15.5°	Percent Milk Fat	Percent Total Solids	Percent Solids Not Fat	I. R. of Whey at 20° C.
1925						
Dec. 16	P. K. Peterson, Black River Falls	1.0327	5.2	14.34	9.14	43.45
Dec. 16	C. A. Kelly, Beaver	1.0330	3.65	12.53	8.88	42.10
Dec. 26	W. Prieve, Monroe	1.0327	4.7	13.85	9.15	41.60
1926						
Jan. 7	Anton Zwick, Merrill	1.0312	4.2	12.68	8.48	41.20
Jan. 7	Ben Pope, Merrill	1.0320	3.9	12.59	8.69	41.75
Jan. 7	Wm. Schoeffel		3.5	11.20	7.70	37.90
Jan. 19	Paul Skogen, Sun Prairie	1.0300	3.0	10.97	7.97	40.00
Jan. 19	Mike Haley, New Richmond	1.0295	3.05	10.92	7.87	40.05
Jan. 19	Ed. May, Random Lake	1.0313	3.45	11.72	8.27	41.45
Jan. 19	Mrs. James Miller, Random Lake	1.0309	3.4	11.52	8.12	41.05
Jan. 19	H. F. Pannier, Random Lake	1.0300	3.6	11.65	8.06	40.30
Jan. 20	Fred Jung, Random Lake	1.0286	4.2	12.27	8.07	37.60
Jan. 20	Mike Haley, New Richmond	1.0309	2.4	10.50	8.10	40.30
Jan. 26	Kissling Bros., Monroe	1.0307	3.8	12.06	8.26	40.20
Feb. 5	Abraham Bros., Royalton	1.0313	3.7	12.15	8.45	41.65
Feb. 15	Jake Karl, Columbus	1.0303	3.4	11.68	8.28	39.70
Feb. 15	John Merdink, Sheboygan	1.0330	3.55	12.44	8.89	42.00
Feb. 17	Louis Harder, Sheboygan Falls	1.0298	2.8	10.67	7.87	39.65
Feb. 24	Coon Bros., Juneau	1.0296	3.0	11.05	8.05	40.75
Feb. 24	Albert Koehn, Juneau	1.0310	3.6	12.17	8.57	40.80
Mar. 3	C. B. Finvold, Baldwin	1.0290	4.0	11.78	7.78	39.85
Mar. 9	Al. Waigenbach, Fond du Lac	1.0322	3.45	12.12	8.67	41.95
Mar. 26	Adam Borowicz, Pulaski	1.0295	3.2	11.05	7.85	40.25
Mar. 29	Joe Glowinski, Pulaski	1.0323	3.9	12.69	8.79	42.40
Mar. 29	Frank Podolski, Pulaski	1.0319	3.55	12.04	8.49	41.45
April 3	Theo. Verhoven, Appleton	1.0312	3.1	11.49	8.39	40.65
April 20	John Saxer, Monroe	1.0291	2.45	9.95	7.50	39.40
April 21	Geo. Richter, La Crosse	1.0273	4.5	12.23	7.73	39.15
April 21	Geo. Richter, La Crosse	1.0316	3.5	11.95	8.45	41.60
April 21	Geo. Richter, La Crosse	1.0313	4.5	13.22	8.72	42.45
April 22	Geo. Richter, La Crosse	1.0310	3.8	12.20	8.40	41.90
April 27	Joe Markowitz, Hurley	1.0307	4.4	12.97	8.57	41.70
April 27	Elmer Groelle, Two Rivers	1.0301	3.2	11.29	8.09	40.15
May 6	John Kundert, Monroe	1.0298	3.0	11.06	8.06	39.65
May 10	Joseph Seil, Adell	1.0291	3.3	11.48	8.18	39.90
May 10	Fred Luick, Adell					

May 10	Wm. Conrad, Adell.....	1 0300	2.9	10.90	8.00	39.60
May 10	Gust Weber, Adell.....	1 0296	2.9	10.92	8.02	39.20
May 11	Joe Jelek, Rice Lake.....	1 0298	3.7	11.85	8.15	40.00
May 11	W. F. Kasten, Wausau.....	1 0295	3.25	11.30	8.05	40.80
May 11	Henry Kramer, Cascade.....	1 0299	2.6	10.34	7.74	39.35
May 11	Arthur Engelman, Cascade.....	1 0296	3.1	10.89	7.79	39.10
May 13	F. Hardwig, Monroe.....	1 0312	2.7	11.25	8.55	40.70
May 13	Mrs. Ida Otto, Cascade.....	1 0307	3.3	11.55	8.25	41.20
May 13	Walter Tracy, Cascade.....	1 0314	3.4	11.67	8.27	42.00
May 13	Mrs. Margaret Seil, Adell.....	1 0310	3.1	11.51	8.41	40.90
May 19	Louise Elmer, Browntown.....	1 0315	3.35	11.90	8.55	42.20
May 28	Bob Hegge, Cumberland.....	1 0326	4.1	13.21	9.11	44.20
June 2	Albert Goltz, Princeton.....	1 0317	3.6	12.25	8.65	40.65
June 3	C. Grabarski, Grand Marsh.....	1 0338	3.7	13.07	9.37	42.30
June 3	Wm. Will, Reeseville.....	1 0318	3.3	12.03	8.73	41.10
June 4	E. Coeland, Brodhead.....	1 0318	2.9	11.45	8.55	40.50
June 4	Wm. Will, Reeseville.....	1 0318	3.4	12.20	8.80	41.15
June 7	Julius Fromm, Plymouth.....	1 0313	3.0	11.69	8.69	41.30
June 18	Edw. Bender, Cambria.....	1 0310	3.4	11.62	8.22	40.60
June 18	Ralph Hauffmann, Monroe.....	1 0305	3.2	11.39	8.19	40.10
June 21	Mike Feldmann, Plymouth.....	1 0317	3.9	12.55	8.65	42.30
June 22	Joe Altmann, Monroe.....	1 0302	3.2	11.14	7.94	40.60
June 23	Carl Schachnieder, Plymouth.....	1 0317	3.05	11.50	8.45	41.00
June 24	Arthur Feldmann, Plymouth.....	1 0332	3.2	12.04	8.84	42.35
June 25	Robert Krebs, Browntown.....	1 0302	3.5	11.79	8.29	40.90
June 28	W. C. Reichoff, Grand Marsh.....	1 0337	3.25	11.93	8.68	42.80
June 30	W. Bahr, Avoca.....		3.6			

Milk—Submitted Samples

Date	Submitted by	Percent Milk Fat	Remarks
1924			
July 17	Frank Shumate, La Farge	3.5	Standard
July 17	Frank Shumate, La Farge	3.3	Standard
July 17	Frank Shumate, La Farge	3.3	Standard
July 17	Frank Shumate, La Farge	3.4	Standard
July 17	Frank Shumate, La Farge	3.45	Standard
July 17	Frank Shumate, La Farge	3.5	Standard
July 17	Frank Shumate, La Farge	4.0	Standard
July 17	Frank Shumate, La Farge	2.9	Not standard
July 17	Frank Shumate, La Farge	3.4	Standard
July 17	Frank Shumate, La Farge	3.1	Standard
July 17	Frank Shumate, La Farge	3.3	Standard
July 17	Frank Shumate, La Farge	3.4	Standard
July 17	Frank Shumate, La Farge	3.7	Standard
July 17	Frank Shumate, La Farge	3.4	Standard
July 17	Frank Shumate, La Farge	3.3	Standard
July 17	Frank Shumate, La Farge	2.4	Not standard
July 17	Frank Shumate, La Farge	3.0	Standard
July 17	Wm. Sell, Mosinee	3.4	Standard
July 23	General Laboratories, Madison	3.2	Standard
July 29	H. O. Karstaedt, Timothy	3.7	Standard
July 31	Badger Cheese Co., Verona	3.4	Standard
July 31	Badger Cheese Co., Verona	3.5	Standard
July 31	Badger Cheese Co., Verona	3.35	Standard
July 31	Badger Cheese Co., Verona	3.6	Standard
July 31	Badger Cheese Co., Verona	3.6	Standard
July 31	Badger Cheese Co., Verona	3.45	Standard
July 31	Badger Cheese Co., Verona	3.3	Standard
July 31	Badger Cheese Co., Verona	3.5	Standard
Aug. 1	Gottlieb Werren, Blue Mounds	3.3	Standard in fat
Aug. 1	Gottlieb Werren, Blue Mounds	3.0	Standard in fat
Aug. 4	Carl Frehner, Brooklyn	3.6	Standard
Aug. 4	Carl Frehner, Brooklyn	3.7	Standard
Aug. 4	Carl Frehner, Brooklyn	3.25	Standard
Aug. 4	Carl Frehner, Brooklyn	3.3	Standard
Aug. 4	Carl Frehner, Brooklyn	3.3	Standard
Aug. 4	Carl Frehner, Brooklyn	3.0	Standard
Aug. 20	Joe Rockees, Vesper	3.5	Standard
Sept. 2	Gust Thurow, Hustisford	3.0	Standard
Sept. 12	Louis Koessel, Sister Bay	3.3	Standard
Oct. 6	H. R. Nielsen, Waterloo	3.0	Standard
Oct. 6	Aug. H. Raether, Watertown	2.7	Not standard
Oct. 11	Aug. H. Raether, Watertown	2.7	Not standard
Oct. 22	Walter J. Kramer, Madison	4.3	Standard
Oct. 22	Walter J. Kramer, Madison	3.8	Standard
Oct. 22	Walter J. Kramer, Madison	3.9	Standard
Oct. 22	Walter J. Kramer, Madison	3.8	Standard
Oct. 22	Walter J. Kramer, Madison	3.4	Standard
Oct. 22	Walter J. Kramer, Madison	4.3	Standard
Oct. 22	Walter J. Kramer, Madison	3.7	Standard
Oct. 22	Walter J. Kramer, Madison	3.7	Standard
Oct. 22	Walter J. Kramer, Madison	3.6	Standard
Oct. 22	Walter J. Kramer, Madison	3.6	Standard
Oct. 22	Walter J. Kramer, Madison	3.8	Standard
Oct. 22	Walter J. Kramer, Madison	4.0	Standard
Oct. 22	Walter J. Kramer, Madison	3.6	Standard
Oct. 22	Walter J. Kramer, Madison	4.7	Standard
Oct. 22	Walter J. Kramer, Madison	3.8	Standard
Nov. 2	H. B. Brux, Elmwood	-----	Not watered
Nov. 2	H. B. Brux, Elmwood	-----	Not watered
Nov. 2	H. B. Brux, Elmwood	-----	Not watered
Nov. 2	H. B. Brux, Elmwood	-----	Not watered
Nov. 2	H. B. Brux, Elmwood	-----	Not watered
Nov. 10	Merton Dairy Produce Co., Merton	3.0	Standard
Dec. 4	Geo. W. Wachol, Antigo	7.8	Standard
Dec. 8	G. H. Kaddatz, Watertown	3.3	Standard
Dec. 23	Geo. Schroeder, Madison	3.2	Standard
Dec. 23	Geo. Schroeder, Madison	3.2	Standard

Milk—Submitted Samples—Continued.

Date	Submitted by	Percent Milk Fat	Remarks
1925			
Jan. 7	John A. Muldoon, Hartland	3.6	Standard
Jan. 8	John A. Muldoon, Hartland	3.6	Standard
Jan. 11	John A. Muldoon, Hartland	3.65	Standard
Jan. 26	John Thomas, Campbellsport	3.9	Standard
Jan. 27	H. W. Kolpack, Antigo	2.5	Not standard
Jan. 28	Louis Brinkman, Edgar	3.7	Standard
Jan. 29	F. C. Rath, Madison	2.7	Not standard
Jan. 30	Herman W. Kolpack, Antigo	2.4	Not standard
Feb. 3	W. H. Breyer, Columbus	3.8	Standard
Feb. 4	Louis Brinkman, Edgar	2.9	Not standard
Feb. 10	E. W. Jung, Juneau	2.6	Not standard
Feb. 17	Merton Dairy Prod. Co., Merton	3.2	Standard
Feb. 20	Walter J. Kramer, Madison	3.3	Standard
Feb. 20	Walter J. Kramer, Madison	3.8	Standard
Feb. 20	Walter J. Kramer, Madison	3.3	Standard
Feb. 20	Walter J. Kramer, Madison	3.3	Standard
Feb. 20	Joe Russell, Hartford	4.6	Standard
Feb. 20	Walter J. Kramer, Madison	3.1	Standard
Feb. 20	Walter J. Kramer, Madison	3.2	Standard
Feb. 20	Walter J. Kramer, Madison	3.3	Standard
Feb. 20	Walter J. Kramer, Madison	3.4	Standard
Feb. 21	Merton Dairy Prod. Co., Merton	3.7	Standard
Feb. 21	Leonard Benike, West Bend	2.8	Not standard
Feb. 21	Ed. Zahn, Jackson	4.4	Standard
Feb. 21	Ed. Zahn, Jackson	4.5	Standard
Feb. 23	Frank Gassner, Marathon	3.0	Standard
Mar. 2	A. P. Stengel, Algoma	2.9	Not standard
Mar. 6	V. J. Gubczynski, Stanley	3.5	Standard
Mar. 8	John Gruenfelder, Dorchester	3.3	Standard
Mar. 8	John Gruenfelder, Dorchester	3.5	Standard
Mar. 8	John Gruenfelder, Dorchester	5.0	Standard
Mar. 8	Herbert Mueller, Suring	3.4	Standard
Mar. 12	A. P. Stengel, Algoma	2.4	Not standard
Mar. 12	Wisconsin Butter & Cheese Co., Elkhorn	3.1	Standard in fat
Mar. 12	Wisconsin Butter & Cheese Co., Elkhorn	2.9	Not standard
Mar. 13	Famie Disch, Monroe	3.5	Standard
Mar. 26	C. J. Dodge, Windsor	2.9	Not standard
April 4	Otto Sommer, Thorp	3.0	Standard
April 6	Harry O. Karstaedt, Timothy	3.0	Standard
April 8	Erwin Fischer, Marion	3.15	Standard
April 8	Erwin Fischer, Marion	2.9	Not standard
April 17	R. P. Kriewaldt, Lyndhurst	3.2	Standard
April 23	C. J. Dodge, Windsor	3.2	Standard
April 28	Wm. Wagner, Doylestown	4.5	Standard
May 3	J. E. Donaldson, New Auburn	3.8	Standard
May 3	J. E. Donaldson, New Auburn	3.7	Standard
May 3	Ed. Clark, Poy Sippi	3.5	Standard
May 17	Henry Brusenbach, Watertown	3.4	Standard
May 17	Emil Richter, Watertown	3.1	Standard
May 22	H. Sellnow, Albany	3.1	Standard
May 23	Herman Winkert, Edgar	2.2	Not standard
May 25	J. E. Boettcher, Madison	4.2	Standard
May 26	Peter Blaszczyka, Sobieski	3.2	Standard
June 8	Fred Beyer, Coleman	2.4	Not standard
June 15	Frank Sullivan, Shawano	3.4	Standard
June 16	J. J. Wetak, De Pere	3.6	Standard
June 16	J. J. Wetak, De Pere	4.3	Standard
June 16	J. J. Wetak, De Pere	3.0	Standard
June 16	J. J. Wetak, De Pere	3.1	Standard
June 16	J. J. Wetak, De Pere	4.5	Standard
June 16	J. J. Wetak, De Pere	4.5	Standard
June 16	J. J. Wetak, De Pere	3.6	Standard
June 16	J. J. Wetak, De Pere	3.0	Standard
June 16	J. J. Wetak, De Pere	4.1	Standard
June 16	J. J. Wetak, De Pere	6.0	Standard
June 16	J. J. Wetak, De Pere	2.7	Not standard
June 16	J. J. Wetak, De Pere	1.6	Not standard
June 16	J. J. Wetak, De Pere	2.1	Not standard

Milk—Submitted Samples—Continued.

Date	Submitted by	Percent Milk Fat	Remarks
1925			
June 16	J. J. Wetak, De Pere	2.85	Not standard
June 16	J. J. Wetak, De Pere	2.8	Not standard
June 16	J. J. Wetak, De Pere	1.7	Not standard
June 16	J. J. Wetak, De Pere	4.1	Standard
June 24	Peter Keifer, Mineral Point	3.2	Standard
July 16	Edwin Brockmann, Wayside	2.5	Not standard
July 16	L. C. Watson, Muscoda	3.0	Standard
July 29	Geo. E. Galster, Alma Center	3.7	Standard
July 29	Geo. E. Galster, Alma Center	4.2	Standard
Sept. 15	A. F. Fencil, Algoma	3.6	Standard
Sept. 15	M. J. Gilles, Alma Center	3.5	Standard
Sept. 21	Martin Larson, Fennimore	3.9	Standard
Sept. 24	E. F. Horn, Beaver Dam	3.7	Standard
Sept. 24	E. F. Horn, Beaver Dam	2.8	Not standard
Sept. 24	E. F. Horn, Beaver Dam	3.25	Standard
Sept. 24	E. F. Horn, Beaver Dam	2.95	Not standard
Oct. 2	Deerfield Co-op. Creamery Co., Deerfield	2.5	Not standard
Oct. 2	Deerfield Co-op. Creamery Co., Deerfield	2.4	Not standard
Oct. 12	Peter J. Schuh, Kaukauna	3.5	Standard
Oct. 27	Mrs. Dan Bliefenicht, Morrisonville	3.9	Standard
Oct. 28	J. D. Huson, Plymouth	3.6	Standard
Oct. 29	H. G. Kraus, Potosi	0.6	Skimmed
Nov. 6	L. L. Clark, Greenleaf	3.3	Standard
Nov. 13	Frank Matuczak, Pulaski	2.2	Not standard
Nov. 13	Frank Matuczak, Pulaski	3.0	Standard
Nov. 23	F. Mraz, Sobieski	3.4	Standard
Nov. 27	Pabst Holstein Farms, Oconomowoc	3.1	Standard
Dec. 1	John Graef, Hubertus	3.6	Standard
Dec. 3	Ernest W. Jung, Juneau	2.8	Not standard
Dec. 8	Watertown Butter & Cream Co., Watertown	3.15	Standard
Dec. 10	Chippewa County Dairy Co., Bloomer	4.2	Standard
Dec. 10	Chippewa County Dairy Co., Bloomer	3.2	Standard
Dec. 11	Dan Bliefenicht, Morrisonville	3.9	Standard
Dec. 14	Ferd. Hoffendretle, Auburndale	3.5	Standard
Dec. 15	Henry Anderson, Rice Lake	4.1	Standard
Dec. 15	Daisy Dairy, Poy Sippi	3.1	Standard
Dec. 17	Frank Komisarek, Sobieski	3.8	Standard
Dec. 17	Edward Brown, Hartford	3.5	Standard
Dec. 17	Edward Brown, Hartford	3.5	Standard
Dec. 29	Pabst Holstein Farms, Oconomowoc	3.5	Standard
1926			
Jan. 4	Ed. R. Brown, Hartford	3.4	Standard
Jan. 4	Ed. R. Brown, Hartford	3.3	Standard
Jan. 7	John Badertscher, Rice Lake	3.8	Standard
Jan. 7	Henry Anderson, Rice Lake	3.8	Standard
Jan. 8	R. L. Grover Agency, Junction City	3.7	Standard
Jan. 8	W. F. McCarthy, Beloit	3.9	Standard
Jan. 11	The Borden Co., Manawa	3.35	Standard
Jan. 11	The Borden Co., Manawa	2.9	Not standard
Jan. 12	Fred Chapman, Sheboygan Falls	3.4	Standard
Jan. 14	Ray Schmidt, Fond du Lac	2.9	Not standard
Jan. 14	Ray Schmidt, Fond du Lac	3.1	Standard
Jan. 14	Ray Schmidt, Fond du Lac	3.0	Standard
Jan. 15	Geo. Schram, Beaver Dam	3.3	Standard
Jan. 18	Wm. Klatt, New London	3.5	Standard
Jan. 18	Ed. Wagner, Morrisonville	3.5	Standard
Jan. 21	Watertown Butter & Cream Co., Watertown	2.9	Not standard
Jan. 25	O. R. Schroeder, Marion	3.5	Standard
Feb. 5	Ray Schwenkert, Madison	3.3	Standard
Feb. 5	Theo. Harbath, Clintonville	2.7	Not standard
Feb. 5	W. H. Breyer, Columbus	4.5	Standard
Feb. 12	Stanley Cheese Factory, Stanley	3.3	Standard
Feb. 12	Stanley Cheese Factory, Stanley	2.8	Not standard
Feb. 12	Stanley Cheese Factory, Stanley	3.2	Standard
Feb. 12	Stanley Cheese Factory, Stanley	3.0	Standard
Feb. 12	Stanley Cheese Factory, Stanley	3.3	Standard
Feb. 12	Stanley Cheese Factory, Stanley	2.7	Not standard
Feb. 16	F. Robison, Mosling	3.0	Standard

Milk—Submitted Samples—Continued.

Date	Submitted by	Percent Milk Fat	Remarks
1926			
Feb. 16	Fred Ihlenfeldt, Kewaunee	6.1	Standard
Feb. 16	A. J. Albrecht, Thorp	3.7	Standard
Feb. 16	Wolf Valley Dairy, New London	3.2	Standard
Feb. 16	Wolf Valley Dairy, New London	3.8	Standard
Feb. 16	Gust Carlson, Mayville	3.3	Standard
Feb. 16	Gust Carlson, Mayville	3.3	Standard
Feb. 16	Gust Carlson, Mayville	3.3	Standard
Feb. 18	H. A. Mittelsdorf, New Richmond	2.6	Not standard
Feb. 19	Brinkman Dairy Co., Watertown	3.8	Standard
Feb. 19	Brinkman Dairy Co., Watertown	2.9	Not standard
Feb. 19	Brinkman Dairy Co., Watertown	3.9	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.1	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.4	Standard
Feb. 19	Brinkman Dairy Co., Watertown	4.0	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.85	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.4	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.0	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.8	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.1	Standard
Feb. 19	Brinkman Dairy Co., Watertown	2.8	Not standard
Feb. 19	Brinkman Dairy Co., Watertown	3.4	Standard
Feb. 19	Brinkman Dairy Co., Watertown	3.9	Standard
Feb. 19	W. J. Kramer, Madison	3.0	Standard
Feb. 19	W. J. Kramer, Madison	3.0	Standard
Feb. 19	W. J. Kramer, Madison	3.0	Standard
Feb. 19	Jacob Schurman, Fennimore	3.0	Standard
Feb. 19	Jacob Schurman, Fennimore	3.2	Standard
Feb. 19	Jacob Schurman, Fennimore	3.2	Standard
Feb. 22	Martin Larson, Fennimore	3.2	Standard
Feb. 23	E. A. Anrus, Madison		Indicates addition of water
Mar. 1	Chas. Reindecker, Stoughton	4.5	Standard
Mar. 1	Chas. Reindecker, Stoughton	4.2	Standard
Mar. 8	A. W. Montie, Pound	2.6	Not standard
Mar. 9	Chas. Reindecker, Stoughton	4.5	Standard
Mar. 9	Chas. Reindecker, Stoughton	4.5	Standard
Mar. 19	J. A. Spatz, Mosinee	2.9	Not standard
April 1	Paul Kuhn, Edgar	3.4	Standard
April 1	Paul Kuhn, Edgar	3.4	Standard
April 1	Paul Kuhn, Edgar	3.8	Standard
April 1	B. R. Davidson, Fremont	4.4	Standard
April 3	A. V. Jensen, Dresser Junction	2.9	Not standard
April 3	A. V. Jensen, Dresser Junction	3.45	Standard
April 3	A. V. Jensen, Dresser Junction	3.0	Standard
April 5	Minneapolis Butter & Cheese Co., Clayton	2.7	Not standard
April 8	Fred Riegart, Underhill	1.9	Not standard
April 8	A. Blatter, Rice Lake	2.9	Not standard
April 8	A. Blatter, Rice Lake	2.8	Not standard
April 11	Prof. A. C. Dahlberg, Geneva, N. Y.	4.30	Standard
April 11	Prof. A. C. Dahlberg, Geneva, N. Y.	3.18	Standard
April 11	Prof. A. C. Dahlberg, Geneva, N. Y.	3.73	Standard
April 11	Prof. A. C. Dahlberg, Geneva, N. Y.	5.27	Standard
April 11	Prof. A. C. Dahlberg, Geneva, N. Y.	4.46	Standard
April 12	Ervin Rieckmann, Fremont	1.8	Not standard
April 15	Indiana Condensed Milk Co., Albany	2.8	Not standard
April 22	H. W. Gallup, Johnson Creek	3.2	Standard
April 22	P. J. Meck, Tigerton	2.6	Not standard
April 26	Brinkman Dairy Co., Watertown	3.3	Standard
April 26	Brinkman Dairy Co., Watertown	3.1	Standard
May 1	Ernest Dalebrox, Luxemburg	3.3	Standard
May 5	J. P. Meister, Bridgeport	2.9	Not standard
May 15	J. Steiger, Stockton, Illinois	6.4	Standard
May 16	E. L. Schendel, Greenwood	4.0	Standard
May 16	Herman Hoffmann, Plymouth	3.2	Standard
May 16	Herman Hoffmann, Plymouth	3.3	Standard
May 27	Aug. Ehlert, Thorp	2.50	Not standard
June 16	First National Bank, Marshfield	3.5	Standard
June 23	Fred Steinmann, Prairie Farm	2.8	Not standard
June 23	J. F. Wedenwart, Pulaski	2.9	Not standard

BACTERIAL COUNTS

Station	Number of Samples	Milk Shipped Raw or Pasteurized	Bacterial Count Colonies per C. C.			Sediment Test			Remarks
			Percentage below 50,000	50,000-500,000	Over 500,000	Percentage Good	Fair	Dirty	
Kenosha Milk Prod. Assn. Kenosha	25	Not shipped to Chicago	12.0	44.0%	44.0%				
Bowman Dairy Co., Bristol	115		29.5	40.7	29.4				
Capitol Dairy Co., Salem	39	Raw	66.6	28.0	5.1				Highest count 800,000
Borden's Farm Prod. Co. of Ill., Bassetts	125	Raw	71.2	19.2	9.6	41.7	41.7	16.5	
Nationa-Huntly Dairy Co., Silver Lake	42	Raw	69.0	18.9	11.8	42.5	47.5	10.0	
Spring Valley Sanitary Milk Co., Kansasville	82	Pasteurized	24.4	31.6	7.4	6.1	80.2	13.5	36.5% could not be counted
Louis Rosen Dairy, Wheatland	38	Raw	26.3	47.3	26.2	7.8	81.5	10.5	
Block & Jensen, Lyons	51	Raw	33.3	50.9	15.6	10.0	54.0	36.0	
Springfield Cry., Springfield	73		38.6	30.6	30.6	9.4	70.2	20.2	Milk separated. Skimmed milk and cream past.
Borden's Farm Prod. Co., Lake Geneva	63	Pasteurized	72.3	24.5		23.3	55.0	21.6	Highest count 190,000—3% not counted
Borden's Farm Prod. Co., Genoa City	98	Raw	35.7	41.7	22.4	12.5	66.6	20.8	

Stations Reinspected	Number of Samples	Bacterial Count—Colonies per C. C.			Remarks
		Less than 50,000	50,000-500,000	Over 500,000	
Bowman Dairy, Bristol	28	42.8%	42.8%	14.2%	
Borden's Farm Prod. Co., Bassetts	12	25.0	50.0	25.0	
Louis Rosen Dairy, Wheatland	12	16.6	50.0	33.3	
Springfield Creamery, Springfield	23	39.1	26.0	34.7	
Block & Jensen, Lyons	9	22.2	44.4	33.3	
Spring Valley Sanitary Milk Co., Kansasville	75	10.6	35.9	17.3	Samples collected the second time before dairy inspections had been made. 36.0% not counted.
Nationa Hundly Dairy Co., Silver Lake	5		20.0	80.0	

MISCELLANEOUS DAIRY PRODUCTS

Date	Kind	Bought of or Submitted by	Remarks
1924			
July 17	Condensed Milk	Marshfield Grocery Co., Marshfield	Found to contain 26.42% total solids and 7.78% fat.
Aug. 1	Whey	South Bear Creek Co-op. Cheese Factory, La Farge	Contains 0.03% fat.
Aug. 2	Whey	South Bear Creek Co-op. Cheese Factory, La Farge	Contains 0.04% fat.
Aug. 2	Whey	South Bear Creek Co-op. Cheese Factory, La Farge	Contains 0.23% fat.
Oct. 2	Butter	Retlaw Hotel, Fond du Lac	Genuine butter.
Dec. 8	Canned Cheese	Wm. Winder, Madison	Found to contain 41.13% moisture; 58.87% solids and 29.94% fat.
Dec. 8	Cream	Wyocena Creamery Co., Wyocena	No foreign fat, soda or lime.
1925			
Jan. 9	Ice Cream Mix	Neillsville Milk Prod. Co., Neillsville	Fat 7.31%; Solids 38.46%.
Jan. 28	Butter	Koschee Bros., Birchwood	Genuine butter fat.
Feb. 4	Evaporated Milk	Water St. Fruit Store	Standard.
Feb. 4	Evaporated Milk	State Marketing Association, Eau Claire	Standard.
Mar. 2	Whey	Windsor Bristol Cheese Factory, Sun Prairie	Fat 0.63%.
April 1	Milk	St. Joseph's Hospital, Chippewa Falls	No preservatives present.
April 15	Phenix Canned American Cheese	Harry Klueter, Madison	Moisture 40.36%; fat 30.00%.
May 15	Ice Cream Powder	C. J. Dodge, Windsor	Skim milk powder.
June 23	Evaporated Milk	Carl Walk, Neillsville	Not standard.
July 1	Whey	Goodwin Cheese Co., Verona	No indications of whether or not it was pasteurized.
July 1	Whey	Holman Cheese Co., Riley	No indication of whether or not it was pasteurized.
July 13	Vanilla Ice Cream	Chippewa Model Dairy Co., Chippewa Falls	Free from artificial color.
Aug. 12	Neutralizer	Elroy Co-op. Dairy Co., Elroy	Mixture of sodium carbonated and sodium bicarbonate.
Aug. 17	Whey	Stevens Point Dairy Prod. Co., Stevens Point	Fat 0.37%.
Aug. 17	Whey	Stevens Point Dairy Prod. Co., Stevens Point	Fat 0.04%.
Aug. 22	New York Ice Cream	O. C. Paaske, Neillsville	Foreign color present.
Sept. 2	Evaporated milk	Universal Grocery, Madison	Total solids 26.30%; moisture 73.70%.
Sept. 2	Evaporated milk	Golden Key Milk Prod. Co., Middleton	Total solids 26.53%; moisture 73.47%.
Nov. 6	Eggs	7th Street Market, Superior	No indication of mineral oil on outside of eggs.
Nov. 6	Butter	Burpee Douglas, Neenah	Free from foreign fat.
Nov. 13	Salted American Cheese Curd	County Line Cheese Factory, Cascade	Moisture 45.49%.
Nov. 13	Unsalted American Cheese Curd	County Line Cheese Factory, Cascade	Moisture 46.72%.
Nov. 19	Skimmed Milk	Clark Hickman, Marion	Contains no added water.
Dec. 12	Butter	Consumers' Wholesale Supply Co., Chippewa Falls	No adulteration found.
Dec. 14	Whole Egg Powder	Madison Doughnut Kitchen, Madison	Found to be whole egg powder.

MISCELLANEOUS DAIRY PRODUCTS—Continued

Date	Kind	Bought of or Submitted by	Remarks
1926			
Jan. 11	Butter-----	Hotel Kollmer, Park Falls-----	Free from foreign fat.
Jan. 11	Cream-----	W. P. Hyland, Ashland-----	Tested for chemical preservatives—none found.
Jan. 11	Cream-----	W. P. Hyland, Ashland-----	Tested for chemical preservatives—none found.
Jan. 11	Butter-----	Sam De Vries, Edgar-----	Genuine butter fat.
Feb. 12	Whey-----	W. J. Kramer, Madison-----	Fat 0.51%.
Feb. 21	Whipping Cream-----	Lauritz Olsen, West De Pere-----	No corn starch or potato flour present.
Feb. 23	Milk-----	E. R. Orrick, Markesan-----	Tested for preservatives—none present.
Mar. 29	Creamed Cheese-----	Trapp Bros. Dairy Co., Milwaukee-----	Moisture 79.35%; fat 4.44%; solids 20.65%; ratio fat to solids 21.50%.
April 22	Cheese Mineral-----	Brookside Cheese Factory, Stratford-----	Mixture of salt and saltpeter.
May 19	Melted Butter Used on Popcorn-----	Albert St. John, Oshkosh-----	Not genuine butter fat.
May 19	Melted Butter Used on Popcorn-----	A. L. Goff, Oshkosh-----	Not genuine butter fat.
May 19	Melted Butter Used on Popcorn-----	Frank Sarlas, Oshkosh-----	Genuine butter fat.
May 19	Melted Butter Used on Popcorn-----	C. F. Murray, Oshkosh-----	Not genuine butter fat.
May 21	Oleomargarine-----	Buehler Bros., Oshkosh-----	No artificial color found.
June 8	Condensed Milk-----	Greiling-Innes Co., Green Bay-----	Fat 8.05%; total solids 26.96%.
June 8	Condensed Milk-----	Greiling-Innes Co., Green Bay-----	Fat 7.96%; total solids 26.27%.
June 8	Condensed Milk-----	Greiling-Innes Co., Green Bay-----	Fat 7.96%; total solids 26.68%.
June 8	Vanilla Ice Cream Mix-----	E. A. Emmerich, Mosinee-----	No artificial color present.

FLAVORINGS AND FLAVORING EXTRACTS

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Remarks
1924				
Sept. 11	Vanilla.....	Albert E. Haase, Beaver Dam.....		Adulterated. Found to contain coumarin.
Oct. 1	Vanilla.....	H. C. Schranck, Milwaukee.....		Not standard.
Dec. 4	Vanilla.....	Malik Merc. Co., Milladore.....	Schlitz Bros. Co., Appleton.....	Not standard.
1925				
Jan. 22	Vanilla.....	Harry Klueter, Madison.....		Free from adulteration.
Feb. 4	Compound flavor of Vanilla, Vanillin & Coumarin.....	Griesbach & Bosch, Appleton.....	E. P. Mueller S. & S. Co., Milwaukee.....	Not pure vanilla.
Feb. 4	Compound flavor of Vanilla, Vanillin & Coumarin.....	S. Matthes, Appleton.....	E. P. Mueller S. & S. Co., Milwaukee.....	Not pure vanilla.
Feb. 4	Compound flavor of Vanilla, Vanillin & Coumarin.....	Gust E. Tesch, Appleton.....	E. P. Mueller S. & S. Co., Milwaukee.....	Not pure vanilla.
Mar. 2	Vanilla Extract.....	Thos. Crest, Kilbourn.....	Hudson Mfg. Co., Chicago, Illinois.....	Adulterated.
Mar. 17	Vanilla.....	Milwaukee Co. Institution, Wauwatosa.....		Free from adulteration.
Mar. 17	Vanilla.....	Milwaukee Co. Institution, Wauwatosa.....		Free from adulteration.
Mar. 17	Vanilla.....	Edward Hines, Park Falls.....		No Methyl alcohol present.
Mar. 17	Vanilla.....	Edward Hines, Park Falls.....		No Methyl alcohol present.
Mar. 17	Vanilla.....	Edward Hines, Park Falls.....		No Methyl alcohol present.
May 25	Vanilla Extract.....	Simon Bros., Madison.....		Pure vanilla extract.
May 25	Pure Extract of Vanilla.....	Simon Bros., Madison.....	Blackstone Mfg. Co., Newark, N. J.....	Pure vanilla extract.
May 25	Pure Vanilla.....	Simon Bros., Madison.....		Standard.

LARD

Date	Bought of or Submitted by	Remarks
1925		
Aug. 18	Hopfensberger Bros., Neenah	Adulterated with cottonseed oil
Aug. 18	Hopfensberger Bros., Appleton	Adulterated with cottonseed oil
Aug. 18	Hopfensberger Bros., Neenah	Adulterated with cottonseed oil
Aug. 18	Hopfensberger Bros., Appleton	Adulterated with cottonseed oil
Sept. 3	Board of Control, Madison	Low grade of lard
Oct. 6	John M. Kadov, Manitowoc	Free from adulteration
Oct. 6	Peoples' Cash Market, Manitowoc	Free from adulteration
Oct. 24	Bernard Huebner, Green Bay	Free from adulteration

LINSEED OIL

Date	Bought of or Submitted by	Remarks
1924		
July 28	John Moher, Juneau	Free from adulteration
Aug. 5	Pete D. Clementz, Mason	Free from adulteration
Aug. 5	Pete D. Clementz, Mason	Free from adulteration
Aug. 28	John M. Norder, Sugar Bush	Free from adulteration
1925		
April 5	Knudten Bros., Milwaukee*	Genuine boiled linseed oil
June 15	Edw. T. Koester, Milwaukee	Free from adulteration

* Bought of.

LINSEED OIL**Linseed Oil—Submitted**

Date	Submitted by	Remarks
1925		
July 13	John Tessman, Watertown	Contains some mineral oil
July 13	H. E. Garske, Wausau	Free from adulteration
Aug. 7	Chas. Balduzzi, La Crosse	Free from adulteration
1926		
April 1	Quinn Bros., Rice Lake	No linseed oil present. 100% mineral oil
May 15	Val Raeder, Glenbeulah	Free from adulteration

Meat and Meat Products Tested for Preservatives or Cereal

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Remarks
1925				
Feb. 12	Pork Sausage	Wis. State Reformatory, Green Bay	Armour & Co.	Found to contain 1.83% starch
Mar. 18	Hamburger	Temple Kufer, Beloit	Temple Kufer, Beloit	Found to contain sulphites
Mar. 18	Hamburger	Antony Polaski, Beloit	Antony Polaski, Beloit	Sulphites present.
April 1	Hamburger	Spyreas Groc. & Market, Beloit	Spyreas Groc. & Market, Beloit	Sulphites—trace.
April 1	Hamburger	C. H. Osgood, Beloit		Sulphites present.
April 1	Hamburger	Cardick & Witte, Beloit		Sulphites—trace.
April 1	Hamburger	Scheikel & Heup, Beloit		Sulphites present.
April 1	Hamburger	Witte & Son, Beloit		Sulphites—trace.
April 1	Hamburger	Caccistore & Son, Beloit		Sulphites—present.
April 1	Hamburger	Ed. Scheibel & Son, Beloit		Sulphites present.
April 1	Hamburger	Stupp Cash Market, Beloit		Sulphites—trace.
April 3	Hamburger	Vans Cash Market, Janesville		Small amount sulphites present
April 3	Hamburger	Cudahy Market, Janesville		Sulphites present.
April 3	Hamburger	D. & D. Market, Janesville		Trace of sulphites present.
April 3	Hamburger	Janesville Meat House, Janesville		Sulphites present.
April 3	Hamburger	W. J. Yahn, Janesville		Sulphites—trace.
April 3	Hamburger	Teck's Cash Market, Janesville		Sulphites—trace.
April 3	Hamburger	Tittle Brcs., Madison		No sulphites present.
April 6	Hamburger	Buehler Bros., Madison		No sulphites present.
April 6	Hamburger	Jenkins Market, Berlin		Tr. of sulphur dioxide present
Aug. 11	Chopped Beef	Meciejewski Market, Berlin		Tr. of sulphur dioxide present.
Aug. 11	Chopped Beef	Kronzer's Market, Berlin		Contains sulphur dioxide.
Aug. 11	Pork Sausage	Kronzer's Market, Berlin		Found to contain sulphur diox.
Aug. 11	Chopped Beef	A. Van Oss, Green Bay		No preservatives present.
Aug. 17	Chopped Beef	Aug. Reiner, Green Bay	Aug. Reiner, Green Bay	Sulphur dioxide present.
Aug. 17	Chopped Beef	Hopfensberger Bros., Neenah		Sulphur dioxide present.
Aug. 18	Chopped Beef	Hopfensberger Brcs., Appleton		Tr. sulphur dioxide present.
Aug. 18	Chopped Beef	Didnickson's Market, Neenah		Tr. of sulphur dioxide present.
Aug. 18	Chopped Beef	Didnickson's Market, Neenah		No added cereal and no sulphites present.
Aug. 19	Hamburger	E. A. Cunningham, Madison	Frindler, Monroe	Sulphur dioxide present.
Aug. 24	Chopped Beef	Kronzer's Market, Oshkosh		Sulphur dioxide present.
Aug. 24	Chopped Beef	Kronzer's Market, Oshkosh		Tr. of sulphur dioxide present.
Aug. 24	Chopped Beef	Kronzer's Market, Oshkosh		Sulphur dioxide present.
Aug. 24	Chopped Beef	Kronzer's Market, Oshkosh		No sulphites present.
Aug. 25	Chopped Beef	Walter Scott Market, Oshkosh		No sulphites present.
Aug. 25	Chopped Beef	Maciejenski Market, Berlin		No sulphites present.
Aug. 25	Chopped Beef	Muck & Koplitz,		Tr. of sulphur dioxide present.
Aug. 25	Chopped Beef	Berlin Quality Sausage Co., Berlin		Tr. of sulphur dioxide present.
Oct. 6	Chopped Beef	John M. Kadov, Manitowoc		Tr. of sulphur dioxide present.

Meat and Meat Products Tested for Preservatives or Cereal

Date	Kind	Bought of or Collected at	Manufacturer or Jobber	Remarks
1925				
Oct. 6	Chopped Beef	Peoples' Cash Market, Oshkosh		Sulphur dioxide present.
Oct. 6	Chopped Beef & Pork Mixed	Suscha Co., Sheboygan		Contains sulphur dioxide.
Oct. 7	Chopped Beef	Jetzer & Baldervein, Sheboygan		Contains sulphur dioxide.
Oct. 14	Pork Sausage	D. T. Moores, Eau Claire	D. T. Moores, Eau Claire	Indicates addition of beef fat.
Oct. 15	Pure Pork Sausage	E. G. Skinner Co., Beloit		Sulphur dioxide present.
Oct. 15	Hamburger	E. G. Skinner Co., Beloit	E. G. Skinner Co., Beloit	Tr. of sulphur dioxide present.
Oct. 15	Hamburger	Scheibel & Son, Beloit	Scheibel & Son, Beloit	Sulphur dioxide present.
Oct. 15	Hamburger	S. & K. Market, Beloit	S. & K. Market, Beloit	Sulphur dioxide present.
Oct. 26	Hamburger	A. F. Schultz, Madison	A. F. Schultz, Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	Esser City Market, Madison	Esser City Market, Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	Tittle Bros., Madison	Tittle Bros., Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	Buehler Bros., Madison	Buehler Bros., Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	C. T. Courtney, Madison	C. T. Courtney, Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	Bluteau Market, Madison	Bluteau Market, Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	State Street Market, Madison	State Street Market, Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	Piper Bros., Madison	Piper Bros., Madison	Found to contain sulphur diox.
Oct. 26	Hamburger	M. & A. Market, Madison	M. & A. Market, Madison	Contains sulphur dioxide.
Oct. 27	Hamburger	T. J. Hilgers, Madison	T. J. Hilgers, Madison	Contains sulphur dioxide.
Oct. 27	Hamburger	T. J. Hilgers, Madison	T. J. Hilgers, Madison	Contains sulphur dioxide.
1926				
April 20	Sausage	J. Armstrong, Spring Valley		No chemical preserv. present.
April 20	Sausage	L. T. Blegen, Spring Valley	Montgomery Ward & Co., St. Paul, Minn.	No chemical preserv. present.
April 20	Soup Meat	J. Armstrong, Spring Valley		No chemical preserv. present.
April 20	Link Sausage	C. A. Graham, Spring Valley	Armour & Co., So. St. Paul, Minn.	No chemical preserv. present.
April 20	Sausage	Frank Sailer, Elmwood	Farwell, Ozman, Kirk & Co., St. Paul	Found to contain sulphur diox.
April 21	Hamburger	Frank Sailer, Elmwood	Frank Sailer, Elmwood	Sulphite present.
April 24	Hamburger	State Street Market, Madison		No sulphites present.
April 24	Hamburger	Cudahy Market, Madison		No sulphites present.
April 24	Hamburger	Bluteau Market, Madison		No sulphites present.
April 24	Hamburger	Piper Bros., Madison		No sulphites present.
April 24	Hamburger	John Stephani, Sheboygan		Found to contain sulphur diox.
May 27	Chopped Beef	John Stephani, Sheboygan		Found to contain sulphur diox.

MISCELLANEOUS PRODUCTS

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1924				
Sept. 25	Meat Pickle	J. Bombera	Wolf, Bayer & Heller, Chicago	No ether sol. preservatives. Sugar is present.
1925				
Jan. 26	Aspirin	Chas. A. Abbott, Chetek	United Drug Co., Boston	Standard.
Jan. 28	Tincture Iodine	Meyer Drug Co., Stevens Point	Standard Drughouse	Standard.
Jan. 28	Sweet Spirits of Nitre	Meyer Drug Co., Stevens Point		Not standard.
Jan. 29	Sweet Spirits Nitre	Hannan-Bach Pharmacy, Stevens Point		Not standard.
Jan. 29	Spirits Camphor	Hannan-Bach Pharmacy, Stevens Point		Standard.
Feb. 4	Tincture of Iodine	J. E. Cass		Standard.
Mar. 17	Choc-Nut	Rust Owen Lbr. Co., Drummond		Peanut butter flavored with chocolate.
Mar. 19	Spts. Camphor	Aug. J. E. Benn, Medford	Aug. J. Benn, Medford	Standard.
Mar. 20	Sultana Raisins	H. P. Hansen, Ashland		Sulphur dioxide present.
Mar. 26	Peroxide	Chili Supply Co., Chili	Middletown Chemical Co., Chicago	Standard.
April 3	Aspirin	A. H. Begert, Wisconsin Rapids	Foster Laboratories, St. Paul, Minn.	Standard.
April 6	Dipping Cherries	Liberty Cherry Fruit Co., Covington, Ky.	Liberty Cherry Fruit Co., Covington, Ky.	No benzoic acid present.
April 8	Cherries for Fruit Salad	Lind & Co., Eau Claire	Reid-Murdoch & Co., Chicago	No coal tar dye present accord- ing to wool dyeing test.
April 11	Tincture Iodine	Haugen's Pharmacy, Durand	United Drug Co., Boston	Standard.
April 11	Camphorated Oil	Durand Drug Co., Durand	The De Pree Co., Holland, Mich.	Standard.
April 11	Olive Oil	S. Fontes, Kenosha		Contains largely cottonseed oil.
April 11	Olive Oil	Fonte Bros., Kenosha		Contains largely cottonseed oil.
April 11	Olive Oil	Angelici & Settine, Kenosha		Contains largely cottonseed oil.
April 17	Spirits Camphor	T. A. Malum, Deer Park	Standard Chemical Co., Des Moines	Standard.
April 17	Tincture Iodine	Anderson Bros., Deer Park	H. T. Lange Co., Eau Claire	Standard.
April 21	Tincture Iodine	Waterman Ehrhard Co., Menomonie		Standard.
April 21	Camphorated Oil	K. E. Anderson, Menomonie	Mulford	Standard.
April 28	Tincture Iodine	G. D. Kitch, Bloomer	G. D. Kitch, Bloomer	Standard.
May 27	Spirits Camphor	Solberg & Wang, Mondovi	Solberg & Wang, Mondovi	Standard.
May 27	Tincture Iodine	J. B. Berg, Mondovi	Ely Lilly, Indianapolis	Standard.
May 28	Lemon Syrup	R. Hogen, Woodruff		Benzoic acid present.
June 9	Cream Whip	James Lawson, Luck	Cream Whip Co., Cleveland	Sucrate of lime present.
June 18	Fruit Acid Solution	A. L. Shafton, Stevens Point	S. Fruit Julep Co., Ft. Worth	Free from preservatives.
June 19	Iodine	Sam Church, Wisconsin Rapids	Penslar Co., Detroit	Standard.
July 30	Red Color	Marshfield Brewery Co., Marshfield	Northwestern Extract Co., Milwaukee	No benzoate of soda present.

MISCELLANEOUS PRODUCTS—Continued

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber	Remarks
1925				
July 30	Concord Grape Flavor	Marshfield Brewery Co., Marshfield	Frank Pasch Co., Milwaukee	No benzoate of soda present.
July 30	Grape Color	Marshfield Brewery Co., Marshfield	H. C. Schranck, Milwaukee	No benzoate of soda present.
July 30	Grape Sparkle Compound	Marshfield Brewery Co., Marshfield	Northwestern Extract Co., Milwaukee	No benzoate of soda present.
July 30	Tincture Iodine	Inast & Co., Willard	L. Perrigo, Allegan, Mich.	Standard.
July 30	Tincture of Iodine	Inast & Co., Willard	J. Triner Co., Chicago	Standard.
Aug. 17	Pineapple Coconut	Sterling Ice Cream Co., Dresser Jct.	Horine & Bowery Co., Chicago	Benzoate of soda present.
Aug. 17	Special Fruit	Sterling Ice Cream Co., Dresser Jct.	Horine & Bowery Co., Chicago	Benzoate of soda present.
Aug. 17	Crushed Cherries	Sterling Ice Cream Co., Dresser Jct.	Horine & Bowery Co., Chicago	Benzoate of soda present.
Aug. 18	Velvet Yolk	Kennedy Dairy Co., Madison	International Co., Baltimore, Md.	No coal tar dye present.
Aug. 18	Special Fruit	Kennedy Dairy Co., Madison	Horine & Bowery Co., Chicago	Artificially colored with coal tar dye.
Aug. 18	Egg Color	Kennedy Dairy Co., Madison	Warner Jenkins Co., St. Louis	Coal tar dye—not identified.
Aug. 18	Tutti-Fruitti	Kennedy Dairy Co., Madison	Horine & Bowery Co., Chicago	Artificially colored with coal tar dye.
Aug. 20	Strawberry	H. C. Peterson, Crystal Cafe, Merrill	Phillips, Wausau	Benzoate of soda present in large amount.
Aug. 25	White Powder	Kronzer's Market, Oshkosh		Probably sodium sulphite or bisulphite and sodium chloride.
Sept. 5	Honey	Louie Trager, Richland Center	J. Dillon, Richland Center	Unripened honey.
Oct. 5	Tincture Iodine	La Grandeurs, Somerset	Hancock-Nelson Merc. Co., St. Paul, Minn.	Standard.
Oct. 6	Powder	Suscha Co., Sheboygan		Consists of a sulphite.
Nov. 12	Acid Solution	J. H. McCrillis, Marshfield	Pasch, Milwaukee	No benzoate of soda present.
Nov. 12	Acid Solution	J. H. McCrillis, Marshfield	J. H. McCrillis, Marshfield	No benzoate of soda present.
Nov. 13	Pork Sausage	David Lila, Plover	David Lila, Plover	
Nov. 13	Pork and Veal	C. A. Sprague, Stevens Point	C. A. Sprague, Stevens Point	
1926				
Mar. 12	Bread	Atlantic & Pacific Tea Co., Milwaukee		Moisture 36.16% Ash on dry basis . . . 2.36% NaCl (Salt) 1.51% NaCl in Ash 64.03%
Mar. 13	Bread	National Tea Co., Milwaukee		Moisture 35.77% Ash on dry basis . . . 2.39% NaCl (Salt) 1.45% NaCl in Ash 60.77%
Mar. 13	Bread	National Tea Co., Milwaukee		Moisture 38.90% Ash on dry basis . . . 2.55% NaCl 1.60% NaCl in Ash 62.75%

Mar. 13	Milk Bread	Rotter Baking Co., Milwaukee		Moisture	37.45%
				Ash on dry basis	3.17%
				NaCl	1.93%
				NaCl in Ash	60.98%
Mar. 13	Wheat Bread	Kremer Bakery, Milwaukee		Moisture	36.86%
				Ash on dry basis	2.39%
				NaCl	1.43%
				NaCl in Ash	62.17%
				Frozen.	
Mar. 13	Apples	M. Mesken		Benzoates present.	
April 6	Anti-Ferment	Merrill Bottling Works, Merrill		Found to contain sulphur diox.	
April 27	Glace Cherries	E. A. Kohlhepp, Eau Claire	H. H. Schufeldt, Eau Claire	Pure vanilla.	
May 8	Pure Vanilla	T. E. Jensen & Co., Galesville	Spruce-McCord, La Crosse	Contains no sulphite.	
May 27	Meat Preservative	Ervin Radke, Auburndale	B. Heller & Co., Chicago	Sulphites present in large quantities.	
May 27	White Powder	John Stephani, Sheboygan			

SUBMITTED MISCELLANEOUS PRODUCTS

Date	Kind	Submitted by	Remarks
1924			
July 3	Lard.....	Buehler Bros., Chicago.....	Pure lard.
July 19	Lotion.....	Leonard & Stephenson, Madison.....	Found to contain approximately 3 grains Phenol per fluid ounce.
Sept. 6	Lard.....	Wisconsin State Sanitarium, Statesan.....	Not pure lard.
Sept. 9	Epsom Salts.....	S. S. Mathisen, Sheboygan Falls.....	Genuine Epsom Salts.
Oct. 29	Jelly.....	W. L. Coffey, Wauwatosa.....	Free from preservatives and artificial coloring.
Nov. 22	Sugar.....	Dietert Bros., Hillsdale.....	Contains 99.35% sucrose.
Dec. 1	Adams Carbon Remover.....	C. O. Black, Oregon.....	Found to contain 96.43% common salt.
Dec. 13	Salt.....	Cobb Canning Co., Cobb.....	Found to contain 98.47% sodium chloride.
Dec. 13	Salt.....	Cobb Canning Co., Cobb.....	Found to contain 98.30% sodium chloride.
Dec. 13	Salt.....	Cobb Canning Co., Cobb.....	Found to contain 99.36% sodium chloride.
Dec. 16	Lard.....	Chas. E. Reed, Plymouth.....	Found to contain a foreign fat.
1925			
Jan. 5	Oil.....	Kastner Bros., Mauston.....	Free from water.
Jan. 7	Salt.....	Sumpter Cry. Corp., Prairie du Sac.....	Has a bad odor.
Jan. 27	Putty.....	Mr. Franzen, Madison.....	Tastes and smells like mineral oil.
Feb. 2	Lard Oil.....	Phil. Franzen, Madison.....	Looks, smells and tastes like mineral oil.
Mar. 9	Meat Preservative.....	Jacob Lehnher, Monroe.....	Contains large percentage of sulphites.
Mar. 23	Water.....	3 F Laundry, Madison.....	.12 parts iron per million parts water.
April 14	Freeze-Em-Pickle.....	H. G. Town, Madison.....	Sulphites—none.
May 7	Salt.....	Frank Pure Food Co., Milwaukee.....	Standard.
May 19	Crapper's Fruit Maid Syrup.....	Great Atlantic & Pacific Tea Co., Milwaukee.....	Misbranded and artificially colored.
May 26	Salt.....	The Rodger Market, Chippewa Falls.....	Mixture of potassium nitride and sodium chloride.
June 1	Cherries.....	F. C. Rath, Madison.....	Contain sulphur dioxide.
July 10	A Food Adulterant.....	Dr. F. J. Gosin, Green Bay.....	A mixture of sodium citrate and sodium potassium tartrate.
July 13	White Lead.....	John Tessman, Watertown.....	Free from adulteration.
July 20	Liquor from Sauer Kraut.....	Lief Erickson, Gillett.....	Found to contain moisture 94.63%; salt 1.34%; lactic acid 1.52%.
July 20	Sugar.....	F. W. Huth, Seymour.....	Free from adulteration.
July 21	Anti-Gas Salt for Gassy Milk.....	C. E. Blodgett's C. B. & Egg Co., Marshfield.....	A mixture of common salt and salt peter.
July 22	Marinello Toilet Water.....	Alberta Foyer, Cuba City.....	Tested for wood alcohol—none found.
Aug. 1	Tinfoil.....	Arn & Zweifel, Monticello.....	Contains 3.48% tin and 95.90% lead.
Aug. 1	Tinfoil.....	Arn & Zweifel Co., Monticello.....	Contains 3.54% tin and 95.81% lead.

Aug. 1	Tinfoil.....	Arn & Zweifel Co., Monticello.....	Contains 3.55% tin and 95.79% lead.
Aug. 21	Salt.....	A. R. Natzke, Merrill.....	Mixture of citrate and a tartrate salt.
Aug. 24	Washing Powder.....	Mrs. Henry Bryant, Waukesha.....	Contains no free alkali or free acid.
Aug. 28	Cottage Cheese.....	C. D. Griswald, West Salem.....	No benzoate, salicylate or boratel.
Sept. 7	Gasoline.....	Jacob Lehnherr, Monroe.....	Good low-test gasoline.
Sept. 13	Capsules.....	Agnes Vande Castle, Green Bay.....	Free from habit-forming drugs.
Sept. 19	Anti-Gas Salt.....	Gustave A. Sell, Oshkosh.....	Mixture of salt and saltpeter.
Oct. 2	Salt.....	Ed. Steinberg, Jefferson.....	Mixture of common salt and sodium or potassium nitrate.
Oct. 5	Mixed red paint.....	J. L. Huppert, Diamond Bluff.....	Mixture of linseed oil and painter's naphtha.
Oct. 6	Wool.....	Mrs. H. A. Knapp, Evansville.....	Contains approximately 85% cotton.
Oct. 14	Salt.....	O. F. Headstream, Mauston.....	Not standard.
Dec. 19	Salt.....	Farmers' Co-op. Prod. Co., Marshfield.....	Standard.
Dec. 19	Salt.....	Farmers' Co-op. Prod. Co., Marshfield.....	Standard.
Dec. 19	Salt.....	Farmers' Co-op. Prod. Co., Marshfield.....	Standard.
1926			
Jan. 14	Bologna Sausage.....	H. S. Cheney, Winnebago.....	Standard.
Jan. 15	Meat.....	A. G. Browning, Antigo.....	Not preserved with saltpeter.
Jan. 18	Naphtha.....	C. E. Gluesing, Monroe.....	.55% water by volume.
Jan. 20	Salt.....	Henry Van Domeleu, Little Chute.....	Standard.
Jan. 20	Salt.....	Henry Van Domeleu, Little Chute.....	Standard.
Feb. 1	Putty.....	U. W. Paint Shop, Madison.....	Pure raw linseed oil putty.
Feb. 1	Salt.....	J. H. Fredrick, Appleton.....	Standard.
Feb. 4	Cocoa.....	Mrs. J. T. Lloyd, Oshkosh.....	Contains excessive sand.
Feb. 6	Anti-Freeze Mixture.....	Alfred A. Miley, Sheboygan Falls.....	Found to be largely calcium chloride.
Feb. 8	Oil of Peppermint.....	Meyer Drug Co., Stevens Point.....	Not standard.
Feb. 14	Honey.....	A. H. Klipp, Rice Lake.....	Free from adulteration.
Feb. 19	Flour.....	St. Mary's Hospital, Racine.....	No evidence of adulteration with rice starch or any kind of starch.
Mar. 1	Oil of Peppermint.....	Meyer Drug Co., Stevens Point.....	Not standard in total menthol.
Mar. 29	Vanilla.....	Bendfelt Ice Cream Co., Milwaukee.....	Not best grade of vanilla.
Mar. 29	Vanilla.....	Bendfelt Ice Cream Co., Milwaukee.....	Not best grade of vanilla.
April 1	Turpentine.....	Lewis D. Egbert, Green Lake.....	Free from adulteration.
April 6	Lemon Extract.....	J. A. Lonsdorf, Appleton.....	Not standard.
June 1	Sugar.....	Wm. Larson Canning Co., Green Bay.....	Standard.
June 1	Well Water.....	Waldo Canning Co., Waldo.....	Has a hardness equivalent to 288 parts per million of calcium carbonate.
June 1	Well Water.....	Waldo Canning Co., Waldo.....	Has a hardness equivalent to 250 parts per million of calcium carbonate.

SACCHARIN PRODUCTS

Maple Sugar and Maple Syrup

Date	Bought of or Submitted by	Remarks
1924		
Aug. 21	R. M. Hadley, Appleton.....	Not standard.
1925		
Feb. 17	Soderberg & Olson, New Richmond.....	Not standard.
April 2	Weber Bros., Marshfield.....	Slightly below standard in total solids.
April 7	Dresser Junction Merc. Co., Dresser Junction.....	Not standard.
April 8	Geo. C. Mansfield Co., Milwaukee.....	Genuine maple sugar.
April 10	Geo. C. Mansfield Co., Milwaukee.....	Genuine maple sugar.
April 11	Geo. C. Mansfield Co., Milwaukee.....	Genuine maple sugar.
April 24	Heppe Cash Store Co., Hartford.....	Not standard.
May 1	Farmers and Merchants State Bank, Chetek.....	Genuine maple syrup.
May 11	Gladys Stillman, Madison.....	Genuine maple syrup.
May 25	R. J. McMahon, New London.....	Pure maple syrup.
May 29	Gladys Stillman, Madison.....	Genuine maple syrup.
Sept. 29	Steele-Wedeles, Chicago.....	Not standard.
Sept. 29	Simon Bros., Madison.....	Not standard.
1926		
April 15	Burton Barnette, Hawkins.....	Genuine maple syrup.
April 16	Dr. C. R. Pickering, Muscoda.....	Not standard.
April 17	F. A. Millard, Madison.....	Pure maple syrup.
April 19	A. W. Bilodeau, Rice Lake.....	Standard.
April 20	Brandt's Store, Mercer.....	Not standard.
April 20	D. N. Danielson, Spring Valley.....	Not standard.
April 21	G. E. Dejung, Birchwood.....	Not standard.
April 22	Waterman Ehrhard Co., Menomonie.....	Standard.
April 23	H. R. Whistler, Downing.....	Standard.
April 29	John O'Connor, Knapp.....	Genuine maple syrup.
May 11	H. J. Bohn, Baraboo.....	Genuine maple syrup.

Honey—Submitted Samples

Date	Submitted by	Remarks
1924		
Aug. 29	Geo. Kust, Casco.....	Free from adulteration.
Sept. 19	Mrs. Win Liessmann, Reedsburg.....	Free from adulteration.
Nov. 12	E. W. Lee, Chili.....	Free from adulteration.
1925		
Jan. 23	C. J. Rick, North Freedom.....	Free from adulteration.
Jan. 23	C. J. Rick, North Freedom.....	Free from adulteration.
Mar. 28	Harry Klueter, Madison.....	Standard.
May 2	C. D. Adams, Madison.....	No evidence of fermentation.
May 7	John Emberson, Greenwood.....	Not standard.
May 15	C. D. Adams, Madison.....	Standard.

VINEGAR
Vinegar—Submitted Samples

Date	Submitted by	Grams of Acetic acid per 100 cc.	Remarks
1924			
July 7	Ward Bros., Fort Atkinson	5.12	Standard
July 7	Ward Bros., Ft. Atkinson	5.36	Standard
July 8	P. Schmeling, Janesville	1.50	Not standard
July 31	Raether, The Grocer, East Troy	4.56	Standard
Aug. 2	Mrs. L. D. Prout, Burlington	1.66	Not standard
Aug. 2	Mrs. L. D. Prout, Burlington	5.60	Standard
Aug. 7	R. W. Hartwell, Madison	6.43	Standard
Aug. 7	R. W. Hartwell, Madison	7.27	Standard
Aug. 7	R. W. Hartwell, Madison	7.40	Standard
Aug. 7	R. W. Hartwell, Madison	6.50	Standard
Aug. 7	R. W. Hartwell, Madison	5.55	Standard
Aug. 7	R. W. Hartwell, Madison	8.34	Standard
Aug. 7	R. W. Hartwell, Madison	7.20	Standard
Aug. 7	R. W. Hartwell, Madison	5.57	Standard
Aug. 7	R. W. Hartwell, Madison	4.94	Standard
Aug. 7	R. W. Hartwell, Madison	7.87	Standard
Aug. 7	R. W. Hartwell, Madison	7.10	Standard
Aug. 7	R. W. Hartwell, Madison	5.75	Standard
Aug. 7	R. W. Hartwell, Madison	6.20	Standard
Aug. 7	R. W. Hartwell, Madison	2.46	Not standard
Aug. 7	R. W. Hartwell, Madison	2.67	Not standard
Aug. 7	R. W. Hartwell, Madison	0.60	Not standard
Aug. 7	R. W. Hartwell, Madison	0.91	Not standard
Aug. 7	R. W. Hartwell, Madison	2.57	Not standard
Aug. 7	R. W. Hartwell, Madison	.71	Not standard
Aug. 15	R. R. Pace, Albany	1.79	Not standard
Aug. 15	R. R. Pace, Albany	1.73	Not standard
Aug. 18	G. J. Williams, Portage	1.24	Not standard
Aug. 18	G. J. Williams, Portage	1.70	Not standard
Aug. 18	G. J. Williams, Portage	1.34	Not standard
Aug. 18	G. J. Williams, Portage	3.33	Not standard
Aug. 18	Frank Stoney, Clinton	6.63	Standard
Aug. 20	R. H. Frost, Burlington	3.11	Not standard
Sept. 2	Stanley Phelps, Markesan	5.71	Standard
Sept. 2	Stanley Phelps, Markesan	4.89	Standard
Sept. 2	Stanley Phelps, Markesan	1.49	Not standard
Sept. 2	Stanley Phelps, Markesan	2.27	Not standard
Sept. 2	Stanley Phelps, Markesan	3.03	Not standard
Sept. 2	Stanley Phelps, Markesan	3.58	Not standard
Sept. 2	Stanley Phelps, Markesan	2.54	Not standard
Sept. 2	Stanley Phelps, Markesan	2.90	Not standard
Sept. 2	Stanley Phelps, Markesan	2.96	Not standard
Sept. 2	Stanley Phelps, Markesan	2.18	Not standard
Sept. 2	Stanley Phelps, Markesan	3.85	Not standard
Sept. 2	Stanley Phelps, Markesan	2.78	Not standard
Sept. 2	Stanley Phelps, Markesan	3.44	Not standard
Sept. 2	Stanley Phelps, Markesan	3.73	Not standard
Sept. 2	Stanley Phelps, Markesan	2.39	Not standard
Sept. 2	Stanley Phelps, Markesan	2.75	Not standard
Sept. 2	Stanley Phelps, Markesan	1.47	Not standard
Sept. 2	Stanley Phelps, Markesan	1.61	Not standard
Sept. 2	Stanley Phelps, Markesan	2.63	Not standard
Sept. 2	Stanley Phelps, Markesan	2.69	Not standard
Sept. 2	Stanley Phelps, Markesan	0.86	Not standard
Sept. 7	Fall Creek Merc. Co., Fall Creek	0.71	Not standard
Sept. 7	Fall Creek Merc. Co., Fall Creek	0.71	Not standard
Sept. 8	R. W. Hartwell, Madison	0.46	Not standard
Sept. 15	Fred Galli, Monroe	4.88	Standard
Sept. 16	Ward Bros., Fort Atkinson	4.13	Standard
Sept. 17	W. Sharff, Glidden	3.84	Not standard
Oct. 10	C. A. Stephens, Platteville	3.69	Not standard
Oct. 10	C. A. Stephens, Platteville	4.77	Standard
Oct. 10	C. A. Stephens, Platteville	2.52	Not standard
Oct. 13	Dr. E. R. Benson, Westby	2.28	Not standard
Oct. 25	Prof. J. G. Moore, Madison	2.84	Not standard
Oct. 25	Prof. J. G. Moore, Madison	1.82	Not standard
Oct. 25	Prof. J. G. Moore, Madison	1.34	Not standard
Oct. 25	Prof. J. G. Moore, Madison	1.21	Not standard
Oct. 25	Prof. J. G. Moore, Madison	2.73	Not standard
Oct. 25	Prof. J. G. Moore, Madison	3.0	Not standard
Nov. 8	G. B. Lahr, Juda	5.7	Standard
Nov. 8	G. B. Lahr, Juda	2.85	Not standard
Nov. 14	H. Gsell, Whiteswater	3.25	Not standard
Nov. 14	H. Gsell, Whiteswater	3.25	Not standard
Nov. 17	P. Brazelton, Sheboygan Falls	5.62	Standard
Nov. 27	J. Roherty, Evansville	1.37	Not standard

VINEGAR—Continued

Date	Submitted by	Grams of Acetic acid per 100 cc.	Remarks
Nov. 27	J. Roherty, Evansville	1.28	Not standard
Nov. 28	Ed. Ellefson, Browntown	0.66	Not standard
Dec. 5	J. B. Walwood, Oostburg	1.59	Not standard
Dec. 7	E. W. Hooper, Lake Mills	4.24	Standard
Dec. 10	Prof. J. G. Moore, Madison	3.58	Not standard
Dec. 10	Prof. J. G. Moore, Madison	1.76	Not standard
Dec. 10	Prof. J. G. Moore, Madison	1.61	Not standard
Dec. 10	Prof. J. G. Moore, Madison	2.12	Not standard
Dec. 10	Prof. J. G. Moore, Madison	3.32	Not standard
Dec. 12	E. J. Engels, Mineral Point	4.05	Standard
Dec. 16	Prof. J. G. Moore, Madison	2.16	Not standard
1925			
Jan. 13	Prof. J. G. Moore, Madison	1.30	Not standard
Jan. 13	Prof. J. G. Moore, Madison	2.13	Not standard
Jan. 13	Prof. J. G. Moore, Madison	1.11	Not standard
Jan. 13	R. W. Hartwell, Madison	1.84	Not standard
Jan. 13	R. W. Hartwell, Madison	2.49	Not standard
Jan. 13	R. W. Hartwell, Madison	2.85	Not standard
Jan. 13	R. W. Hartwell, Madison	2.79	Not standard
Jan. 13	R. W. Hartwell, Madison	4.86	Standard
Feb. 10	A. F. Henkel, Bayfield	0.918	Not standard
Feb. 26	Prof. J. G. Moore, Madison	1.62	Not standard
Feb. 26	Prof. J. G. Moore, Madison	2.97	Not standard
Feb. 26	Prof. J. G. Moore, Madison	5.62	Standard
Feb. 26	Prof. J. G. Moore, Madison	5.08	Standard
Feb. 26	Prof. J. G. Moore, Madison	5.19	Standard
Feb. 26	Prof. J. G. Moore, Madison	5.43	Standard
Feb. 26	Prof. J. G. Moore, Madison	4.26	Standard
Mar. 13	P. F. Schmeling, Janesville	2.96	Not standard
April 23	Henkel Bros., Bayfield	0.79	Not standard
April 24	Martin M. Goth, Verona	2.31	Not standard
May 18	H. Marcus, Spring Green	1.89	Not standard
May 21	Philip Bettinger, Plain	1.93	Not standard
May 22	Robert Drofahl, Janesville	2.78	Not standard
May 22	Robert Drofahl, Janesville	2.03	Not standard
May 22	Robert Drofahl, Janesville	2.22	Not standard
May 22	Robert Drofahl, Janesville	2.38	Not standard
May 22	Robert Drofahl, Janesville	1.75	Not standard
May 22	Robert Drofahl, Janesville	2.68	Not standard
June 21	Groceteria, Mineral Point	5.17	Standard
July 16	C. D. Gruber, Prairie du Sac	4.22	Standard
July 20	L. A. Van Galder, Beloit	4.47	Standard
Aug. 1	Wm. Parson, Ft. Atkinson	4.87	Standard
Aug. 6	C. A. Stephens, Platteville	5.81	Standard
Aug. 6	C. A. Stephens, Platteville	4.41	Standard
Aug. 6	John A. Wiest, Ridgeway	2.53	Not standard
Aug. 6	C. A. Stephens, Platteville	3.44	Not standard
Aug. 6	C. A. Stephens, Platteville	2.31	Not standard
Aug. 6	John A. Wiest, Ridgeway	1.81	Not standard
Aug. 6	John A. Wiest, Ridgeway	1.49	Not standard
Aug. 6	John A. Wiest, Ridgeway	1.46	Not standard
Aug. 6	John A. Wiest, Ridgeway	1.97	Not standard
Aug. 6	John A. Wiest, Ridgeway	1.30	Not standard
Aug. 7	M. S. Parman, Madison	1.11	Not standard
Aug. 7	M. S. Parman, Madison	2.68	Not standard
Aug. 7	M. S. Parman, Madison	1.08	Not standard
Aug. 7	M. S. Parman, Madison	3.04	Not standard
Aug. 7	M. S. Parman, Madison	3.28	Not standard
Aug. 7	M. S. Parman, Madison	2.34	Not standard
Aug. 21	Dr. S. R. Boyce, Madison	1.84	Not standard
Aug. 27	R. W. Hartwell, Madison	6.52	Standard
Aug. 27	R. W. Hartwell, Madison	5.90	Standard
Aug. 27	R. W. Hartwell, Madison	5.34	Standard
Aug. 27	R. W. Hartwell, Madison	5.34	Standard
Aug. 29	Herman Gsell, Whitewater	5.07	Standard
Aug. 29	Dr. E. R. Benson, Westby	3.78	Not standard
Sept. 16	W. A. Ross, Janesville	2.19	Not standard
Sept. 18	H. C. Witte, Granton	1.14	Not standard
Sept. 19	Raether, the Grocer, East Troy	2.61	Not standard
Sept. 22	A. J. Schloerb, Omro	2.04	Not standard
Oct. 1	Dr. S. R. Boyce, Madison	2.81	Not standard
Oct. 4	Echard Wagner, Calvary	3.97	Not standard
Oct. 26	R. W. Hartwell, Madison	4.47	Standard
Nov. 24	Christopher & Son, Albany	3.64	Not standard
Dec. 14	R. W. Hartwell, Madison	3.72	Not standard
Dec. 14	R. W. Hartwell, Madison	5.05	Standard
Dec. 14	R. W. Hartwell, Madison	6.62	Standard
Dec. 14	R. W. Hartwell, Madison	2.07	Not standard
Dec. 14	R. W. Hartwell, Madison	1.81	Not standard

VINEGAR—Continued

Date	Submitted by	Grams of Acetic acid per 100 cc.	Remarks
1926			
Feb. 13	Chas. Schadel, Sun Prairie	4.86	Standard
Mar. 2	R. W. Hartwell, Madison	4.97	Standard
Mar. 2	R. W. Hartwell, Madison	6.52	Standard
Mar. 2	R. W. Hartwell, Madison	6.56	Standard
Mar. 9	R. W. Hartwell, Madison	5.45	Standard
Mar. 9	R. W. Hartwell, Madison	4.02	Standard
Mar. 9	R. W. Hartwell, Madison	4.98	Standard
Mar. 9	R. W. Hartwell, Madison	5.82	Standard
Mar. 9	R. W. Hartwell, Madison	4.64	Standard
Mar. 15	Gust Miller, Seymour	1.26	Not standard
Mar. 19	E. A. Stewart, Whitewater	3.10	Not standard
Mar. 19	E. A. Stewart, Whitewater	4.10	Standard
Mar. 19	E. A. Stewart, Whitewater	3.60	Not standard
Mar. 19	E. A. Stewart, Whitewater	2.60	Not standard
Mar. 19	E. A. Stewart, Whitewater	5.32	Standard
April 19	A. W. Bilodeau, Rice Lake	1.76	Not standard
April 21	Geo. E. Colwell, Doylestown	2.17	Not standard
April 21	Geo. E. Colwell, Doylestown	2.23	Not standard
April 21	Geo. E. Colwell, Doylestown	5.85	Standard
June 22	R. W. Hartwell, Madison	6.12	Standard
June 22	R. W. Hartwell, Madison	5.50	Standard
June 22	R. W. Hartwell, Madison	6.40	Standard

ANALYTICAL WORK DONE FOR THE STATE BOARD OF CONTROL, MADISON, WISCONSIN

Date	Sample of	Remarks
1924		
Aug. 18	Liver Sausage	Held to be sausage.
Aug. 18	Bologna Sausage	No added cereal.
Nov. 26	Pork Sausage	Contains 0.48% cereal.
Nov. 26	Blood Sausage	Contains 0.50% cereal.
Nov. 26	Bologna Sausage	Contains 0.75% cereal.
Nov. 26	Liver Sausage	Contains 3.19% starch and glycogen.
Nov. 26	Frankfurth Sausage	Contains 6.02% cereal.

**Analytical Work Done for the State Board of Control, Madison, Wisconsin
Laundry Soap**

Sample	Matter Volatile at 105° C.	Percent Ash	Percent Ash on Moisture Free Basis	Percent Oleic Acid	Residue Insoluble in Alcohol	Residue Insoluble in Water	Borax
2-----	16.98%	18.90	22.75	.33	9.40	1.93	None
4-----	26.49	16.65	22.62	2.47	7.35	1.82	None
6-----	29.70	17.72	25.19	.21	11.84	1.22	None
10-----	21.34	18.43	23.42	.25	9.30	1.79	None
			Soap Chips				
1-----	1.61	11.14	11.31	.35	.53	.06	None
5-----	3.05	18.38	18.94	.10	2.62	.92	None
8-----	2.11	22.27	22.73	.27	5.19	1.08	None
12-----	1.78	16.55	16.84	.20	2.68	.32	None
			Soap Powder				
	42.11	50.87	87.85	.47	48.30	.03	None

**Analytical Work Done for the State Board of Control, Madison, Wisconsin
Washing Powder**

Sample	Water By Difference	Sodium Bicarbonate	Sodium Carbonate	Borax
5-----	28.61%	5.72%	65.67%	None
6-----	12.83	33.53	53.64	None
8-----	12.69	28.36	58.95	None
9-----	13.25	45.21	41.54	None
17-----	11.07	12.86	76.07	None

REPORT OF CHIEF OF CHEESE DIVISION

HON. J. Q. EMERY,
Dairy and Food Commissioner,

Dear Sir:

Complying with your request for a report of my work for the period commencing August 20, 1925, and ending June 30, 1926, I beg to submit the following:

About 40% of my time was spent in the office and 60% in the field.

In the office I had the privilege of sitting in at several conferences which helped me to a great extent to guide my course of action out in the field.

Whenever my opinion was asked on matters pertaining to cheese, I expressed it as lucidly and concisely as I was able.

Whenever any of the inspectors came to the office, I discussed with them some of the problems that had come up in relation to cheese factory and dairy farm inspection, cheese making and cheese factory management, and I think I am safe in saying that everybody concerned profited by these discussions.

Practically every week a number of letters relating to cheese factory management, especially regarding factory statements, yield of cheese, etc., have come to me for answer.

All the cheese factory and cheese makers inspection reports sent in by the inspectors in the field are referred to me for consideration. These reports have been carefully read, not only for acquiring a general knowledge of conditions throughout the state, but in checking over these reports I have tried to visualize the views of each inspector and his reaction when he inspects a cheese maker's work and his factory.

Most men excel in some particular phase of their work and in the case of the inspectors it has been my aim to select these particular parts from each man's report with the hope that I could transmit some of this spirit to the other inspectors and thereby raise the standard of service it is our duty to give to the people.

Occasionally the inspectors find cases where their suggestions or rather admonitions have not been sufficient to cause the makers and operators to keep the factory, utensils, equipment and premises in such condition as is required by law, and have so stated in the reports sent in. In many cases these conditions can be remedied by letters sent to the offenders direct from the office; on other occasions it has been necessary for me to make a personal inspection and have an interview with the operator or maker and thereby make them realize the importance of complying with the law.

And while we have not in every case been able to get 100% co-operation on the part of operators and cheese makers so inspected we have been able to get sufficient improvement and indication of a continuance of effort in that direction that we deemed it advisable to allow them to continue to operate their plants.

At your request and in compliance with Jt. Res. No. 54, S., passed

by the legislature of 1925, I made an inspection of all the Process Cheese factories in the state, of which we had any knowledge. Part of this inspection was made in company of J. E. Boettcher, Chief of the Butter Division of the Department, and all of it in company with Dr. H. E. Switzer, Bureau of Chemistry, U. S. Dept. of Agriculture.

A full report of this work was sent to you at the time the investigation was completed.

It is my belief that the climax of perfection in cheese factory, creamery and dairy inspection will not be reached until such time as the inspector comes to be a welcome visitor in every factory instead of one to be feared or disliked; and the dairy laws will be obeyed more through friendly criticism or counsel than from fear of court fines or lawyer's fees.

I am well aware that at the present time such a condition seems unattainable; and yet it is a goal well worth striving for. Also, I realize that it takes a better inspector to create a friendly feeling among the butter makers, cheese makers and dairymen of the state than one who can merely inspect, point out the defects and read the law to them.

It was with this aim in view that I started the two new inspectors who were appointed during this period and for that reason spent more time with them than would otherwise have been necessary.

Judging Cheese

A portion of my time was spent in judging cheese, such as the exhibit at the State Fair, experimental cheese at the Dairy School at U. W., various competitive cheese exhibits carried on by cheese dealers and local dairymen's and cheese makers' organizations.

In connection with several of these competitive cheese exhibits, I was called upon to give talks on subjects pertaining to the industry, such as feeding of cows, caring for the milk, manufacturing it into cheese, etc.

Special Calls or Complaints

Numerous calls or complaints are continuously coming in to the office asking for immediate investigation. These complaints are as various as the activities of the cheese industry over which the Dairy and Food Commissioner has jurisdiction. Wherever it appeared expedient, these complaints were referred to the inspectors in the respective districts from which they came; in other cases it was deemed advisable for me to make a personal inspection. In several instances complaints on investigation proved not to come under the jurisdiction of the Dairy and Food Department but under that of the Health Department, Humane Officer, etc.

In the case of every complaint investigated a report was turned in to the office.

High Moisture Cheese

Seasonal changes in the process of manufacture must be employed in order to maintain cheese of comparatively even quality and com-

position throughout the year. Especially is this true insofar as the moisture content is concerned.

Intentionally or through ignorance or carelessness on the part of the maker, the proper methods are not always employed to expel the moisture from the curd. The result is a high moisture cheese with a pasty or weak texture, causing an early deterioration of the cheese, such as rind rot and sour or bitter flavors.

During the months of September, October, November, December, January, and February, considerable time was spent at the different warehouses throughout the state, inspecting cheese and collecting



Figure 1
A Wisconsin American Cheese Factory

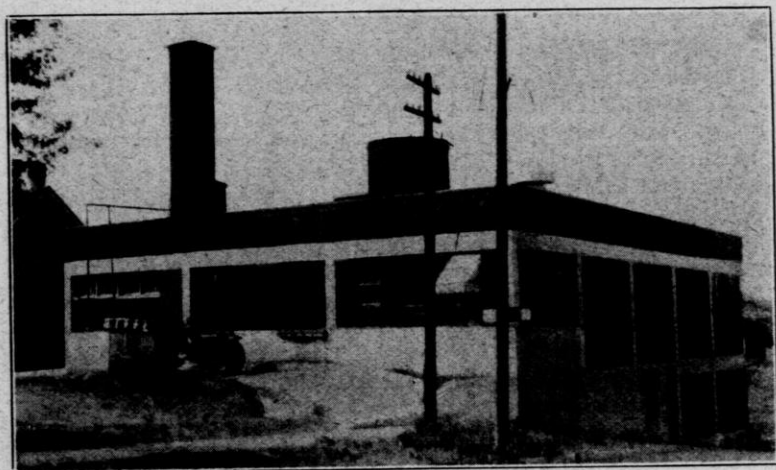


Fig. 2
A Wisconsin Foreign Type Cheese Factory

samples of such as appeared to be of high moisture content. Such samples being then sent to the laboratory for analysis.

Investigation of the Milk Supply at Swiss Cheese Factories

During the later part of the period covered by this report a large portion of my time was spent in the Swiss cheese section of the state, collecting samples of milk from the individual herds to be tested for fat content and s. n. f., composite samples of the milk received as well as a sample from each kettle which were all tested for fat and casein; samples of whey to be tested for fat and also samples of cheese which was made from the milk from which the above mentioned samples were taken. These cheese samples were tested for fat, moisture, and in some cases for other ingredients.

As this involved a vast amount of detail work it was carried on with the co-operation of J. Lehnherr, the inspector for this territory. The analytical work was in charge of one of the chemists from the state laboratory who was during this time stationed at Monroe.

As this investigation is not yet completed, it follows that a report of it can not at this time be given. However, as this particular investigation promises to be of great importance to the dairy industry as a whole, I suggest that further work along this line be carried on, not only in the Swiss cheese section but throughout all the cheese sections of the state.

General Conditions

It is perhaps rather difficult for me to judge fairly of the general conditions prevailing in the factories throughout the state owing to the fact that in most of the cases in which my assistance is called for the conditions are worse than the average. Still, judging from the reports sent in to the office by the inspectors and from those made out when I accompany them, I would say that the utensils and equipment in 95% of the factories are as clean as those in the average home.

Where most of the cheese makers are slack is in the care of the factory in general, such as ceilings, walls, floors, curing cellars, etc., which gives an impression of general untidiness even though it is not apt to directly affect the quality of the food product manufactured.

The greatest drawbacks to good factory management throughout the state is the lack of care of the whey in the whey tanks and the sewage disposal. A large part of the question of sewage disposal does not, however, come under the jurisdiction of the Dairy and Food Department. In many cases the sewage is properly drained from the factory premises but is left to run in open ditches by the roadside or elsewhere giving rise to objectionable odors and other undesirable features, and unless the cooperation of the local health officers be given it is impossible to force the correction of this evil.

Respectfully submitted,

A. T. BRUHN,
Chief Cheese Division.

REPORT OF CHIEF, BUTTER DIVISION

HONORABLE J. Q. EMERY

Dairy and Food Commissioner.

Dear Sir: I submit the following Biennial Report for the period ending June 30, 1926.

Considerable time has been spent investigating complaints charging various kinds of violations of the dairy and food laws, especially complaints charging discrimination in prices paid for butter fat in different localities by various creamery companies. Dairymen, milkmen and proprietors of restaurants, have been prosecuted for the sale of milk and cream below the legal standard in milk fat. Some of the time has been spent in preparing court cases, assisting inspectors in preparing court cases and in court, as well as supervising inspection work in creameries; also judging butter at various fairs and butter makers' conventions. In the main it has been my function to deal with the most difficult and complex problems that present themselves in dealing with the numerous complaints and in enforcing dairy laws.

Pasteurization of By-Products

The pasteurization of by-products at creameries and receiving stations is generally obeyed, although it has been necessary in some instances to start court action before compliance with the law has been observed. In all cases of prosecution, conviction has been secured.

Testing

There is still a great deal of carelessness practiced on the part of the maker in the taking and care of the samples of milk and cream and in the testing of the same. Occasionally I find a maker using glymol or red-reader in reading the per cent of fat in milk. This practice is a reprehensible one as it directly lowers the reading of the per cent of fat in the milk so tested.

City Milk Inspection

The milk sold in many restaurants has been inspected and found below the legal standard in fat, and many prosecutions resulted. It has been the custom in many of these places to sell milk out of large containers by dipping or drawing off a glass of milk or by selling a glass of milk out of a quart bottle. In either case, if the milk is not properly stirred before drawing, some of the customers receive milk below the legal standard in fat. In many of the larger cities this fault has been overcome by the suggestion of the inspector, or by local ordinance requiring all milk to be served in the original container or half pint bottles as put up by the milk dealer.

Have assisted inspectors in the inspection of city milk in the larger cities of the state by making fat and sediment tests to determine the legal status of the milk and cream sold, and by inspecting hundreds

of milk and cream cans at milk plants and depots to determine if the milk and cream are delivered in clean and sanitary containers. And milk plants and milk depots have been inspected as to their sanitary conditions under which milk and cream are handled.

Many dairy barns and milk houses have been inspected to see if milk and cream are being produced under sanitary conditions. Many milk houses have been built and many separators have been removed from barns and placed in milk houses or other lawful places which are clean and sanitary. The problems dealing with the milk supply of the cities vary with the season and local conditions. During the



Figure 3
A Wisconsin Cooperative Creamery

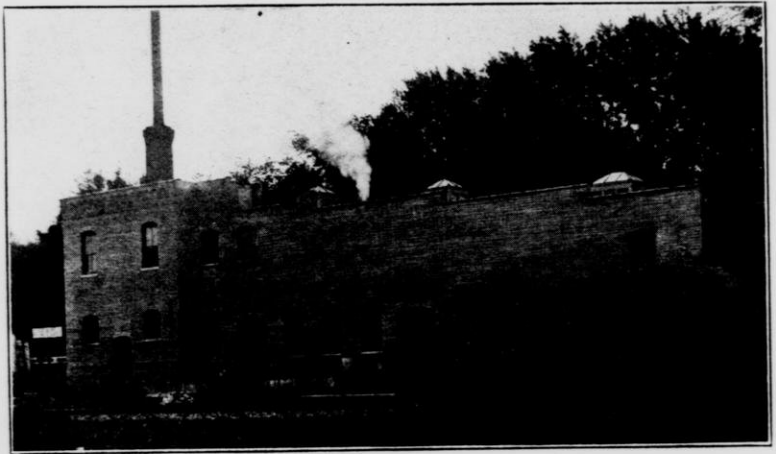


Figure 4
A Wisconsin Cooperative Creamery

portions of the year when the cows are kept in the barns practically all of the time, the sanitary conditions of the barn, including cleanliness of the cows, light and ventilation of the barn, have a marked influence on the production of sanitary milk and cream. At all seasons of the year the sanitary condition of the dairy utensils and the manner of handling the product until it is delivered must not be overlooked. The most important problem dealing with the milk supply of the cities is sanitation and the manner of handling and distributing the product.

A portion of this inspection work has been carried on in cooperation with health officers or local inspectors employed by the cities.

Overrun

With the law requiring that butter shall not in any case contain less than 80 per cent fat, it is impossible to get even a theoretical "overrun" of more than 25%; but assuming the cream or milk to have been correctly weighed and tested, this theoretical "overrun" does not take into consideration the unavoidable mechanical losses occurring during the process of manufacture.

I still find that at some creameries the half points on tests and fractional pounds on weights of cream are not recorded or given to the patron, the results of which are to give and record less than the actual number of pounds of cream and butter fat received, and increases the per cent of "overrun", thereby fictitiously increasing the price paid for "butter fat", or may give the operator greater profit than he is entitled to receive.

Creamery Records and Accounting

There are numerous complaints regarding higher prices paid for butter fat by some cooperative creameries than their neighboring creameries were able to pay for the same period of time who are receiving the same price for butter and manufacturing conditions being about equal.

Upon examining the records and accounts of the creameries complained of, it was generally found that the price of butter fat for which payment was made, was determined by adding to the net amount of money received for butter, milk or cream sold, the amount of money received in the sale of buttermilk, if any was sold, the surplus money received for hauling cream, if any, after actual hauling expenses had been paid, and sometimes money from the surplus fund. This surplus fund is generally created by money received from various other sources, including dropping the fraction of a cent in paying for butter fat.

I believe that this practice of padding the amount of money paid to the patron for "butter fat" with money received from other sources than from the sale of butter, milk and cream is dishonest. Any money received from any other source should be paid out as coming from such other source and not as pay for "butter fat."

Respectfully submitted,

J. E. BOETTCHER,
Chief, Butter Division.

REPORT OF SENIOR FOOD INSPECTOR

HONORABLE J. Q. EMERY,
Dairy and Food Commissioner,
Madison, Wisconsin.

Dear Sir:—

I have the honor to submit to you a report of the work done by the Field Food Inspection Division of your department during the two year period ending June 30, 1926.

The field service of food inspection covers the following establishments and their products in the state:

Bakeries—Bottling establishments, canning factories, cold storage warehouses, confectioneries, drug and paint stores, groceries, ice cream plants and meat markets.

The object of the service is to secure compliance with the laws with the enforcement of which we are charged and necessarily implies examinations of and as to:

Buildings, drainage, ventilation, sanitary facilities, machines, equipment, methods of manufacture, materials used, products made, health of workers, bread weights, clean containers, records, time in storage, sale of cold storage foods, ice cream overrun, Labeling, vermin, unwholesome meats, fish, sale of held eggs, trading stamps, Linsed oil and paint, methods of distribution, exposure for sale, misbranding, sale of oleomargarine.

In addition official and unofficial samples are collected or purchased, evidence for presentation in court if necessary is gathered and prepared, complaints are investigated and original investigations are made.

We have given these establishments and matters such attention as we could or as seemed to be called for. I shall enumerate and discuss very briefly some of the work done and the problems met.

An outstanding phase of the work that has taken time and attention was in connection with prosecutions for the sale of a compound colored with caramel color in imitation of the genuine color of vanilla extract. As the claim of the manufacturers of that article was that caramel color was a necessary and valuable flavoring ingredient for which no other ingredient was available, plans had to be made and experiments devised to show that the chief function of caramel coloring is to give to the compound the brown color of vanilla extract; and that in finished food products, the flavoring effect is nil. By preparing foods of a fairly neutral flavor with colored and uncolored compound we were able to demonstrate that no difference could be recognized. Inspectors had to go into many stores and found not a few in which the compound was sold as and for vanilla extract.

Fish

Complaints have been made that smoked fish were colored by some smokers with a brownish color so as to deceive and mislead. It was claimed that by coloring fish the period of "smoking"—which means cooking or baking in a smoke-saturated atmosphere—could be shortened; and that on this account the colored fish were inferior because they retained more water, having lost less during the short "smoking" process, and were sold by weight.

It is contended by manufacturers of smoked fish that the color thereof indicates when they are sufficiently cooked. As there seemed to be no available data upon which to base judgment in the matter, the following experiment was made:

A lot of 200 pounds of Ciscos (herring) was taken out of brine solution and divided into two equal portions of 100 pounds each. They were identified as Lot No.1 and Lot No.2. Lot No.1 was placed in twelve gallons of weak brine solution to which had been added two thirds of an ounce of coloring matter. While these were resting in the colored brine, the other hundred pounds (Lot No. 2) were fastened onto bars on a rack and marked for identification. By this time Lot No. 1 had become a reddish brown color; they were taken out of the brine, also fastened onto bars, marked for identification, and placed on racks. All were then put into a "cooler room" to dry. In this room, other fish, regular stock for commercial purposes, were also being dried. After remaining in drying room for about 15 hours, our lots were put into the smokehouse. In half an hour one fish of the colored lot had sufficiently browned to indicate that it was properly cooked; but it was still raw to a great extent and not considered edible. All of lot No. 1 had ample color to indicate that they were sufficiently done in 2 hours and 25 minutes and were taken out of the smokehouse. Lot No. 2 did not appear sufficiently done until it had been in the smokehouse two hours and fifty-five minutes, when they also were taken out. After cooling the fish were again weighed. It was found that lot No. 1 weighed 84½ pounds while lot No. 2 had shrunk to 82 pounds; in other words, the colored finished product contained about 3.6% more moisture than the uncolored article, an advantage to the product since smoked fish are sold by weight and the consumer pays for the water. No difference in taste or consistency was noted. Part of each lot was sent to the laboratory; others were placed into a cool room and examined from time to time as to their keeping qualities. It was not found that colored fish kept less well than those uncolored; the condition of the fish when they were placed into the smokehouse seemed to be the important factor. In fact, the first fish in which the structure broke down was of the uncolored lot; it appeared not to have been as cleanly "guttled" as the others.

Work with the U. S. Government on Fish

In cooperation with an inspector for the U. S. Government, an examination of fishing tugs, conditions existing and practices followed

in preparing fish for the market by fishermen and dealers in fish was made in the ports of Racine, Milwaukee, Port Washington, Sheboygan, Manitowoc and Two Rivers.

Most of the fish observed were caught in so-called gill-nets which are set in Lake Michigan and left out for 3 or more days; although we also found some that were caught on hooks, hundreds of which were fastened to one long line. Often nets are not lifted for several days or even weeks, then some of the fish therein are found in incipient or even advanced stages of decomposition. Spoilage had begun before the fish are taken out of the water. Therefore the fish usually are sorted at once and those considered of questionable quality or spoiled are culled out. We found many fish that evidently had died in the nets. Fermentation had set up in the intestines, causing the fish to bloat-swell. These were punctured to permit the accumulated gas to escape. When fermentation or spoilage had sufficiently far advanced to have the fish become green on the inside, or the bones to loosen from the flesh, they were considered unfit for food. One haul observed, which may be taken as fairly typical, was sorted as follows:

No. 1 fish, 405 pounds; No. 2, 16 pounds; Culls, 90 pounds; totally unfit for food, 15 pounds. If inspectors had done the sorting, the proportions of the several grades would have been different.

In all the ports visited the fish were immediately packed for shipment except a small portion sold on the premises directly to persons coming to the dock. We found new and clean but also old and dirty boxes used as shipping containers. A small quantity of crushed ice was first placed in the box, then the fish were placed on the ice and again a layer of ice over the fish when the cover was nailed on. Concerns smoking fish had their trucks on the docks and fish, as they came from the boats, were loaded onto trucks and taken to the respective smokehouses.

Insanitary Conditions Noted.

There were a few boats that were reasonably clean; most of them were very objectionable from a sanitary standpoint. In some we found the forecastle wherein the fish were gutted and stored, the benches, bins and utensils therein filthy, and foul smelling, and the walls and ceiling bespattered with offal, filth and slime.

Most of the boxes used for bringing fish from boats were very filthy, coated with dried slime, scales and offal. Facilities for properly cleaning them seemed wholly lacking in many cases. Some fishermen seemed to hold the opinion, that, inasmuch as fish would be washed before eating, it did not make any difference how dirty or foul the boxes in which they were kept and brought to shore might be. In cases where city water was not available, the water used for washing the ice and for such cleaning of utensils as was done, was taken directly from the harbor, and, at least in one case within a short distance of a sewer outlet.

Smoking Establishments

In addition to inspecting boats and conditions at the docks, we visited several establishments wherein fish were smoked. Sanitary conditions in smokehouses were found to be better than on docks and boats, with a few exceptions. While the bulk of chubs used for smoking were in good condition, some of which could not be sold otherwise were smoked and sold. In the case of trout, the proportion of first class fish seemed to be reversed in places we visited. That is to say, more culls than first class fish were smoked, some firms using the smoking process to salvage spoiling stock. In one case, it was necessary to inform the smoker as well as the owner of the putrid trout which had been delivered for smoking, that the law would be invoked if the fish were prepared for food.

Tentative Recommendations

1. That all places on fishing tugs where fish are kept, gutted or cleaned and all tables, benches, boxes and other containers used in handling fish be well scrubbed and cleaned after each day's use.
2. That on all fish docks and in all fish handling houses, an ample supply of potable water under pressure be provided.
3. That all bloated fish be kept separate as they are removed from nets or hooks, and that they be gutted separately and kept separate. That, if bloated fish are gutted and trimmed on the same tables or benches as sound fish, such tables as well as other utensils used, be well cleaned before sound fish are trimmed or gutted thereon. That special care be used in examining such bloated fish before passing them for food. That only clean sound fish be used for smoking.

Canning Factories

While discussing this large and growing industry, I wish to refer to the work discussed in part in my last report, namely, the washing of cans before filling. I am glad to say that most of the canners of the state now are making earnest efforts to thoroughly wash the cans before filling them without cleaning with food which people must eat. But in spite of the dirt and mess which are demonstrably in the cans, some being shown in pictures in my last report, there are still men in the industry so indifferent to dirt and having so little regard for cleanliness, that no pretense of washing cans is made. One, canning many thousands of cans, has claimed that washing cans interferes with the speed with which he can fill them. In my opinion, any speed which makes it impossible or impracticable to secure clean cans is detrimental to the industry and contrary to the rights of consumers and good public policy. It is not necessary for any canner to speed up his machinery beyond a reasonable limit established by good practice; but it is necessary for every canner to use clean containers. The best people in the industry desire to make

sincere efforts to have the pack just right. This also manifests itself in the washing of peas. While peas in the pod are absolutely clean, they are no longer so, when vined, and have unavoidably come in contact with vine juices, dust or other contaminating material. Improved machinery for washing peas is much in evidence as canners strive more and more to have peas in the cleanest possible condition when they go into the cans.

Project for Next Year

The question what constitutes a proper fill for cans and how much or how little "head space" should be in a properly filled can, has given canners in the past, and especially last year some concern. The project of the food inspection service is to make careful weighings and measurings of representative cans of peas of the several grades in many factories and make careful records of our findings. This is to be done in cans marked for identification, and before capping and cooking. Then, later we intend to again weigh contents of the cans and measure the headspace, thereby ascertaining whether or not peas have absorbed any of the liquor, and the appearance of the opened can filled to a certain recorded point.

Water Supply

We gave some attention to the water used for making brine and, of course, also for cleansing in canning factories and feel that there is room for considerable study and investigation. Some water, when heated, precipitates material which can be found but not identified by inspectors in the field. Many factories are provided with elaborate water purifying or "softening" systems in order to get the best possible water for their products.

Work in Relation to Canned Beans

The question having arisen as to proper washing of beans before canning, an investigation as to methods used and results obtained was begun.

Beans, as brought in from fields are to some extent, contaminated with soil and other material; they may be further contaminated during transportation, snipping and sorting. It is the aim of canners to remove the contamination and most of them combine the loosening of dirt with a blanching or precooking process, the beans being conducted through water in a pea blancher at a temperature of from 170 to 200°F. remaining therein from 3 to 7 or 8 minutes. The washing does not seem the governing consideration but the precooking necessary to properly soften the beans for an acceptable pack.

In most cases the beans are put in this blancher as they come from the graders without having been washed. In one factory a feeble effort at prewashing was made.

The water in the blanchers was renewed at intervals of half a day or as one stated after 500 cases of beans had gone through. Some water was added and an overflow maintained all the time; in some factories the quantity added was very little; in others a good overflow was maintained.

The water in the blanchers was inky black and usually a pint of it clogged strainer disk of sediment tester. Judging from appearance it was not fit to wash any food product in. After beans are discharged from the blancher they are sprayed and the types of sprays found, differed. Some appeared to be effective, others the merest makeshifts. After being sprayed, the beans, which should now be perfectly clean, are conveyed or carried to filling tables or devices to be put into cans.

Method Followed in Investigation

Obtained, examined and filtered sample of water out of blancher, obtained and rewashed filled cans of beans, as they were ready to receive brine and go to closing machine. These beans were carefully removed out of can, which was rinsed, and then beans were washed in perfectly clean water, 2 quarts of water were used to each No. 2 can of beans, beans were agitated and stirred in water until all foreign matter was loosened. After carefully straining out beans, water was run through sediment tester and disk examined for dirt.

Then beans were washed a second time in the same manner, and comparisons made as to material removed by first and second washings. In some cases we washed beans before going into blancher and observed the quantity of dirt removed by vigorous agitating in cold water, by collecting it on strainer disks. Also washed some of the finished product by draining and filtering the brine and then washing the beans.

There appears no doubt that, at least in some cases, beans that go into cans are not as clean as they should be. Cannerymen recognize that fact; but at present are at a loss how to remedy that. The results obtained by the different methods of cleaning are not uniform, and not such as would definitely establish the superiority of methods which in theory appear to be more efficient.

Whether or not, there is something in the skin of beans, or in beans themselves or in different soils, that would change or modify results of washing is a question arising in my mind.

It seems that further observations should be made before department can form a definite opinion or authoritatively approve certain practices as effective. Considerable data should be had and results obtained by different methods of preparing beans for cans should be fairly uniform before we commit ourselves. My thought is that we should proceed on positive knowledge of facts rather than on theoretical deductions.

In the foregoing I have by no means fully exhausted the subject but simply want to recall some of the perplexing problems we have found so that appropriate action may be taken.

Work on Eggs

During the winter of 1924 to 1925, we made a rather comprehensive investigation as to the sale of cold storage eggs. The legislature of 1923 provided that all persons selling cold storage articles of food at wholesale must keep accurate records of such sales, showing lot number or designation under which articles had been held in storage, date when sold, name and address of person to whom sold and kind and quantity sold. It is obviously impossible for us to examine into all such transactions; but, being guided somewhat by the records of cold storage warehouses, we examined the records of about thirty wholesale firms. Some had honestly endeavored to comply with the law, others had sold many cases of cold storage eggs as and for fresh eggs and at, or near, fresh egg prices. Five of these firms were prosecuted and paid fines ranging from fifty to two hundred and fifty dollars. These examinations and prosecutions call for careful, detail work in an uncommon degree. That we did such work is evident from the fact that none of the firms prosecuted seriously questioned the accuracy of our allegations in the complaints issued.

While I believe that the prosecutions had a very salutary effect and that by far the greatest number of cold storage eggs during 1925-26 were sold as and for what they were, I am of the opinion that the fines imposed are inadequate to act as deterrent for dishonestly inclined people. One egg merchant who had closely observed what was going on said to me: "These prosecutions do not meet the situation at all. A firm that has made five or six thousand dollars by selling cold storage eggs for fresh is fined two or three hundred dollars. They pay their lawyer another three or four hundred dollars and keep four or five thousand as reward for their illegal and dishonest transactions."

Cold Storage

With the exception of one cold storage concern, no serious violation of law was found in any cold storage warehouse within the state. This one concern, however, was prosecuted for failing to keep proper records of articles received for storage and for failing to correctly report transaction to the Dairy and Food Commissioner during 1923 and was fined. Their records were examined again in 1925, checked with reports filed with the Dairy and Food Commissioner and warehouse receipts and other memoranda issued by them to merchants and others who had delivered to them eggs for cold storage. Serious discrepancies were found; persons had, according to receipts, stored eggs in the warehouse; but their names did not appear on the books submitted to the inspectors; reports were made that on certain days no eggs had been received for storage, yet we found receipts in the hands of merchants that eggs had been received for storage on these days and that charges were made for storage and other services. In checking as to sales, we found that sales were claimed to concerns

outside of the state, and to persons and firms in cities where no such persons or firms were known and in spite of most careful search could not be found. The conclusion seemed inevitable that records as contemplated by law were not kept in good faith or were not kept open to the Dairy and Food Department and that reports rendered under the law were not correct and did, in fact, deceive and mislead.

The facts, as we found them, were laid before the District Attorneys for Dane and Wood counties who filed information with the courts of competent jurisdiction in their respective counties that the laws had been violated, in Dane county on ten counts and in Wood county on twenty-one counts. The cases have not come to trial as yet.

Bottling Establishment Problems

In the bottling industry, the problems of sanitation are beginning to be better understood and glaring evils of the past are no longer so much in evidence. My hope that we might become able to do more in the line of water examinations was not realized and it seems to me that soda water plants should have more attention than we have been able to give them.

I gave an address at the convention of soda water bottlers in Milwaukee in which I stressed obedience to law on part of all, and the need of high ideals and common honesty in making, labeling, and marketing soda water beverages.

Labeling of Soda Water Beverages

There is much divergency in labeling soda water beverages and I believe that too large quantities are offered for sale that are misbranded.

Under soda water beverage, I understand a mixture of carbonated water, sugar, fruit or phosphoric acid and flavor, with or without artificial color. Carbonated water, sugar—and perhaps acid—are the basic ingredients found in all these artificial products which, however, are modified and made more acceptable to the public by the addition of flavoring and (or) coloring material. They may be classified as follows:—

1. Beverages solely flavored with extractive matter from fruits or plants or parts of fruits or plants, such as soda that is flavored with lemon extract.
2. Beverages flavored with extractive matter from fruits or plants reinforced with artificial substances.
3. Beverages flavored with artificial flavor.
4. Beverages made from fruit juices and containing sufficient fruit juices to impart to the beverage their characteristic fruit flavor.
5. Beverages made from fruit concentrates—concentrated fruit juices.

This question arises. Under the terms of our law and with the common understanding the public have the term "soda water" meaning thereby a sweetened and flavored carbonated water—should

not all beverages made with carbonated water as a base be labeled soda water? Is not "root beer" a direct misnomer for a beverage not made by the alcoholic fermentation of roots? It is true "ginger ale" has become a commonly accepted name for a carbonated beverage flavored with ginger but does that open the door for other articles to assume names other than those rightfully belonging to them?

It seems clear to me that all beverages made as listed under "1" should be labeled fruit or plant flavored soda, as "lemon flavored soda"; "soda, orange flavor"; "soda, vanilla flavor"; etc. I take it that the terms "lemon soda", "cherry soda", "strawberry soda", etc., can only be properly applied to articles as listed under "4", they must contain fruit juices.

Class 2. Beverages should be labeled so as to disclose the presence of the artificial substance; if the artificial flavor predominates, the artificial article should be mentioned first and at least fully as prominently as the fruit or fruits.

Class 2. In order that the public be not misled, neither the name nor the picture of any fruit should appear on the label, nor in any advertising, printed or oral description of this class of goods. A coined or descriptive name should be used. As to this I believe violations are frequent.

Class 4. If these beverages contain fruit juices in quantities sufficient to give the articles their predominating character, they should be labeled as fruit sodas, as strawberry soda, etc.

Class 5. Each beverage presents a separate problem and the principle that it must be correctly and truthfully labeled without false or misleading statements, design or devices should be rigidly applied.

When ever artificial color is used, it should be disclosed in every case.

Meats and Meat Markets

I want to repeat here what I said and discussed somewhat in detail in my report of two years ago. The meat problem is difficult to deal with and the means at our disposal for enforcing the laws relating to meats are inadequate. We did inspect meat markets and found that, in certain localities at least, proprietors were again attempting to resort to preservatives for the purpose of keeping meats and covering up evidences of inferiority and neglect, rather than keep good meats under clean and proper conditions as to cooling, etc. Needless to say, we were very energetic in investigating when there were reasons to suspect, and to prosecute when we were able to get evidence of violations and the facts appeared to warrant prosecution.

The following case is illustrative of what may happen. A complaint came to us that a certain meat market in a village in Walworth county has sold meat that was tubercular. At the investigation made it developed that a farmer had slaughtered a cow, and when he opened the animal had found the chest cavity covered with

a red rash. As far as I was able to ascertain, it was not an emergency slaughter and the cow was not slaughtered because she appeared ill. Becoming alarmed at the unusual appearance, the farmer called in a veterinarian who diagnosed the symptoms as generalized tuberculosis and declared the carcass dangerous and unfit for human food. The farmer asked a butcher in a nearby village whether the carcass could not be sold to a collector for rendering plants who gathered waste and offal from meat markets to be converted into industrial products other than food. The butcher said he would ask the "bone man", a designation commonly used in referring to collectors of animal waste (hides, bones, tallow, etc.). On the following day the butcher called the farmer by telephone and told him the bone man was in the neighborhood, but would not come out to the farm for the carcass but would call for the carcass at the meat market, therefore, it must be brought or sent in at once. The farmer brought in the carcass, parts of it were unloaded and carried into the ice box, others were placed on benches or boxes in the meat market. The butcher then gave the farmer his check for \$18.00 in payment for hide and all, ostensibly in behalf of the "bone man". Neighbors saw the farmer and the butcher carry the carcass into the meat market, but saw no "bone man" carry any of it out; and there was a rumor that the butcher had sold the meat for human consumption.

When the inspector arrived there was nothing left of the carcass in question. The meat market had been closed by a peremptory decree of the District Attorney and the butcher denied that he had sold the meat for food purposes but insisted he had turned it over to the "bone man". However, he could give no clue as to who the bone man was, nor where he came from nor where he might be found. We inquired at rendering plants to whom the carcass might have been sold or delivered for rendering, but none was found that had received a carcass at or about the time in question.

The inspector demanded that the meat market and the tools and utensils therein be cleaned and disinfected and that meat in ice box and shop that had been in proximity with the questionable carcass be destroyed. I am satisfied that similar and worse transactions may take place in many places and strongly recommend that some kind of a legal check be provided for all meats offered for sale to the public, not government or locally inspected.

A New Type of a Bakery

Owing to the fundamental food value of dairy products, the state of Wisconsin, annually, at the State Fair, has made efforts to promote interest therein and increase their consumption. The Dairy Building at the Fair Grounds in West Allis was especially devoted to that purpose, and Mr. Harry Klueter, Assistant Dairy and Food Commissioner, has been superintendent of the building for six or seven years and had charge of the exhibits. He had established the Dairy Buffet in which dairy lunches were served and the thought came that inter-

est in and consumption of dairy products could be increased by also establishing a dairy bakery in the building. By the term "Dairy Bakery", a bakery was meant that only made products in which milk, butter, cheese or cream were chief ingredients and were combined with eggs, sugar and flour and in which substitutes for dairy products, or artificial leavening agents, had no place. It was a unique undertaking, made possible by cooperation of the Dairy and Food Department, the State Fair Authorities, Bakers' Associations, Business men who loaned the bakery several thousand dollars worth of equipment without charge, yeast firms who donated the services of high grade baking experts and was carried out by the Senior Food Inspector. The Wisconsin Association of Master Bakers erected the necessary partitions and paid some other expense at a cost of about four hundred dollars. The bakery was designated as the First Wisconsin Dairy Bakery. It began operations on the first day of the 1924 State Fair. Milk, butter, cheese, and eggs in large quantities were mixed with sugar and flour and baked into delicious articles of food in the presence of large crowds, interestedly watching. The products baked were sold in a miniature store or were served in the Dairy Buffet.

It was intended by these means to acquaint the public with the superior qualities of products made with milk, butter, cream or cheese. The aim was to demonstrate to bakers that dairy products could be made into most acceptable articles in their shops which would find a ready sale; and it was expected thereby to open for dairy products, through bakeries, an outlet that had in a large measure heretofore been neglected, and also to afford the public superior articles of food.

The bakery and its products proved to be very acceptable to the public, so much so, that the National Dairy Show, which occupied the grounds several weeks later, asked that it be continued as part of the National Dairy Exposition; and so the bakery was continued during the National Dairy Show. Here a desire was expressed for genuine milk bread, that is wheaten bread in which all of the fluid used is milk. Such bread, besides numerous other articles, were produced every day; but, as to the bread, the demand for it exceeded the supply.

As all the milk, butter, cheese, eggs, and other products used were of the highest grade and paid for at market prices and the services of clerks and bakers (except the experts mentioned before) also paid for, the prices charged very modest and the bakery rather liberal in giving out samples, a deficit of only about fifty dollars was incurred which was paid by the National Association of Retail Bakers on the theory that the bakery had been of educational value to the bakers of the entire country. All the trade papers of the baking industry spoke of it and commended it very highly.

The bakery was continued in 1925 during the State Fair and proved even more popular than during 1924 and is in a fair way to become a permanent educational feature of the State Fairs of the future.

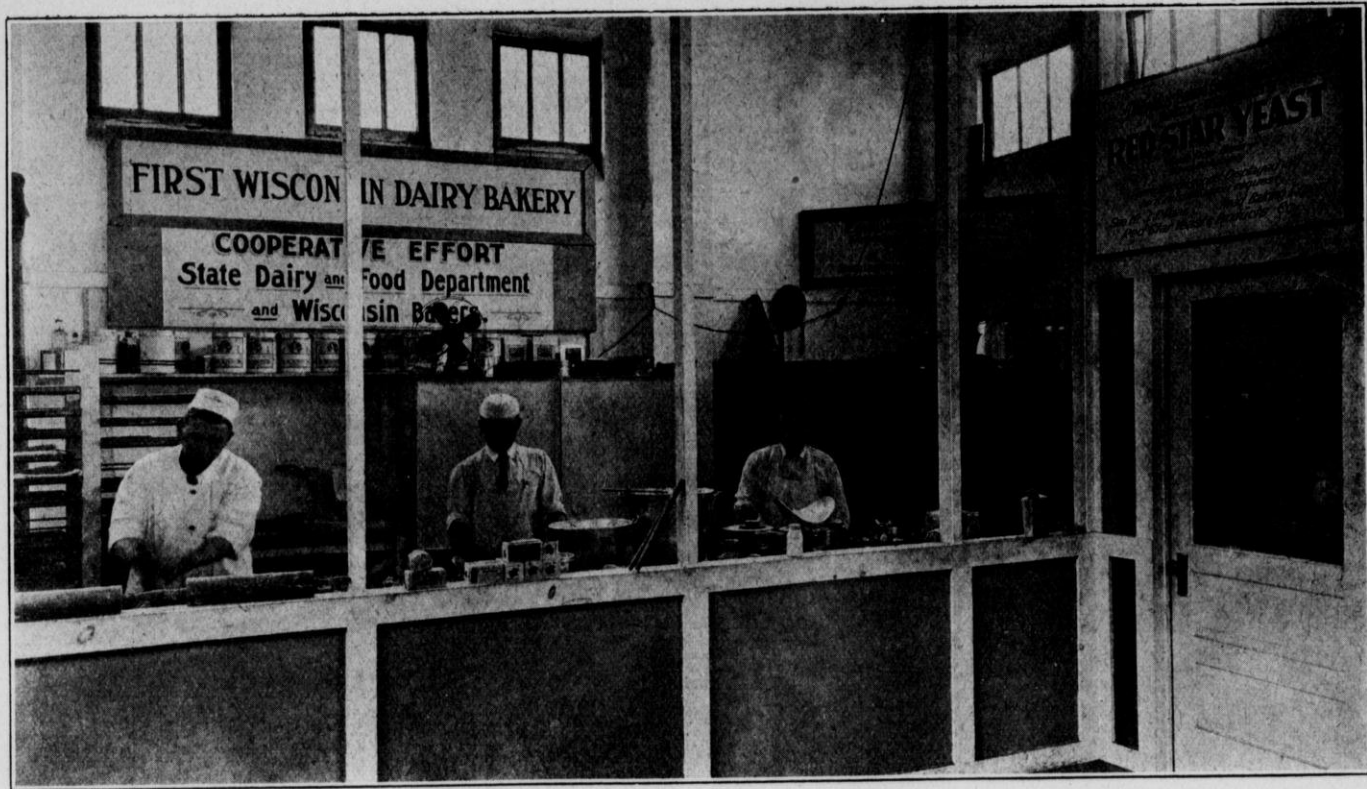


Figure 5
First Wisconsin Dairy Bakery



Figure 6
Products in First Wisconsin Dairy Bakery

Advertising Bread

Advertising of food has grown to be of immense proportion and has become a big factor in its sale. I believe that truthful advertising is of quite as great importance as truthful labeling. One phase of advertising consists of representations made as to the ingredients used in the preparation of the advertised articles. These are, at times perhaps, true and correct but often exaggerated and cunningly worded and misleading people to believe the advertised article to be better than it really is. Due to the prime importance of dairy products in human nutrition, these products have been eagerly seized by advertising experts to lend caste and character to articles boomed and which contain but negligible quantities of them. A striking illustration is that of oleomargarine, where the legislature finally enacted, in substance, that it should be illegal to use any words or symbols commonly used in connection with the sale of butter, in advertising oleomargarine.

Bread has been exploited in many ways. We find advertised "Milk Bread", "Honey Bread", "Malted Milk Bread", "Butter Cream Bread", "Raisin Bread", "Graham Bread", "Gluten Bread", etc., not to say anything about "Butter Nut Bread" and similar coined names. Bread may be made without any other ingredient than water, flour, salt and some leavening agent. Other ingredients, however, may be and are added to make the finished loaves more acceptable to consumers. These additions serve either to influence the appearance or taste, or to modify working conditions in the preparation of bread, or affect its keeping qualities. The extent of the modifications desired govern the quantities of the various bread improvers which may be used. There is a wide range of quantities which may be added extending from a practically negligible amount to a high percentage. Now, the question arises: When does ordinary bread become Milk or Honey, or Butter, or Raisin, or Graham, or Gluten, or Malted Milk Bread? Is the definition to be based upon the absence of certain other materials or upon the presence of the modifying agents such as milk, honey, butter, etc., in the bread in sufficient quantities so as to give it certain definite and distinguishing properties and characteristics?

In the case of milk bread the legislature of 1925 has given the answer. It was found that bread in the preparation of which some skimmed milk, either in powdered or condensed form, had been used was extensively advertised as "Milk Bread"; in fact, the presence of milk was advanced as a principal reason why the public should buy it. The legislature enacted a law, in substance defining milk bread as bread in which all of the fluid used is milk. With this act the Legislature took a step in advance of the standard established by the U. S. Committee on definitions and standards which had promulgated that milk bread is bread in the preparation of which not less than one-third of the water content has been replaced by milk. Since the law spoken of went into effect, the advertising of bread made from skimmed milk and water as "Milk Bread" has, to the extent of my

knowledge, ceased in this state. If a baker wants to make use of the wonderful properties of milk in advertising his bread he must use all whole milk in its preparation, or all of the solids normally contained in the milk required, in some other form in the preparation of the dough. Part whole milk and water, or insufficient milk fats or other milk solids and water will not do. While it is true that the whole is equal to the sum of all its parts, it does not follow that any part is equal to the whole.

All of the Shortening Used Is Butter

Some advertising agency has devised a sales promotion campaign which uses the properties of butter to attract trade. The slogan is and the advertisements set forth that "All of the shortening used in . . . bread is Butter". How much or how little butter is used in . . . bread is not divulged. The word "All" when emphasized sounds big, yet it may mean very little. Less than one-half of one per cent, or even one-hundredth of one per cent of butter as shortening is required to make good on that claim if no other shortening is used and good bread can be made without any shortening at all. We have baked some breads with varying amounts of shortening as controls for the laboratory so as to be able to determine whether or not the claims set forth were true, and just how much butter is meant by "All the Shortening Used in . . . Bread is Butter."

Loaves were baked in the following manner:

No. 1—

1 quart water
 3¼ pounds flour
 30 gram sugar
 25 gram salt
 17 gram butter (about 0.67%)
 35 gram yeast

No. 3—

1 quart water
 3¼ pounds flour
 30 gram sugar
 25 gram salt
 17 gram crisco (about 0.67%)
 17 gram butter (about 0.67%)
 35 gram yeast

No. 2—

1 quart water
 3¼ pounds flour
 30 gram sugar
 25 gram salt
 35 gram butter (about 1.35%)
 35 gram yeast

No. 4—

1 quart water
 3¼ pounds flour
 30 gram sugar
 25 gram salt
 70 gram butter (about 2.7%)
 35 gram yeast

Occident flour was used and all loaves were treated alike. Made three loaves from each batch.

In my opinion it would be well to ask of bakers advertising the bread in question "How much butter is ALL BUTTER if all the shortening used is butter.

New Articles on the Market

There are now a number of prepared "mixes" such as "Doughnut Flour", "Devils Food Mix", "Honey Boy" mix, etc., offered to bakers and their merits are extolled in the Bakers Trade Press in advertise-

ments and by direct mail advertising. Some of them require only the addition of flour and water to make "excellent cakes". The ingredients out of which these "mixes" are compounded are not given. At times they may contain inferior substances that would not readily sell by themselves at the prices asked as part of the "mixes". Then there are icing powders and pastes, meringue powders, jelly powders, pie fillers, yeast foods and other articles the composition of which are more or less "trade secrets" offered to bakers and to some extent used by them, which appear to need attention. It is very desirable that some work be done along these lines in the near future.

Prosecutions

In the enforcement of penalties for statutory offenses, that is, things which may not be done because they are prohibited by law, but are not wrong of themselves and against generally accepted standards of permissible conduct, the determination when and whom to prosecute is an important consideration. It has been established that ignorance of the law is no excuse, that intent to do wrong is not an element which the state must prove in prosecutions for violations of food law and that it is the positive duty of every seller of food to inform himself that whatever he sells is not in contravention of law.

However, as an administrative policy it seems impossible to avoid taking into account the information a dealer may have as to the legal status of things he sells. In bringing prosecutions we have been guided by the thought to stop violations at the source and have filed complaints against manufacturers and general distributors rather than numerous and widely scattered retailers. The case of the compound colored with caramel color in imitation of the genuine color of vanilla extract is in point. These articles were for sale and sold in thousands of retail stores throughout the state. These retailers, however, were not harrassed but suits were brought against three of the largest manufacturing firms in Milwaukee with whom, I understand, other manufacturers of the compound were, in a measure, associated, being silent parties to the suit. The retailers had bought the compound in good faith and they were of the opinion that, if a wholesaler could sell an article to them legally and without interference, they in turn could sell it again without question.

Another case was that of a flavoring compound shipped into the state. The local merchant bought it in good faith. He had no reason to think its sale was unlawful in the state. In this instance the manufacturer, a nationally known firm from an Eastern State, was called into conference. We felt this firm to be guilty of violating the law as its agent had offered for sale and sold the adulterated article within the state and when they waived their privileges under Interstate Commerce Act, we proceeded against them and they were fined.

Another case was brought against a foreign firm for violating the cold storage act. A quantity of dried eggs had been held in cold

storage for a year or more in other states. Then they were transferred to a Wisconsin cold storage warehouse. In this instance we also felt that the foreign firm and not the local agent was the proper party to prosecute as the local man had no knowledge of the history of the dried eggs when they were shipped to him to sell in Wisconsin.

Under different conditions we have prosecuted Wisconsin merchants for selling adulterated articles of food received by them in Inter State Commerce. This was for the sale of cotton seed oil as and for olive oil and in less than quantities represented at that. It was put up in regular decorated olive oil cans, labeled in a foreign language "Olive Oil" and embellished with the picture of a beautiful olive tree. It was disclosed that the merchants had bought this oil at prices way below those at which they could buy olive oil and did in fact know that the oil was not what the labels said and what they themselves represented it to be. Fines were imposed, a repeat shipment was refused acceptance and when it was returned to shippers was seized by the U. S. authorities.

A prosecution was had under the Trading Stamp Law to put a stop to an endless chain scheme devised to sell hosiery and other merchandise. Outside schemers with elusive office addresses were back of the proposition. One case in court, a fine of \$500.00 and costs and a determination on our part "to see the thing through" was required.

In conclusion, Mr. Commissioner, permit me to voice my belief that our work has merited your approbation, and to express the hope that it will meet with your generous and hearty approval.

Respectfully submitted,

C. J. KREMER,
Senior Food Inspector.

REPORT OF CHIEF INSPECTOR OF WEIGHTS AND MEASURES

HONORABLE J. Q. EMERY,

Dairy and Food Commissioner,

Ex-Officio State Superintendent of Weights and Measures.

Dear Sir: I hereby submit a report showing the work done by the state and city departments of weights and measures for the fiscal years ending June 30, 1925 and June 30, 1926, respectively. It is deemed advisable to use the same general form in the use of tabulations as was used in preceding reports, so that a comparison of the work done during the various years can be easily made by reference to the biennial reports.

Nearly all of the inspectors of the Dairy and Food Commission including state sealers of weights and measures have done a great deal in enforcing the Trading Stamp Law of the state, namely: section 134.01. The state butter and cheese factory inspectors act as sealers of weights and measures in the country factories which they visit. The above mentioned inspectors are equipped with light Ford cars but of sufficient capacity to carry the weights necessary for testing scales with a capacity of 600 to 1,000 pounds. This arrangement saves the regular state sealers of weights and measures some time and expense as it is not necessary for them to visit the country factories. State sealers being equipped with trucks and much heavy equipment could not visit these country factories and do the work as economically as can the above mentioned inspectors. Another advantage gained by this arrangement is the fact that the butter and cheese factory inspectors visit the country factories oftener than the state sealers could hope to do and thus should be in a better position to guard against the use of faulty and incorrect scales and also against the incorrect use of correct scales.

Field and Office Mechanical Work—State Department

Two tables for each year have been prepared, showing the mechanical work performed by the state sealers of weights and measures and the state butter and cheese factory inspectors. In addition, a table is shown giving a summary of the mechanical work performed in the office by the chief inspector of weights and measures for the biennial period covered by this report. The mechanical work includes the actual inspection and testing of apparatus, such as scales, measures, pumps and other weighing and measuring devices.

As mentioned in the preceding report, a new plan of testing was inaugurated just at the end of the period covered by that report. Therefore, this report covers the work done by using the new plan mentioned. During the past two years, each one of the state sealers has had a light automobile truck for use in his territory and each

sealer has done all of the testing and sealing of all kinds of weights and measures in his territory. Formerly, owing to the limited number of trucks available, it was necessary for two sealers at times to work together in testing wagon scales and gasoline pumps. It is interesting to know that under this new plan, the number of establishments inspected has been somewhat increased. The number of appliances tested, however, has remained about the same, which indicates that there was no material "lost motion" when two men were working together with one truck. It does indicate, however, that under the new plan a sealer is better able to take care of re-inspections or to respond to calls for testing in his territory. Therefore, the additional

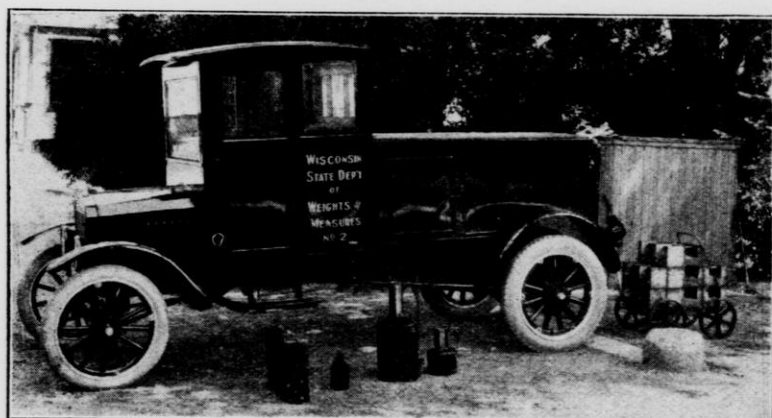


Figure 7

Light automobile truck used by State Sealers

cost of maintaining the extra trucks required, under the new plan may be justified by the above. Your attention is called to figures 7 and 8 on pages 306 and 307, which show the type of equipment now used by the sealers. During the two-year period covered by this report some increase was made in the number of establishments "tried out" and also in the number of packages reweighed. The number of gasoline pumps used in the state is still increasing at a rapid gait, as will be noticed by reference to the tables given. During the period covered by this report 17,079 measuring pumps were tested by the state sealers and 16,051 by the city sealers. The percentage of incorrect pumps found, remains about the same as in the preceding report. Over 29% of the pumps inspected are found to be faulty in some particular. Much trouble has been found in new installations when the person supervising the installation of the pump was careless or incompetent. This condition is one of the contributing causes of the above mentioned condition. It is hoped that subsequent inspections will show a better condition of the measuring devices. When the saturation point is reached and no large numbers of new pumps are installed, the true condition of the pumps in use will be better established. At



Figure 8

Upper row, left to right, Nested Liquid Measures, 2 oz. to 1 qt. with slicker plate. Specially built Swedish fibre carrying case. Ten Pound Portable balance with stand.
 Middle row, five and ten pound weights, 10 ml., 1 oz. and 6 oz. glass graduates with dropper and thermometer. Set cube weights in two leather cases. Set of apothecary weights in wooden case. Six foot steel tape. One oz. pocket balance S. R. 2 mgs. Set Metric weights in wooden case.
 Lower row, indicator wrench, spring scale wrench, sealing clamp, hand sealing press, pin punch, nail set, side cutting pliers, screw driver, file, seal, short nose pliers, Howe nose iron wrench, Fairbanks nose iron wrench, ball pein hammer, two foot rule.

present with the condemning of large numbers of the new pumps, the total percentage of incorrect apparatus remains extremely high. State sealers have tested 70% more gasoline pumps this biennium than during the preceding one. So many of them, as above mentioned, are found faulty that the percentage of sealed equipment taken as a whole, is materially reduced for the years 1925 and 1926. A comparison follows: 1919, 95.42%, 1920, 95.97%, 1921, 95.96%, 1922, 94.16%, 1923, 94.22%, 1924, 94.02%, 1925, 93.36%, 1926, 92.85%.

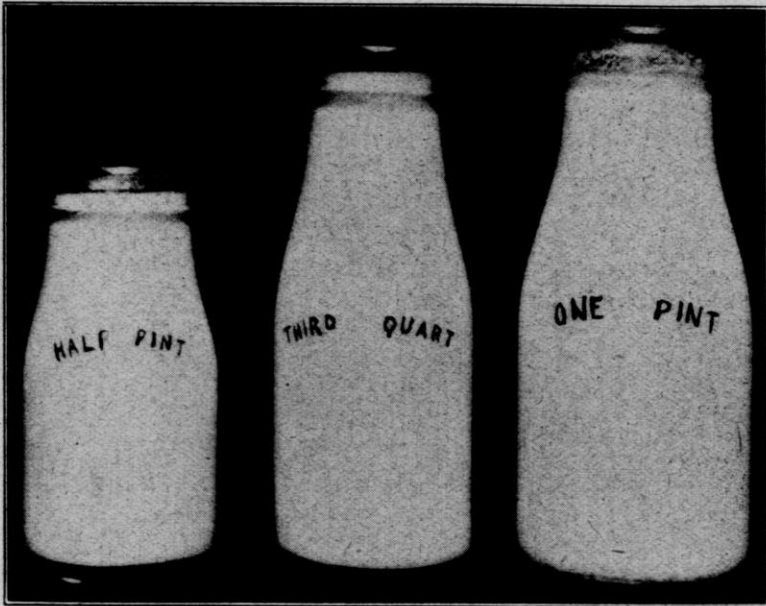


Figure 9

Third quart bottle is nonstandard. Note how closely it resembles the one pint bottle, yet in reality it is nearer the capacity of the half pint bottle; its use is therefore very deceptive. While it is one-third larger than the half-pint bottle and one-third smaller than the one pint bottle, yet it contains only $2\frac{2}{3}$ oz. more than the half pint bottle and $5\frac{1}{3}$ oz. less than the one pint bottle. Here is cunning ingenuity to mislead.

Automatic dial scales, in general, referred to in a preceding report continue to give weights and measures officials considerable trouble. The sale of a service contract with a scale of this kind seems to be a desirable thing as frequent testing by sealers of weights and measures discloses inaccuracies that develop in this type of scale so that frequent inspection by a competent mechanic at short intervals is absolutely necessary to insure fairly correct weights. Perhaps some improvement has been made in this type of scale during the past two or three years but there is still room for much improvement at this time. Some of the larger companies using this type of scale have found it to their advantage to procure a set of 50 pound test weights and to have some one in their employ test these scales at frequent

intervals. In all probability this practice will become quite general among the large users of scales, even of the older beam type. The volume of business in most industries has increased tremendously within the last few years and consequently faster and more service is demanded of weighing machines.

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
DEPARTMENT FIELD INSPECTORS FOR FISCAL YEAR
ENDING JUNE 30, 1925**

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.-----	1,423	69	92	10	1,525
2 lbs. to 350 lbs.-----	9,448	1,397	705	131	10,281
350 lbs. to 3,500 lbs.-----	4,976	419	456	15	5,447
Over 3,500 lbs.-----	1,570	85	543	6	2,119
Weights-----	46,085	1,050	281	479	46,845
Measures:					
Linear-----	4,499	164	11	94	4,604
Liquid-----	18,571	74	102	2,006	20,679
Liq. Measure Pumps-----	6,720	1,135	1,620	85	8,425
Dry-----	8				8
Totals-----	93,300	4,393	3,810	2,826	99,936

Summary

Weights and Measures-----	14,029
Establishments Inspected-----	99,936
Appliances tested-----	1,049
Establishments tried out-----	12,561
Packages weighed-----	

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
DEPARTMENT FIELD INSPECTORS FOR FISCAL YEAR
ENDING JUNE 30, 1926**

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.-----	1,267	94	88	14	1,369
2 lbs. to 350 lbs.-----	9,214	1,160	634	111	9,959
350 lbs. to 3,500 lbs.-----	4,518	374	355	16	4,889
Over 3,500 lbs.-----	1,462	101	468	4	1,934
Weights-----	42,523	701	197	663	43,383
Measures:					
Linear-----	4,207	155	16	119	4,342
Liquid-----	18,728	58	129	1,978	20,835
Liq. Measure Pumps-----	6,625	1,191	2,002	27	8,654
Total-----	88,544	3,834	3,889	2,932	95,365

Summary

Establishments inspected-----	13,451
Appliances tested-----	95,365
Establishments tried out-----	1,366
Packages weighed-----	16,913

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
CREAMERY AND CHEESE FACTORY INSPECTORS
FOR FISCAL YEAR ENDING JUNE 30, 1925**

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.-----	229	4	30	1	260
2 lbs. to 350 lbs.-----	688	65	185	5	878
350 lbs. to 3,500 lbs.-----	1,576	117	150	9	1,735
Weights:	5,926	351	104	148	6,178
Measures:					
Liquid-----			8	50	58
Totals -----	8,419	537	477	213	9,109

**SUMMARY OF MECHANICAL WORK PERFORMED BY STATE
CREAMERY AND CHEESE FACTORY INSPECTORS
FOR FISCAL YEAR ENDING JUNE 30, 1926**

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.-----	138	3	17	1	156
2 lbs. to 350 lbs.-----	592	67	130	3	725
350 lbs. to 3,500 lbs.-----	1,158	90	93	6	1,257
Weights:	4,224	204	153	39	4,416
Measures:					
Liquid-----				25	25
Totals -----	6,112	364	393	74	6,579

**SUMMARY OF MECHANICAL WORK PERFORMED IN THE
OFFICE AND NOT INCLUDED IN FIELD INSPECTOR'S
SUMMARY, FOR BIENNIAL PERIOD ENDING
JUNE 30, 1926**

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.-----	48	4	4		52
2 lbs. to 350 lbs.-----	65	1	10		75
Weights:	450	18	2	25	477
Measures:					
Linear-----	11				11
Liquid-----	54	1	23		77
Test bottles-----	60		4		64
Totals -----	688	24	43	25	756

Supervisional or Try-Out Work

A rather detailed description of "try-out" work was given in a previous report and little can be added at this time. New problems are constantly confronting weights and measures officials in "try-out" work as well as in the mechanical field. Additional uses are being made of existing weighing and measuring devices and some times these additional uses to which the devices are put does not make for accuracy and some times facilitates the perpetration of fraud. Quite frequently a device may be sufficiently accurate to be used as it was intended to be used by the manufacturer, however, put to another use, it becomes extremely inaccurate if not fraudulent. Cases of this kind are found today in the use of the ordinary Mason fruit jar in the dispensing of lubricating oil for automobiles. This jar has been used for years by the housewife in putting up various commodities for household use. Its use was extended to small growers of honey and other commodities but in most cases a declaration of quantity was required upon a label attached to the jar so that the purchasers were informed of the quantity they were buying. In using these jars for measuring lubricating oil, inaccuracy is almost certain to occur. There is no definite filling point on these jars and many of them do not hold the represented quantity within the required tolerances for ordinary liquid measures. Many of the jars must be filled to the extreme top in order to hold somewhere near the represented amount. The result is, if the oil is set in the hot sun some expansion will take place and the oil will flow over the top of the jar. In most cases, however, sealers of weights and measures find that these jars are filled to the bottom of the screw cap on the jar and when filled to this point considerable shortage is given. The practice of using these fruit jars for measuring devices apparently prevails throughout the entire country. A resolution was adopted at the National Conference of Weights and Measures, Washington, D. C., asking the manufacturers of the regular standard type of oil jars to so make their screw cap pouring spout that the threads of same do not fit upon the ordinary Mason jar. This suggestion if followed by the manufacturers would eliminate the use of the Mason jar, as no other suitable spout could be obtained. Nearly every dealer in lubricating oil has either a standard pump or standard metal liquid measure with which to test the bottles or jars used for dispensing the oil. Therefore, there can be but little excuse for a dealer to slack fill his bottles. A large amount of supervisional work has been done by the sealers in instructing dealers in the proper use of the above mentioned jars and if upon reinspection it is found that slack filling of jars or the use of non-standard jars is persisted in, prosecution should follow.

The method of filling berry boxes has been given considerable attention by both state and city sealers during the berry seasons covered by this report. In a few instances, sealers have visited the platforms where berries have been delivered from the growers to the selling and grading associations. This method was found to be the

most effective in stopping the practice of slack filling of boxes by growers. Some of the growers that were members of the shipping association at first objected to this sort of inspectional work upon the part of the sealer. This objection, however, is destined to vanish when it becomes generally known that the proper filling of the boxes means a much higher price when the berries are sold. The grower who therefore places the few extra berries in the box will find that



Figure 10
An honest quart of strawberries.

he will receive eight or ten times the value of these berries when they are sold to the retailer. We are informed upon good authority that properly filled crates of berries brought upon the market this year one dollar per crate more than the crates containing improperly filled boxes. There can be no question from the standpoint of the grower as to the monetary remuneration for filling his boxes properly, not to mention the better business relations that will exist between the various buyers and sellers in handling properly filled boxes. There is still much work to be done in checking questionable

practices of some of the smaller growers who sell their berries direct to some jobber and not directly to any of the various associations. Figure 11 shows a picture of a so-called quart of berries that was offered for sale in one of the northern cities last year by a peddler. Figure 10 shows an honest quart of berries as sold by retailers that

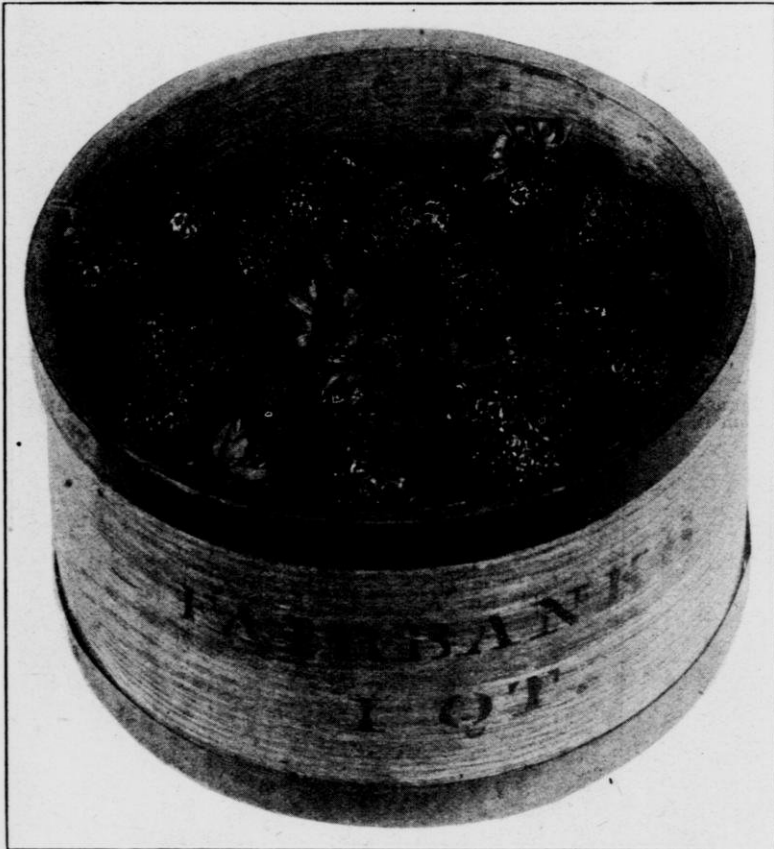


Figure 11

A short quart of strawberries, these were being sold in competition with honest quarts until the Sealers of Weights and Measures arrived and started prosecution.

same day. In this particular instance the practice was soon stopped as the city sealer had the short measure artist promptly in court where he was assessed a substantial fine and warned that a repetition of this practice might mean a jail sentence. In this same city, this year, a scheme to defraud the consumer of berries was discovered by the city sealer and is illustrated in figures 12 and 13. Figure 12 shows a bunch of sweet clover which was placed in the bottom

of the individual boxes in the lower tier of boxes in the crate. Figure 13 shows the "padding" in position in the box. These crates of berries had passed through two or three different hands and it was therefore impossible to identify the particular grower that used this unique method to defraud.

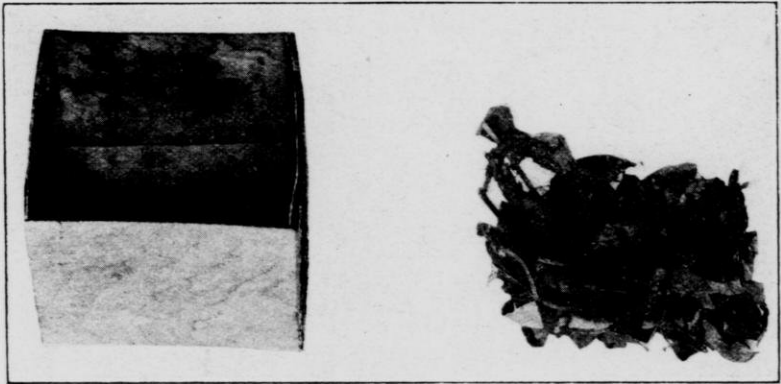


Figure 12

One quart strawberry box and "padding" of sweet clover which was taken from it.

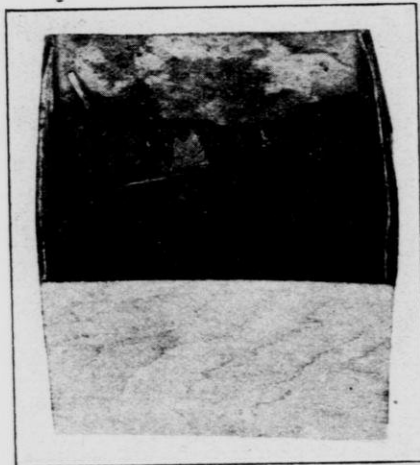


Figure 13

One quart strawberry box with "padding" in bottom reducing its capacity to about one pint.

Sealers are constantly on the watch for misbranded or misrepresented packages of food. Not infrequently they find that a manufacturer or dealer will change the quantity of a package hoping that the difference will not be noticed by the purchaser. There may be cases where this is also done inadvertently with no intention of cheating.

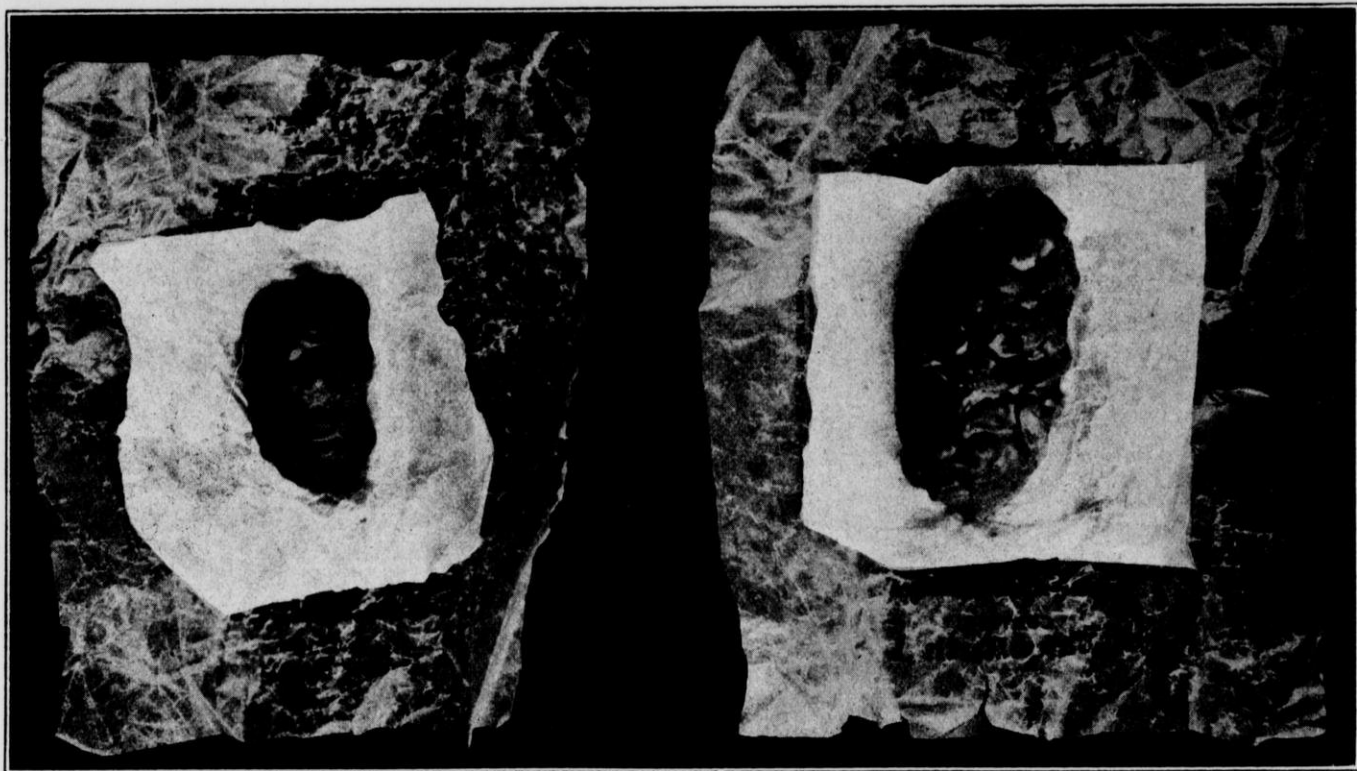


Figure 14
Candy bars with exactly the same labels. The bar at right weighs two ounces while the one at the left weighs only one ounce

Sometimes the label is changed to correspond with the change in quantity so that there would be no deception if the purchaser read the label. Figure 14 shows a candy bar which had been on the market for some time. The bar at the left was correctly labeled, two ounces and the contents actually weighed that amount. The bar on the right however, had the same kind of a label and wrapper but the bar itself weighed only one ounce, both sold for a nickel. Just how this discrepancy occurred could not be determined.

Weights and Measures Equipment Used in the Field

A photograph of truck number two is submitted. All of the eight trucks now in use are quite similar to this one. The equipment carried in this truck during the season when wagon scales and gasoline pumps are being tested is also shown in the picture. The little iron truck upon which the fifty pound weights are placed is shown at the rear of the automobile truck. At the side of the truck is shown a one and a five gallon field standard which is used quite largely in testing measuring pumps and to some extent in testing metal liquid measures. Figure 8 shows the contents of the case at the left of the measuring cans. It will be noted that there are a large number of pieces of equipment that must be carried by the sealer. This equipment is of the highest quality obtainable and is of relatively light construction and must be carried in a special case provided for that purpose to avoid as much as possible the danger of breakage. An attempt has been made to show in this picture the inner construction of the carrying case so that a general notion may be obtained as to the difficulty of obtaining this type of case and of maintaining it and the equipment in first class condition. The photographer when taking this picture remarked that it was almost unbelievable that all of this varied equipment could be packed in so small a case. During the season when the automobile truck is not in use, it is necessary that the sealer carry all of this equipment and for that reason, it must be contained in a small portable case. A city sealer being located, as he is, within a short distance of the places that he must inspect, can quite conveniently make additional calls and only test one class of apparatus at each call at the places that he inspects and therefore can do efficient work without the special carrying equipment as described above. The state sealer, however, must travel from place to place making all of the smaller towns in from seven to ten counties and therefore, must carry all of his equipment with him in order to efficiently and economically make the required test. In spite of the care and effort which has been spent in attempting to obtain as compact and light an equipment as is possible, the carrying case and the five and ten pound weights weigh about fifty pounds. Probably no other class of inspectors, traveling salesman, traveling mechanics, or any other commercial travelers calling on the trade generally are required to carry and maintain as heavy equipment as do the sealers of weights and measures.

COST OF OPERATING WEIGHTS AND MEASURES TRUCKS

July 1, 1924 to June 30, 1925

Motor No.	Miles Traveled	Gasoline		Lub. Oil		Hard Oil		Tires		Car Repairs	Storage	Misc.	Total
		Amt. Gal.	Cost	Amt. Qt.	Cost	Amt. Lbs.	Cost	Repairs	New				
2761420 ----	3,296	379	\$81.22	108	\$26.95	2	\$.60	\$9.15	\$11.08	\$16.80	\$80.60	\$12.25	\$238.65
4995870 ----	2,189	254	51.40	78	20.30	5	1.00	5.60	22.50	50.81	37.50	29.33	218.44
5995868 ----	5,204	359	72.52	63	15.80			3.45		65.03	108.85	19.60	285.25
9920614 ----	6,104	466	96.00	98	24.50	4½	1.40	3.25		70.47	80.75	36.16	312.53
9920682 ----	3,953	409	82.49	44½	18.00	5	1.35			68.48	126.90	34.64	331.86
9920690 ----	2,226	192	34.84	37	10.30	6	1.40			2.65	83.42	21.37	153.98
9921047 ----	5,130	393	77.32	55	14.90	1	1.00	1.75		16.48	104.00	30.29	245.74
9775426 ----	3,309	273	52.53	34	11.90	3	.65		21.80	5.05	113.30	9.13	214.36
Total...	31,407	2,725	\$548.32	517½	\$142.65	26½	\$7.40	\$23.20	\$55.38	\$295.77	\$735.32	\$192.77	2,000.81

COST OF OPERATING WEIGHTS AND MEASURES TRUCKS

July 1, 1925 to June 30, 1926

Motor No.	Miles Traveled	Gasoline		Lub. Oil		Hard Oil		Tires		Car Repairs	Storage	Misc.	Total
		Amt. Gal.	Cost	Amt. Qt.	Cost	Amt. Lbs.	Cost	Repairs	New				
*11996279 ..	7,306	510	\$121.85	96	\$24.85	16	\$3.25	\$2.45	\$49.10	\$20.90	\$100.25	\$31.43	\$354.08
** 4995870 ..	2,498	234	53.29	57	14.35	5	1.25	1.65	61.80	99.42	63.00	9.50	304.26
*13284587 ..	2,056	136	31.64	24	6.00				47.15		24.50	24.97	134.26
** 5995868 ..	2,713	224	54.26	48	12.25			6.95	6.15	4.25	83.75	7.40	175.01
13460665 ..	1,473	131	30.29	10	2.50				58.75		28.50	8.28	128.32
9920614 ..	6,342	487	112.09	128	32.85	4	1.35	7.20	87.96	36.65	72.70	84.02	434.82
9920682 ..	4,589	443	95.44	72½	25.15	6	1.50		44.60	34.61	120.25	19.98	341.53
9920690 ..	3,534	304	69.93	80	22.50	4½	1.15	4.80		23.40	94.67	7.80	224.25
9921047 ..	5,254	430	97.78	89	22.75		.50	4.45		50.14	96.63	98.35	382.47
9775426 ..	1,952	123	29.67	33	10.85	1	.25		30.90	2.95	85.05	10.55	170.22
Total...	37,717	3,022	\$696.24	581½	\$174.05	36½	\$9.25	\$27.50	\$398.28	\$272.32	\$769.30	\$302.28	\$2,649.22

* Sold April 1926.

** Purchased April 1926.

In nearly every business place some kind of weighing or measuring equipment is used which necessitates a call by the sealer of weights and measures. In making this call, the sealer does not know until he encounters the particular apparatus to be tested, just what apparatus from among his standards he must use. There is hardly a day in the field but what the sealer is called upon to use all of the equipment shown in the picture from perhaps once to twenty-five or thirty times.

Mechanical Work—City Sealers

Following the plan used in previous reports, two tables for each year are submitted herewith, showing mechanical work performed by the city sealers of weights and measures for the two-year period ending June 30, 1926. These tabulations are compiled from the quarterly reports submitted to this office by the city sealers in accordance with the provisions of Section 125.04, subsection 5. The percentage of sealed apparatus remains about the same as in the two preceding years. One table for each year covers the itemized summary of work performed by the city sealers, and one table for each year covers the summary by cities and in addition shows the number and condition of the containers tested.

ITEMIZED SUMMARY OF MECHANICAL WORK PERFORMED BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING JUNE 30, 1925

Appliances	Sealed	*Adjusted	Cond. for Repairs	Con- demned	Total
Seales:					
Counter.....	4,764	256	128	47	4,939
Hopper.....	62	4			62
Suspension.....	137	9	8	1	146
Computing.....	8,730	1,170	668	55	9,453
Wagon.....	618	71	103	6	727
Port. Platform.....	4,730	397	176	35	4,941
Dormant.....	829	30	69	3	901
Spring.....	2,265	82	112	86	2,463
Torsion.....	114	4	12		126
Slot Machine.....	454	39	51	4	509
Prescription.....	337		31	7	375
Jeweler's.....	62	2	10		72
Aut. Dial.....	439	51	79	3	521
Miscellaneous.....	67	3	5	2	74
Dry Measure.....	5,271			38	5,309
Liquid Measure.....	25,367	62	77	604	26,048
Pres. Grad.....	2,029			180	2,209
Aut. Pumps.....	6,802	966	839	28	7,669
Lin. Measure.....	3,193	2	8	17	3,218
Weights, Avoir.....	38,533	1,072	195	304	39,032
Weights, Pres.....	5,501	20	6	740	6,247
Weights, troy.....	545	10		10	555
Metric.....	1,293	4		90	1,383
Miscellaneous Weights.....	178	30	20	16	214
Taximeters.....	159				159
Totals.....	112,479	4,284	2,597	2,276	117,352

*Appliances adjusted have been sealed and in figuring totals should be included in the sealed column and not counted twice.

**SUMMARY BY CITIES OF SUPERVISIONAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1925**

City	Try-Outs				Prosecutions	
	No. of visits	No. of tests	No. found short	Mis-branded	Cases brought	Con- victions
Antigo.....	199	2,154	173	78		
Appleton.....	526	1,885	145	1		
Ashland.....	180	233				
Baraboo ¾.....	38	703	87			
Beaver Dam.....		*				
Beloit.....	103	481	90	14	1	1
Chippewa Falls.....	989	502	1			
Eau Claire ¾.....	35	220	54			
Fond du Lac.....	591	6,345	1,282	1,547		
Green Bay.....	727	10,131	809	279	5	5
Janesville ¾.....						
Kaukauna ¾.....	58	358	53	3		
Kenosha.....						
La Crosse.....	302	995	129	38	2	2
Madison.....	616	1,656	273	273		
Manitowoc.....	347	697	8			
Marinette.....	226	241	22	2	2	2
Marshfield.....	259	533	4		1	1
Menasha ¾.....	46	86	6			
Menomonie.....	125	883				
Merrill ¾.....	4	66				
Milwaukee.....	960	35,538	181	309	3	3
Neenah.....	771	7,883	11	5		
Oshkosh.....	173	575	31		1	1
Portage.....	17	14	4			
Racine ¾.....	550	1,486	110	183		
Rhineland.....	460	2,811	205	1	7*	3
Sheboygan.....	406	902	104	81		
Stevens Point.....	17	78	13			
Superior.....	761	1,337	47	9	3**	
Watertown.....	19	264	135	5		
Waukesha.....	68	71	6			
Wausau.....	1,716	5,387	6		2	2
Wauwatosa.....	38	195	10			
West Allis.....	144	412	20			
Wisconsin Rapids.....	1,594	2,576	110			
Totals.....	13,065	87,708	4,129	2,823	27	20

*4 pending

**3 pending

**SUMMARY BY CITIES OF MECHANICAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1925**

City	Weights and Measures Appliances					Containers		
	Sealed	Adj.	Cond. for Rprs.	Cond.	Total	Correct	In- correct	Total
Antigo	1,751	115	12	74	1,837	1,350	26	1,376
Appleton	2,551	218	14	34	2,599	124		124
Ashland	285	28	7	1	293			
Baraboo $\frac{3}{4}$	167	37	4		171			
Beaver Dam	381		12	3	396			
Beloit	781	121	49	6	836	15		15
Chip. Falls	1,258	285	7	2	1,267	293		293
Eau Claire $\frac{3}{4}$	504	102	79	20	603			
Fond du Lac	1,132	260	71	24	1,227	636	89	725
Green Bay	2,811	91	84	28	2,923	85		85
Janesville $\frac{3}{4}$	46	13	4	1	51			
Kaukauna $\frac{3}{4}$	678	58	41	30	749	27		27
Kenosha	1,102	112	23	10	1,135			
La Crosse	1,192	156	282	55	1,529	285	5	290
Madison	5,223	195	62	123	5,408	340	14	354
Manitowoc	2,610	131	12	4	2,626	140		140
Marinette	551	90	10	1	562	20		20
Marshfield	932	76	9	37	978	129		129
Menasha $\frac{3}{4}$	265	46		14	279	25		25
Menomonie	738	26	4	14	756	2,081		2,081
Merrill $\frac{3}{4}$	243	61	2	3	248			
Milwaukee	59,088		832	494	60,414	983		983
Neenah	1,707	1	2	6	1,715	4,630		4,630
Oshkosh	2,914	88	91	28	3,033	52		52
Portage	612	43	10	2	624	1,008		1,008
Racine $\frac{3}{4}$	5,803	459	333	567	6,703	1,146	50	1,196
Rhineland	1,341	152	11	47	1,399	631	35	666
Sheboygan	3,012	93	134	101	3,247	455	76	531
Stevens Point	422	100	28	21	471			
Superior	1,730	166	37	297	2,064	2,999	1,227	4,226
Watertown	1,798	269	32	61	1,891	366		366
Waukesha	156	16	2		158	45	1	46
Wausau	3,512	136	65	50	3,627	590	14	604
Wauwatosa	921	74	44	22	987	106	1	107
West Allis	3,536	307	165	68	3,769	144	10	154
Wis. Rapids	726	159	23	28	777	842		842
Totals	112,479	4,284	2,597	2,276	117,352	19,547	1,548	21,095
Per Cent	95.84	3.65	2.21	1.94				

**ITEMIZED SUMMARY OF MECHANICAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1926**

Appliances	Sealed	*Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Counter.....	4,063	281	83	20	4,166
Hopper.....	79	6	9		88
Suspension.....	157	25	4	6	167
Computing.....	8,594	1,253	556	30	9,180
Wagon.....	671	78	93	9	773
Port. Platform.....	4,347	505	125	21	4,493
Dormant.....	743	58	39	2	784
Spring.....	2,185	79	79	83	2,347
Torsion.....	71	6	1	2	74
Slot Machine.....	459	22	54	9	522
Prescription.....	385		23	9	417
Jeweler's.....	16	1			16
Aut. Dial.....	484	48	78	2	564
Miscellaneous.....	92	1	4		96
Dry Measure.....	6,025		1	60	6,086
Liquid Measures.....	17,672	62	105	476	18,253
Pres. Grad.....	2,273			111	2,384
Aut. Pumps.....	7,545	1,019	784	53	8,382
Linear Measure.....	2,898	37	5	48	2,951
Weights, avoird.....	33,741	577	79	191	34,011
Weights, pres.....	5,427	40		508	5,935
Weights, troy.....	366	1		2	368
Metric.....	1,463	13		40	1,503
Taxi meters.....	234				234
Misc. meas.....	80	13			80
Totals.....	100,070	4,125	2,122	1,682	103,874

*Appliances adjusted have been sealed and in figuring totals should be included in the sealed column and not counted twice.

**SUMMARY BY CITIES OF SUPERVISIONAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1926**

City	Try-Outs				Prosecutions	
	No. of visits	No. of tests	No. found short	Mis-branded	Cases brought	Con-victions
Antigo.....	184	2,250	84	42		
Appleton.....	597	1,884	155			
Ashland.....	147	219				
Baraboo ^{1/2}		507	200			
Beaver Dam.....						
Beloit.....	117	633				
Chippewa Falls.....	1,200	795	78	17		
Eau Claire.....	82	438	80			
Fond du Lac.....	397	2,855	421	12		
Green Bay.....	593	8,728	640	89	3	3
Janesville.....						
Kaukauna.....	89	448	129			
Kenosha.....						
La Crosse.....	213	1,118	122	137	1	1
Madison.....	233	1,764	536	536		
Manitowoc.....	464	586		15		
Marinette.....	368	1,266	2			
Marshfield ^{3/4}	322	213	2	35		
Menasha.....	59	88	3			
Menomonie ^{3/4}	119	725				
Merrill.....						
Milwaukee.....	962	37,172	196	385	3*	2
Neeah.....	1,782	1,028	8			
Oshkosh.....	208	677	15			
Portage.....	15	49	7			
Racine ^{2/4}	306	775	169	173		
Rhineland.....	447	2,545	28			
Sheboygan.....	425	1,022	111	24		
Stevens Point.....	39	58	7	2	1	
Superior.....	934	1,428	38	253	2*	1
Watertown.....	13	390	27	8		
Waukesha.....	31	40				
Wausau.....	2,320	3,798				
Wauwatosa.....	36	255	12			
West Allis.....	146	369	20			
Wisconsin Rapids.....	2,086	3,197	177			
Total.....	14,934	79,320	3,279	1,728	10	7

* 1 pending

**SUMMARY BY CITIES OF MECHANICAL WORK PERFORMED
BY CITY DEPARTMENTS FOR FISCAL YEAR ENDING
JUNE 30, 1926**

City	Weights and Measures Appliances					Containers		
	Sealed	Adj.	Cond. for Rprs.	Cond.	Total	Correct	In-correct	Total
Antigo	1,575	88	14	67	1,656	1,344	23	1,367
Appleton	2,408	157	29	44	2,481	163	3	166
Ashland	450	17	1	13	461			25
Baraboo 1/4	499	13	6	6	511	25		
Beaver Dam	477	2	10	1	488			15
Beloit	836	169	50	3	889	15		278
Chip. Falls	1,443	267	9	9	1,452	278		13
Eau Claire	459	30	125	19	975	706	86	792
Fond du Lac	904	173	52	97	2,778	279	50	329
Green Bay	2,610	112	71		231			
Janesville	210	55	21	24	894	117		117
Kaukauna	851	78	19	15	1,065			62
Kenosha	1,032	68	18	124	1,428	62		302
La Crosse	1,109	110	195	89	4,974	287	15	36
Madison	4,868	119	17	6	3,027	36		3
Manitowoc	3,002	143	19	4	626	8		87
Marinette	616	138	6	7	1,135	37		25
Marshfield 1/4	1,120	85	9	7	322	25		
Menasha	314	51	1	2	415	1,071		1,071
Menomonie 1/4	406	13	6	2	406			1,826
Merrill	398	68	6	16	455	297	78	347
Milwaukee	51,601	302	771	19	2,824	46	9	55
Neenah	436	318	3	10	770	720		720
Oshkosh	2,726	111	79	145	3,902	1,263	162	1,425
Portage	752	65	8	54	1,401	740		740
Racine 2/4	3,576	293	181	39	2,728	675	248	923
Rhineland	1,333	178	14	8	259			2,236
Sheboygan	2,573	102	116	94	1,581	2,059	177	
Stevens Point	231	31	20	6	561	10		10
Superior	1,435	185	52	44	3,416	533	10	543
Watertown	543	42	12	29	1,114	44		44
Waukesha	98	11		29	1,114	44		150
Wausau	3,343	102	29	40	4,207	150		592
Wauwatosa	1,041	70	44	27	770	592		
West Allis	4,069	171	98	40				
Wis. Rapids	726	188	17					
Totals	100,070	4,125	2,122	1,682	103,874	13,385	914	14,299
Per Cent	96.33	3.97	2.04	1.62				

Trading Stamp Law

In the last biennial report, a history of the trading stamp law was given together with a general synopsis of its scope, so that it is not necessary to repeat that part of it. The last legislature amended the law by adding the following: "provided, that the publication by, or distribution through newspapers, or other publications, of coupons in advertisements other than their own shall not be considered a violation of this section." The original law prohibited the issuing of trading stamps on merchandise coupons with the sale of any goods, wares or merchandise. The attorney general held that the sale of a newspaper at news stands, etc., containing a coupon constituted the sale of goods, wares, or merchandise and was therefore in contravention of the law. The above quoted amendment, therefore, relieves

the newspaper publishers or editors from jeopardy of prosecution for publishing coupons in advertisements other than their own in newspapers. The law was never construed as prohibiting the distribution of coupons by house to house canvass or by the use of the mails, provided that a person would not have to purchase anything

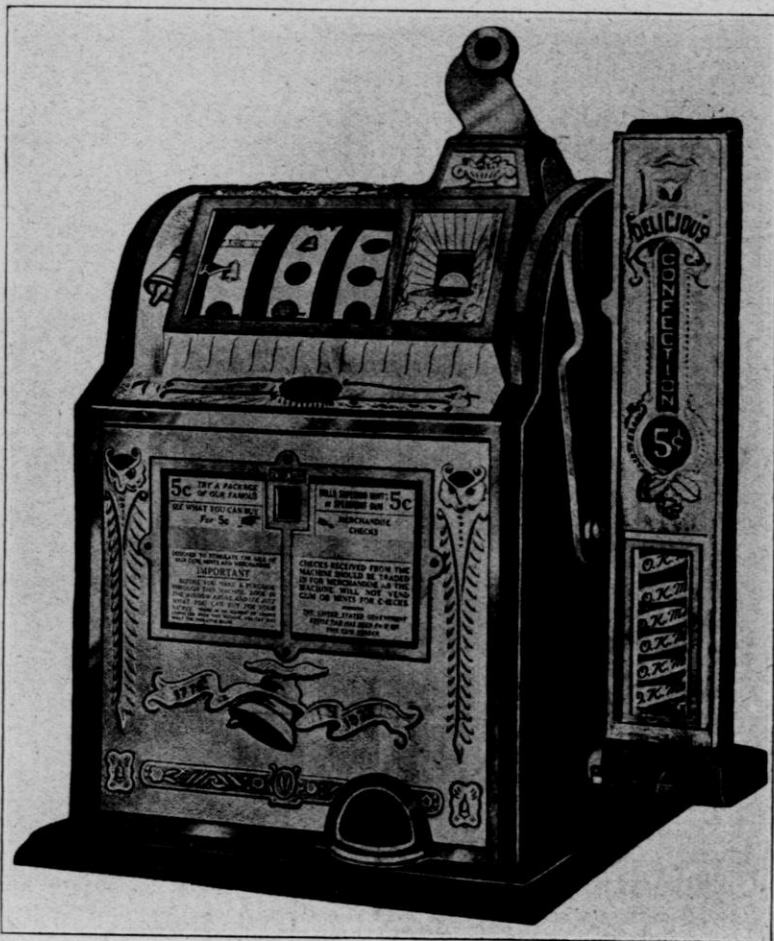


Figure 15

A type of the so-called gum or mint "vending" machine. Their lure is in the possible chance to obtain extra checks and not in the desire of the customer to purchase gum or mints.

to obtain a coupon. It was therefore argued before the legislative committee that a newspaper publisher in publishing coupons should not be held liable to prosecution because it did not cost the purchaser anything additional to obtain the coupon published in the newspaper. Neither did it add materially to the pulling power of

the newspaper and was therefore on a par with the system of house to house distribution by canvassers or the method of sending coupons through the mails to a selected list of persons. In any of the cases mentioned, it was argued that there was not the lure that existed when the coupons were attached or issued in immediate connection with the sale of commodities.

Early in 1924, large numbers of so-called "slot machines" appeared in various places throughout the state, largely in pool rooms, cigar stores, news stands, soft drink parlors, and entrances to public places. At first, these so-called "slot machines" were merely gambling devices and the local authorities in a great many localities attempted to have them removed as they were violating the anti-lottery laws of the state. Largely to overcome this objection the people handling these machines placed a mint or gum vending device upon the machine so that when a nickel was placed in the machine, a package of either gum or mints could be obtained; and in addition under certain conditions, additional so-called "checks" or round metal disks could be obtained. These metal disks were in most cases exchangeable for merchandise. The machine being now advertised to the public as a purveyor of merchandise, namely mints or gum, the question arose as to whether or not it was in violation of the Trading Stamp Law because of the merchandise checks or metal disks that were issued in connection with the sale of gum or mints. The question was submitted to the attorney general's department, and on April 8, 1924, an opinion was received stating that the machines operated in this manner were in violation of the Trading Stamp Law, section 134.01. A picture of such machine is submitted under figure 15. Immediately after this opinion was given, large numbers of the machines disappeared over night. Some of them have returned, however, since that time. Now the "checks" or metal disks that are issued in connection with the gum or mints, are marked, good for five cents in cash, and are generally redeemed for that amount in cash by the operator of the machine. If the practice of redeeming the "checks" or metal disks which are issued in connection with the sale of mints or gum, in merchandise, is persisted in, it will be necessary to start prosecution for violation of section 134.01.

As stated in a previous report, the law is quite technical in application and it is still necessary to call upon the attorney general's department for opinions relating to it quite often. The use of various coupons in the sale of almost any commodity seems to carry great "pulling power," as the promoters of the various trading stamp schemes seem to go to great lengths in trying to evade the law. The regrettable feature is the fact, that usually some smooth salesman sells an innocent Wisconsin dealer a scheme which he guarantees to be perfectly legal and o. k. at the time of sale. After the dealer has invested forty or fifty dollars and received a few thousand printed cards and starts to distribute them with his goods, he finds that it is in violation of the trading stamp law. When this dealer attempts to obtain redress from the company that sold the tickets, if

in fact such company exists and can be found, he is usually advised that the scheme was legal in some other state and should therefore not be objectionable in this state. His money, however, is not returned. The companies selling the schemes being located in some distant city in another state, cannot be reached by state law, and the merchant is out the money he has paid for the worthless tickets. Another scheme which the attorney general's department holds is in violation of the Trading Stamp Law, is the chain system of selling goods, particularly hosiery. The caption covering this particular opinion is as follows:

"Trading Stamps-Giving of coupons for \$1.00 as part payment on account of purchase of lot of hosiery entitling purchaser to send seller sum of \$3.00, together with coupon, whereupon receipt and contract are sent, giving purchaser option of receiving \$10 worth of hosiery either by sending \$6.00 additional, or by selling 3 similar coupons for \$1.00 each, upon which \$3.00 is remitted by each purchaser, is in violation of Trading Stamp Law. Oct. 22, 1925, p. 501."

Most of the firms operating this particular scheme have no agency in the state and the chain is started by sending a coupon by mail to some Wisconsin citizen to continue. The Wisconsin citizens who further this scheme by selling these coupons are the ones that are in jeopardy of prosecution and not the firm located outside of the state and not subject to Wisconsin laws. A New York firm having a responsible agent located in Milwaukee was prosecuted following this opinion, and Judge Page imposed the minimum fine of \$500, upon the guilty party. This prosecution apparently stopped any further attempt in establishing agencies in Wisconsin, other than trying to dupe Wisconsin citizens.

Respectfully submitted,

GEORGE WARNER,
Chief Inspector of Weights and Measures.

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