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SEMI-ANNUAL BULLETIN
OF THE
DAIRY AND FOOD COMMISSION
OF THE
STATE OF WISCONSIN.

J. Q. EMERY, Commissioner,
MADISON, WIS.

By Authority of Law.

No. 7.
JANUARY 1-JULY 1, 1905.



LIE
COLLEGE OF AGRICULTURE
UNIVERSITY OF WISCONSIN
MADISON

WISCONSIN DAIRY AND FOOD COMMISSION
MADISON, WIS.

Organization of the Commission

J. Q. EMERY	Commissioner
U. S. BAER	Assistant Commissioner, Dairy Expert
RICHARD FISCHER, Ph. D.	Chemist
A. T. TORGE	Stenographer and Confidential Clerk
F. M. BUZZELL	Food Inspector
JAMES G. MOORE	Creamery Inspector
F. E. CARSWELL	Dairy Inspector
A. E. KUNDERT	Assistant Chemist

EXPERT AGENTS OF THE COMMISSION,

Paid by the Wisconsin Dairymen's Association.

E. L. ADERHOLD, Neenah	Cheese Factory Inspector
FRED MARTY, Monroe	Swiss Cheese Factory Inspector
F. CORNELIUSON, Belleville	Creamery Inspector

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

By the provisions of chapter 390, laws of 1905, a second assistant commissioner, an assistant chemist and eight inspectors are added to this commission.

INTRODUCTORY.

This bulletin is issued under authority of section 1, chapter 131, laws of 1903, which authorizes the Dairy and Food Commissioner, with the consent of the Governor, to prepare, print, and distribute to such persons as may be interested, or may apply therefor, a quarterly bulletin or semi-annual bulletin, containing results of inspections, results of analyses made by the chemist for the Dairy and Food Commission, with popular explanations of the same and such other information as may come to him in his official capacity, relating to the adulteration of food, drug and drink products, and of dairy products, so far as he may deem the same of benefit and advantage to the public.

The attention of manufacturers and dealers is called to the fact that many important changes were made in the dairy and food laws of this state by the last legislature. Various amendments to the old laws and some new laws, very stringent in their nature, were enacted. These laws were published in Bulletin No. 6, and ten thousand copies of the same have been sent to manufacturers and dealers in food products in the state and to the three thousand creameries and cheese factories.

These laws are also published in pamphlet form and may be had by food dealers or manufacturers who may have failed to receive a copy of Bulletin No. 6, by applying for the same to the Dairy and Food Commission, Madison, Wis.

Particular attention is called to new laws relating to chemical preservatives; maple sirup and maple sugar, sirups, molasses and glucose mixtures; buckwheat flour; condensed milk

and evaporated cream; lemon extract and vanilla extract. Attention is also called to the time when those laws are made to take effect, and dealers are hereby notified that, as contemplated by the legislature, the time until those laws are made to take effect will be given in which to clear shelves of outlawed goods, and that then those laws will be enforced.

Attention is also called to the various amendments and particularly to the amended laws relating to adulteration of milk, sale of renovated butter, canned goods, adulterated honey, chopped meats and sausages, and vinegar.

Parties in interest should carefully acquaint themselves with these new dairy and food laws and promptly meet their requirements.

J. Q. EMERY,
Commissioner.

CHEMIST'S ANALYSES.

BAKING POWDER.

December 15, 1904. Sample of alum baking powder purchased of Kuchnowski & Shippig, Stevens Point, Wis. Manufacturer's name not given; put out under dealers' names. Brand, "Lily." Contains alum. Label not approved.

December 15. Sample of pure baking powder purchased of Branta & King, Stevens Point, Wis. Jobbers, Steele Wedeles Co., Chicago, Ill. Brand, "Health." Contains alum. Not labeled to that effect. Not lawful.

December 17. Sample of baking powder purchased of Stuernke Bros., Wausau, Wis. Manufactured by Winter Spice & Extract Co., Chicago, Ill. Brand, "Charm of the West." Contains alum. Not lawfully labeled.

December 20. Sample of baking powder purchased of Hans Anderson, Rhinelander, Wis. Manufacturers and jobbers, Franklin McVeigh & Co., Chicago, Ill. Brand, "Snow Ball." Contains alum. Not lawfully labeled.

January 13, 1905. Sample of yeast powder purchased of H. J. Skinner, Tomah, Wis. Manufactured by Winter Spice & Extract Co. Jobbers, Sprague, Warner & Co., Chicago, Ill. Brand, "One Dime." Contains alum. Not labeled to that effect. Not lawful.

January 17. Sample of baking powder purchased of Boston Store, P. Akerson, manager, North La Crosse, Wis. Manufacturers and jobbers, Franklin McVeigh & Co., Chicago, Ill. Brand, "Primrose." Contains alum. Not lawfully labeled.

January 27. Sample of baking powder purchased of A. Lavey & Co., Peshtigo, Wis. Manufactured by Calumet Baking Powder Co.,

Chicago, Ill. Brand, "Calumet." Contains alum. Not labeled to that effect. Not lawful.

January 27. Sample of baking powder purchased of L. Laubenthaler, 2112 Hull Ave., Marinette, Wis. Manufactured by Calumet Baking Powder Co., Chicago, Ill. Brand, "Calumet." Contains alum. Not labeled to that effect. Not lawful.

January 27. Sample of baking powder purchased of W. M. Schrank, Peshtigo, Wis. Manufactured by Calumet Baking Powder Co., Chicago, Ill. Brand, "Calumet." Contains alum. Not labeled to that effect. Not lawful.

March 15. Sample of baking powder purchased of Standard Mercantile Co., Tomahawk, Wis. Manufactured by Chapman & Smith, Chicago, Ill. Contains alum. Not lawfully labeled.

March 15. Sample of baking powder purchased of Ellis Mills, Wales, Wis. Manufactured by Jewett Sherman Co., Milwaukee, Wis. Brand, "Dr. Sherman's." Passed.

March 16. Sample of baking powder purchased of Welman & Hanson, 806 W. 2nd St., Ashland, Wis. Manufactured by Hunt Baking Powder Co., Minneapolis, Minn. Brand, "Hunt's Perfect." Passed.

March 28. Sample of baking powder submitted by Cash Mercantile Co., Cashton, Wis. Manufactured by International Food Co., Minneapolis, Minn. Brand, "International Grape Cream." Contains cream of tartar, tartaric acid, sodium bicarbonate and starch. Lawful.

April 2. Sample of baking powder submitted by Board of Control. Contains alum and calcium acid phosphate. Label not approved.

May 17. Sample of baking powder purchased of Dahlman & Ibesh, Westfield, Wis. Manufactured by C. F. Ware Coffee Co., Dayton, Ohio. Brand, "Victory." Contains alum. Not lawfully labeled.

May 18. Sample of baking powder purchased at The Fair Store, Cohen Bros., Waupaca, Wis. Manufactured by The Canby, Ach & Canby Co., Dayton, Ohio. Brand, "One Spoon." Contains alum. Not lawfully labeled.

June 12. Sample of baking powder purchased of Kuchnowski & Shippig, Stevens Point, Wis. Brand, "Lily." Contains alum. Label not approved.

June 12. Sample of baking powder purchased of Koska & Bagauz, Stevens Point, Wis. Manufactured by Boston Baking Powder Co., Fairport, N. Y. Contains alum. Label not approved.

June 12. Sample of baking powder purchased of Branta & King, Stevens Point, Wis. Manufactured by Steele Wedeles Company, Chicago, Ill. Brand, "Health." Contains alum. Not labeled to that effect. Not lawful.

June 12. Sample of baking powder purchased of N. S. Kowronski, Stevens Point, Wis. Manufactured by Steele Wedeles Company, Chicago, Ill. Brand, "Health." Contains alum. Lawfully labeled.

June 13. Sample of baking powder purchased of Grand Rapids Tea & Coffee Store, Grand Rapids, Wis. Contains alum. Not lawfully labeled.

CREAM OF TARTAR.

March 8, 1905. Sample of cream of tartar purchased of Martin Sauter, 310 Tower Ave., Superior, Wis. Manufacturer or jobber, Gown, Peyton, Twohy Co., Duluth, Minn. Brand, "Star." Contains no cream of tartar. Composed of calcium acid phosphate, calcium sulphate and corn starch. Adulterated. Not lawful.

March 9. Sample of cream of tartar purchased of Superior Cash Grocery Co., 432 Hewett St., Superior, Wis. Manufacturer or jobber, Wright, Clarkson Mer. Co., Duluth, Minn. Brand, "Puritan." Contains no cream of tartar. Composed of calcium acid phosphate, calcium sulphate and corn starch. Adulterated. Not lawful.

April 4. Sample of cream of tartar submitted by Miss Crowe, matron of Chadbourne Hall, Madison. Commercially pure.

April 19. Sample of cream of tartar purchased of Rose Bros., Central Ave., Marshfield. Passed.

June 16. Sample of cream of tartar purchased of Superior Co-operative Mercantile Co., 1114 Tower Ave., Superior, Wis. Composed of calcium acid phosphate, calcium sulphate and starch. Adulterated. Not lawful.

June 19. Sample of cream of tartar purchased of J. Alf. Anderson, Alloe Bay, Superior, Wis. Consists of calcium acid phosphate, calcium sulphate and starch. Adulterated. Not lawful.

SODA.

Sample of saleratus submitted by C. A. Morterud, Westby, Wis. Commercially pure.

April 4. Sample of baking soda submitted by Miss Crowe, matron of Chadbourne Hall, Madison, Wis. Commercially pure.

BUCKWHEAT FLOUR.

October 18, 1904. Sample of buckwheat flour purchased of Kann & Bachmann, N. Barstow St., Eau Claire, Wis. Manufacturer, Wilke Davis Milling Co., Eau Claire, Wis. Brand, "Eureka." Contains wheat flour. An adulteration.

November 15. Sample of buckwheat flour purchased of Roser & Koch, Baraboo, Wis. Manufacturer or jobber, H. L. Sarrington & Co., Dalton, Wis. Brand, "Pure Fresh Ground." Commercially pure.

November 17. Sample of buckwheat flour purchased of J. E. Heisman, Watertown, Wis. Manufacturer, F. J. Fobjahn, Rome, Wis. Badly adulterated. Not lawful.

November 17. Sample of buckwheat flour purchased of J. E. Heisman, Watertown, Wis. Manufacturer or jobber, W. T. Hall, Lockport, N. Y. Commercially pure.

December 14. Sample of buckwheat flour submitted by Bassett Bros., Bassett, Wis. Manufacturer, Bonus Mills (H. C. Bosselman, Prop.), Capron, Ill. Brand, "Pure." Contains a large amount of foreign flour. Adulterated. Not lawful.

December 21. Sample of buckwheat flour purchased of Union Supply Co., Prentice, Wis. Manufacturer and jobber, Sprague, Warner & Co., Chicago, Ill. Commercially pure.

December 21. Sample of buckwheat flour purchased of Noe & Neuman, Elroy, Wis. Manufacturer, R. M. De Long & Co., Elroy, Wis. Brand, "Guaranteed Pure Buckwheat Flour." Commercially pure.

December 22. Sample of buckwheat flour purchased of R. S. Joslin, Mauston, Wis. Manufacturer, R. H. Davis, Prop., Lemonweir Flouring Mills, Mauston, Wis. Brand, "Pure Fresh Ground Buckwheat." Commercially pure.

December 23. Sample of buckwheat flour purchased of Wolf & Co., New Lisbon, Wis. Manufacturer, Cawthorn & Ross, New Lisbon, Wis. Brand, "New Fresh Ground Buckwheat." Commercially pure.

December 29. Sample of buckwheat flour purchased of The Buell Monat Co., Central St., Chippewa Falls, Wis. Manufacturer, Consolidated Milling, Elevator & Power Co., Chippewa Falls, Wis. Brand, "Pure Buckwheat." Commercially pure.

Sample of buckwheat flour submitted by Beck, Nachreiner & Carpenter, Plain, Wis. Adulterated.

January 13, 1905. Sample of buckwheat flour purchased of H. J. Skinner, Tomah, Wis. Manufacturer, W. H. Schultz, Tomah Roller Mills, Tomah, Wis. Brand, "Pure Buckwheat Flour." Commercially pure.

January 14. Sample of buckwheat flour purchased of Casson & Thompson, Viroqua, Wis. Manufacturer, J. F. Eesley & Co., Plainwell, Mich. Brand, "Golden Buckwheat Flour." Commercially pure.

January 27. Sample of buckwheat flour submitted by W. M. Schrank, Peshtigo, Wis. Manufacturer, Peshtigo Mills, Peshtigo, Wis. Adulterated with foreign flour.

January 27. Sample of buckwheat flour submitted by J. Whelihan Estate, 2120 Hall Ave., Marinette, Wis. Manufacturer, Thos. N. McNely, Pound, Wis. Contains some foreign flour.

January 27. Sample of buckwheat flour submitted by D. Payette, 339 Main St., Marinette, Wis. Manufacturer, Marinette Flour Mills, Marinette, Wis. Commercially pure.

Sample of buckwheat flour submitted by E. G. Kenp, Mt. Morris, Wis. Passed.

Sample of buckwheat flour submitted by Mr. Beck, Madison, Wis. Adulterated.

Sample of buckwheat flour submitted by Mr. Hobermann, Loganville, Wis. Adulterated.

January 28. Sample of buckwheat flour submitted by J. Stilp, Jr., 21 N. Commercial St., Neenah, Wis. Manufacturer, Wm. Golze, Readfield, Wis. Commercially pure.

January 28. Sample of buckwheat flour submitted by A. Dahms, 139 Wisconsin Ave., Neenah, Wis. Manufacturer, Cochrane & Hettinger, Westfield, Wis. Commercially pure.

January 28. Sample of buckwheat flour purchased of Olson & Kjorstad, corner Wisconsin and North, Eau Claire, Wis. Manufacturer, J. W. Davis Co., Eureka Mills, Eau Claire, Wis. Brand, "Eureka." Contains a small amount of wheat flour, probably an accidental contamination.

January 30. Sample of buckwheat flour purchased of W. Lockin, "Tilden Mills," Chippewa county, Wis. Manufacturer, W. Lockin, Tilden, Wis. Brand, "Pure, Fresh Ground Buckwheat." Contains wheat flour. An adulteration.

January 31. Sample of buckwheat flour submitted by Mrs. S. More, Canton, Wis. Commercially pure.

February 3. Sample of buckwheat flour submitted by request by Simons Bros., Simons Hotel, Madison, Wis. Joobar, Kleuter Bros. Brand, "Capital City Mills." Commercially pure.

February 9. Sample of buckwheat flour purchased of Rogers Bros., Delavan, Wis. Manufacturer or jobber, G. H. Durant, Muckwanago, Wis. Brand, "Pure Buckwheat." Commercially pure.

February 14. Sample of buckwheat flour purchased of Theodore Moen, Bridge St., Chippewa Falls, Wis. Manufacturer, George W. Lockin, Tilden, Wis. Brand, "Fresh Ground Pure Buckwheat." Contains foreign flour.

February 14. Sample of buckwheat flour purchased of Theodore Moen, Bridge St., Chippewa Falls, Wis. Manufacturer, George W. Lockin, Tilden, Wis. Brand, "Fresh Ground Pure Buckwheat." Contains foreign flour.

Sample of buckwheat flour submitted by Mills Bros., Williamson St., Madison, Wis. Contains 15-20 per cent. of foreign flour.

Sample of buckwheat flour submitted by Chas. F. Wells, Oakfield, Wis. Manufacturer said to be Zoellner Bros. & Hall, Waupun, Wis. Badly adulterated.

BUTTER.

Sample of butter submitted by Jos. Weber, Mt. Calvary, Wis. Said to have been sold by J. J. Birkhauser. Whey butter.

Sample of butter purchased of W. W. Nash, Janesville, Wis. Pronounced genuine butter.

February 8, 1905. Submitted by Reynolds & Downs, Tomah, Wis. Pronounced genuine butter.

February 10, 1905. Sample of June butter purchased of Amos Bros., Elkhorn, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Pronounced genuine butter.

February 10. Sample of butter taken from table, Schlitz Hotel, Waukesha, Wis. Pronounced genuine butter.

Sample of butter submitted by Albert Wagner, Calvary, Wis. Bought for dairy butter by B. Bittner, Calvary, from J. J. Birkhauser. Pronounced whey-butter of very poor quality.

Sample of butter submitted by Albert Wagner, Calvary, Wis. Bought by Jos. Weber, Calvary, from J. J. Birkhauser. Pronounced whey-butter of very poor quality.

February 11. Sample of butter submitted by J. D. Fauzer, Manawa, Wis. Pronounced genuine butter.

February 15. Three samples of butter submitted by M. A. Schmitz, Corinth, Wis. All pronounced genuine butter.

March 8. Sample of butter purchased of R. R. Hotel, Ellis Jct., Wis. Sample taken from table. Pronounced genuine butter.

March 8. Sample of butter purchased of F. L. Kersten, Crivitz, Wis. Manufacturer or jobber, farmer near Crivitz. Brand, "Dairy Butter." Pronounced genuine butter.

May 1. Sample of butter submitted by Herman Gaulke, Janesville, Wis. Pronounced genuine butter.

Sample of butter submitted by D. W. McKillip, La Crosse, Wis. Pronounced genuine butter.

March 9, 1905. Sample of butter submitted by H. P. Anderson, Poy Sippi, Wis. Pronounced genuine butter.

May 5. Sample of butter purchased of J. A. Pullen, North Fond du Lac, Wis. Pronounced genuine butter.

CHEESE.

April 7. Sample of full cream cheese submitted by W. E. McCanna, 117 North Commercial St., Neenah, Wis. Jobber, Neenah Cold Storage Co., Neenah, Wis. Brand, "Full Cream." Mouldy and tainted; unfit for food. Not lawful.

EXTRACTS.

LEMON EXTRACT.

September 24, 1904. Sample of lemon extract purchased of Marks & Arnold, Belleville, Wis. Manufacturer or jobber, Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

September 28. Sample of lemon extract purchased of W. Peterson, 108 Wisconsin Ave., Neenah, Wis. Manufacturer or jobber, Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as lemon extract.

October 12. Sample of lemon extract purchased of Nolan Bros., 155 W. Milwaukee St., Janesville, Wis. Jobber, Janesville Wholesale Grocery Co., Janesville, Wis. Contains wood alcohol. Adulterated. Not lawful.

November 10. Sample of lemon extract purchased of A. M. Anderson, Oregon, Wis. Manufacturer, Corbin Sons & Co., Chicago, Ill. Brand, "Clear Quill." Contains wood alcohol. Adulterated. Not lawful.

November 11. Sample of lemon extract purchased of J. S. Brixton, Platteville, Wis. Manufacturer or jobber, Reed, Walsh & Lange, Chicago, Ill. Contains wood alcohol. Adulterated. Not lawful.

December 1. Sample of lemon extract purchased of S. Miller, Marshfield, Wis. Manufacturer, A. Kickbush Grocery Co., Wausau, Wis. Brand, "Imperial." Lemon oil (by vol.), 4.0 per cent. Deficient in lemon oil.

December 1, 1904. Sample of lemon extract purchased of W. L. Little, Marshfield, Wis. Manufacturer, Reid, Murdoch & Co., Chicago, Ill. Brand, "Atlas." Lemon oil (by vol.), 4.3 per cent. Deficient in lemon oil.

December 1, 1904. Sample of lemon extract purchased of Jacob Thomas, Marshfield, Wis. Manufacturer Plumb & Nelson Co., Manitowoc, Wis. Brand, "Perfection." Lemon oil (by vol.), 3.3 per cent. Deficient in lemon oil. Not lawful.

December 2, 1904. Sample of lemon extract purchased of John Christensen, Withee, Wis. Manufacturer, National Extract Works, Milwaukee, Wis. Brand, "Perfecto." Lemon oil (by vol.), 5.2 per cent. Passed.

December 2, 1904. Sample of lemon extract purchased of Fred Westergaarn, Withee, Wis. Manufacturer, John A. Tolman Co., Chicago, Ill. Brand, "Trojan." Lemon oil, none. Held not to be lawfully salable as "lemon extract."

December 14, 1904. Sample of lemon extract purchased of A. F. Behrendt, Stevens Point, Wis. Manufacturer, Wm. Hoyt, Chicago, Ill. Brand, "Revolution." Lemon oil (by vol.), 1.6 per cent. Deficient in lemon oil. Not lawful.

December 14, 1904. Sample of lemon extract purchased of H. C. Moen, Stevens Point, Wis. Manufacturer, Plumb & Nelson, Manitowoc, Wis. Brand, "Perfection." Lemon oil (by vol.), 3.2 per cent. Deficient in lemon oil.

December 15, 1904. Sample of lemon extract purchased of Branta & King, Stevens Point, Wis. Manufacturer or jobber, Phil Webb Com-

pany, Chicago, Ill. Brand, "Standard." Lemon oil (by vol.), 4.0 per cent. Deficient in lemon oil.

December 15, 1904. Sample of lemon extract purchased of C. J. Heun, Junction City, Wis. Manufacturer, A. Kickbusch Grocery Co., Wausau, Wis. Brand, "Imperial." Lemon oil (by vol.), 5.7 per cent. Passed.

December 16, 1904. Sample of lemon extract purchased of H. Lemke, 309 Jackson St., Wausau Wis. Manufacturer, Quaker Extract Co., Chicago, Ill. Brand, "Vienna." Lemon oil, none. Held not to be lawfully salable as "lemon extract."

December 16, 1904. Sample of lemon extract purchased of C. H. Wagner, Wausau, Wis. Sample put out under dealer's name. Brand, "Pure Food." Lemon oil (by vol.), 5.0 per cent. Passed.

December 19, 1904. Sample of lemon extract purchased of John Oelhafen, Tomahawk, Wis. Clerk, Son. Manufacturer and jobber, Wellauer & Hoffman, Milwaukee, Wis. Brand, "Acme." Lemon oil (by vol.), 7.0 per cent. Passed.

December 20, 1904. Sample of lemon extract purchased of W. J. Shannon, 137 Stevens St., Rhinelander, Wis. Manufacturer, Franklin, McVeigh & Co., Chicago, Ill. Brand, "Allamoth." Lemon oil, none. Held not to be lawfully salable as "extract of lemon."

December 21, 1904. Sample of lemon extract purchased of Charles F. Lumburg, Prentice, Wis. Manufacturer, J. G. Flint Co., Milwaukee, Wis. Brand, "Ideal." Lemon oil (by vol.), 5.9 per cent. Passed.

December 21, 1904. Sample of lemon extract purchased of Cohen & Cummins, Park Falls, Wis. Manufacturer, Central Mfg. Co., Iowa City, Iowa. Brand, "Puritan." Lemon oil (by vol.), 2.6 per cent. Deficient in lemon oil. Not lawful.

December 22, 1904. Sample of lemon extract purchased of Westboro Lumber Co., Chelsea, Wis. Manufacturer, Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Jobbers, Reid, Murdoch & Co., Chicago, Ill. Lemon oil, none. Held not to be lawfully salable as "lemon extract."

December 22, 1904. Sample of lemon extract purchased of A. C. Young & Son, Chelsea, Wis. Manufacturer, Quaker Extract Co., Chi

cago, Ill. Brand, "Vienna." Lemon oil, none. Not lawfully salable as "Lemon Extract."

December 22, 1904. Sample of lemon extract purchased of R. T. Breitengross, Phillips, Wis. Label states: Manufactured by J. P. Dieter Co., Chicago, Ill. Brand, "Vienna." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

December 23, 1904. Sample of compound lemon extract purchased of Krause Bros., Colby, Wis. Manufacturer, The Meissner-Bergwell Co. Milwaukee, Wis. Brand, "Lemonine." Lemon oil, none. Held not to be lawfully salable as "Lemonine."

December 23, 1904. Sample of lemon extract purchased of G. M. Schultz, Colby, Wis. Manufacturer, Quaker Extract Co., Chicago, Ill. Brand, "Vienna." Lemon oil, none. Not lawfully salable as "Lemon Extract."

January 6, 1905. Sample of lemon extract purchased of Syme Mer. Co., Golden Rule Dept. Store, Glenwood, Wis. Brand, "Standard." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

January 6, 1905. Sample of lemon extract purchased of Thomas B. Davis' Department Store, Downing, Wis. Manufacturer, James McIntosh & Co., Minneapolis, Minn. Brand, "Crown." Lemon oil, a trace. Held not to be lawfully salable as "Lemon Extract."

January 13, 1905. Sample of lemon extract purchased of Fred Zigler, Tomah, Wis. Manufacturer, Standard Mfg. Co., Decatur, Ill. Lemon oil (by vol.), 4.6 per cent. Slightly deficient in lemon oil.

January 13, 1905. Sample of lemon extract purchased of Fred Zigler, Tomah, Wis. Manufacturer and jobber, Durand & Kasper Co., Chicago, Ill. Brand, "Rival." Lemon oil (by vol.), 4.6 per cent. Slightly deficient in lemon oil.

January 14, 1905. Sample of lemon extract purchased of H. D. Williams & Co., Viroqua, Wis. Manufacturer, Winter Spice & Extract Co., Chicago, Ill. Brand, "Winter." Lemon oil (by vol.), 5.4 per cent. Passed.

January 14, 1905. Sample of lemon extract purchased of Casson & Thompson, Viroqua, Wis. Manufacturer and jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Favorite." Lemon oil (by vol.), 5.0 per cent. Passed.

January 14, 1905. Sample of lemon extract purchased of Casson & Thompson, Viroqua, Wis. Manufacturer, Winter Spice & Extract Co., Chicago, Ill. Brand, "Winter." Lemon oil (by vol.), 5.0 per cent. Passed.

January 14, 1905. Sample of lemon extract purchased of J. Omundson, Viroqua, Wis. Manufacturer, Chapman & Smith,, Chicago, Ill. Lemon oil (by vol.), 6.1 per cent. Passed.

January 14, 1905. Sample of lemon extract purchased of W. F. Lindemann, Viroqua, Wis. Manufacturer, not given. Brand, "Standard." Labeled "Compound." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

January 16, 1905. Sample of lemon extract purchased of S. Boma, 314 S. 3rd St., La Crosse, Wis. Manufacturer and jobber, Geielstad & Hougen, La Crosse, Wis. Brand, "Standard." Lemon oil, 5.4 per cent. Passed.

January 16, 1905. Sample of lemon extract purchased of S. Boma, 314 S. 3rd St., La Crosse, Wis. Manufacturer and jobber, La Crosse Grocery Co., La Crosse, Wis. Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

January 17, 1905. Sample of lemon extract purchased of Wm. Doerflinger & Co. (Park Store), La Crosse, Wis. Jobber, Wm. Doerflinger & Co., La Crosse, Wis. Brand, "Park." Lemon oil (by vol.), 5.0 per cent. Passed.

January 18, 1905. Sample of lemon extract purchased of J. K. Johnson, West Salem, Wis. Manufacturer, J. G. Flint Co., Milwaukee, Wis. Brand, "Ideal." Contains wood alcohol. Adulterated. Not lawful.

January 18, 1905. Sample of lemon extract purchased of W. H. Kropp (O. K. Store), Stoughton, Wis. Manufacturer or jobber, Walsh-Boyle & Co., Chicago, Ill. Brand, "Silver Seal." Lemon oil (by vol.), 6.2 per cent. Passed.

January 25, 1905. Sample of lemon extract submitted by Bemis, Hooper & Hayes, Oshkosh, Wis. Manufacturer, Thompson & Taylor, Chicago, Ill. Brand "Strictly pure in shakers." Lemon oil (by vol.), 5.4 per cent. Passed.

January 27, 1905. Sample of lemon extract submitted by W. H. Knæland, 417 S. Barstow St., Eau Claire, Wis. Manufacturer or job-

ber, J. G. Flint & Co., Milwaukee, Wis. Brand, "Ideal." Contains wood alcohol. Adulterated. Not lawful.

January 27, 1905. Sample of lemon extract purchased of W. H. Kneeland, 417 S. Barstow St., Eau Claire, Wis. Manufacturer or jobber, De Boe, King & Co., Grand Rapids, Mich. Brand, "De Boe." Lemon oil, none. Wood alcohol present. Adulterated. Not lawful.

February 9, 1905. Sample of lemon extract purchased of C. S. Cooper, Walworth, Wis. Manufacturer, Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Jobber said to be Reid, Murdoch & Co., Chicago, Ill. Lemon oil, none.

February 10, 1905. Sample of lemon extract purchased of G. G. Smith Grocery Co., Ladysmith, Wis. Manufacturer or jobber, Griggs, Cooker & Co., St. Paul, Minn. Brand, "Lagneb." Read brand from right to left. Lemon oil (by vol.), 6.0 per cent. Passed.

February 10, 1905. Sample of lemon extract purchased of Bruce Mer. Co., Bruce, Wis. Manufacturer or jobber, Minnesota Mer. Co., Stillwater, Minn. Brand, "Lemon." Lemon oil (by vol.), 5.1 per cent. Passed.

March 3, 1905. Sample of lemon extract submitted by The Church Co., Oshkosh, Wis. Manufacturer or jobber, Arctic Manufacturing Co., Grand Rapids, Mich. Brand, "Our Tropical." Lemon oil, 5.6 per cent. Passed.

March 7, 1905. Sample of lemon extract purchased of E. D. Jones, Solon Springs, Wis. Manufacturer or jobber, Twohy Mer. Co., Superior Wis. Brand, "Ivory." Lemon oil (by vol.), 7.2 per cent. Passed.

March 9, 1905. Sample of lemon extract purchased of Superior Cash Grocery Co., 432 Hewett St., Superior Wis. Manufacturer or jobber, Thompson & Taylor Spice Co., Chicago, Ill. Brand, "Pitcher." Lemon oil, none. Contains wood alcohol. Adulterated. Not lawful.

March 9, 1905. Sample of lemon extract purchased of Superior Cash Grocery Co., 432 Hewett St., Superior, Wis. Manufacturer or jobber, Imon Mer. Co., Superior, Wis. Brand, "Royal." Lemon oil, none. Not lawfully salable as "Lemon Extract."

March 9, 1905. Sample of lemon extract purchased of Superior Cash Grocery Co., 432 Hewett St., Superior, Wis. Manufacturer or jobber,

Imperial Coffee & Spice Co., Duluth, Minn. Brand, "Imperial." Lemon oil (by vol.), 1.8 per cent. Deficient in lemon oil. Not lawful.

March 10, 1905. Sample of lemon flavor purchased of T. and D. Oyass, 1820 Iowa Ave., Superior, Wis. Manufacturer or jobber, Stone, Ordene, Wells Co., Duluth, Minn. Brand, "Jewel." Lemon oil, none. Not lawfully salable as "Lemon Extract."

March 15, 1905. Sample of lemon extract purchased of D. C. Jones, Tomahawk, Wis. Manufacturer or jobber, Puhl-Webb Co., Chicago, Ill. Brand, "Webbs." Deficient in lemon oil.

March 17, 1905. Sample of lemon extract purchased of Anderson Bros., Bayfield, Wis. Manufacturer or jobber, H. D. Ewer, Ashland, Wis. Brand, "Tiger." Contains wood alcohol. Adulterated. Not lawful.

March 17, 1905. Sample of lemon extract purchased of Raaup Bros., Washburn, Wis. Manufacturer or jobber, Thompson & Taylor Spice Co., Chicago, Ill. Brand, "Pepper Box." Lemon oil, none. Not lawful.

March 23, 1905. Sample of lemon extract purchased of George Shapiro, Neillsville, Wis. Manufacturer or jobber, Steele Wedeles Co., Chicago, Ill. Brand, "Lakeside." Deficient in lemon oil.

March 23, 1905. Sample of lemon extract purchased of L. Ault & Sons, Lancaster, Wis. Manufacturer, Dr. Ward's Medical Co., Winona, Minn. Lemon oil, none. Not lawful.

March 24, 1905. Sample of lemon extract purchased of Frank Hodge, New Lisbon, Wis. Manufacturer or jobber, J. G. Flint Company, Milwaukee, Wis. Brand, "Ideal." Contains wood alcohol. Adulterated. Not lawful.

March 24, 1905. Sample of lemon extract purchased of L. A. Ruchent, Chili, Wis. Manufacturer or jobber, C. C. Sniteman's Company, Neillsville, Wis. Brand, "Sniteman's." Deficient in lemon oil.

March 25, 1905. Sample of lemon extract purchased of E. L. Anderson & Co., Mauston, Wis. Manufacturer or jobber, J. G. Flint Company, Milwaukee, Wis. Brand, "Ideal." Contains wood alcohol. Adulterated. Not lawful.

March 30, 1905. Sample of lemon extract submitted by C. H. Howard, 717 Forest Ave., Eau Claire, Wis. Manufacturer, C. H. Howard,

717 Forest Ave., Eau Claire, Wis. Brand, "Pure." Deficient in lemon oil.

April 8, 1905. Sample of lemon extract purchased of Mrs. Clay Tyler, West De Pere, Wis. Manufacturer, J. R. Watkins Medical Co., Winona, Minn. Deficient in lemon oil.

April 8, 1905. Sample of lemon extract purchased of Mrs. Clay Tyler, West De Pere, Wis. Jobber, Montgomery, Ward & Co., Chicago, Ill. Deficient in lemon oil.

April 12, 1905. Sample of lemon extract purchased of Otis & White, Maiden Rock, Wis. Manufacturer or jobber, not given. Brand, "Lemon." This sample of lemon extract does not give manufacturer's address or name. Lemon oil, none. Not lawful.

April 12, 1905. Sample of lemon extract purchased of J. H. Wenzel, Prescott, Wis. Brand, "Bengal." Manufacturer's name or address not given on sample. Lemon oil, none. Not lawful.

April 12, 1905. Sample of lemon extract purchased of J. H. Wenzel, Prescott, Wis. Jobber, George R. Newell & Co., Minneapolis, Minn. Brand, "Mrs. Baker's." Lemon oil, none. Not lawful.

April 12, 1905. Sample of lemon extract purchased of George Pulling, Maiden Rock, Wis. Manufacturer or jobber, Frederich Kemp & Co., Red Wing, Minn. Brand, "Primrose." Passed.

April 12, 1905. Sample of lemon extract purchased of A. P. Carson, Maiden Rock, Wis. Manufacturer or jobber, Frederich Kemp & Co., Red Wing, Minn. Brand, "Primrose." Passed.

April 13, 1905. Sample of lemon extract purchased of Charles Neumeister, Alma, Wis. Manufacturer or jobber, Latsch & Son, Winona, Minn. Brand, "Gold Medal." Lemon oil, none. Not lawful.

April 13, 1905. Sample of lemon extract purchased of Brandenmuehl, Prescott, Wis. Manufacturer or jobber, George R. Newell & Co., Minneapolis, Minn. Passed.

April 13, 1905. Sample of lemon extract purchased of Charles Neumeister, Alma, Wis. Manufacturer or jobber, Latsch & Son, Winona, Minn. Brand, "White Rose." Lemon oil, none. Not lawful.

April 19, 1905. Sample of lemon extract purchased of P. Bever, Marshfield, Wis. Jobber, Plumb & Nelson Co., Manitowoc, Wis. Brand, "Perfection." Slightly deficient in lemon oil.

April 19, 1905. Sample of lemon extract purchased of George Hagerberg, Fredric, Wis. Manufacturer or jobber, George R. Newell, Minneapolis, Minn. Brand, "Carol." Lemon oil, none. Not lawful.

April 19, 1905. Sample of lemon extract purchased of Perra & Cruzen, Fredric, Wis. Manufacturer or jobber, Miston, Harper, Fisher Co., Minneapolis, Minn. Brand, "Lemon." Lemon oil, none. Not lawful.

April 19, 1905. Sample of lemon extract purchased of S. Miller, Marshfield, Wis. Manufacturer or jobber, A. Kickbusch Grocery Co., Wausau, Wis. Brand, "Imperial." Contains wood alcohol. Adulterated. Not lawful.

April 19, 1905. Sample of lemon extract purchased of P. Bever. Passed.

April 20, 1905. Sample of lemon extract purchased of Peterson & Dahl, Amery, Wis. Manufacturer or jobber, Atwood & Steele, Chicago, Ill. Brand, "Perfection." Passed.

Sample of lemon extract submitted by A. Marachowsky, Mauston, Wis. Passed.

May 5, 1905. Sample of lemon extract purchased of E. J. Kuick, Forest Ave., Fond du Lac, Wis. Manufacturer or jobber, Consolidated Chemical Co., Fond du Lac, Wis. Brand, "Cook's Absolutely Pure." Slightly deficient in lemon oil.

Sample of lemon extract submitted by E. R. Wiley, Thorp, Wis. Brand, "Codman's." Lemon oil, 5.8 per cent. Passed.

Sample of lemon extract purchased of A. C. Johnson, Camp Douglas, Wis. Manufacturer or jobber, Corbin Sons & Co., Chicago, Ill. Brand, "Clear Quill." Lemon oil (by vol.), 4.7 per cent.

Sample of lemon extract purchased of G. M. Frohmader, Camp Douglas, Wis. Manufacturer, Edward Dewey, Milwaukee, Wis. Brand, "Tropical Standard." Lemon oil (by vol.), 5.2 per cent. Passed.

Sample of lemon extract submitted by C. E. Fowler, Columbus, Wis. Manufacturer, S. W. McCune Co., Aurora, Ill. Passed.

VANILLA EXTRACT.

September 14, 1904. Sample of extract of vanilla purchased of Grand Union Tea Co., Sheboygan, Wis. Manufacturer or jobber, Grand Union Tea Co., Sheboygan, Wis. Not a pure extract of vanilla. Held to be unlawful.

September 27. Sample of vanilla extract purchased of H. C. Nelson, 433 Main St., Oshkosh, Wis. Manufacturer or jobber, Household Extract Works, Milwaukee, Wis. Brand, "French." Labeled, The French Vanilla. Substitute. Colored. An artificial preparation of coumarin, artificially colored. Not lawful.

October 18. Sample of vanilla purchased of O. R. Pieper, 302-4 W. Water St., Milwaukee, Wis. Manufactured by J. P. Dieter Co., Chicago, Ill. Brand, "Dieter's Vanilla." Adulterated. Not lawful.

November 15. Sample of extract of vanilla purchased of Webster & Porter, Baraboo, Wis. Manufacturer or jobber, Webster & Schubring, Baraboo, Wis. Brand, "Magic." Adulterated.

November 22. Sample of vanilla purchased of P. Anderson, 1103 Villa St., Racine, Wis. Manufacturer, Household Extract Works, Milwaukee, Wis. Brand, "French Vanilla." An artificial preparation of coumarin, artificially colored. Not lawful.

November 23. Sample of vanilla extract purchased of Westrahl Bros. & Co., Hershey, Wis. Manufacturer, Lyman Eliel Drug Co., Minneapolis, Minn. "Purity." Not a pure extract of vanilla. Adulterated.

December 20. Sample of vanilla extract purchased of F. Henschel, Ft. Atkinson, Wis. Manufacturer, J. P. Deiter & Co., Chicago, Ill. Brand, "White Horse." Not a pure extract of vanilla. Adulterated. Not lawful.

January 6, 1905. Sample of vanilla extract purchased of Thos. B. Davis, Department Store, Downing, Wis. Manufacturer, James McIntosh & Co., Minneapolis, Minn. Adulterated.

Sample of vanilla extract submitted by A. Marachowsky, Mauston, Wis. Passed.

Sample of vanilla extract submitted by C. E. Fowler, Columbus, Wis. Manufacturer, S. W. McCune Co., Aurora, Ill. Passed.

April 4. Sample of vanilla extract submitted by Miss Crowe, matron of Chadbourne Hall, Madison, Wis. Bought of W. O. Livermore, Madison, Wis. Not a pure vanilla extract. Adulterated. Not lawful.

May 19. Sample of vanilla extract submitted by F. J. Bohri. Manufacturer, Fountain City Bottling Works, Fountain City, Wis. Brand, "Frommes' Fountain." Not a pure vanilla extract. Adulterated. Not lawful.

June 1. Sample of vanilla extract submitted by J. I. Campbell, Fond du Lac, Wis. Manufacturer, Remington Drug Co., Fond du Lac, Wis. Not a pure extract of vanilla. Adulterated. Not lawful.

June 16. Sample of vanilla extract purchased of Remington Drug Co., Fond du Lac, Wis. Clerk, Jas. Remington.

Coumarin29 per cent.
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Vanillin80 per cent.
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Color	caramel.
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Not a pure vanilla extract. Adulterated. Not lawful.

ESSENCE OF GINGER.

June 19, 1905. Sample of essence of ginger purchased of Star Grocery Co., 510 Albany Block, Superior, Wis. Manufacturer or jobber, The Tremont Chemical Works, Chicago, Ill. Adulterated. Not lawful.

EXTRACT OF CLOVES.

January 24, 1905. Sample of extract of cloves purchased of S. B. Greenwald, Monroe, Wis. Manufacturer or jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Richelieu." Passed.

EXTRACT OF WINTERGREEN.

January 24, 1905. Sample of extract of wintergreen purchased of S. B. Greenwald, Monroe, Wis. Manufacturer or jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Richelieu." Passed.

STRAWBERRY EXTRACT.

May 19, 1905. Sample of strawberry extract submitted by F. J. Bohri. Manufacturer, Fountain City Bottling Works, Fountain City, Wis. An artificial strawberry flavor. Not lawfully salable as "Extract of Strawberry."

EXTRACT OF ROSE.

January 24, 1905. Sample of extract of rose purchased of S. B. Greenwald, Monroe, Wis. Manufacturer or jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Richelieu." Passed.

ESSENCE OF PEPPERMINT.

Sample of essence of peppermint submitted by C. E. Fowler, Columbus, Wis. Manufacturer, S. W. McCune Co., Aurora, Ill. Adulterated. Not lawful.

EXTRACT OF PINEAPPLE.

February 10, 1905. Sample of extract of pineapple purchased of Bruce Mer. Co., Bruce, Wis. Manufacturer or jobber, Minnesota Mer. Co., Stillwater, Minn. Brand, "Eclipse." An artificial extract. Not lawfully labeled.

EXTRACT OF ORANGE.

January 24, 1905. Sample of extract of orange purchased of S. B. Greenwald, Monroe, Wis. Manufacturer or jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Richelieu." Passed.

May 5. Sample of orange extract submitted by F. J. Bohri. Manufacturer, Fountain City Bottling Works, Fountain City, Wis. Oil of orange, none. Held not to be lawfully salable as orange extract.

HONEY.

January 13, 1905. Sample of honey purchased of King Bros., Tomah, Wis. Manufacturer, John C. Schuman, Tomah, Wis. Passed.

February 20. Sample of honey submitted by W. J. Stahmann, Bruce, Wis. Passed.

March 16. Sample of honey purchased of A. C. McDonald, 700 Prentice Ave., Ashland, Wis. Manufacturer or jobber, Franklin McVeigh & Co., Chicago, Ill. Brand, "Caseno." Not a normal honey.

Sample of honey submitted by Christ Pickart, Malone, Wis. Passed.

March 8. Sample of honey purchased of Laun Bros., Wausaukee, Wis. Manufacturer or jobber, A. Stevens, Stockbridge, Wis. Passed.

JELLY.

December 19, 1904. Sample of currant and apple jelly purchased of D. C. Jones, Tomahawk, Wis. Manufacturer and jobber, Franklin McVeigh & Co., Chicago, Ill. Brand, "Charm." Artificially colored. Contains benzoic acid. Held to be adulterated and unlawful.

January 14, 1905. Sample of jelly purchased of W. F. Linderman & Co., Viroqua, Wis. Manufacturer, Benton Harbor Preserving Co., Benton Harbor, Mich. Brand, "Benton Harbor." A compound glucose jelly preserved with benzoic acid. Not lawful as labeled.

JAM.

January 17, 1905. Sample of Damson plum jam purchased of Hollan & Temte, 1233 Caladonia St., La Crosse, Wis. Manufacturer, McNeill & Higgins Co., Chicago, Ill. Brand, "Empire." A compound glucose preparation, artificially colored. Adulterated. Not lawful.

PRESERVES.

December 1, 1904. Sample of strawberry preserves purchased of G. R. Gustafson, Marshfield, Wis. Manufacturer or jobber, Berry Maybrun Company, Chicago, Ill. Brand, "B. M." Contains salicylic acid. Adulterated. Not lawful.

December 19. Sample of raspberry preserves purchased of Standard Mer. Co., successors to F. J. McBride, Tomahawk, Wis. Manufacturer, E. G. Dailey & Co., Detroit, Mich. Brand, "Purity." Artificially colored. Held to be adulterated and unlawful.

January 18, 1905. Sample of strawberry preserves purchased of Bitzer Bros., 729 Division St., La Crosse, Wis. Manufacturer, D. B. Sculley Syrup Co., Chicago, Ill. Brand, "Buffalo." A compound glucose preserve, artificially colored. Adulterated. Not lawful.

March 8. Sample of strawberry preserves purchased of Martin Sauter, 310 Tower Ave., Superior, Wis. Manufacturer or jobber, Berry Mayburn & Co., Chicago, Ill. Brand, "M. B." Contains salicylic acid. Adulterated. Not lawful.

March 15. Sample of raspberry preserves purchased of D. C. Jones, Tomahawk, Wis. Manufacturer or jobber, Franklin McVeigh & Co., Chicago, Ill. Brand, "Charm." Artificially colored. Preserved with benzoic acid. Not lawful.

MILK.

Sample of milk submitted by Cora A. Week, Stevens Point, Wis. Contains boric acid.

January 31, 1905. Sample of milk submitted by Geo. Zink, Verona, Wis.

Butter fat 3.9 per cent.

Sample of milk submitted by J. Leubert, Janesville, Wis.

Butter fat 4.05 per cent.

February 18. Sample of milk submitted by C. H. Hayward, Wilton, Wis.

Butter fat 4.5 per cent.

Sample of milk submitted by Harvey Clark. Contains sucrate of lime in solution and a large amount of calcium carbonate as a sediment. Adulterated.

Sample of milk submitted by T. Corneliuson, Footville, Wis.

Sp. Gr.	1.0267
Butter fat	3.3 per cent.
Total solids	10.78 per cent.
Solids not fat	7.48 per cent.

Watered.

March 15. Sample of milk purchased of Mrs. C. Zurkofsker, Wales, Wis.

Butter fat	3.4 per cent.
Total solids	11.5 per cent.
Solids not fat	8.1 per cent.

Mar. 17. Sample of milk purchased of J. Linar, Brandon, Wis.

Buter fat	3.0 per cent.
Total solids	11.6 per cent.
Solids not fat	8.6 per cent.

Mar. 17. Sample of milk purchased of H. Linar, Brandon Wis.

Butter fat	3.0 per cent.
Total solids	11.5 per cent.
Solids not fat	8.5 per cent.

March 24. Twelve samples of milk submitted by Wilson Creek Cheese Factory, Spring Green, Wis.

Tested for preservatives. None found.

Sample of milk submitted by C. H. Hayward, Wilton, Wis.

Butter fat	4.15 per cent.
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Sample of milk submitted by W. H. H. Long, Platteville., Wis.

Contains a large amount of common salt and some kerosene oil.

April 3. Sample of milk submitted by R. B. Luckey, Cuba City, Wis.

Sample A.	3.2 per cent.
Sample B.	3.7 per cent.

April 3. Sample of milk submitted by Erick Jacobson, Merrill, Wis.

Butter fat	2.5 per cent.
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Free from preservatives.

April 12. Sample of milk delivered to G. W. Scott Cheese Factory, Columbus, Wis. Producer, Ferd. P.e,er, C.lumbus, Wis.

Sp. Gr.1.029
Fat2.6 per cent.

Below legal standard.

April 12. Sample of milk delivered to G. W. Scott, Columbus, Wis. Producer, Fred Schafer, Columbus, Wis.

Sp. Gr.1.0285
Fat2.4 per cent.

Below legal standard.

April 14. Sample of milk submitted by A. M. Mullendore. Patron: Nic Hauseman.

Butter fat3.15 per cent.

April 14. Sample of milk submitted by A. M. Mullendore, German-town, Wis. Patron: Jake Reldt.

Butter fat3.4 per cent.

April 18. Nine samples of milk submitted by E. C. McCormick, Plover, Wis., R. F. D., 1.

No. 6	3.5
No. 8	3.4
No. 13	3.4
No. 14.	3.3
No. 29	3.2
No. 36	3.1
No. 39	3.25
No. 47	3.4
No. 63	3.7

April 19. Sample of milk collected at Banner Brick Cheese Factory, Hustisford, Dodge Co., Wis. Producer: Fred Tornow.

Sample taken from weigh can at cheese factory.

Sp. Gr.1.0277
Fat2.45 per cent.
Total solids10.10 per cent.
Solids not fat7.65 per cent.

Watered.

April 20. Sample of cheese delivered at Golden Rule Brick Cheese Factory, Hustisford township, Dodge county, Wis. Producer: William Schmidt.

Sample taken from weigh can at cheese factory.

Sp. Gr.	1.029
Fat	2.8 per cent.
Total solids	10.8 per cent.
Solids not fat	8.0 per cent.

A comparison with night's and morning's milk from the same herd taken at the barn, shows this sample to have been watered.

April 21. Sample of milk delivered at Northwestern Brick Cheese Factory in Theresa township, Dodge Co., Wis. Producer: Robert Giese.

Sp. Gr.	1.0231
Fat	2.20 per cent.
Total solids	8.55 per cent.
Solids not fat	6.35 per cent.

Watered.

April 21. Sample of milk submitted by The Northwestern Brick Cheese Factory, Theresa township, Dodge Co., Wis. Producer: August Kamrath. Sample taken from weigh can at cheese factory.

Sp. Gr.	1.0313
Fat	2.8 per cent.
Total solids	11.3 per cent.
Solids not fat	8.5 per cent.

A comparison with the milk taken at the barn shows this sample to have been skimmed.

April 21. Sample of milk submitted by Northwestern Brick Cheese Factory, Theresa township, Dodge Co., Wis. Producer: August Fircks.

Sp. Gr.	1.0307
Fat	2.65 per cent.
Total solids	11.0 per cent.
Solids not fat	8.35 per cent.

Below legal standard in milk fat.

April 21. Delivered to Belke & Thomas, Beaver Dam, Wis. Producer: Anton Bach.

Sp. Gr.	1.030
Butter fat	2.7 per cent.

Below legal standard. Skimmed.

April 21. Sample of milk delivered to Belke & Thomas, Beaver Dam, Wis. Producer: John Zemlo, Beaver Dam, Wis.

Sp. Gr. 1.031

Fat 2.85 per cent.

Below legal standard. Skimmed.

April 21. Sample of milk delivered to Belke & Thomas, Beaver Dam, Wis. Producer: William Schafer, Beaver, Dam, Wis.

Sp. Gr. 1.0258

Fat 2.95 per cent.

Total solids 10.10 per cent.

Solids not fat 7.15 per cent.

Watered.

April 22. Four samples of milk submitted by G. Oesau, Chilton, Wis., R. F. D.

No. 4 F. Schimeser 3.2

No. 16 G. Moehrke 4.1

No. 11 H. Ganbatz 3.4

No. 27 G. Oesan 3.4

April 25. Sample of milk delivered by L. W. Burtis, Newark, Wis.

Sp. Gr. 1.0272

Butter fat 3.05 per cent.

Total solids 10.62 per cent.

Solids not fat 7.57 per cent.

Watered.

April 25. Sample of milk purchased of L. Burtis, Newark, Wis. Milked in presence of inspector.

Sp. Gr. 1.0303

Butter fat 3.5 per cent.

Total solids 12.05 per cent.

Solids not fat 8.55 per cent.

April 25. Sample of milk delivered by J. Coomer, Brodhead, Wis. R. D.

Sp. Gr. 1.031

Butter fat 2.8 per cent.

Total solids 11.5 per cent.

Solids not fat 8.7 per cent.

April 25. Sample of milk delivered by A. St. John, Brodhead, Wis., R. D.

Sp. Gr. 1.0305

Butter fat 2.7 per cent.

Total solids 11.1 per cent.

Solids not fat 8.4 per cent.

April 25. Sample of milk purchased of A. St. John, Brodhead, Wis.,
R. D. Taken from a can at house. Night's milk.

Sp. Gr.	1.0307
Butter fat	3.1 per cent.
Total solids	11.6 per cent.
Solids not fat	8.5 per cent.

April 25. Sample of milk submitted by H. N. Nelson, Amherst Junction, Wis.

Butter fat	2.2 per cent.
Below legal standard.	

April 27. Sample of milk taken in city. Purchased of William Podeweltz, Merrill, Wis.

Sp. Gr.	1.0325
Butter fat	3.2 per cent.
Contains formaldehyde. Adulterated; not lawful.	

April 27. Sample of milk taken in city. Purchased of William Podeweltz, Merrill, Wis.

Sp. Gr.	1.0325
Butter fat	3.2 per cent.
Contains formaldehyde. Adulterated; not lawful.	

April 28. Sample of milk purchased of J. Scully, Footville, Wis.

Butter fat	3.05 per cent.
Sample was curdled.	

April 28. Sample of milk submitted by Jacob Regez, Monroe, Wis.

Sp. Gr.	1.036
Butter fat	5.2 per cent.
Total solids	15.4 per cent.
Solids not fat	10.2 per cent.

April 28. Sample of milk purchased of J. Scully, Footville, Wis.
Night's milk taken at farm.

Sp. Gr.	1.0308
Butter fat	3.15 per cent.

April 28. Sample of milk purchased of F. Rossiter, Footville, Wis.
Night's milk drawn in presence of inspector.

Sp. Gr.	1.0323
Buter fat	3.50 per cent.
Total solids	12.4 per cent.
Solids not fat	8.9 per cent.

April 28. Sample of milk purchased of F. Rossiter, Cainville, Wis.
Milk delivered at Footville creamery April 28. Acknowledged as skimmed by owner.

Sp. Gr.	1.0235
Butter fat	2.75 per cent.
Total solids	9.30 per cent.
Solids not fat	6.55 per cent.

April 29. Sample of milk purchased of L. Tolleffson, Spring Valley Creamery.

Sp. Gr.	1.0315
Butter fat	2.2 per cent.

May 3. Sample of milk taken at barn. Purchased of Fred Sommers, Hustisford, Wis.

Sp. Gr.	1.0287
Milk fat	2.8 per cent.
Total solids	10.8 per cent.
Solids not fat	8.0 per cent.

May 3. Sample of milk taken at barn. Submitted by Fred Tornow, Hustisford, Wis. Cows very poor.

Sp. Gr.	1.0288
Milk fat	3.1 per cent.
Total solids	11.1 per cent.
Solids not fat	8.0 per cent.

May 3. Sample of milk purchased of T. Paine, Bloomer, Wis. Delivered at Bloomer creamery May 3rd.

Sp. Gr.	1.030
Butter fat	2.9 per cent.

May 4. Sample of milk purchased of Robert Giese, Mayville, Wis.

Sp. Gr.	1.031
Butter fat	3.55 per cent.
Total solids	12.1 per cent.
Solids not fat	8.55 per cent.

May 4. Sample of milk taken at barn. Purchased of Fred Tornow, Hustisford, Wis.

Sp. Gr.	1.029
Milk fat	3.0 per cent.
Total solids	11.0 per cent.
Solids not fat	8.0 per cent.

May 4. Sample of milk taken at barn. Purchased of Fred Sommers, Hustisford, Wis.

Sp. Gr.	1.0285
Milk fat	2.8 per cent.
Total solids	10.8 per cent.
Solids not fat	8.0 per cent.

May 4. Sample of milk taken at barn. Purchased of William Schmidt, Hustisford, Wis.

Sp. Gr.	1.0305
Milk fat	3.5 per cent.
Total solids	12.0 per cent.
Solids not fat	8.5 per cent.

May 4. Sample of milk submitted by William Musah, Mayville, Wis. Sample taken at barn on farm. Mixed milk of 9 cows.

Sp. Gr.	1.0317
Total solids	12.10 per cent.
Butter fat	3.35 per cent.
Solids not fat	8.75 per cent.

May 5. Sample of milk purchased of William Schmidt, Hustisford, Wis. Sample taken at barn.

Sp. Gr.	1.0307
Milk fat	3.7 per cent.
Total solids	12.25 per cent.
Solids not fat	8.55 per cent.

May 5. Sample of milk purchased of August Fircks, Mayville, Wis. Milk taken at barn.

Sp. Gr.	1.0315
Milk fat	3.2 per cent.
Total solids	11.8 per cent.
Solids not fat	8.6 per cent.

May 5. Sample of milk purchased of August Kamrath, Mayville, Wis. Milk taken at barn.

Sp. Gr.	1.031
Milk fat	3.8 per cent.
Total solids	12.45 per cent.
Solids not fat	8.65 per cent.

May 5. Sample of milk (morning) purchased of Robert Giese, Mayville, Wis. Sample taken at barn on farm. Mixed milk of 8 cows.

Sp. Gr.	1.0317
Total solids	12.1 per cent.
Butter fat	3.35 per cent.
Solids not fat	8.75 per cent.

May 5. Sample of milk submitted by Mrs. Lewis Asenbauer, wife of Mr. Lewis Asenbauer, Mayville, Wis. Sample taken at barn on farm. Mixed milk of 4 cows.

Sp. Gr.	1.031
Total solids	18.45 per cent.
Butter fat	3.0 per cent.
Solids not fat	8.45 per cent.

May 5. Sample of milk (morning) submitted by William Musah, Mayville, Wis. Sample taken at barn on farm. Mixed milk of 9 cows.

Sp. Gr.	1.0308
Total solids	12.0 per cent.
Butter fat	3.45 per cent.
Solids not fat	8.55 per cent.

May 6. Sample of milk purchased of August Kamrath, Mayville, Wis. Milk taken at barn.

Sp. Gr.	1.031
Milk fat	3.5 per cent.
Total solids	12.1 per cent.
Solids not fat	8.6 per cent.

May 6. Sample of milk (morning) purchased of August Fircks, Mayville, Wis. Sample taken at barn on farm. Mixed milk of 5 cows.

Sp. Gr.	1.0308
Total solids	12.12 per cent.
Butter fat	3.55 per cent.
Solids not fat	8.57 per cent.

May 6. Sample of milk (morning) submitted by Lewis Asenbauer, Mayville, Wis. Sample taken at barn on farm. Mixed sample of 4 cows.

Sp. Gr.	1.031
Total solids	11.45 per cent.
Butter fat	2.95 per cent.
Solids not fat	8.50 per cent.

May 10. Sample of milk purchased of Fred Schafer, Columbus, Wis.
This sample taken from the milk of 1 cow. Milk taken at barn.

Sp. Gr.	1.0302
Milk fat	3.25 per cent.
Total solids	11.6 per cent.
Solids not fat	8.35 per cent.

May 10. Sample of milk purchased of Fred Schafer, Columbus, Wis.
Milk taken at barn.

Sp. Gr.	1.031
Milk fat	3.6 per cent.
Total solids	12.2 per cent.
Solids not fat	8.6 per cent.

May 10. Sample of milk purchased of American House, Green Bay, Wis.

Milk fat	1.35 per cent.
Total solids	7.45 per cent.
Solids not fat	6.10 per cent.
Watered and skimmed.	

May 11. Sample of milk purchased of F. Pieper, Columbus, Wis.
Morning's milk taken at barn.

Sp. Gr.	1.033
Fat	4.05 per cent.
Total solids	13.25 per cent.
Solids not fat	9.2 per cent.

May 11. Sample of milk purchased of F. Pieper, Columbus, Wis.
Night's milk taken at barn.

Sp. Gr.	1.033
Fat	3.5 per cent.
Total solids	12.6 per cent.
Solids not fat	9.1 per cent.

May 11. Sample of milk purchased of John Zemlo, Beaver Dam, Wis.
Milk taken at barn.

Sp. Gr.	1.0304
Fat	3.85 per cent.
Total solids	12.35 per cent.
Solids not fat	9.5 per cent.

May 11. Sample of milk purchased of William Schafer, Beaver Dam, Wis. Milk taken at barn.

Sp. Gr.	1.030
Fat	3.50 per cent.
Total solids	11.9 per cent.
Solids not fat	8.4 per cent.

May 12. Sample of milk purchased of Anton Bach, Beaver Dam, Wis. Night's milk taken at barn.

Sp. Gr.	1.0305
Fat	3.5 per cent.
Total solids	12.0 per cent.
Solids not fat	8.5 per cent.

May 12. Sample of milk purchased of Anton Bach, Beaver Dam, Wis. Morning's milk taken at barn.

Sp. Gr.	1.031
Fat	4.0 per cent.
Total solids	12.7 per cent.
Solids not fat	8.7 per cent.

May 12. Sample of milk purchased of Fred Sommers, Hustisford, Wis. Night's milk taken at barn.

Sp. Gr.	1.0287
Fat	3.3 per cent.
Total solids	11.3 per cent.
Solids not fat	8.0 per cent.

Sample of milk purchased of Fred Sommers, Hustisford, Wis. Morning's milk taken at barn.

Sp. Gr.	1.030
Fat	3.0 per cent.
Total solids	11.25 per cent.
Solids not fat	8.25 per cent.

May 17. Sample of milk purchased of F. O. Hodsdon, Stevens Point, Wis. Driver: D. I. Tozer.

Sp. Gr.	1.0328
Butter fat	3.8 per cent.

Contains borax. Adulterated not lawful.

May 17. Sample of milk purchased of F. O. Hodsdon, Beaver Dam,

Sp. Gr.	1.035
Milk fat	3.9 per cent.
Alk. of ash (N ^o KOH for ash from 100 g. milk.) ..	20.0
Borax	0.166 per cent.

May 17. Sample of milk purchased of H. Rogers, Stevens Point, Wis.

Sp. Gr.	1.0337
Milk fat	5.1 per cent.
Total solids	14.65 per cent.
Solids not fat	9.55 per cent.
Ash	0.77 per cent.
Alk. of ash (N ^o KOH for ash from 100 g. milk) ..	7.7

May 17. Sample of milk purchased of Eichhorst Bros., Stevens Point, Wis. Driver: Chas. Eichhorst.

Sp. Gr.	1.0305
Milk fat	4.0 per cent.
Milk very dirty.	

May 17. Sample of milk purchased of J. Borchardt, Stevens Point, Wis.

Sp. Gr.	1.0313
Milk fat	4.3 per cent.

May 17. Sample of milk taken from can delivered at Hotel Jacobs by L. Gates of Stevens Point, Wis.

Sp. Gr.	1.0318
Butter fat	3.2 per cent.

May 17. Sample of milk purchased of F. O. Hodsdon, Stevens Point, Wis. Morning's milk.

Sp. Gr.	1.0315
Milk fat	3.8 per cent.

May 24. Sample of milk purchased of P. McCormick, Appleton, Wis., R. D. Night's milk milked in presence of inspector.

Sp. Gr.	1.0312
Fat	3.2 per cent.
Total solids	11.8 per cent.
Solids not fat	8.6 per cent.

May 24. Sample of milk delivered by P. McCormick, Appleton, Wis.,
R. D.

Sp. Gr.	1.0311
Fat	3.0 per cent.
Total solids	11.5 per cent.
Solids not fat	8.5 per cent.

May 24. Sample of milk purchased of Mrs. T. McCormick, Appleton,
Wis., R. D., taken at farm.

Sp. Gr.	1.0313
Fat	3.0 per cent.
Total solids	11.6 per cent.
Solids not fat	8.6 per cent.

May 24. Sample of milk delivered by Mrs. T. McCormick, Appleton,
Wis., R. D.

Fat	3.0 per cent.
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May 24. Sample of milk delivered by W. Geldernick, Appleton, R.
D., Wis.

Sp. gr.	1.0318
Fat	3.15 per cent.
Total solids	11.90 per cent.
Solids not fat	8.75 per cent.

May 24. Sample of milk purchased of W. Geldernick, Appleton, R.
D., Wis. Bottle broken.

May 24. Purchased of F. Wunrow, Appleton, R. D., Wis., taken at
farm.

Sp. gr.	1.031
Fat	3.20 per cent.
Total solids	11.75 per cent.
Solids not fat	8.55 per cent.

May 24. Sample of milk delivered by F. Wunrow, Appleton, R. D.,
Wis.

Sp. gr.	1.0265
Fat	2.6 per cent.
Total solids	9.88 per cent.
Solids not fat	7.28 per cent.

Watered.

May 24. Sample of milk delivered by J. Schroeder, Appleton, R. D.,
Wis.

Sp. gr.	1.031
Fat	2.9 per cent.
Total solids	11.4 per cent.
Solids not fat	8.5 per cent.

May 24. Sample of milk purchased of J. Schroeder, Appleton, R. D., Wis. Taken at farm.

Sp. gr.	1.0312
Fat	3.40 per cent.
Total solids	12.02 per cent.
Solids not fat	8.62 per cent.

May 25. Sample of milk delivered by J. Schroeder, Appleton, R. D., Wis.

Sp. Gr.	1.0313
Fat	3.6 per cent.
Total solids	12.3 per cent.
Solids not fat	8.7 per cent.

May 25. Sample of milk delivered by F. Wunrow, Appleton, R. D., Wis.

Sp. gr.	1.031
Fat	3.55 per cent.
Total solids	12.17 per cent.
Solids not fat	8.62 per cent.

May 25. Sample of milk delivered by W. Geldernick, Appleton, R. D., Wis. Bottle broken.

May 25. Sample of milk delivered by Mrs. T. McCormick, Appleton, R. D., Wis.

Sp. gr.	1.0312
Fat	3.1 per cent.
Total solids	11.7 per cent.
Solids not fat	8.6 per cent.

May 25. Sample of milk delivered by P. McCormick, Appleton, R. D., Wis.

Sp. gr.	1.031
Fat	3.50 per cent.
Total solids	12.12 per cent.
Solids not fat	8.62 per cent.

Sample of skim milk submitted by John Radermacher, Wrightstown, Wis.

Butter fat	0.075 per cent.
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Sample of milk submitted by J. Dallenbach.

Butter fat	2.95 per cent.
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June 1. Sample of milk delivered by J. Thomas, Cobb, Wis.

Sp. gr.1.033
Fat 2.95 per cent.

June 10. Sample of milk purchased of H. J. Main, Madison, R. D., Wis.

Sp. gr.1.032
Fat 3.85 per cent.

June 11. Sample of milk submitted by W. J. Hyne.

Fat 4.65 per cent.

June 13. Sample of milk purchased of Tisch House, Palmyra, Wis.

Sp. gr.1.018
Fat 4.1 per cent.

Probably a mixture of watered milk and cream.

June 20. Sample of milk submitted by Chas. Meyer, Alma, Wis.

Fat 3.4 per cent.

June 30. Sample of milk purchased of S. H. Anderson, Stanley, Wis.

CREAM.

Februry 25, 1905. Sample of cream submitted by E. J. Bennett, Zenda, Wis.

Butter fat 49.5 per cent.

Sample of cream submitted by Dr. J. A. Renè, Superior, Wis.

Butter fat 19.4 per cent.
Tested for gelatine and preservatives. None found.

March 17. Two samples of cream submitted by T. L. McCredie, Fairchild, Wis.

No. 1. Butter fat21.5 per cent.

No. 2. Butter fat16.6 per cent.

April 20. Five samples of cream submitted by Model Creamery, Madison, Wis.

Model Creamery, butter fat45.0 per cent.

Klevenville, butter fat33.6 per cent.

Nibur, butter fat31.5 per cent.

Brotin, butter fat26.7 per cent.

Messerschmidt, butter fat24.2 per cent.

May 4. Sample of cream purchased of Frank Schafer, Humbird, R. D., Wis.

Butter fat29.5 per cent.

May 4. Sample of cream purchased of Frank Schafer, Humbird, R. D., Wis.

Butter fat29.75 per cent.

May 8. Sample of cream submitted by Puerner Creamery Co., Marshfield, Wis.

Butter fat26.1 per cent.

May 17. Sample of cream purchased of F. O. Hodsdon, Stevens Point, Wis.

Fat21.4 per cent.

May 17. Sample of cream purchased of Eichhorst Bros., Stevens Point, Wis.

Fat17.4 per cent.

May 24. Sample of cream submitted by Fred Zietlow, Marion, Wis. Churned.

June 3. Two samples of cream submitted by Henry Rentz, Westby, R. F. D., No. 2, Vernon Co., Wis.

No. 1. Butter fat33.4 per cent.

No. 2. Butter fat26.4 per cent.

June 14. Sample of cream submitted by P. Gunderlach, Madison, R. D., Wis.

Butter fat33.0 per cent.

June 30. Sample of cream purchased of S. H. Anderson, Stanley, Wis.

Butter fat23.5 per cent.

EVAPORATED CREAM.

September 27, 1904. Sample of evaporated cream purchased of F. W. Christman, Main St., Oshkosh, Wis. Manufacturer or jobber, Van Camp Condensed Milk Co., Effingham, Mich. Brand, "Top Notch."

Butter fat 8.2 per cent.

September 28. Sample of evaporated cream purchased of A. Siman-sky, Peshtigo, Wis. Manufacturer or jobber, St. Charles Condensing Co., St. Charles, Ill. Brand, "St. Charles."

Butter fat 8.6 per cent.

Label states: To make a rich cream add from one to two parts of pure water.

February 24. Sample of evaporated cream purchased of Conley Groc-ery Co., Fond du Lac., Wis. Manufacturer, Helvetia Condensing Co., Highland, Ill. Brand, "Pet."

Butter fat 7.5 per cent.

February 26. Sample of evaporated cream purchased of W. L. Rhodes. Manufacturer or jobber, Helvetia Condensing Co.

Butter fat 9.0 per cent.

March 8. Sample of evaporated cream purchased of Peter Elsen, Kenosha. Manufacturer or jobber, Borden's Condensed Milk Co., New York.

Butter fat 8.75 per cent.

March 8. Sample of evaporated cream purchased of Lentz & Funck, Kenosha, Wis. Manufacturer or jobber, St. Charles, St. Charles, Ill.

Butter fat 8.0 per cent.

March 16. Sample of evaporated cream purchased of F. T. Dhooge, 1119 W. 3rd St., Ashland, Wis. Manufacturer or jobber, Helvetia Con-densing Co., Highland, Ill. Brand, "Fig."

Fat 8.6 per cent.

March 16. Sample of evaporated cream purchased of Gisner Bros., 803 W. 2nd St., Ashland, Wis. Manufacturer or jobber, Helvetia Con-densing Co., Highland, Ill. Brand, "Shady Brook."

Total solids 28.0 per cent.

Fat 8.8 per cent.

April 19. Sample of evaporated cream purchased of Perra & Cruzen, Fredric, Wis. Manufacturer or jobber, Helvetia Milk Condensing Co., Highland, Ill. Brand, "Highland."

Fat 9.6 per cent.

April 19. Sample of evaporated cream purchased of G. H. Marsden, Fredric, Wis. Manufacturer or jobber, Helvetia Milk Condensing Co., Highland, Ill. Brand, "Economy."

Total solids25.7 per cent.

Fat 6.3 per cent.

April 19. Sample of evaporated cream purchased of Oscola Mercantile Co., Oscola, Wis. Manufacturer or jobber, Helvetia Milk Condensing Co., Highland, Ill. Brand, "Highland."

Fat 8.0 per cent.

June 22. Sample of condensed cream purchased of Schuette Bros. Co., Manitowoc, Wis. Manufacturer or jobber, Reid, Murdock & Co. Brand, "Monarch."

Butter fat 8.4 per cent.

Label states that the addition to one part of this "Condensed Cream" of four to six parts of good dairy milk will yield an excellent cream for all culinary purposes.

June 22. Sample of evaporated cream purchased of Schuette Bros., Manitowoc, Wis. Manufacturer or jobber, Helvetia Condensing Co., Highland, Ill. Brand, "Highland."

Butter fat 8.6 per cent.

June 22. Sample of evaporated cream purchased of O. Torrison Co., Manitowoc, Wis. Manufacturer or jobber, Helvetia Condensing Co., Highland, Ill. Brand, "Pet."

Butter fat 8.0 per cent.

June 24. Sample of condensed cream purchased of W. Little, Marshfield, Wis. Manufacturer or jobber, Reid, Murdock & Co., Chicago, Ill. Brand, "Monarch."

Butter fat 8.0 per cent.

June 24. Sample of evaporated cream purchased of Rose Brothers, Marshfield, Wis. Manufacturer or jobber, Borden Condensed Milk Co., New York. Brand, "Columbian."

Butter fat 7.4 per cent.

CONDENSED MILK.

March 3, 1904. Sample of condensed milk purchased of G. Sanger, Beloit, Wis. Manufacturer, Borden's Condensed Milk Co., New York. Brand, "Magnolia." Jobber, Reid, Murdock & Co., Chicago, Ill.

Butter fat 9.45 per cent.

March 3. Sample of condensed milk purchased of G. Sanger, Beloit, Wis. Manufacturer or jobber, Borden's Condensed Milk Co., New York. Brand, "Eagle."

Butter fat10.1 per cent.

June 22. Sample of condensed milk purchased of O. Torrison Co., Manitowoc, Wis. Manufacturer or jobber, Borden Condensed Milk Co., New York. Brand, 'Challenge.'

Butter fat 9.64 per cent.

June 22. Sample of condensed milk purchased of Schuette Bros. Co., Manitowoc, Wis. Jobber, Reid, Murdock & Co., Chicago, Ill. Brand, "Reindeer."

Butter fat9.4 per cent.

MISCELLANEOUS.

Sample of lard oil submitted by Paragon Oil & Supply Co., Oshkosh, Wis. Manufacturer, M. A. Cozzens Lard Oil Co., Cleveland, Ohio. Adulterated with cottonseed oil.

February 18, 1905. Sample of sulphuric acid submitted by C. H. Hayward, Wilton, Wis.

Sp. gr. (15.5° C.) 1.82

February 28. Sample of sweet pickles purchased of J. C. Weber, 27th and State Sts., Milwaukee, Wis. Manufacturer, M. A. Gedney, Minneapolis, Minn. Brand, "Sweet Midgets." Passed.

February 28. Sample of pickles purchased of P. Traut, 282 27th St., Milwaukee, Wis. Manufacturer or jobber, H. J. Heinz Co., Pittsburg, Pa. Brand, "Sweet Midgets." Passed.

March 21. Sample of wheat flour submitted by Pat Kelly, Elewa, Wis. Contains a small amount of rye flour, probably an accidental contamination.

April 20. Sample of relish purchased of Peterson & Dahl, Amery, Wis. Manufacturer or jobber, American Relish Co., Indianapolis, Ind. Brand, "Yankee Doodle." Contains a large amount of benzoic acid. Not labeled to that effect. Not lawful.

June 20. Sample of powder submitted by P. M. Ross, Waldo, Wis. Said to be used by cheesemakers. One teaspoonful added to 1,000 lbs. of milk. Commercial calcium sulphite.

June 30. Sample of powder submitted by M. Michels, Garnet, Wis. Found in pasture with salt. Supposed to have been placed there to poison cows. Contains a large amount of Paris Green.

CATSUP.

November 25, 1904. Sample of tomato catsup purchased of Allard, Stewart Co., River Falls, Wis. Manufacturer, Pure Food Preserving Co., Buffalo, N. Y. Brand, "Pure Food." Contains benzoic acid. Not labeled to that effect. Unlawful.

December 2. Sample of tomato catsup purchased of P. H. Hanson, Withee, Wis. Manufacturer, Tip Top Catsup Co., Cincinnati, Ohio. Brand, "Butlers." Artificially colored and preserved with benzoic acid. Held to be unlawful.

December 2. Sample of tomato catsup purchased of Mrs. E. Friedrich, Auburndale, Wis. Manufacturer, Joannes Bros. Co., Green Bay, Wis. Brand, "Quaker." Artificially colored. Preserved with benzoic acid. Not lawful.

December 14. Sample of tomato catsup purchased of Postka & Bagaeoz, Stevens Point, Wis. Manufacturer, Tip Top Catsup Co., Cincinnati, Ohio. Brand, "Newport." Artificially colored and preserved with benzoic acid. Held to be unlawful.

January 14, 1905. Sample of tomato catsup purchased of W. F. Linderman, Viroqua, Wis. Manufacturer and jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Genesee Catsup." Artificially colored and preserved with benzoic acid. Held to be unlawful.

February 28. Sample of catsup purchased of J. C. Weber, 27th and State Sts., Milwaukee, Wis. Manufacturer or jobber, T. A. Snyder Preserve Co., Cincinnati, O. Brand, "Home Made." Artificially colored. Preserved with benzoic acid or its salt. Adulterated. Not lawful.

March 10. Sample of catsup purchased of C. E. Montgomery, Morris, Wis. Manufacturer or jobber, Jersey Packing Co., Hamilton, Ohio. Brand, "Home." Artificially colored and preserved with benzoic acid. Held to be unlawful.

March 15. Sample of tomato catsup purchased of John Oelhafen, Tomahawk, Wis. Manufacturer or jobber, T. A. Snider Preserving Co., Cincinnati, Ohio. Brand, "Home Made." Contains benzoic acid. Not labeled to that effect. Not lawful.

March 17. Sample of tomato ketchup purchased of C. Carlstrom, Melton, Wis. Manufacturer or jobber, R. H. Clark & Co., Chicago, Ill. Brand, "Satisfaction." Artificially colored with coal tar dye, sweetened with saccharin and preserved with benzoic acid or a salt thereof. Adulterated. Not lawful. Label states that catsup is prepared with cochineal. No cochineal present.

April 19. Sample of catsup purchased of M. Steinmetz, N. Central Ave., Marshfield, Wis. Manufacturer, Farnam Canning Co., Farnam, N. Y. Brand, "Our Favorite." Contains benzoic acid or a salt thereof. Not labeled to that effect. Not lawful.

April 24. Sample of catsup purchased of W. O'Day, 1004 Williamson St., Madison, Wis. Manufacturer, Gallasch Bros., Milwaukee, Wis. Artificially colored. Contains benzoic acid. Not lawful.

May 16. Sample of tomato catsup purchased of Wescloh & Just, Montello, Wis. Jobber, Smith, Thorndike & Brown, Milwaukee, Wis. Brand, "Wonder." Artificially colored. Contains benzoic acid. Not lawful.

May 17. Sample of tomato catsup purchased of F. J. Luce & Co., Plainfield, Wis. Manufacturer, Tip Top Catsup Co., Cincinnati, Ohio. Brand, "Butler." Artificially colored. Contains benzoic acid. Not law-

May 17. Sample of gooseberry catsup purchased of F. J. Luce & Co., Plainfield, Wis. Manufacturer, McNeil, Higgans Co., Chicago, Ill. Brand, "Blossom." Artificially colored. Not lawful.

June 7. Sample of tomato catsup purchased of Nebagamon Lumber Co., Nebagamon, Wis. Manufacturer or jobber, West Virginia Preserving Co., Wheeling, W. Va. Brand, "Nail City." Artificially colored. Contains benzoic acid. Not lawful.

BEVERAGES.

December 2, 1904. Sample of cherry cider purchased of J. E. Jalling, Withee, Wis. Manufacturer, Roundy, Peckam & Co., Milwaukee, Wis. Sweetened with saccharin, preserved with salicylic acid and colored with a coal-tar dye. Adulterated. Not lawful.

March 9, 1905. Sample of blackberry brandy purchased of White & Lawler, "The Office," Hurley, Wis. Sweetened with saccharin and artificially colored. Adulterated. Not lawful.

March 15. Sample of blackberry brandy purchased of Aug. Zanstrow, Tomahawk, Wis. Artificially colored, sweetened with saccharin and preserved with salicylic acid. Adulterated. Not lawful.

Sample of wine submitted by H. E. Andrews, district attorney, Portage, Wis.

Alcohol (by wt.)6.544 per cent.

Sample of wine submitted by J. Regez, Sr., Monroe, Wis. Adulterated. Not lawful.

May 23. Sample of malt beverage submitted by B. Houslet, chairman of the Town Board, Packwaukee, Wis.

Sp. Gr. (22° C.)1.0123

Alcohol (by wt.)3.813 per cent.

Alcohol (by vol.)4.808 per cent.

May 23. Sample of malt beverage submitted by B. Houslet, chairman of Town Board, Packwaukee, Wis.

Sp. Gr. (22° C.)	1.0124
Alcohol (by wt.)	3.889 per cent.
Alcohol (by vol.)	4.836 per cent.

Sample of "Malt Extract" submitted by H. E. Andrews, district attorney, Portage, Wis.

Alcohol (by wt.)	1.979 per cent.
Alcohol (by vol.)	2.333 per cent.

DRUGS.

January 4, 1905. Sample of medicine procured from J. W. S. Tomkiewicz, 2nd and Mitchell Sts., Milwaukee, Wis. Label, "Essence Peppermint." Contains wood alcohol. Adulterated. Not lawful.

January 4. Sample of medicine procured from J. W. S. Tomkiewicz, 2nd and Mitchell Sts., Milwaukee, Wis. Label, "Tincture Cinnamon." Passed.

January 4. Sample of medicine procured from J. W. S. Tomkiewicz, 2nd and Mitchell Sts., Milwaukee. Label, "Elixir Simplex." Passed.

January 4. Sample of medicine procured from J. W. S. Tomkiewicz, 2nd and Mitchell Sts., Milwaukee, Wis. Label, "Opodedoc." Contains wood alcohol. Adulterated. Not lawful.

January 4. Sample of medicine procured from J. W. S. Tomkiewicz, 2nd and Mitchell Sts., Milwaukee, Wis. Label, "Mutter Drops." Contains wood alcohol. Adulterated. Not lawful.

January 4. Sample of medicine procured from J. W. S. Tomkiewicz, 2nd and Mitchell Sts., Milwaukee, Wis. Label, "Magentropfen." Contains wood alcohol. Adulterated. Not lawful.

OLEOMARGARINE.

October 5, 1904. Sample of oleomargarine purchased of Wm. Dittus, village of Bayfield, Wis. Jobber, Swift & Co., Ashland, Wis. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

January 19. Sample of oleomargarine purchased of Rasmussen & Howe, Stoughton, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Passed.

January 19. Sample of oleomargarine purchased of W. H. Kropp (O. K. Store), Stoughton, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Buttercup." In imitation of yellow butter. Not lawful.

January 21. Sample of oleomargarine purchased of F. Pire & Co., Beloit, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Brand, "Holstein." Passed.

January 26. Sample of oleomargarine purchased of F. F. Joerndt, Kenosha, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Passed.

January 26. Sample of oleomargarine purchased of J. A. Weineberg, Kenosha, Wis. Manufacturer or jobber, Geo. P. Braun, Kenosha, Wis. Brand, "Prairie Queen." Passed.

January 26. Sample of oleomargarine purchased of Geo. Hale & Son, Kenosha, Wis. Manufacturer or jobber, Geo. P. Braun, Chicago, Ill. Brand, "Prairie Queen." Held to be in imitation of yellow butter. Not lawful.

January 26. Sample of oleomargarine purchased of C. J. Wade, Kenosha, Wis. Manufacturer or jobber, Nelson Morris, Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of Albertson & Larson, Racine, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Star." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of A. Anderson, Racine. Manufacturer or jobber, Braun & Fitts. Brand, "Dandy." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of M. Jensen, Racine, Wis. Manufacturer or jobber, Geo. P. Braun, Chicago, Ill. Brand, "Derby." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of Christ Slot, Racine, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Brand, "Holstein." Passed.

January 27. Sample of oleomargarine purchased of Hanlon Bros., Racine, Wis. Manufacturer or jobber, The G. H. Hammond Co., Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of F. Malsch, Racine, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Star." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of A. D. Hermes, Racine, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Star." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of Geo. J. Nehr, 323 N. Barstow St., Eau Claire, Wis. Manufacturer or jobber, Swift & Co. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of Kann & Bachman, 314 N. Barstow, Eau Claire, Wis. Manufacturer or jobber, Swift & Co. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

January 27. Sample of oleomargarine purchased of C. Nelson, 210 N. Barstow St., Eau Claire, Wis. Manufacturer or jobber, Swift & Co. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

January 28. Sample of oleomargarine purchased of J. P. Meyer, 422 Bellinger St., Eau Claire, Wis. Manufacturer or jobber, Armour & Co., St. Paul, Minn. Brand, "Lotus." Held to be in imitation of yellow butter. Not lawful.

February 3. Sample of oleomargarine purchased of Penther & Schwenger, 400 Grand Ave., Milwaukee, Wis. (Goodman's Dept. Store.) Manufacturer or jobber, Armour & Co., Chicago, Ill. Passed.

February 3. Sample of oleomargarine purchased of John Seiberlich, 781 Third St., Milwaukee, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

February 3. Sample of oleomargarine purchased of Emil Klotz, 2002 Lloyd St., Milwaukee, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Buttercup." Held to be in imitation of yellow butter. Not lawful.

February 6. Sample of oleomargarine purchased of Olson & Kjorstad, Cor. Wisconsin and North Sts., Eau Claire, Wis. Manufacturer or jobber, Swift & Co., St. Paul, Minn. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

February 6. Sample of oleomargarine purchased of John McNair, 127 3rd St., Eau Claire, Wis. Manufacturer or jobber, Swift & Co., St. Paul, Minn. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

February 9. Sample of oleomargarine purchased of Wm. Rasch, Lake Geneva, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Star." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of J. W. Fritz, Ladysmith, Wis. Clerk, V. A. Falsome. Manufacturer or jobber, Swift & Co. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of J. W. Fritz, Ladysmith, Wis. Clerk, V. A. Falsome. Manufacturer or jobber, Swift & Co. Brand, "Swift's Lincoln." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of J. H. Hathway, Bruce, Wis. Clerk, Porter Crowe. Manufacturer or jobber, Armour & Co., St. Paul, Minn. Brand, "Armour's Magnolia." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of Bruce Mer. Co., Bruce, Wis. Manufacturer or jobber, Friedman & Co., Chicago, Ill. Brand, "Excelsior." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of U. G. Blood, Ingram, Wis. Manufacturer or jobber, Swift & Co., St. Paul, Minn. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of U. G. Blood, Ingram, Wis. Manufacturer or jobber, Swift & Co. Brand, "Swift's Lincoln." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of August Schley Co., Waukesha, Wis. Manufacturer or jobber, Armour & Co., Chicago,

III. Brand, "Buttercup." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of F. P. Schock, Waukesha, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Buttercup." Held to be in imitation of yellow butter. Not lawful.

February 10. Sample of oleomargarine purchased of T. R. a l & Son, Waukesha, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Buttercup." Held to be in imitation of yellow butter. Not lawful.

February 13. Sample of oleomargarine purchased of F. W. Hauzlik, Bridge St., Chippewa Falls, Wis. Clerk, Dixon. Manufacturer or jobber, Swift & Co. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

February 24. Sample of oleomargarine purchased of William Biglar, Hayward, Wis. Manufacturer or jobber, Armour & Co., Ashland, Wis. Brand, "Lotus." Held to be in imitation of yellow butter. Not lawful.

February 24. Sample of oleomargarine purchased of Rivkin Bros., Hayward, Wis. Clerk, Goulet. Manufacturer or jobber, Armour & Co., Ashland, Wis. Brand, "Lotus." Held to be in imitation of yellow butter. Not lawful.

February 24. Sample of oleomargarine purchased of William Bixby, Cable, Wis. Manufacturer or jobber, Armour & Co., Ashland, Wis. Brand, "Lotus." Held to be in imitation of yellow butter. Not lawful.

February 25. Sample of oleomargarine purchased of Cudahy Bros., Neenah, Wis. In imitation of yellow butter. Not lawful.

February 28. Sample of oleomargarine purchased of A. J. Edminster, Holcome, Wis. Clerk, Cleaves. Manufacturer or jobber, Swift & Co. Brand, "Jersey." Held to be in imitation of yellow butter.

March 3. Sample of oleomargarine purchased of W. H. St. John, Oshkosh, Wis. Manufacturer or jobber, Friedman, Chicago, Ill. Brand, "Excelsior." Held to be in imitation of yellow butter. Not lawful.

March 3. Sample of oleomargarine purchased of Dane Bros., Oshkosh, Wis. Manufacturer or jobber, Friedman, Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

March 3. Sample of oleomargarine purchased of A. Lichtenberger, Oshkosh, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

March 7. Sample of oleomargarine purchased of E. H. Schwartz, Marinette, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Roll." Held to be in imitation of yellow butter. Not lawful.

March 7. Sample of oleomargarine purchased of E. H. Schwartz, Marinette, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butt.r. Not lawful.

March 7. Sample of oleomargarine purchased of Peshtigo Lumber Co., Peshtigo, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Roll." Held to be in imitation of yellow butter. Not lawful.

Sample of oleomargarine submitted by H. T. Wussow & Son, Oshkosh, Wis. Held to be in imitation of yellow butter. Not lawful.

March 8. Sample of oleomargarine purchased of Bird & Wells Lumber Co., Wausaukee, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Roll." Held to be in imitation of yellow butter.

March 8. Sample of oleomargarine purchased of Wright Bros., Amberg, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

March 8. Sample of oleomargarine purchased of H. L. Duquain, Crivitz, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Roll." Held to be in imitation of yellow butter. Not lawful.

March 8. Sample of oleomargarine purchased of F. L. Kersten, Crivitz, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Roll." Held to be in imitation of yellow butter. Not lawful.

March 9. Sample of oleomargarine purchased of H. A. Hansen, Florence, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

March 9. Sample of oleomargarine purchased of C. Neuquist, Florence, Wis. Manufacturer or jobber, Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

March 9. Sample of oleomargarine purchased of W. H. Lucia, Hurley, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Brand "Holstein." Passed.

March 9. Sample of oleomargarine purchased of H. A. Hansen, Florence, Wis. Manufacturer or jobber, H. A. Moxley, Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

March 10. Sample of oleomargarine purchased of T. & D. Oyaas, 1820 Iowa Ave., Superior, Wis. Manufacturer or jobber, Swift & Co. Brand, "Swift's Jersey Roll." Held to be in imitation of yellow butter. Not lawful.

March 10. Sample of oleomargarine purchased of A. Smith, Antigo, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 10. Sample of oleomargarine purchased of Whitcomb Lumber Co., Whitcomb, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Held to be in imitation of yellow butter. Not lawful.

March 10. Sample of oleomargarine purchased of Buckstoff Lumber Co., Morris, Wis. Manufacturer or jobber, Friedman, Chicago, Ill. Brand, "Perfection." Held to be in imitation of yellow butter. Not lawful.

March 15. Sample of oleomargarine purchased of John Oelhafen, Tomahawk, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "East Lake." Held to be in imitation of yellow butter. Not lawful.

March 15. Sample of oleomargarine purchased of Standard Mercantile Co., Tomahawk, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "East Lake." Held to be in imitation of yellow butter. Not lawful.

March 15. Sample of oleomargarine purchased of D. C. Jones, Tomahawk, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "East Lake." Held to be in imitation of yellow butter. Not lawful.

March 16. Sample of oleomargarine purchased of Welmar & Hanson, 806 W. 2nd St., Ashland, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 16. Sample of oleomargarine purchased of Gisner Bros., 803 W. 2nd St., Ashland, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

March 16. Sample of oleomargarine purchased of Gisner Bros., 803 W. 2nd St., Ashland, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 16. Sample of oleomargarine purchased of P. Keenan, Ashland, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

March 16. Sample of oleomargarine purchased of L. Daniels, Cor. 12th Ave. and E. 3rd St., Ashland, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of Raaup Bros., Washburn, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of Raaup Bros., Washburn, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Brand, "Jersey." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of Kranzfelder Bros., Bayfield, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Brand, "Jersey." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of Kranzfelder Bros., Bayfield, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of William Dittus, Bayfield, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Brand, "Jersey." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of William Dittus, Bayfield, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of S. E. Swanson, Washburn, Wis. Manufacturer or jobber, Swift & Co., Ashland, Wis. Brand, "Swift's Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of F. L. Hunt, Phillips, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of R. T. Bretingross, Phillips, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Buttercup." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of J. Keech, Mellen, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter. Not lawful.

March 17. Sample of oleomargarine purchased of United States Leather Co., Mellen, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Brand, "Lotus." Held to be in imitation of yellow butter. Not lawful.

SAUSAGE.

December 21, 1904. Sample of bologna sausage purchased of Wm. Giest, Elroy, Wis. Artificially colored and preserved with boric acid. Adulterated. Not lawful.

December 21. Sample of bologna sausage purchased of Joe Oehlers, Elroy, Wis. Artificially colored. Preserved with boric acid. Adulterated. Not lawful.

December 22. Sample of bologna sausage purchased of Adolph Ortel, New Lisbon, Wis. Artificially colored. Preserved with boric acid. Adulterated. Not lawful.

December 22. Sample of bologna sausage purchased of F. H. Denicke, Mauston, Wis. Artificially colored. Adulterated. Not lawful.

December 22. Sample of bologna sausage purchased of Tony Loerk, Mauston, Wis. Passed.

December 22. Sample of bologna sausage purchased of Chas. Beckman & Co., Mauston, Wis. Passed.

December 23. Sample of bologna sausage purchased of A. & C. F. Farley, New Lisbon, Wis. Passed.

April 19, 1905. Sample of sausage purchased of J. Seidel, 111 N. Central St., Marshfield, Wis. Contains boric acid or borax. Artificially colored. Adulterated. Not lawful.

April 19. Sample of sausage purchased of I. Millar, 506 Central Ave., Marshfield, Wis. Preserved with boric acid or its salt. Casings artificially colored. Adulterated. Not lawful.

April 19. Sample of sausage purchased of J. Kerschner, 401 Cherry St., Marshfield, Wis. Contains boric acid or its salt. Adulterated. Not lawful.

April 19. Sample of sausage purchased of A. Veit, 903 Central Ave., Marshfield, Wis. Manufacturer, A. Veit. Contains boric acid or borax. Artificially colored. Adulterated. **Not lawful.**

April 19. Sample of sausage purchased of H. G. Emanuel, 402 Central Ave., Marshfield, Wis. Passed.

April 19. Sample of sausage purchased of Wenzel & Wenzel, Central Ave., Marshfield, Wis. Passed.

April 19. Sample of sausage purchased of Bauer & Mess, Central Ave., Marshfield, Wis. Passed.

SUGAR.

October 18, 1904. Sample of sugar drips purchased of C. Nelson, N. Barstow St., Eau Claire, Wis. Jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Revere." A compound of glucose syrup. Not lawfully salable as 'Sugar Drips.' An adulteration.

October 18. Sample of rock candy drips purchased of N. J. McIntire, N. Barstow St., Eau Claire, Wis. Manufacturer, Towle Syrup Co., St. Paul, Minn. Brand, "Superior Rock Candy Drips." A compound glucose syrup, containing 6.02 per cent cane sugar. Not lawfully salable as Rock Candy Drips. An adulteration.

October 19. Sample of maple sugar purchased of C. Johnson & Son, Water St., Eau Claire, Wis. Jobber, Franklin McVeigh, Chicago, Ill. Brand, 'Barrie.' Not a true maple sugar. An adulteration.

October 20. Two samples of maple sugar purchased of Farmers Produce Co., Central St., Chippewa Falls, Wis. Not pure maple sugar. An adulteration.

October 20. Sample of maple sugar purchased of A. Sands & Co., Bridge St., Chippewa Falls, Wis. Not a pure maple sugar. An adulteration.

October 29. Sample of maple sugar purchased of J. L. Nelson, Spring Valley, Wis. Jobber, Minnesota Mercantile Co., Stillwater, Minn. Brand, "Dells." Not a true maple sugar. An adulteration.

November 18. Sample of maple sugar purchased of Kleuter Bros., 506 E. Wilson St., Madison, Wis. Not maple sugar. An adulteration.

November 18. Sample of maple sugar purchased of M. L. Nelson, 119 E. Main St., Madison, Wis. Not a pure maple sugar. An adulteration.

November 18. Sample of maple sugar purchased of A. W. Smarko & Co., 106 King St., Madison, Wis. Not a true maple sugar. An adulteration.

November 18. Sample of maple sugar purchased of Thos. Olson, 25 West Main St., Madison, Wis. Not a pure maple sugar. An adulteration.

December 2. Sample of maple sugar purchased of John Christiansen, Withee, Wis. Manufacturer, Pirre Viau, Quebec, Canada. Brand, "P. V." Not a pure maple sugar. Adulteration. Not lawful.

December 2. Sample of maple sugar purchased of J. E. Jalling, Withee, Wis. Manufacturer, Pirre Viau, Quebec, Canada. Brand, "P. V." Not a pure maple sugar. Adulterated. Not lawful.

December 16. Sample of maple sugar purchased of Max E. Boehn, Grand Ave. (lower store), Wausau, Wis. Manufacturer, Scudders Syrup Co., Canada. Brand, "Canadian Maple Sugar." Not a pure maple sugar. Adulterated. Not lawful.

December 17. Sample of maple sugar purchased of Stuemke Bros., Merrill, Wis. Not a pure maple sugar. Adulterated. Not lawful.

March 25. Sample of maple sugar submitted by Vogl Bros., Mishicot, Wis. Not a pure maple sugar. Badly adulterated.

SYRUP.

October 19, 1904. Sample of maple syrup purchased of A. Aarnstedt & Co., Water St., Eau Claire, Wis. Manufacturer, Durand Kasper Co., Chicago, Ill. Brand, "Ich Dien." Not a true maple syrup. An adulteration.

October 26. Sample of sugar syrup procured of E. L. Snyder, Thorp, Wis. Jobber, Steele Wedeles Co., Chicago, Ill. Brand, "Chicago Drips." A compound glucose syrup, containing 17.6 per cent of cane sugar. Not lawfully salable as "Sugar Syrup." An adulteration.

October 29. Sample of sugar syrup purchased of Gordon & Anderson, Spring Valley, Wis. Jobber, Sprague, Warner Co., Chicago, Ill. Brand, "Climax." A compound glucose syrup, containing 6.8 per cent of cane sugar. Not lawfully salable as "Sugar Syrup." An adulteration.

October 29. Sample of maple syrup purchased of O. W. Groot, Elmwood, Wis. Manufacturer, Minnesota Mer. Co., Stillwater, Minn. Brand, "State." Not a pure maple syrup. Held not to be lawfully salable as maple syrup.

November 16. Sample of maple syrup purchased of Alex Rabarge, Rice Lake, Wis. Manufacturer, Berry Maybrun Co. Brand, "Northern Woods." Guaranteed pure. Not a true maple syrup. An adulteration.

December 9. Sample of maple syrup purchased of J. L. Christopher-son, 412 Water St., Eau Claire, Wis. Manufacturer, Franklin McVeigh & Co., Chicago, Ill. Brand, "Charm." Not a maple syrup. Adulterated. Not lawful.

December 9. Sample of maple syrup purchased of Christ Wilk, 402 Bellinger St., Eau Claire, Wis. Manufacturer and jobber, Eddy & Eddy, St. Louis, Mo. Brand, "High Grade." Not a maple syrup. Adulterated. Not lawful.

December 9. Sample of maple syrup purchased of Hans Peterson, Eau Claire, Wis. Manufacturer, Durand Kasper Co., Chicago, Ill. Brand, "Probono." Not a pure maple syrup. Adulterated. Not lawful.

December 14. Sample of raspberry syrup purchased of H. C. Moen, Stevens Point, Wis. Manufacturer, Lamon Gohl Syrup Co., Chicago, Ill. Brand, "Banquet." Artificially colored. Adulterated. Not lawful.

December 16. Sample of maple syrup purchased of Max E. Boehn, 254 Grand Ave., Grand Rapids, Wis. Manufacturer, Scudders Syrup Co., Canada. Brand, "Canada Maple Sap Syrup." Not a pure maple syrup. Adulterated. Not lawful.

December 17. Sample of maple syrup purchased of Otto Sticking, Merrill, Wis. Jobber, A. Kickbusch Grocery Co., Wausau, Wis. Brand, "Sugar Bush." Not a pure maple syrup. Adulterated. Not lawful.

December 20. Sample of maple syrup purchased of W. H. Durkee, Rhinelander, Wis. Manufacturer, Dahlman Inbusch Co., Milwaukee, Wis. Brand, "New York Club." Not a pure maple syrup. Adulterated. Not lawful.

December 20. Sample of maple syrup purchased of P. N. Hammer, Rhinelander, Wis. Manufacturer, Joannes Bros. Co., Green Bay, Wis. Brand, "Ohio Sap Maple Syrup." Not a pure maple syrup. Adulterated. Not lawful.

December 28. Sample of maple syrup submitted by Wm. Duenow, Central St., Chippewa Falls, Wis. Manufacturer, Wm. Christal, Eagleton, Wis. Passed.

Sample of table syrup purchased of G. M. Frohmader, Camp Douglas, Wis. Manufacturer, Illinois Sugar Refining Co., Chicago, Ill. Brand, "Santee." A compound glucose syrup. Not lawfully salable as "Table Syrup."

Sample of syrup purchased of G. M. Frohmader, Camp Douglas, Wis. Manufacturer or jobber, Corn Products Co., Davenport, Ia. Brand, "Imperial." A compound glucose syrup. Not lawfully salable as syrup.

Sample of table syrup purchased of A. C. Johnson, Camp Douglas, Wis. Manufacturer or jobber, Reid, Murdock & Co., Chicago, Ill. Brand, "Sunlight." A compound glucose syrup. Not lawfully salable as "Table Syrup."

January 1, 1905. Sample of maple syrup purchased of Park Store, Wm. Doerflinger Co., La Crosse, Wis. Manufacturer, The Towle Syrup Co., St. Paul, Minn. Brand, "Log Cabin Maple Syrup." Not a pure maple syrup. Adulterated. Not lawful.

January 17, 1905. Sample of syrup purchased of J. B. Murray, 1001 La Crosse St., La Crosse, Wis. Manufacturer, The Towle Syrup Co., St. Paul, Minn. Brand, "Log Cabin Camp Syrup." Passed.

February 10. Sample of pure maple syrup purchased of T. Ryall & Son, Waukesha, Wis. Manufacturer or jobber, Edward Dewey & Co., Milwaukee, Wis. Not a pure maple syrup. Adulterated. Not lawful.

March 9. Sample of maple syrup purchased of Superior Cash Grocery Co., 432 Hewett St., Superior, Wis. Manufacturer or jobber, Towle Syrup Co., St. Paul, Minn. Brand, "Log Cabin." Not a pure maple syrup. Adulterated. Not lawful.

March 16. Sample of maple syrup purchased of A. C. McDonald, 700 Prentice Ave., Ashland, Wis. Manufacturer or jobber, Orth Preserving Co., Ashland, Wis. Brand, "Old Homestead." Not a pure maple syrup. Adulterated. Not lawful.

March 17. Sample of maple syrup purchased of F. L. Hunt, Phillips, Wis. Manufacturer or jobber, John Hoffman & Sons, Milwaukee, Wis. Brand, "P. V." Not a pure maple syrup. Adulterated. Not lawful.

Sample of maple syrup purchased of C. Carlstrom, Mellen, Wis. Jobber, Stone, Orden, Welch & Co., Duluth, Minn. Brand, "Old Moose." Passed.

April 2. Sample of maple syrup submitted by C. E. Brooks, Granton, Wis. Manufacturer, C. E. Brooks. Passed.

April 8. Sample of maple syrup submitted by Joseph Desroches, proprietor Cholette Hotel, Peshtigo, Wis. Manufacturer and peddler, E. Broult, Peshtigo, Wis. Passed.

April 8. Sample of maple syrup submitted by John Miller, 631 Water St., Marinette, Wis. Manufacturer and peddler, John McGuire, Pawns, Mich. Michigan product sold or peddled on streets of Marinette from bulk with no stencil or labels of any kind. Not a maple syrup. Adulterated. Not lawful.

April 8. Sample of maple syrup purchased of Vogelzangs, Peshtigo, Wis. Manufacturer, J. Vogelzangs. Peshtigo, Wis. Brand, "Maple Flavor Syrup." Made from pure cane sugar and maple bark and nothing else. Label not approved.

April 19. Sample of maple syrup purchased of Rose Bros., Marshfield, Wis. Jobber, Franklin McVeigh & Co., Chicago, Ill. Brand, "Charm." Not a maple syrup. Adulterated. Not lawful.

VINEGAR.

October 6, 1904. Sample of vinegar purchased of S. P. Schadel, Monroe, Wis. Manufacturer or jobber, Rediske Vinegar Co., Milwaukee, Wis. Brand, "White Distilled Vinegar. Stenciled 45 grains. Not lawful. Not lawfully stenciled.

November, 1905. Sample of cider vinegar submitted by Wm. Hughes, Pardeeville, Wis.

Total acidity (calc. as acetic acid) 3.8 per cent.

Total solids 2.8 per cent.

Slightly deficient in acetic acid.

November 8. Sample of cider vinegar submitted by T. A. Perry, Edgerton, Wis. Manufacturer or jobber, Chas. E. Meyers, Freeport, Ill. Brand, "Seek No Further."

Total acidity (calc. as acetic acid) 4.5 per cent.

Total solids 2.3 per cent.

Not lawfully stenciled.

November 16. Sample of apple cider vinegar submitted by Alex Roberge, Rice Lake, Wis. Manufacturer, The Williams Bros. Co., Detroit, Mich. Brand, "Apple Cider Vinegar." Stenciled 45 grains.

Total acidity (calc. as acetic acid) 5.2 per cent.

Total solids 2.8 per cent.

Not a pure cider vinegar. An adulteration.

November 25. Sample of cider vinegar purchased of C. F. Henrich, River Falls, Wis. Manufacturer, Robinson & Co. Jobber, Seabury & Co., St. Paul, Minn. Brand, "Cider Vinegar." Stenciled 45 grains.

Total acidity (calc. as acetic acid) 5.0 per cent.

Total solids 2.2 per cent.

Not lawfully stenciled.

December 14. Sample of cider vinegar purchased by H. D. McColloch & Co., Stevens Point, Wis. Manager of store, Condgan. Manufacturer, Western Apple Cider Vinegar Co., Chicago, Ill. Brand, "Apple Cider Vinegar."

Total acidity (calc. as acetic acid) 5.0 per cent.

Total solids 2.0 per cent.

Not a pure cider vinegar. An adulteration.

December 2. Sample of cider vinegar purchased of John Christrusen, Withee, Wis. Manufacturer, American Vinegar Works, Milwaukee, Wis. Brand, "Cider Vinegar." Stenciled 45 grains.

Total acidity (calc. as acetic acid) 4.8 per cent.

Total solids 2.3 per cent.

Badly adulterated. Not lawful.

December 7. Sample of cider vinegar purchased of Engel Bros., Sun Prairie, Wis. Clerk, Carl Engel. Manufacturer, Rediske Vinegar Co., Milwaukee, Wis. Marked 40 grains. Not a pure cider vinegar. Also not lawfully stenciled.

December 7. Sample of cider vinegar purchased of Engel Bros., Sun Prairie, Wis. Clerk, Carl Engel. Manufacturer, Rediske Vinegar Co., Milwaukee, Wis. Brand, "Cider." Marked 50 grains. Not a pure cider vinegar. Also not lawfully stenciled.

December 7. Sample of cider vinegar purchased of Hillenbrand & Weisensel, Sun Prairie, Wis. Manufacturer, Lewis & Van Houtlen, Milwaukee, Wis. Marked 4 per cent. Not a pure cider vinegar. An adulteration.

December 9. Sample of white distilled vinegar purchased of J. L. Christopherson, 412 Water St., Eau Claire, Wis. Manufacturer, Milwaukee Vinegar Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid) 5.6 per cent.

Not stenciled as required by law.

December 14. Sample of brown distilled vinegar purchased of A. F. Behrendt, Stevens Point, Wis. Jobber, A. M. Richter & Sons, Manitowoc, Wis. Brand, "Brown Vinegar." Stenciled 100 grains.

Total acidity (calc. as acetic acid) 10.2 per cent.

Not lawfully stenciled.

December 14. Sample of white vinegar purchased of Nick. Skowronski, Stevens Point, Wis. Jobber, Joannes Bros., Green Bay, Wis. Brand, from Invoice W. W. Vinegar. No stencil on barrel.

Total acidity (calc. as acetic acid)10.0 per cent.
Not stenciled as required by law.

December 17. Sample of cider vinegar purchased of Otto Sticking, Merrill, Wis. Manufacturer, Lewis and Van Holten, Milwaukee, Wis. Brand, "Lewis Cider Vinegar."

Total acidity (calc. as acetic acid) 4.5 per cent.
Total solids 2.45 per cent.
Not a pure cider vinegar. Adulterated. Not lawful.

December 19. Sample of white distilled vinegar purchased of Standard Mer. Co., successors of F. J. McBride, Tomahawk, Wis. Clerk, H. A. Vennie.

Total acidity (calc. as acetic acid) 5.0 per cent.
Not stenciled as required by law.

December 19. Sample of cider vinegar purchased of Phillip Marcoular, Tomahawk, Wis. Jobber, R. Stafford, Wholesale Fruit & Grocery Co., Milwaukee, Wis. Brand, "Cider Vinegar." Stenciled, "40 grains."

Total acidity (calc. as acetic acid) 4.3 per cent.
Total solids 2.7 per cent.
Not lawfully stenciled.

December 19. Sample of cider vinegar purchased of A. Wangard, Tomahawk, Wis. Money refused. Manufacturer, Albion Cider Vinegar Co. Jobbers, Weller & Hoffman, Milwaukee, Wis. Brand, "Albion Cider Vinegar." Stenciled, "40 grains."

Total acidity (calc. as acetic acid) 4.7 per cent.
Total solids 1.85 per cent.
Slightly deficient in cider vinegar solids. Not lawfully stenciled.

December 20. Sample of cider vinegar purchased of A. M. Cuff, Rhinelander, Wis. Jobber, Anson Bros., 307 E. Water St., Milwaukee, Wis. Brand, "Apple Cider Vinegar."

Total acidity (calc. as acetic acid) 4.5 per cent.
Total solids 3.1 per cent....
Not a pure cider vinegar. Adulterated. Not lawful.

December 20. Sample of cider vinegar purchased of P. N. Hammer, Rhinelander, Wis. Jobber, Joannes Bros. Co., Green Bay, Wis. Brand, "Cider Vinegar." Stenciled, "40 grains."

Total acidity (calc. as acetic acid) 4.5 per cent.
Total solids 2.8 per cent,
Not a pure cider vinegar. Adulterated. Not lawful.

December 22. Sample of vinegar purchased of Peterson Bros., New Lisbon, Wis. Manufacturer, Lewis & Van Holten, Milwaukee, Wis. Brand, "Lewis's Fermented Pure Cider Vinegar, Guaranteed." Stencil, 4 per cent.

Total acidity (calc. as acetic acid) 4.0 per cent.

Total solids 3.3 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

December 22. Sample of vinegar submitted by Gross & Silber, New Lisbon, Wis. Manufacturer, Dahlman Inbush, Milwaukee, Wis. Brand, "White Distilled Vinegar." 50 grain, stencil.

Total acidity (calc. as acetic acid) 4.75 per cent.

Not lawfully stenciled.

December 22. Sample of vinegar purchased of J. C. Anderly, New Lisbon, Wis. Bought of McNeil & Higgins, Milwaukee, Wis. Purchased for pure cider.

Total acidity (calc. as acetic acid) 4.6 per cent.

Total solids 1.7 per cent.

Deficient in cider vinegar solids. Not lawfully stenciled.

December 22. Sample of vinegar purchased of Peterson Brothers, New Lisbon, Wis. Manufacturer, Sprague, Warner & Co., Chicago, Ill. Brand, "White Distilled Vinegar." Stenciled 40 grains.

Total acidity (calc. as acetic acid) 5.1 per cent.

Not lawfully stenciled.

December 22. Sample of vinegar purchased of Peterson Bros., New Lisbon, Wis. Manufacturer, Sprague, Warner & Co., Chicago, Ill. Brand, "Colored Distilled Vinegar." Stenciled 40 grains.

Total acidity (calc. as acetic acid) 4.15 per cent.

Not lawfully stenciled.

December 22. Sample of vinegar purchased of L. M. Barlow, New Lisbon, Wis. Reported bought of Smith, Thorndike & Brown, Milwaukee, Wis. Brand on barrel, "Climax Pure Mash."

Total acidity (calc. as acetic acid) 4.5 per cent.

December 22. Sample of vinegar purchased of Frank Hodge, New Lisbon, Wis. Reported bought of Lewis & Van Holten, Milwaukee, Wis.

Total acidity (calc. as acetic acid) 5.0 per cent.

December 22. Sample of vinegar submitted by Gross & Silber, New Lisbon, Wis. Manufacturer, Roundy, Peckham, Dexter & Co., Milwaukee, Wis. Brand, "Brown Distilled Vinegar." Stenciled 50 grains.

Total acidity (calc. as acetic acid) 4.0 per cent.
Not lawfully stenciled.

December 22. Sample of vinegar purchased of Frank Hodge, New Lisbon, Wis. Reported bought of F. C. Johnson, Kishwaukee, Wis. Said to be pure cider vinegar.

Total acidity (calc. as acetic acid) 5.4 per cent.
Total solids 1.6 per cent.
Deficient in cider vinegar solids.

December 22. Sample of vinegar purchased of L. M. Barlow, New Lisbon, Wis. Manufacturer, Lewis & Van Holten, Milwaukee, Wis. Brand, "Fermented Pure Cider."

Total acidity (calc. as acetic acid) 4.5 per cent.
Total solids 2.8 per cent.
Not a pure cider vinegar. Not lawful.

December 22. Sample of vinegar purchased of Wolf & Co., Merchants, New Lisbon, Wis. Manufacturer, Roundy, Peckham, Dexter & Co., Milwaukee, Wis. Brand, "Brown Distilled Vinegar." Stenciled 50 grains.

Total acidity (calc. as acetic acid) 4.5 per cent.
Not lawfully stenciled.

December 22. Sample of white vinegar purchased of Wolf & Co., Merchants, New Lisbon, Wis. Bought of Roundy, Peckham, Dexter & Co., Milwaukee, Wis. Stencil, 50 grains.

Total acidity (calc. as acetic acid) 4.6 per cent.
Not lawfully stenciled.

January 18, 1905. Sample of cider vinegar purchased of L. Gudmundson, West Salem, Wis. Manufacturer, Lewis & Van Holton, Milwaukee, Wis. Brand, "Lewis Cider Vinegar."

Total acidity (calc. as acetic acid) 4.1 per cent.
Total solids 2.1 per cent.
Not a pure cider vinegar. Adulterated. Not lawful.

January 18. Sample of cider vinegar purchased of E. A. Tower, West Salem, Wis. Manufacturer, Lewis & Van Holton, Milwaukee, Wis. Brand, "Lewis's Cider Vinegar."

Total acidity (calc. as acetic acid) 4.2 per cent.
Total solids 3.0 per cent.
Not a pure cider vinegar. Adulterated. Not lawful.

January 24. Sample of cider vinegar purchased of Doolittle & Dixon, Brodhead, Wis. Manufacturer, Lewis & Van Holton, Milwaukee, Wis.

Brand, "Pure Cider." Marked, "Fermented." Guaranteed pure apple cider vinegar.

Total acidity (calc. as acetic acid) 4.5 per cent.

Total solids 2.8 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

February 4. Sample of cider vinegar purchased of A. P. Lean, Stanley, Wis. Manufacturer, A. M. Richter & Sons, Manitowoc, Wis. Stenciled, 4 per cent. Acetic acid.

Total acidity (calc. as acetic acid) 4.2 per cent.

Total solids 3.0 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

Sample of white vinegar purchased of G. M. Frohmader, Camp Douglas, Wis. Manufacturer, Rediske Vinegar Co., Milwaukee, Wis. Marked 40 grains.

Total acidity (calc. as acetic acid) 4.1 per cent.

Not lawfully stenciled.

Sample of cider vinegar purchased of A. C. Johnson, Camp Douglas, Wis. Manufacturer or jobber, Barrett & Barrett, Chicago, Ill.

Total acidity (calc. as acetic acid) 4.9 per cent.

Total solids 2.7 per cent.

Not a very pure cider vinegar. Adulterated. Not lawful.

Sample of brown vinegar purchased of A. C. Johnson, Camp Douglas, Wis. Manufacturer, Lewis & Van Holton, Milwaukee, Wis. Marked 40 grains.

Total acidity (calc. as acetic acid) 4.3 per cent.

Not lawfully stenciled.

Sample of cider vinegar purchased of W. F. Eberhardt, Camp Douglas, Wis. Manufacturer, Rediske Vinegar Co., Milwaukee, Wis. Marked 40 grains.

Total acidity (calc. as acetic acid) 4.2 per cent.

Total solids 2.4 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

Sample of brown vinegar purchased of A. C. Johnson, Camp Douglas, Wis. Manufacturer, Milwaukee Vinegar Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid) 5.07 per cent.

Passed.

February 28. Sample of cider vinegar purchased of J. C. Weber, Cor. 27th and State Sts., Milwaukee, Wis. Manufacturer, Lewis & Van Holton, Milwaukee, Wis.

Total acidity (calc. as acetic acid) 4.4 per cent.

Total solids 1.7 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

February 28. Sample of white vinegar purchased of J. C. Weber, Cor. 27th and State Sts., Milwaukee, Wis. Manufacturer, Lewis & Van Holton, Milwaukee, Wis.

Total acidity (calc. as acetic acid) 4.5 per cent.

March 10. Sample of cider vinegar submitted by Rediske Vinegar Co., Milwaukee, Wis. Manufacturer, National Cider Co., Chicago, Ill. Not a pure cider vinegar. Not lawfully salable as such.

Sample of cider vinegar submitted by Lewis & Van Holton, Milwaukee, Wis. Manufacturer, The Robinson Cider & Vinegar Co., Benton Harbor, Mich. Not a pure cider vinegar. Not lawfully salable as such.

Sample of wine vinegar submitted by O. H. Jacobs, 344—24 (or 4)th St., Milwaukee, Wis.

Total acidity (calc. as acetic acid) 3.3 per cent.

Below legal standard in acetic acid.

April 19. Sample of glucose vinegar purchased of Tiffault & Kemp, Marshfield, Wis.

Total acidity (calc. as acetic acid) 2.2 per cent.

Deficient in acetic acid. Not lawful.

April 19. Sample of cider vinegar purchased of Tiffault & Kemp, Marshfield, Wis. Manufacturer, A. M. Richter & Sons, Manitowoc, Wis. Not lawfully stenciled. Marked 40 grains.

Total acidity (calc. as acetic acid) 5.3 per cent.

Total solids 1.6 per cent.

Deficient in cider vinegar solids.

April 19. Sample of cider vinegar purchased of M. Steinmetz, Marshfield, Wis. Manufacturer or jobber, Steele, Weddles & Co., Chicago, Ill.

Total acidity (calc. as acetic acid) 4.6 per cent.

Total solids 1.5 per cent.

Deficient in cider vinegar solids.

April 19. Sample of white vinegar purchased of A. Bielschowsky, Marshfield, Wis. Manufacturer, Corbin, Sons & Co., Chicago, Ill. Not lawfully stenciled. Original barrel marked 80 grains.

Total acidity (calc. as acetic acid) 6.7 per cent.

April 19. Sample of brown vinegar purchased of A. Kleinheinz, Marshfield, Wis. Jobber, A. M. Richter & Sons, Manitowoc, Wis.

Total acidity (calc. as acetic acid) 5.0 per cent.

Passed.

April 25. Sample of cider vinegar submitted by Bemis-Hooper-Hays Co., Oshkosh, Wis. Manufacturer, Western Cider & Vinegar Co., Chicago, Ill.

Total acidity (calc. as acetic acid) 4.2 per cent.

Total solids 1.95 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

April 25. Sample of cider vinegar submitted by Bemis-Hooper-Hays Co., Oshkosh, Wis. Manufacturer, Western Cider & Vinegar Co., Chicago, Ill.

Total acidity (calc. as acetic acid) 5.0 per cent.

Total solids 2.0 per cent.

Not a pure cider vinegar. Adulterated. Not lawful.

Sample of cider vinegar submitted by Albion Cider and Vinegar Co., Rochester, N. Y.

Total solids 2.0 per cent.

Total acidity (calc. as acetic acid) 5.1 per cent.

Passed.

Sample of cider vinegar submitted by S. C. Shannon Co., Appleton, Wis. Manufacturer or jobber, P. Brickhauer & Sons, Plymouth, Wis.

Total solids 2.2 per cent.

Total acidity (calc. as acetic acid) 4.5 per cent.

Passed.

Sample of spirit vinegar submitted by S. C. Shannon Co., Appleton, Wis. Manufacturer, A. M. Richter & Sons, Manitowoc, Wis.

Total acidity (calc. as acetic acid) 10.5 per cent.

Passed.

REPORT OF MILK INSPECTION AT CREAMERIES.

Feb. 2, 1905. Creamery at New London.

	§ butter fat.
C. Strasburg	3.6
A. McVickar	3.5
F. Roehl	3.4
Mrs. Britzke	4.0
T. Cooper	3.4
F. Liebnon	3.6
N. Albright	3.2
C. Duckert	3.4
T. Shale	3.6
W. Pohlman	3.8
T. Dehnert	3.6
F. Mundt	3.2
G. Barkholtz	3.1
F. Puncel	3.6
H. Krukenberg	3.4
A. Buchanan	3.0
A. Munson	3.6
Fiback Bros.	3.3
C. Meske	3.4
Aug. Yohn	3.4
F. N. Puncel	3.2
A. Wedeward	3.2
F. Campbell	4.1
A. Krouse	3.8
F. Gohr	8.0

Jan. 5, 1905. Creamery at Otter Creek. Manager, Otto Sablen, Milton Junction, Wis.

	§ butter fat.
R. Marquart	3.6
W. Garrigus	5.0
R. Smith	4.0
W. Kunkel	4.8
A. Klug	4.3
J. Krouse	5.0
F. Shuman	4.0
F. Sievert	3.8
T. Bassett	4.2
L. Bassett	3.4
E. Hull	4.4
D. Hahn	3.8
W. Bryant	4.6
S. Robinson	4.5
J. Rook	3.0
J. Masterson	4.2
F. Westrie	4.0
P. Westrie	3.7
H. Dunwell	4.1
L. Kruppner	3.8
A. Masterson	4.7
N. Clark	4.1
R. Brooks	4.4

Feb. 27, 1905. Creamery at Jacobsville, Walworth county. Manager, W. J. McDonough, Elkhorn, Wis.

	§ butter fat.
F. Elsworth	3.8
R. Nelson	4.0
Mrs. J. Brabazon	3.5
P. Belton	3.5
F. Wilear	3.9
U. Wilear	4.0
J. Sanders	3.9
G. Willson	4.1
O. Jacobson	3.8
A. Olson	4.0
L. P. Holgerson	3.8
F. C. Zimmerman	3.8
J. Nelson	3.9
J. Sturdevant	3.5
J. Goodyear	4.8
J. Strong	3.8
E. Evenson	3.5
J. Connoughton	3.3
Mrs. L. Babcock	3.4
L. B. Flitcroft	3.6
O. Larson	3.9
G. Olson	3.7
H. B. Forster
I. Jacobson	4.8
Jim. Grise	3.6
H. Folker	3.8
S. Kenney	3.8
F. Smith	3.8
A. Anderson	3.4
J. W. McDonough	3.8
S. York	4.4
A. Mayer	4.2
C. Brabazon	3.9
B. White	3.5
O. Kittelson	3.5
I. Watson	3.6
I. Wilear	4.3
A. Ellefson	3.9
F. Duesterbeck	4.0
A. Kasten	4.2
O. Peterson	4.0
Nels Peterson	3.8
I. Rasmussen	4.0
Mrs. L. Rasmussen	3.9
E. Olson	3.6
F. Fiddler	3.9

March 4, 1905. Creamery at Zenda. Manager, H. B. Hatch, Zenda.

	§ butter fat.
H. B. Hatch	3.7
G. F. Beardsley	3.8

	% butter fat.
G. Stoneall	3.4
A. E. Comne	3.9
J. Leedle	3.5
W. York	4.0
C. Schwabe	3.8
G. Leedle	3.7
H. Karcher	3.8
W. Brietspecker	3.3
J. Denison	3.7
B. Emery	4.4
Mrs. D. Jung	4.4
R. Kimball	3.6
B. Palmer	4.0
A. Helling & Son	3.5
A. Granick	3.6
N. Hatch	3.7
Ingals & J. Reck	3.7
J. Reck	3.7
J. H. Comne	3.8
W. Greene	3.6
J. B. Comne	3.6
S. Stoneall	3.4
F. Walsh	3.5
W. Cullon	3.8
Welter & De Hou	3.3
G. Batchellette	3.8
W. Leedle	3.9
H. Ford	3.7
Stewart & Jones	4.0
B. De Hain	3.8
J. York	3.7
E. Everet	3.8

March 15, 1905. Creamery at Moundville. Manager, T. Sutcliffe, Endeavor.

	% butter fat.
J. Sharr	3.4
H. Jones	3.8
W. Wade	3.2
N. Jacobson	3.6
A. Powell	4.0
A. Smith	3.6
R. Hume	3.8
M. Mason	3.6
G. Gaylord	3.5
A. Audiss	3.6
G. Hume	3.8
J. Scholes	3.6
A. Jones	3.9
L. Jones	3.6
W. Hume	4.0
A. Russell	3.6
H. Hall	4.0
T. Sutcliffe	3.7
W. Heames	4.0
J. Hume	3.7
J. Hill	3.3
A. Dixon	3.6
J. Ellis	2.5

March 6, 1905. Creamery at Belleville. Manager, B. Weber, Belleville.

	% butter fat.
Joe Veagle	3.4
W. Moorhead	3.8
A. Christensen	3.4
V. Garville	3.6
F. Phister	4.6
W. Chatterton	3.8
A. Garville	3.3
J. Colney	3.6
F. Ginnen	3.7

	% butter fat.
C. Menigoz	3.8
John Fahey	4.0
W. Oliver	4.0
P. Ginnen	3.1
J. Rehmay	3.4
I. Garville	3.8
W. Willoughby	3.6
E. Ginnin	3.2
E. Mass	3.9
W. Cunningham	3.8
Hoskins & Doyle	3.2
M. Ross	3.8
R. Wild	3.2
A. Phister	4.6
H. Reuss	3.7
E. Scott	4.0
E. Judd	3.6
W. Crooks	3.5

March 17, 1905. Creamery at Packwaukee. Manager, F. A. Carter.

	% butter fat.
F. Walters	3.6
C. Tom	3.6
W. Walters	3.6
C. Baker	3.5
O. Kluth	3.9
F. Hintz	3.4
H. Thalacke	3.6
G. Haskins	3.7
B. Herring	3.8
A. Thalacke	4.3
A. Hintz	3.5
G. Thalacke	3.6
J. Lang	3.8
W. Nott	3.3
W. Neale	4.0
M. Garrow	3.8
L. Pike	3.8
N. Allen	4.2
H. Larson	3.2
G. Labrintz	3.7
E. Bender	3.2
J. Broncel	4.0
R. Swanell	4.2
G. McKenn	4.4
W. Baker	3.8
E. Juncenburg	3.2
O. Stalker	4.4
J. Miller	3.6
F. Seavey	3.2
K. Lang	3.5
A. Braeser	3.2

March 10, 1905. Creamery one and one-half miles west of Johnson's Creek. Manager, R. Ellis & Son, Johnson's Creek, R. D.

	% butter fat.
W. Mautz	3.0
F. Baker	3.1
Mrs. Sergman	3.4
F. Wendt	3.2
H. Heller	2.6
F. Wollein	2.8
P. Kohler	3.4
H. Boch	3.3
C. Ladine	3.2
Mrs. Bundel	3.7
A. Ambrose	3.6
H. Mallineat	3.6
V. Gruetebach	3.7
H. Emmert	2.9

	% butter fat.
A. Stark	3.0
J. Shwab	3.4
W. Ladine	...
F. Fisher	3.6
I. Shwab	3.0
J. Grutzbach	3.5
A. Wallin	3.3
A. Marber	3.1
C. Banker	3.2
I. Puterly	3.0
K. Miller	3.4
H. Jansst	3.5
H. Frolish	3.0
C. Wollein	3.2
E. Wollein	3.3
S. Stiker	3.1
Hanke	3.6
G. Zubke	3.1
G. Zubke	3.5

	% butter fat.
R. Burwell	5.0
H. Chapman	3.9
C. Coon	4.2
F. Sweaney	3.8
C. Smith	3.0
G. Russell	3.8
J. Grant	4.0
E. Skinner	4.2
J. Warren	3.4
L. Loomer	4.3
D. McDougall	4.2
M. Mills	4.2
F. Darling	3.5
W. Dorr	4.2
C. Hodge	3.8
E. M. Gardner	4.9
F. Smith	3.1

March 14, 1905. Creamery at Eagle.
Manager, F. Baker, Eagle.

	% butter fat.
E. A. Watrous	4.2
J. F. Brown	3.8
J. Schidler	3.9
E. De Witt	4.2
C. Marcholdt	4.0
P. W. Sykes	4.6
J. Skidmore	4.6
O. Bigelow	3.8
C. Worm	4.5
H. Featel	3.6
R. Baker	4.4
F. Andover	4.0
O. Vought	3.7
J. Biennig	3.6
F. Baker	4.0
F. Sprague	4.2
Mrs. Betts	4.2
M. F. Betts	4.3
J. Whittem	3.8
T. Schidler	3.9
F. Perry	4.1
J. Thielie	3.9
W. Marquardt	3.6
J. Crowley	3.8
A. Gibson	3.6
A. Smith	3.8
H. Onyon	3.1
J. Allpress	3.6
J. Burmaster	4.7
V. Stubbs	4.7
C. Thurtoff	3.8
W. Meredith	3.8
M. Thiele	4.3
A. Bridenbech	4.4
G. Cummings	4.1
H. Thomas, Jr.	4.7
W. Thomas, Sr.	4.3
F. Faestle	4.4
C. Sawyer	3.9
E. Burton	3.9
M. Parsons	4.6
F. Draper	4.5
F. Schuska	4.0
H. Stickles	3.6
N. Macholdt	4.0

March 11, 1905. Creamery at Newville. Manager, F. C. Jennings, Edgerton, R. D.

	% butter fat.
W. Affeldt	4.0
C. Tubell	4.0
W. Splitter	3.4
A. Rutz	3.6
W. Stricker	3.8
J. Stricker	3.3
B. Pierce	4.3
A. Dallman	3.9
C. H. Bliven	4.2
L. Schocksnider	3.8
D. Condon	3.2
E. Summerfeldt	4.3
J. Sherman	3.6
W. J. Park	3.5
F. C. Sherman	3.7
F. Wendorf	3.5
A. Husen	4.0
B. Cooper	4.2
J. Quigley	3.6
C. Brown	3.5
L. K. Peck	3.8
J. R. Splitter	3.5
G. Clark	3.8
G. L. Richardson	3.3
J. Bleck	3.3
G. Wesendonk	3.6
Quigley & Preston	4.0
H. Geske	3.0
W. H. Condon	3.3

March 14, 1905. Creamery at Endeavor. Manager, W. H. Burwell, Endeavor.

	% butter fat.
E. R. Gardner	3.7
J. C. Smith	3.4
H. Churchill	3.9
G. Scholes	3.8
A. Holmes	4.5
C. Skinner	3.9
B. Brown	5.2
S. Hill	4.7
T. Ellis	3.7
F. Ager	3.4
W. Leach	3.8
R. Bonas	3.5
W. Rodger	3.4
T. Skinner	4.7

March 16, 1905. Creamery at Kneeland. Manager, O. Loughy, Caledonia, R. D. 12.

	% butter fat.
L. Stemmuelier	3.8
J. Kearney	3.7
G. Freedy	3.6

‡ butter fat.

G. Searing	3.8
W. Paap	4.0
C. G. Kell	4.3
C. Hearing	3.9
E. A. Horton	4.8
J. Agema	3.9
E. Lindeman	4.2
E. A. White	4.2
A. Goll	3.8
G. Frank	3.9
C. Hanaman	4.5
W. F. Schwartz	3.5
W. Loppnow	3.7
F. Woyciechowski	4.1
W. Guenzel	4.1
H. Polzin	4.1
E. Wersing	3.9
N. Block	4.4
Wm. Hoffman	4.4
I. Kotvis	5.7
D. Kotvis	4.1
P. Kotvis	4.3
H. Visser	4.0
F. Vanderwall	4.1
W. Schwetzer	3.9
W. Radamaker	3.6
B. Baden	4.1
P. Brunn	4.1
P. Kommis	4.1
J. Van Ess	3.4
H. Prochnow	4.2
N. Dallinger	3.7
H. Benning	3.5
F. Schmidt	4.2
F. Vander Meer	3.7
Jno. Searing	3.8
W. Henkel	3.9
J. Searing	4.0
C. Lang	4.0
F. Rinke	3.6
P. Rinke	3.5
J. C. Geissner	3.8
W. A. Schwartz	4.4
S. Meissner	4.6
F. Meissner	4.5
J. Anderson	3.8
C. Johnson	4.0
W. Hendrickson	3.3
R. Wait	4.0
H. Johnson	5.6
A. Campbell	4.0
C. Mickelson	3.8
J. Fredrickson	4.3
J. R. Lashouski	3.7
Mrs. Saddler	4.2
Geo. Saddler	3.9
J. Jonas	4.3
T. J. Fish	3.2
F. Scrubbe	3.4
F. Geraghty	3.6
J. A. Nobles	3.6
Otto Paap	3.7
S. J. Mahaffy	4.2
J. Bass	3.8
W. Tess	3.8
M. Werner	3.8
B. Baden (composite)	3.8

March 17, 1905. Creamery at Brandon. Manager, A. Pallister, Brandon.

Mrs. A. Cole	3.6
O. Wilke	4.1
O. Lipp	3.8

‡ butter fat.

H. Rolide	3.8
W. Lehman	3.6
L. Enz	3.6
C. Ganger	3.4
A. Rakow	3.7
F. Clark	3.6
J. Scott	3.1
C. Allen	4.2
W. Wetzell	3.6
H. Linar	3.1
J. Linar	3.0
F. Keutopp	3.6
A. Whitton	3.7
W. Hess	3.8
H. Kelmnik	4.2
J. Mieske	4.0
W. Danna	3.7
J. Heisen	3.8
D. Ter Horst	4.0
W. S. Williams	3.8
J. Kemink	4.4
A. Raube	3.7
H. Murray	3.5
J. Radke	3.6
J. Fallow	3.8
C. Stobb	4.0
G. Bly	3.3
C. Strelow	4.8
J. Lamars	3.8
W. Teela	3.9
W. Fenlon & Fude	3.9
Fenlon Bros.	5.1
J. Dixon	3.7
F. Summerfield	4.1

March 28, 1905. Creamery at Westfield. Manager, R. Kleman, Westfield.

F. King	3.5
G. Werner	4.3
A. H. Miller	3.7
W. Cardo	3.8
J. Miller	3.8
A. F. Miller	4.1
P. Johnson	3.9
A. Bussewitz	3.8
J. Wagner	4.0
Alb. Miller	3.8
G. Drewitz	3.9
E. Tonn	3.6
J. Berndt	4.6
P. Arendsee	3.9
E. Meyers	3.9
F. Wiedjohn	3.6
K. Kreutz	3.6
W. Hamilton	3.4
F. Dewar	3.6
D. J. Dewar	3.9
A. Mnzzy	4.3
E. Polfus	3.5
W. M. Hamilton	3.9
A. Polinsky	3.8
L. Polinsky	4.2
W. Lippert	3.6
J. Schwark	3.7
E. Kietzman	4.0
A. Rartz	3.7
H. Miller	4.2
G. Weiss	3.8
D. Dewor	3.7
C. Bittleman	3.1
Mrs. Jacobson	3.6
F. Krengbaum	4.0
S. Madison	3.6

	¢ butter fat.
E. Wacholtz	3.4
G. Wacholtz	3.3
T. Dewor	3.3

March 31, 1905. Creamery at Randolph. Managers, Ward & Andrus.

	¢ fat.	Sp. Gr.
Skim milk	0.08	
H. Achterberg	3.6	1.0305
A. Bork	3.8	1.0295
A. G. Bancroft	3.7	1.0295
Mrs. F. Bedker	4.5	1.0315
G. Barstow	4.0	1.0315
T. Dronnett	3.3	1.0305
Wichner Bros.	3.7	1.030
A. W. Hopkins	3.6	1.031
Thos. Jones	3.6	1.0305
H. Klooster	3.1	1.0285
G. Livingston	3.8	1.031
F. Livingston	4.2	1.0305
I. Livingston	4.4	1.030
Chas. Maas	3.0	1.0295
Ed. Ponto	3.2	1.0295
Wm. Roeder	3.6	1.0295
H. Roeder	3.7	1.0305
J. Ryan	3.3	1.028
M. Sidoske	3.5	1.030
Wm. Schroeder	3.3	1.030
Mrs. F. Stracheske ..	3.9	1.030
St. Stracheske	3.6	1.0295
F. Wichner	3.6	1.0305
C. Wiegman	3.2	1.030
W. G. Waterworth	3.6	1.0285
M. Velinske	3.7	1.030
B. C. O'Laughlin	3.4	1.031
Wm. Kennedy	3.8	1.0295

March 31, 1905. Creamery at Shortville, Clark Co. Manager, E. Carter, Neillsville, R. D.

	¢ butter fat.
W. Stevens	3.9
E. Nelson	3.3
G. Nelson	3.6
T. Hitchcock	3.5
W. Colburn	3.8
H. Stelsie	3.3
D. Sack	3.8
Kunish	4.0
E. Carter	3.6
J. Short	3.5
J. Carter	3.4
R. France	4.1
P. Kuhn	3.5
Wolf	3.0
F. Wautlke	3.7
F. Schultz	3.2
E. Crockett	3.5
Wikkey	3.9
A. Hanks	4.7
Leuchner	3.1
E. Lezotte	4.3
Nichols	3.2
Salimskie	3.4
Ordley	3.9
Spadey	3.5

April 1, 1905. Creamery at Wild Rose. Manager, A. E. Clark, Wild Rose.

	¢ butter fat.
P. Darlington	4.0
O. B. Oleson	3.6

	¢ butter fat.
K. Oleson	4.4
W. Hawks	4.6
R. Nelson	3.6
I. E. Smith	3.6
W. H. Jinks	3.4

April 4, 1905. Creamery at Princeton. Manager, F. W. Zastrow, Princeton.

	¢ butter fat.
R. Sobrolske	3.5
J. Kohnke	3.0
A. Jankowske	2.0
J. Gornow	3.1
H. Golz	3.5
F. Kreuger	3.1
H. Kehn	2.9
E. Liese	3.0
A. Kohnke	3.3
Mrs. Sobrolske	4.0
S. Kohnke	3.0
A. Loshinske	3.2
F. Ponto	4.0
W. Lichtenberg	3.0
H. Verch	3.2
A. Wenetzske	3.4
H. Schimmel	3.4
F. Machtel	3.4
W. Wilgosh	3.4
G. Gluth	3.2
J. Koharske
L. Otto	3.3
W. Kalupa	3.6
T. Leuch	3.3
A. Polus	3.2
A. Adamske	3.8
G. Korn	4.1
T. Gellinske	3.5
J. Molodjick	4.1
A. Dolke	2.5
M. Mackawske	2.7
Ed. Klingbell	3.6
F. Verch	2.8
J. Schimmel	3.4
John Manvilor	3.4
M. Korn	3.7
F. Bandt	2.8
A. Molodjick	4.4
A. Verch	2.8
W. Fuchs	3.4
Joe Rogeck	3.2
W. Wyse	3.2
E. Oelke	3.4
F. Debellons	3.4
H. Kahlm	3.6
F. Roshinske	3.2
C. Schimmel	3.7
F. Zelke	3.0
E. Shultz	3.3
J. Kaller	3.4
M. Foode	3.2
H. Spooner	4.0
P. Bartell	2.9
S. Moorsee	3.1
L. Leuch	4.4
H. Golz	3.4
W. Bierman	3.3
W. Reinke	2.8
Scholnetzke	3.0
J. Soda	3.1
J. Sullivan	3.2
J. Hoppa	3.2
H. Kaslerske	2.8
W. Gray	4.2

	% butter fat.
J. Chikoske	2.8
W. Soda	2.6
G. Otto	3.8
S. Zelke	3.4
J. Schneeberger	3.3
W. Labjoske	3.0
W. Redman	3.0
M. Rednarske	2.8
H. Louno	3.6
J. Rageck	4.0
W. Schmidt	3.7
S. Johnkowske	3.4
M. Polus	4.0
M. Koharske	3.2
C. Maik	5.3
J. Kaatz	3.0
F. Bronkawage	2.6
C. Preuss	2.6
M. Philbrick	4.2
A. Freiman	3.4
A. Bukowske	3.3
J. Pitlock	4.0
S. Wausnock	3.2
H. Hoppi	2.8
H. Kreuger	4.0
F. Zauto	2.9
J. Meholske	4.7
T. Schry	3.0
O. Osborne	3.6
H. Wagner	3.7
F. Nowack	3.6
J. Godarske	3.3
J. Woznock	3.2
McAsh	3.2
G. Sandberg	2.7
Y. Olcheske	3.1
A. Woznock	3.6
H. Arndt	3.2
A. Liese	3.6
E. Hoffman	2.9
E. Schultz	2.8
F. Puhl	2.5
F. Spooner	3.8
F. Zelman	3.1
G. Koharske	3.3
A. Hall	3.7
A. Labay	3.1
L. Krause & Kreuger	2.9
Mrs. Shurpit	3.3
R. H. Clark	2.8
J. Beyer	3.8
P. Neimer	2.8
W. Shade	3.4
J. Henning	3.9
Emma Held	4.6
E. Kant	3.3
Mrs. Dundee	3.6
J. Mativas	4.0
J. P. Godorske	3.6
S. Kallet	2.9
F. Kallet	3.6

April 6, 1905. Creamery at Salem.
Manager, Wm. E. Tucker, Union Grove,
R. F. D. No. 7. Buttermaker, Jeppe
Jensen.

	% butter fat.
John Debell	3.5
Peter Hotz	3.4
Matt Hotz	4.0
Lewis Sherman	3.7
John Fox	4.0
Peter Ludwig	3.8
Byron Riggs	3.7

	% butter fat.
C. J. Lynch	3.7
J. G. McVicar	3.8
Geo. Riggs	3.6
M. McDonald	3.8
C. Winke	3.7
J. Rafferty	3.8
N. Mooney	3.8
F. J. Hurtnell	3.9
Albert Miller	3.7
Wm. Haase	3.9
H. Faden	3.8
Peter Miller	4.1
August Frank	3.8
De Bell	3.8
Joe Prott	3.7
Leslie Halladay	3.4

April 6, 1905. Creamery at Black
Creek. Manager, W. H. Wyse, Prince-
ton.

	% butter fat.
G. Thiel	3.8
W. Swanke	3.7
F. Wendlant	3.7
J. Zilz	3.3
F. Mologick	3.8
F. Schultz	3.1
J. Nawatzke	3.6
J. Loshinske	3.6
W. Johns	3.4
F. Lunow	3.5
M. Hoffman	4.8
F. Hoeft	4.0
H. Abraham	3.9
J. Cavanaugh	3.3
F. Shurpit	3.6
L. Bartol	3.1
A. Prackle	3.3
F. Mashock	3.5
C. Weinkauff	3.6
M. Foreman	3.3
J. Gobreshock	3.7
J. Frost	3.7
J. Koslaske	3.7
J. Wyse	3.5
M. Gwelt	3.4
E. Jahnke	4.0
Joe Hoffman	3.4
Gust Shultz	4.2
Gust Kenneman	3.6
Albert A. Priebe	3.3

April 7, 1905. Creamery at Salem.
Manager, H. V. Scheloske, Salem.

	% butter fat.
A. Voltz	3.7
E. Haase	3.6
W. Kohn	3.4
I. Behnke	3.8
H. Eppnig	3.6
N. Brunnig	4.6
Kester & Elfess	3.8
B. Orvis	3.5
A. Hunt	4.0
C. Brandies	3.7
F. Kresken	4.0
J. Brandies	3.8
W. C. Harmes	3.6
W. Huff	3.6
F. F. Smith	3.6
A. Lois	3.5
H. Minnis	3.8

% butter fat.		April 11, 1905. Creamery at Storey. Manager, H. Stone, Oregon, R. D.	
		% butter fat.	
C. Richard	3.0	H. Matson	3.6
C. Romle	3.8	P. Pernott	3.2
H. Furlong	3.7	J. B. Morse	3.4
E. Blanke	4.2	G. Faulks	bottle broken
H. Belmer	3.7	Rasmussen Bros.	3.5
I. D. Brown	3.6	F. Ace	3.4
A. Paddock	4.0	A. Francis	3.0
J. Madden	4.0	A. Reiss	3.2
J. Vanalstine	3.8	J. Pernott	3.5
L. Miller	4.0	E. Minningoy	3.3
F. Hartwell	3.6	A. Short	3.1
J. Molasky	3.9	C. F. Lambole	3.2
O. Turnock	3.9	O. Frelin	3.3
A. Turnock	3.1	O. Genin	3.4
M. Reiter	3.1	Nanale Bros.	3.4
P. Reiter	3.6	J. Martinson	3.6
W. V. Cull	3.8	J. O. Neil	3.5
J. S. Cull	4.0	J. B. Seeley	3.4
A. Grulich	3.6	J. Clark	3.6
H. Kruger	3.6	Faivre	3.6
D. Murphy	3.6	R. H. Colby	3.8
Sorenson & Bloss	3.2	W. Grady	3.8
F. J. Smith	3.8	F. Schuler	4.1
E. W. Ripley	4.1	O. C. Johnson	3.9
J. McVicker	3.0	A. Johnson	3.3
G. Riggs	3.5	A. Shoning	3.4
C. Lynch	3.3	G. Lambole	3.5
C. Dippe	3.6	O. Olson	3.4
J. Stahl	3.1	A. Olson	5.3
J. Terry	3.2	P. McConne	3.6
N. Brick	3.7	D. Scanlon	4.2
J. Wetton	3.7	W. Watson	3.6
G. O. Barhyte	3.7	Reedy, Hulbert & Co.	4.1
J. Hahn	2.8	G. Blizzard	3.7
J. Brooks	3.4	J. Lalor	3.3
J. Smithson	4.0	J. Williamson	4.0
H. Hartnell	3.6	T. J. Hughes	3.6
H. Gandt	3.2	W. Fincher	3.5
N. Arnold	3.7	H. O. Grey	3.0
J. Martin	3.6	E. Colby	3.3
J. Sorenson	3.7	F. Bethel & Co.	3.6
		W. Ace	3.3
		G. Genin	3.4
		C. Christianson	3.6

April 11, 1905. Creamery at Belleville. Manager, B. Weber, Belleville.

% butter fat.	
J. Veogle	3.4
W. Morehead	3.9
V. Garville	3.2
F. Phister	3.1
W. Chatterton	3.7
A. Garville	3.4
J. Colney	3.6
F. Glin	4.2
C. Minnigeo	3.9
J. Fahey	3.8
W. Oliver	3.5
C. Cronn	3.6
J. Remy	3.8
X. Garville	4.2
W. Willoughby	3.3
S. Oliver	3.5
E. Mass	3.7
W. Cunningham	3.6
Hoskins & Doyle	3.3
A. Phister	3.6
H. Reuss	3.9
W. Crooks	4.2
F. Zweifel	3.3
F. Carteron	3.5
Skim milk	.04
Buttermilk	.2

April 13, 1905. Creamery at Kellogg's Corners. Manager, F. J. Biehn, Union Grove.

% butter fat.	
O. P. Johnson	4.4
J. Bowers	4.7
E. J. Paddock	4.4
H. Clements	4.0
N. Heingstad	3.9
C. Born	3.6
J. T. Steiner	3.9
T. Funk	4.0
M. Nue	4.1
Mrs. Heidersdorf	3.6
E. Lee	3.4
L. Herzog	3.7
W. Coughlan	3.9
E. Foster	3.8
R. Lee	3.8
P. Brown	4.3
T. Bowers	4.0
Skim milk	.35
Buttermilk	.7

April 14, 1905. Creamery at Fairfield, Rock Co. Manager, F. P. Sax, Darien, R. D.

	\$ butter fat.
F. Arnold	3.4
N. Westenberg	3.5
Wolfrom	3.1
V. Unternier	3.5
J. W. Johnson	3.5
W. J. Florin	3.7
J. D. Clous	3.2
J. D. Waterman	3.1
G. Palmerton	4.3
J. Hacknell	3.7
Hencheil Bros.	4.7
A. Olson	3.6
C. Strom	3.6
N. J. McCarthy	3.6
G. Myer	3.5
J. Neilson	3.4
J. Reohl	3.7
C. Inmen	3.4
Dykeman Bros.	3.9
A. Corning	3.3
J. C. Siris	4.0
J. F. Cutter	4.3
A. G. Clous	3.7
H. Wilkins	3.8
J. Erickson	3.6
W. Jackson	3.5
N. J. Wilkins	3.7
A. P. Wilkins	4.7
J. McFarland	3.6
C. Gosso	3.6
W. J. Rokenbroke	3.6
E. Whitmore	4.3
J. C. Putnam	3.2
A. D. Clark	4.2
C. Hacknell	3.8
S. D. Welch	3.5
R. More	3.2
W. More	3.7
D. J. Waugh	4.1
W. H. Hogan	3.9
J. Sorenson	3.4
C. Dykeman	3.3
W. H. Dykeman	3.7
C. Oliver	3.0
W. McFarland	3.4
J. Morton	3.5
F. Wilkins	3.6
O. Stinkhaus	3.7
G. Brottlund	3.8

April 19, 1905. Creamery at Mill Creek. Manager, Roy Hastings, Marshfield.

	\$ butter fat.
W. Ohm	3.8
P. Bloom	3.3
J. Wolf	3.5
T. Johnson	3.6
W. Dohm	3.7
O. Visty	3.5
F. Wolf	3.0
E. Benisch	5.3
B. Meyers	3.7
A. Wechork	4.0
J. Gurgs	3.7
O. Gunderson	3.6
F. Sullivan	3.7
J. Marshfetter	3.2
W. Hopp	3.6
T. Killie	3.2
R. Armitage	3.3

	\$ butter fat.
E. Borduer	2.7
T. Curtor	3.8
Mrs. Galantin	3.1
M. Roethle	3.5
C. Galantin	3.6
C. Buckman	3.8
Skim milk	.04
Buttermilk	.11

April 20, 1905. Creamery at Medina. Manager, L. Nutter, Medina.

	\$ butter fat.
S. L. Reed	3.4
C. Langman	3.7
E. Vanalstine	3.3
W. Koss	4.2
A. Bottenseck	3.9
J. Atchison	3.5
L. Running	3.3
E. Koss	3.6
D. Ruppel	3.7

April 21, 1905. Creamery at Auburndale. Manager, F. W. Parks, Sherry.

	\$ butter fat.
P. Kmiger	3.2
J. Schrader	3.9
J. Daxler	3.3
J. Lusk	4.0
F. Ponkrat	3.7
C. Rickmon	3.2
A. Luekke	4.1
J. Lubl	3.7
J. Schultz	4.1
J. Kuntenger	3.9
J. Ponkrat	3.6
J. Schriener	3.7
J. R. McDonald	3.5
W. Wurl	3.5
J. Ahl	3.8
L. Fueher	3.0
F. Dillinger	3.6
F. Ponkrat	3.4
C. Singer	3.2
C. Heeg	3.6
W. Gotz	3.3
T. Tremel	3.6
S. Ashenber	3.6
J. Mink	3.3
C. Teska	3.6
I. Bradel	3.7
R. Burghart	3.7
G. Larsen	3.5
E. Herman	3.3
C. Maws	2.7
I. Raab	3.2
G. Kuntenger	3.6
W. Post	3.3

April 21, 1905. Creamery at Sherry. Manager, F. W. Parks, Sherry.

	\$ butter fat.
J. Younger	3.2
A. Rickle	3.3
G. Kollenhoffer	3.7
I. Kollar	3.6
P. Hoffman	3.8
Mrs. Jankoritz	3.9
J. Onast	4.2
C. Weinfootter	3.7

	% butter fat.
J. Mlezia	3.8
J. Lilla	4.0
C. Augusteen	3.8
C. Linzmaier	3.8
J. Weinfurter	3.8
Mrs. Henick	3.6
N. Bair	3.7
S. Nyjmrick	4.2
Mrs. Kollar	3.5
L. Smazel	3.2
J. Smazel	3.3
M. Smazel	3.1
J. Cizek	3.5
J. Fresh	3.7
M. Kollar	3.2
J. Altman	4.3

April 21, 1905. Creamery at Larsen.
Manager, F. L. Tipler, Larsen.

	% butter fat.
Ottis Olsen	3.8
Nels Halverson	3.3
Henry Larsen	3.2
Chas. Lee	3.2
P. W. Johnson	3.3
Albert Raehl	3.2
John Lempke	3.2
D. B. Olson	3.7
Tom Knutson	4.0
John Andersen	3.7
Halvor Lee	3.2
Harry Hough	3.5
Helmet Raehl	3.9
Geo. Miller	3.5
Gunder Larsen	5.2
Andrew Nelson	3.1
Bert Rogers	4.1
Wm. Thompson	3.0

April 25, 1905. Creamery at Newark,
Rock county. Manager, E. H. Skinner,
Beloit.

	% butter fat.
E. J. Starr	4.2
F. Stokes	4.2
L. Stokes	3.5
J. E. Waller	3.4
J. Sveom	3.7
J. Cousin	3.9
S. Olson	3.3
J. Bartlett	4.1
Cox & Mathews	4.5
M. Olson	3.5
E. Day	3.8
G. Stokes	3.6
G. Hendrickson	3.6
J. T. Patyquin	4.0
Crave & Nelhead	3.4
J. Cox	3.8
N. Haas	3.9
A. Anderson	4.0
A. Weberg	3.5
T. A. Carroll	3.8
O. Fjelstad	3.5
I. Bryce	3.1
W. Olson	4.0
J. W. Thomas	3.8
Mrs. Irish	3.7
F. Clark	3.9
A. H. Anderson	3.7
M. Swalm	3.6
R. A. Barr	4.1

	% butter fat.
W. Naugle	4.0
J. Henry	3.7
J. W. Mott	3.7
F. Olson	4.0
Jas. Cox	4.4
F. Marlet	3.9
C. C. Clark	4.5
Mrs. Olson	4.1
J. Roy	3.8
G. Merlet	4.1
W. Moore	3.6
J. Naugle	3.3
L. Bright	3.8
E. S. Merlet	3.4
Mrs. Elcher	4.2
C. A. Thomas	4.1
Mrs. Cox	3.3
O. Hanson	3.7
E. Taylor	4.2
W. Buckwald	3.9
F. C. Davis	3.7
B. Smith	3.6
H. Gilbert	3.8
W. Grimes	3.5
C. Bern	3.6
J. W. Burtis	3.6
L. W. Burtis	3.1
G. K. Restigen	3.9
R. Cox	3.4
C. Gardiner	3.6
J. Cormer	3.0
Mrs. T. Kelley	4.1
W. Beals	4.1
A. Gardiner	3.7
A. St. John	2.8
A. Dean	3.3
J. Ross	4.7
J. K. Naugle	3.3
L. J. Leaver	3.2
E. Stussie	3.6
W. L. Whitehead	4.2
N. Stengrinson	3.7
Mrs. D. Naugle	3.2

April 25, 1905. Creamery at Deer-
field. Manager, H. Quammen.

	% butter fat.
G. Dahl	3.3
G. Twesme	3.8
H. Quammen	3.8
N. Larsen	3.4
A. Shanck	4.2
I. Simonson	3.2
John Redman	3.4
T. Storlee	3.4
A. Christiansen	3.8
C. O. Johnson	3.5
H. Johnson	3.3
P. G. Grinde	3.6
N. A. Lee	3.4
M. Severson	3.9
M. O. Hoel	3.5
C. Brictson	3.0
A. Legreid	3.8
Wm. Zeckzer	3.3
A. Brictson	3.3
M. Mickelson	3.1
N. Risland	3.6
E. Stenehjem	3.4
F. L. Engelstad	3.4
H. L. Rothe	3.1
M. J. Berge	3.3
E. Grautlien	3.6
H. O. Gangstad	3.3

	% butter fat.
I. O. Brietson	3.2
O. L. Dahle	3.4
N. E. Williams	3.6
N. G. Nelson	3.7
H. Birkrem	3.1
B. Christianson	3.7
N. Anderson	3.3
J. Wedvik	3.8
A. J. Christianson	3.6
J. Fladen	3.3

April 27, 1905. Creamery located at Porters, Manager, M. C. Uheling, Shopiere.

	% butter fat.
G. W. Porter	4.1
W. Freitag	3.4
G. F. Bumsted	3.9
E. C. Reigert	4.1
C. Johnson	3.3
C. Koepke	3.4
S. Warner	3.3
H. F. Gates	3.7
I. L. Bates	3.6
J. B. Walker	3.5
R. Miner	3.6
S. Marsten	3.7
L. Hahn	3.5
A. M. Porter	3.7
A. E. Weirick	3.6
C. Hahn	3.9
F. Hahn	3.4
W. Gates	4.7
C. S. Babcock	4.0
J. Chant	3.6
M. Griel	2.6
F. Korsorve	3.6
W. H. Jack	3.7
H. McCabe	4.1
G. H. Crosby	3.7
J. Everson	3.8
G. Maxworthy	4.0
G. Moore	3.2
L. E. Radway	3.6
Cream.	
E. C. Wilkins	26.25

April 27, 1905. Creamery located at Shopiere, Manager, M. C. Uheling & Co., Shopiere.

	% butter fat.
C. Shimeall	4.5
A. Seubert	3.4
E. Jeorollman	3.5
C. Zick	3.4
W. Hahn	3.5
E. J. Dole	4.2
A. Clark	3.7
J. Brand	3.6
W. Swingle	3.6
A. Audre	3.0
R. Buss	3.2
W. Krebs	3.7
C. R. Porter	3.2
G. Fonda	4.1
A. Frank	3.5
C. Klingbell	3.4
R. Betts	4.3
S. Sweet	4.0
H. Case	4.7
M. M. Wheeler	4.3
A. Mundt	3.7

	% butter fat.
J. Truesdall	4.1
C. Kettlehorn	4.1
F. Cummings	3.9
G. Cleland	3.9
H. E. Gates	4.6
R. Rotti	3.4
C. Allin	3.7
A. Uehls	3.4
M. L. Warner	3.2

April 28, 1905. Creamery at Footville. Manager, E. S. Parmley, Footville.

	% butter fat.
M. Malcaheny	3.6
P. Connley	3.8
M. Keiff	3.9
J. Skelly	3.0
Mrs. Beach	3.8
J. Willing	4.4
E. Ballis	4.0
B. Gooch	3.5
T. Neland	3.6
J. C. Silverthorn	4.2
D. Connel	3.9
P. Noonan	3.4
F. Fitzgerald	3.6
F. Kanna	3.6
W. Corbin	3.1
C. L. Richards	4.7
J. Dreyfall	3.4
W. Busch	4.1
F. Rossiter	2.8
A. Borchard	3.6
H. Quade	3.7
W. Honeysett	4.3
T. Herron	4.2
J. Plunkett	3.8
Mrs. H. Richards	4.4
S. Murr	4.3
J. Johnson	3.3
H. Stevens	4.0
F. Dann	4.5
T. Montjoy	3.8
J. Maibe	3.7
J. Fox	3.8
M. Kennedy	3.4
J. Rail	3.5
J. Gerber	4.0
P. Willing	4.0
T. Conlin	3.9
A. Brandenburg	3.8
R. Barrett	3.7
A. L. Gooch	4.4
A. J. Snyder	4.0

April 29, 1905. Creamery at Spring Valley. Manager, E. Parmley, Footville.

	% butter fat.
J. W. Fuller	3.3
S. K. Liston	4.0
W. Harner	3.4
W. T. Wood	4.4
T. T. Harper	3.5
W. Letts	4.4
W. Mane	3.5
M. J. Harper	3.9
E. Thompson	3.7
H. Heath	3.7
A. Lang	3.4
L. Tumkhill	3.6

	¾ butter fat
O. Hageman	3.6
W. Wells	3.7
T. Fiin	3.8
O. M. Tolleffrud	4.2
C. Wells	3.5
A. Tolleffson	3.4
A. Bahling	3.2
J. Dooley	3.8
F. Hageman	3.5
J. Goff	3.3
J. Gibson	5.4
S. Flaherty	3.7
Mrs. S. Beach	4.6
L. Tolleffson	2.3
O. Grangard	3.9
W. Quin	4.8
T. Trunkel	3.5
C. Gimpler	3.4
S. Schlul	3.6
E. Clark	3.8
Buttermilk37
Skim milk04

May 3, 1905. Creamery at Fall River.
Manager, John Hanson, Fall River.

	¾ butter fat.
F. Aldrich	3.6
W. C. Brever	2.5
M. Battie	3.7
J. Boldt	3.6
M. Brace	3.8
M. Brown	3.8
A. O'Brien	4.1
J. Crossman	3.1
H. Cook	3.4
J. Dunn	3.6
Chas. Dunning	4.1
C. Dean	3.2
J. Daglow	3.7
R. D. Evans	4.1
F. Oehlart	3.9
J. Frederick	3.7
J. Foster	4.0
F. C. Foster	3.2
C. Field	4.3
G. Field	3.9
W. Fisk	3.6
A. Freak	3.4
L. Fadness	3.4
P. Hurd	3.9
R. A. Huggett	3.7
H. Huggett	3.1
H. H. Huggett	3.8
D. Huggett	3.4
M. C. Hobert	4.5
F. Kanzenback	3.6
W. Kruske	3.5
A. Lizeman	3.5
W. Loomis	3.7
W. Lees	3.4
G. Lang	3.8
W. Lenze	2.8
J. O. Laird	3.6
E. Moody	3.5
C. Mann	4.0
W. D. Norton	2.9
J. Neasom	3.8
J. Patrick	3.4
C. Scholtz	3.5
A. Schimmelpfing	3.6
T. Stout	3.5
J. Sworthout	3.6
E. C. Sell	3.6
C. Taylor	5.4

	¾ butter fat
T. Tomey	3.7
F. Wrede	3.7
W. Waterworth	3.4
F. Wittune	3.2

May 31, 1905. Creamery at Pleasant View, 10 miles west of Darlington.
Manager, E. C. Dodge, Lake Mills.

	¾ butter fat.
A. Beoumont	3.6
B. Gallagan	3.2
J. Stofen	3.4
C. Rasqua	3.4
C. Aust	3.5
L. Teasdale	3.7
P. Ohbrook	3.4
B. Wedig	3.4
J. Morgan
J. Gallagan	3.9
J. Hoppenson	3.5
A. Stafer (cream).....	35½
S. Vickers	3.4
P. Belkan	3.5
G. Rasquia	3.2
C. Feathers	3.3
J. Teasdale	3.7
S. Teasdale	3.5
G. Huntington	3.9
J. Clayton	3.3
A. Belken	3.6
G. Moody	3.6
J. B. Parsons
C. Nichols	3.6
H. Lee	3.5
J. Lee	3.5
W. Martin
T. Vickers	3.5
H. Feiga	3.8
R. Moody	3.5
D. Helms
M. Hastlip	2.8

May 3, 1905. Creamery at Bloomer.
Manager, W. Larson, Bloomer.

	¾ butter fat.
H. Weirs	3.3
F. Koch	3.6
C. Grovender	3.8
A. Rasmus	3.5
H. Meyers	3.7
M. Wilson	3.7
I. Lund	3.5
A. Ferg	3.6
T. Paine	3.0
T. Zwiefelhofer	3.8
A. Kressin	4.1
M. Nass	3.9
C. Wenzig	4.1
W. Vandervort	4.1
J. Maloney	3.8
J. Amundson	4.0
Dr. Coddington	3.8
A. J. Mohr	3.2
P. Zwiefelhofer	3.1
S. Buchle	3.4
E. M. Emmerton	3.8
J. Johnson	3.4
G. Sleeter	3.4
O. Cristman	3.5
J. Michel	3.3
H. Anderson	3.3
N. Rasmus	4.5

	\$ butter fat.		\$ butter fat.
L. Wenzl	3.6	D. Stewart	3.7
H. Albright	3.4	Mrs. T. Postel	3.6
L. Berg	3.6	H. Boetcher	4.1
T. Woodard	4.2	E. Heiss	4.3
P. Brimstead	3.7	F. Goettel	3.4
C. L. Andreason	3.9	Gosselon	3.5
O. Isaacson	3.7	H. Button	3.3
M. Mullen	3.6	A. Basset	3.5
J. Smith	4.1	A. Pril	3.7
H. D. Miller	3.5	J. Ziegitt	3.8
G. Finsted	3.7	A. Steelhammer	3.6
H. Dietz	4.0	W. Woodard	4.0
S. Nelson	3.7	F. Schuster	3.6
J. Rourick	4.0	M. Servenier	3.3
J. Meyer	3.8	C. T. Ruff	3.5
F. Nebell	3.4	W. Berdholitz	4.2
F. Cresson	3.4	J. Fashbubaur	4.3
L. Wolf	3.6	J. Mikkish	4.0
J. Crisman	4.3	M. Youkish	3.3
N. Berg	3.5	J. Gehring	3.6
C. Hossmer	4.0	Mr. Pagenkoff	4.0
A. Hansen	3.7	M. Devor	3.4
O. Rasmus	3.4	M. Fashinbaur	3.6
S. A. Chapman	3.6	J. Snider	3.8
L. Sokop	3.0	Mrs. Anort	3.4
Martin & Co.	3.5	C. Atwood	3.9
F. Crisman	4.4	H. Pagenkogg	3.9
J. Schwab	3.8	A. Christianson	3.6
E. J. Nasit	3.9	J. March	4.0
M. Berg	3.7	J. Rada	3.9
F. Klund	3.9	N. Mikkish	3.8
H. Ludwink	3.2	Wentleuk	3.6
J. Zwiefelhofer	4.1	F. Marek	4.2
T. Block	3.7	M. Marquett	3.7
J. Berg	3.6	A. Rihm	4.3
J. Ulander	3.9	Bitney & Safford	4.0
J. Schneider	3.1	P. M. Safford	3.9
J. Hobbly	3.9	L. Berg	3.6
J. Boose	3.3	N. Amundson	3.7
T. Thomas	3.4	Skim milk	.01
J. B. Kubba	3.8	Buttermilk	.05
O. Bekken	3.3		
A. Smithana	3.8		
Helen Hansen	3.3		
C. Albright	3.4		
J. Barmel	3.5		
J. Usban	2.8		
J. Brodden	3.6		
M. Pieton	3.4		
A. Horn	3.5		
W. Berg	3.7		
H. Johnson	4.1		
O. Hutchinson	3.7		
L. Boughton	3.4		
A. Hinki	3.3		
H. Berg	3.5		
J. Martin	3.4		
L. Krinfz	3.2		
E. Caron	3.7		
W. Hassmer	3.6		
H. Schwab	3.4		
M. Bitney	4.2		
W. Hass	4.0		
J. Erickson	3.4		
J. Hassmer	3.6		
W. Leek	3.5		
W. Postal	3.1		
C. Schnov	3.2		
J. Schmittina	4.0		
W. Hobbly	3.3		
C. Bieschetchel	4.3		
G. Myers	3.8		
A. Wotkey	4.0		
B. Kennedy	3.7		
C. Low	3.9		
J. Joyl	4.1		

Cream Samples for Month of April.

	\$ butter fat.
C. Larson	27
L. Bitney	23½
G. Galoway	23
B. Kaiser	28½
C. Compau	19
C. Vaux	32
E. Otoo	26
F. Vavor	28½
Aldenbergl	27
L. Vandevort	23½
A. Beshel	33½
G. Berg	26
T. Ruffedt	23
B. Kramschuster	26
J. B. Kramschuster	26
Hughes	35½
N. Elias	28½
E. Ruffedt	27
E. Eddy	30½

May 10, 1905. Creamery at Duck Creek, Brown county. Manager, A. Hansen, Green Bay, R. F. D. 9.

	\$ butter fat.
M. Lemere	3.6
L. Renhard	3.8
F. Pemperlen	3.0
L. Ulmer	3.8

	% butter fat.		% butter fat.
F. Deviley	3.8	S. Harbinske	3.7
Mrs. Cloblots	3.1	V. Vanhorne	3.6
J. Ulmer	3.9	J. Renier	4.3
F. Renhard	3.9	C. Watters	3.7
P. Herber	3.8	P. Vervoren	4.0
E. H. Pelegrain	3.9	W. Vanderfern	4.0
A. Zawaski	3.3	H. Burckle	3.8
J. Studner	3.8	J. Bleazer	3.9
J. Le Bell	3.7	Vanderlin	4.0
F. Herring	4.1	P. Gotz	4.2
J. Pelegrain	3.7	E. Calwartz	3.9
J. Leevis	4.3	E. Williquette	3.8
J. Monette	3.5	J. Strike	3.5
O. Monette	3.9	H. Beltshure	3.9
J. Cumps	3.9	J. Lancaster	3.3
J. Schenk	4.2	P. Strike	4.1
E. Crabbe	4.2	L. Wilson	3.3
A. Hussin	3.4	N. Gritzke	4.0
M. Miller	3.8	B. Lahey	3.3
P. Vanbever	3.6	W. Swartz	4.0
H. Borchers	3.9	O. Pagle	3.6
J. Hussin	4.0	P. Tonnow	4.0
D. J. Williquet	3.7	P. Strichenbock	3.2
M. Burdin	3.8	A. Brockhauser	3.1
F. Cumps	3.9	P. Vanderlin	4.8
M. Silschelder	4.0	W. Vanhorn	3.4
W. Tilly	4.0	J. Vanderpern	3.9
A. Studner	3.5	F. Coppens	4.1
H. Gelse	3.4	J. Wolfang	3.2
P. Tonnon	3.6	G. Wilson	3.8
D. Williquett	4.1	W. Rabadaw	3.9
Andorson	3.1	A. Duchateaw	4.0
Detrich	3.8	E. Lemofnd	3.8
F. Tilly	4.1	L. Radley	3.7
C. Mead	3.8	A. Gilles	3.7
P. Devroy	3.2	H. Calwartz	3.6
H. Brockhauser	3.6	C. Gels	3.7
C. Bender	3.2	P. Gegere	4.3
W. Calwartz	3.7	F. Walters	3.7
W. Williams	3.7	C. Bender	3.3
P. Poels	4.1	F. Bredell	3.2
J. Chamber	3.7	L. Mertz	3.6
G. Fussin	3.9	C. Abesher	3.5
M. Deshenen	4.0	Dickinson	3.7
D. Davidson	3.8	R. Sorenson	3.5
D. Vanestopple	3.7	A. Vanderfern	3.9
G. Cobl	4.2	O. Tonnon	3.8
J. Peter	4.3	J. Cimhair	3.4
J. Levis	4.0	V. Baslin	4.5
H. Demeshell	4.7		
E. Royden	3.9		
C. Ingles	3.7		
J. Mertz	3.5		
C. Luedke	3.7		
P. Crefter	4.1		
L. Cumps	3.7		
W. Herring	3.7		
S. Brown	3.6		
R. Monroe	3.9		
F. Williquette	4.1		
A. Poels	3.8		
C. Bolsons	3.5		
C. Ames	4.1		
L. Barlemans	4.0		
E. Lewles	4.0		
F. Poels	4.3		
J. Alhey	4.2		
H. Calwartz	3.5		
V. Lehey	4.3		
J. Cincialr	3.3		
B. Williams	4.3		
A. Rabadaw	3.8		
C. Giese	3.5		
F. Schempeau	4.7		
P. Watters	3.8		
W. Wilson	4.2		

May 10, 1905. Creamery at Ixonia.
Manager, John P. Roberts, Ixonia.

	% butter fat.
C. Ratzlaff	4.1
H. McCall	3.9
E. Davis	3.4
L. D. Lewis	3.3
R. P. Lewis	3.7
E. C. Evans	3.8
Mrs. Owens	3.6
E. Reese	4.2
J. Kuster	3.2
D. McCall	4.0
S. Jones	4.0
Wm. Hoeft	4.1
W. E. Humphrey	4.2
L. Lewis	3.9
D. Davis	3.1
F. Strache	3.9
C. Degner	4.5
T. Lewis	3.5
O. H. Roberts	4.2
E. G. Humphrey	3.7
H. Evans	3.5

	% butter fat
E. Humphrey	3.7
Wm. Lewis	3.6
Wm. Samuels	3.4
T. W. Jones	4.2
J. Gibson	3.7
J. Kuster, Jr.	3.9
H. Pugh	3.8
Wm. Humphrey	4.0
R. Prichard	4.0
Ed Edwards	3.8
Otto Oestreich	3.7
D. E. Davis	3.8

Herman Boothe	5.6
Jacob Kline	5.1
Bates Bros.	3.8
Chas. Loefer	3.8
Albert Yerke	3.7
Edw. Hardaker	3.9
Chas. Hardaker	4.0
Paul Swartz	5.0
A. Schrader	3.9
Fred Brinkman	4.0
Fred Linde	3.7
Chas. Lenhard	3.8
F. W. Hookstead	3.9
Fred Hookstead	3.9

May 12, 1905. Creamery at Magnolia.
Manager, Anton Cole, Evansville, R. D.

	% butter fat
J. Grady	3.4
R. Fraser	3.5
F. Binger	3.6
Mrs. W. Murray	2.7
J. Needham	3.4
G. Butcher	3.6
W. Finnane	4.0
H. Horan	3.4
T. Drew	4.3
Mrs. W. Huyke	4.4
Austin & Natz	3.9
S. Jamison	3.3
E. G. Setzer	3.9
Austin & Bishop	3.0
E. B. Worthing	5.4
P. Ryan	3.8
A. Woodstock	4.1
H. Hanson	4.5
B. F. Mapes	4.0
F. Woodstock	4.4
C. Lewsow	3.7
C. Washe	3.4
T. Finnaran	3.2
H. Harnack	3.7
G. Meyer	4.0
C. Roberts	2.6
H. Lee	4.7
G. Finnaran	3.2
D. Acheson	4.3
E. Daléy	3.2
Mrs. M. Murray	4.2
P. Sorenson	3.4
G. Lewsow	3.8
F. W. Man	3.7
W. Banin	4.0
J. S. Needham	3.4
J. R. Gorey	3.1
T. Meeley	3.6
J. Barringer	5.0
J. Ryan	3.4

May 12, 1905. Creamery at Mukwonago.
Manager, S. Harrison, Waukesha, R. D.

	% butter fat
Wm. Hause	3.7
Hardy & Sellars	3.5
Sam. Waterman	4.2
Otto Hembrooke	4.0
Herman Matters	3.9
Alfred Stewart	3.9
Gus. Sheffell	4.3
Wm. Fardy	5.0
Sol. Platner	3.7

May 12, 1905. Creamery at Genesee.
Manager, S. Harrison, Waukesha, R. D.

	% butter fat
Geo. Farnham	4.5
G. C. Weston	4.0
C. Price	3.7
Goodwin Bros.	3.6
H. Schumaker	5.8
E. J. Nelson	3.5
J. A. Jones	3.3
Mrs. A. Martin	3.8
C. Kohlhas	4.0
W. Flood	4.5
H. Dable	4.0
L. Stickles	4.0
J. Vick	4.2
O. Peters	3.8
M. Hoeft	4.1
H. Rupp	3.6
A. Waterman	3.8
J. Martin	4.3
C. C. Provenche	4.1
W. Reisner	3.8
J. Muerer	3.7
W. Russell	3.5
J. Butler	3.9

May 12, 1905. Creamery at Salesville.
Manager, S. Harrison, Waukesha, R. D., No. 1.

	% butter fat
C. Dodge	4.0
A. Smart	4.3
J. More	4.0
J. Bigeman	4.3
O. Moldenhauer	3.9
W. Schmoker	3.9
G. Gudenyon	3.8
G. Becker	3.2
E. Klug	3.7
W. E. Brown	4.6
W. Congdon	3.8
C. Callias	4.2
W. Luedtke	3.5
G. Gierke	4.3
W. Frank	4.8
H. Robins	4.6
S. Martin	4.4
M. McFarland	4.2
J. Nelson	3.7
C. Luedtke	4.0
R. Smith	4.7
F. Meyer	4.4
Skim milk	.04
Buttermilk	.5

May 13, 1905. Creamery at Oak Hall.
Manager, H. A. Stone, Oregon, R. D.

	¢ butter fat.
R. C. Jones	3.7
J. Finn	3.6
J. B. McManus	4.2
T. H. Bentley	3.8
S. Pierce	3.9
P. Barry	4.0
H. Larson	3.9
J. Skelley	4.0
E. J. Kinney	4.2
L. A. Tussler	4.0
W. T. Kelley	3.5
C. Black	4.3
C. A. Palmer	4.5
J. Flannigan	3.9
C. J. Coggins	4.4
A. Gorman	4.3
Usher & Gilbert	4.1
H. McWatty	4.9
J. Leyden	4.1
J. Crapp	3.8
Lacey Bros.	4.2
F. Mutchler	4.1
J. Whelan	3.8
John Whelan	3.9
Pat Barry	3.9
B. Jones	3.8
H. Sorenson	3.8
M. Hobbs	3.8
W. W. Clapp	4.1
L. Black	4.4
D. Hobbs	4.0
T. P. Burke	4.0
W. J. Burns	3.7
M. Maagher	4.1
H. Mamion	4.0
M. Caine	4.0
F. Sholts	3.8
J. Sholts	...
H. Walsh	4.1
M. Kivlin	3.8
G. O'Neill	4.2
W. Larson	4.0
P. H. Purcell	3.6
W. M. Bates	4.4
G. Barry	4.0
J. Broadland	4.4
J. Gallagher	4.0
H. A. Stone	4.0
Stone & Gallagher	3.6
Rice & Bennett	4.6
R. C. Tipple	3.8
F. Garry	4.0
J. Doyle	3.8
C. Dreyer	4.3
J. Hack	4.1
E. Palmer	3.4
W. Batker	4.6
J. Sweeney	3.8
C. Cross	4.6
F. Barry	4.5
L. S. Adams	3.0
M. Whelan	3.6
J. Fahey	3.8
F. McCalister	4.8
J. Gorry	3.9
J. Williams	3.7
O. Clapp	3.9
R. Keenan	3.8
J. Sorenson	3.7
A. McWatty	3.6
Fox & Henderson	4.0
Black & Short	4.3
Byrnes & Ace	3.6
J. O. Whalen	3.7

	¢ butter fat.
P. C. Herrick	4.5
M. L. Nelson	3.9
E. Lamey	3.6
J. Kerwin	3.9
W. Clapp	3.7
Mrs. M. Byrnes	3.4
H. Nelson	3.4
Mrs. A. Sweeney	3.4
W. S. Gould	3.7
Fitzgerald & McGowan	4.3
W. Williamson	3.9
C. Weise	3.5

May 19, 1905. Creamery at Wittenberg. Manager, K. A. Henricks, Wittenberg.

	¢ butter fat.
A. Englebretz	3.9
J. R. Cowles	4.0
T. Lysne	3.6
H. Schaar	3.8
C. C. Peterson	...
A. Gunderson	3.6
A. Meilke	3.5
F. Hubbell	...
A. Zeittow	4.1
P. Matheson	3.9
G. Paulson	3.9
Wm. Nueske	4.0
F. Rhodes	4.2

Cream.

A. Fleming	42
H. Jensen	35 1/2
Bethany Indian Mission	25
Jacob Gunderson	24
H. Overin	28
S. Torgerson	26 1/2
W. Dickman	25
W. W. Long	18
J. Kloodahl	32 1/2
C. Panko	25
T. Westgor	29
H. M. Gunderson	29
O. Nelson	30
O. B. Hagen	24
L. Johnson	22
J. Anderson	28
A. J. Peterson	40
S. F. Danielson	25
W. Long	24
S. Anderson	29
F. Wolf	31
C. Smith	31
R. S. Harvey	39 1/2
F. Nierke	39
W. Dallum	25
Mrs. Erickson	31 1/2
S. Carlson	32
D. W. Vandoren	38 1/2
C. Aggin	30
F. M. Devand	29
H. W. Miller	41 1/2
E. Norburn	29
E. Kimball	34 1/2
W. Roecker	29 1/2
J. M. Olson	23 1/2
C. Foth	49
W. Beaker	43

May 22, 1905. Creamery at Cottage Inn. Manager, Fred J. Horn, Belmont.

	\$ butter fat.
Will Martin	3.1
Joe Martin	3.4
Geo. Somberger	3.1
Hardy Bros.	3.3
Mat Fisher	3.1
Dan Steele	3.6

May 23, 1905. Creamery at Belmont. Manager, W. Weittenheller, Belmont.

	\$ butter fat.
J. Voiltz	3.5
B. Ruskell	3.6
C. Schultz	3.6
H. Schultz	3.7
P. Speth	3.8
H. Master	3.4
C. Cortz	3.4
J. Mulligan	3.4

May 23, 1905. Creamery three and one-half miles west of Marion. Manager, Mossholder Bros., Marion, R. D.

	\$ butter fat.
W. P. Nichols	3.8
W. Hangastner	3.8
J. Hangastner	3.4
W. Krueger	3.7
W. Lutzewitz	3.6
A. Arndt	3.6
F. Krueger	3.6
H. Bowers	3.8
J. Marquardt	3.6
J. F. Doahl	3.9
F. Pockat	3.7
J. Schrader	3.8
W. Timm	3.8
A. Grinsteln	4.1
H. Storm	4.0
P. Genshow	3.9
A. W. Schmidt	4.3
F. Kull	3.6
A. Luedtke	3.5
W. Schoenrock	3.4
Mrs. Schulz	3.7
A. Verg	3.6
A. Brockhous	3.4
F. Arndt	3.8
W. Lempke	3.7
H. Bresslar	3.6
J. Dick	3.5
F. Luedtke	3.9
E. Apel	3.5
J. Genshow	3.8
L. Herzberg	4.4
H. Grinstern	3.4
R. Strassburg	3.8
A. Kussmann	3.9
A. Krohn	3.9
C. Schwade	3.8
Frank Arndt	3.8
A. Blank	3.8

May 24, 1905. Creamery at Cuba City. Manager, R. B. Lucky, Cuba City.

	\$ butter fat.
H. Uinn	3.6
Joe Busson	3.8
H. Busson	3.4

	\$ butter fat.
B. Clements	3.5
W. Tempa	3.3
J. Bowden	3.6
R. Thomas	3.4
H. Schneider	3.4
L. Jackson	3.2
Joe Stoeckel	4.0
J. Horsley	3.0
D. S. Graham	3.4
R. Nicholas	3.3
Chris. Clements	3.1
Mrs. J. Kittoe	3.3
H. Willey	3.3
Geo. Carr	2.8
E. D. Jacovi	3.3
Geo. Vassberg	4.0
J. Bray	3.0
Tom Edwards	3.1
Frank Brewer	3.5
Cort Clements	3.0
Geo. Bray	2.2
J. F. Carr	3.9

May 26, 1905. Creamery at Hazel Green. Manager, Jack Birkett, Hazel Green.

	\$ butter fat.
R. J. Bryant	3.2
M. McGuire	3.2
M. Feehan	3.0
B. Schnorenberg	3.4
Peter Miller	3.6
Lake Harvey	3.4
John A. Birkett	3.2
F. Trewartha	4.4
R. Schillam	3.6
R. Scadden	3.5
Chas. Schillam	3.4
H. Oldenberg	2.9
M. Rodda	3.6
L. Haase	3.7
Joe Lolwing	3.2
J. P. Byrne	3.6
Thos. Johns	3.8
A. Jackson	3.6
R. Trewartha	3.8
Wm. Trewartha	3.3
Jack Birkett	4.2
Wm. Scadden	3.6
A. H. Hendricks	3.2
V. Bergwin	3.4
M. Hendricks	3.2
H. B. Straw	3.0
James Harvey	2.5
Sam Miller	3.0
Joe Egelhof	3.1
John Gray	2.7
A. Rogers	3.5
T. J. Day	3.1
Peter Hodocker	3.3
L. Furlong	3.1
C. Hodocker	3.2
Sam Hocking	3.2
John Kuhn	3.4
J. Smithrein	3.2
Jas. Birkett	3.2
F. Hess	3.3
H. Lolwing	3.5
N. A. Bausman	2.8
Jas. Walsh	3.3
H. Lelfker	3.1
B. Shultz	3.3
W. Pearce	3.3
R. H. Andrew	3.9

	% butter fat
Joe Pearl	3.2
Joe Hendricks	3.5
Mrs. Rosmeyer	3.3
C. Patterson	2.6
Thos. Lowery	3.1
W. H. Simmons	3.3
Ed Scadden	3.3

May 26, 1905. Creamery at Aurora-ville. Managers, High Bros.

	% butter fat.	No. 1.	No. 2.
E. G. Kitts	3.8	3.7	
W. Thomas	3.6		
F. L. Williams	3.6	3.5	
J. D. Bahr	3.8	3.6	
F. Bromson	3.8	4.0	
W. Hall	3.6	3.5	
W. Dunlap	3.6	3.7	
E. G. Walker	3.2	3.2	
M. S. Bowen	3.5	3.3	
E. M. Jones	3.7	3.7	
C. Gherkie	3.3	3.6	
O. Austroet	3.6	3.6	
G. Pigorsch	4.0	4.0	
C. Dunham	3.6	3.9	
J. N. Herrington	3.4	3.3	
C. Timm	4.2	4.3	
A. Mosher	3.9	3.7	
C. C. Clark	3.3	3.4	
C. Rodencil	3.4	3.7	
W. H. Wells	4.5	4.1	
A. Pigorsch	3.5	3.3	
E. W. Bowen	3.1	3.3	
G. Pigorsch	3.6	3.3	
T. F. Clark	3.3	3.2	
P. Thomas	3.7	3.6	
A. E. Cate	4.0	4.3	
W. C. Baldwin	3.1	3.4	
M. S. Smith	3.9	3.9	
W. E. Fuller	3.4	4.8	
Mrs. Dillum	4.6	4.4	

May 28, 1905. Creamery at Platteville. Manager, Fred Krog; Asst. Manager, R. C. Schultz, Platteville.

	% butter fat.
Ren Neely	4.3
Geo. W. Goke	3.6
E. Klingner	3.4
A. J. Miller	3.6
C. Bellmeyer	3.4
J. D. Hellmer	3.6
John Quincy	3.7
N. Steinbeck	3.9
Mrs. Keyler	4.0
M. Cartew	3.7
H. Schniedewend	3.2
F. Goke	3.2
F. Huntington	2.9
Geo. Carel	3.4
M. F. Rewey	4.4
Chas. M. Fox	3.7
F. Cordes	3.6
W. Carroll	3.5
W. Richards	3.6
Henry Pitts	3.4
Sam Brunton	3.4
James Gill	3.8
John Glaesser	3.5
Jacob Reiter	3.3

May 29, 1905. Creamery at Leslie. Manager, Mr. Burris, Leslie.

	% fat.	Sp. Gr.
Cream.		
Wm. Kuebel	35	
F. Steinhoff	21	18
H. Stubendick	23	
C. Roberts	27.5	
E. P. Loyd	32	
Louis Milton	25	
Thos. Potterrich	29	
Wm. Welgel	31	
L. Martin	39	

May 30, 1905. Creamery at Livingston. Manager, T. J. Matson, Livingston.

	% butter fat.
J. Kolar	3.2
B. Sakife	3.5
J. Alton	3.4
H. Millard	3.4
D. Livingston	4.0
R. N. Livingston	4.4
C. Gundlach	4.2
H. C. Giddick	3.4
Grace Livingston	2.9
Cream.	
T. J. Watson	29.5
J. Mueller	34
B. Bourett	36
G. Thomas	22.5
G. Mueller	42
S. Bunker	37
J. Hill	33
G. Burkett	36.5
A. W. Taylor	26.5
J. Greenwald	32
E. Jents	22
F. Biddick	28
F. Brosi	30.5
G. W. Bickford	38
H. A. Rundal	31
L. H. Kemper	30
H. Trankle	23
W. Hawer	27
W. Rain	45
J. Schnyder	34
F. Anthony	27
H. Livingston	30
T. Dolphin	37
J. C. Livingston	23
H. E. Biddick	30
H. Martins	26
A. Iverson	26

May 30, 1905. Creamery at Six Corners. Manager, D. Gray, Milton. R. D.

	% butter fat.
A. Krueger	3.9
W. Kennedy	3.5
F. Bier	3.9
H. Millard	3.9
H. Arndt	3.6
F. S. Summerbell	5.5
O. Mullen	3.6
J. Fetherston	4.1
H. Tess	3.6
J. McNalley	3.5
G. Crandall	4.5
J. Monogue	4.1
E. Bingham	3.7
G. Holmes	3.6

% butter fat.

A. Frank	4.3
F. Snyder, Jr.	3.8
J. O. Warner	3.8
F. Boettcher	3.9
E. A. Carter	3.8
G. Saunders	3.8
A. Yates	3.6
C. A. Rice	3.8
G. Sholes	4.0
A. Malwitz	3.9
R. E. Hull	4.3
J. Zonzblinzer	3.8
D. Gray	3.7
J. H. Carney	3.9
J. Jennings	3.6
O. Beavans	3.5
C. Newton	3.5
H. Fuder	3.7
F. Field	3.8
T. Farrell	4.5
L. Lock	3.7
R. Kellum	4.1
D. Marquart	4.4
Kellum & Bauer	4.0
F. Snyder, Sr.	3.6
L. Diedrich	3.5
T. Goodyer	4.0
H. Alwen	3.7
A. Garbeth	3.2
F. Richardson	3.7
W. Smith	4.2
B. Guernsey	4.4
G. E. Rockwood	3.6
S. Godfrey	4.0
H. Gray	3.6
J. Palmer	3.6
H. Skerry	3.6
R. Betkke	3.6

May 31, 1905. Creamery at Stitzer.
Manager, J. N. Griswold, Stitzer.

% butter fat.

W. Riddiough (cream)	25
J. J. Wensel	23
W. Kemper	25
R. A. Draper	21
A. Kluckbohn	20
J. Henkel	27
W. Finnegan	27
H. Hirsch	26
E. Buddack	32
W. Eck	23
J. A. Stippich	25
L. Boerner	31
W. Bausman	23
C. Smith	35
H. Beethem	23
W. Bald	25
H. Bayman	27
A. Weir	21
W. Schuppner	23
Geo. Maiben	22
W. A. Taylor	24
W. Harney	26
G. Everson	24
F. Tanner	21
W. Wetter	25
F. Weisscheit	27
J. Dival	27
C. Breil	28
C. Henkel	29
F. Schmidt	26

June 1, 1905. Creamery at Cobb.
Manager, W. H. Quinby, Cobb.

% butter fat.

F. Gard	3.7
G. Billings	3.5
D. Zimmer	4.1
J. Zimlicka	3.5
T. Mathews	3.1
J. Chladick	3.3
J. H. Voss	3.5
W. Foreman	3.0
P. Schutte	3.5
W. Alton	3.0
J. Thomas	2.9
T. Fremelling	4.4
J. Bolnut	3.2
W. Callow	3.5
J. W. Bray	3.6
E. Schepper	3.6
J. Zimlicka	3.6
W. V. Bishop	3.0
A. Keyes	3.0
J. Martinick	3.0
F. Fritch	3.8
W. Feibach	3.7
G. Roan	3.4

June 2, 1905. Creamery at Ellenboro.
Manager, Fred Krog, Ellenboro.

% butter fat.

G. W. Henry	3.8
H. B. Schenk	3.6
S. Hinson	3.6
F. Johnson	3.0
S. Schmidt	3.4
J. Smith	3.6
A. Tucker	3.9
L. Heaffner	3.1
J. Slack	3.2
H. Hartnett	3.5
J. Atkison	3.2
J. McPherson	3.6
Mrs. S. Johnson	2.9
L. Baker	3.2
H. T. Dresden	3.7
A. Kern	3.3
A. Sauttleben	3.2
C. Shanley	3.5
W. Ranshaw	3.2
A. Buhser	2.9
H. Dobson	3.5
S. Dobson	3.8

June 6, 1905. Creamery at Fennimore.
Manager, Hinn Bros., Fennimore.
Cream:

% butter fat.

Anton Eisle	28.5
John Ashmore	31.5
Herman Nelson	21.0
H. C. Gehrke	36.5
J. T. Hughes	36.5
John Edge	25.0
Berry Bros.	25.0
Henry Kasper	19.5
Louis McKee	14.5
Brandt & Brandt	24.0
Peter J. Peterson	23.0
Mary Stubbes	22.5
Henry Helgersen	24.0
Simon Pollman	36.5

	% butter fat.
R. R. Hughes	31.0
Joe Edge	25.0
John Schneider	22.0
Ed. Sunderland	23.0
Geo. Mathew	24.0
G. N. Knox	20.0
W. E. Gates	27.5
James McCabe	30.0
Jonathan Raisbeck	28.5
Fred Breese	19.0
J. A. Edge	21.0
Jas. Anderson	32.5
S. A. Hoffland	30.0
J. A. Dietzman	27.5
Fred Leighty	24.0
Thos. Dahl	22.5
O. D. Miller	22.0
R. J. Jones	25.0
Wm. Worley	19.0
Jud Brandt	27.0
Frank Pettit	22.0
Sam. Nelson	26.0
Hans Lee	30.0
W. E. Gillespie	25.0
Christ Johnson	20.0
Christ Waldman	25.5
W. M. Edge	22.0
Wm. Kraemer	26.5
John Linton	22.0
Theo. Fisher	25.0
Robert Mullen	31.5
Jos. Peacock	34.0
David P. Jones	31.0
Chas. Pollman	37.0
Geo. Wilkins	22.5
Louis Everson	24.0
Schneider & Buenine	22.0
Gerald Field	28.0
Henry Bender	22.0
Fred Boebel	25.5
Thos. Hart	23.5
John D. Bollard	31.0
Evert Bollard	25.0
Frank Collins	22.5

June 8, 1905. Creamery at Werley.
Manager, A. Ketterer, Werley.

	% butter fat.
C. Taylor	3.4
C. Keinzler	3.4
D. Farris	3.6
F. Pollman	3.3
W. Fry	3.4
J. W. Smith	3.6
C. J. Carmody	3.4
Mrs. Pollman	3.6
F. Weiser	3.2
C. Sandelback	3.5
L. Long	3.1
A. Ketterer	3.3
S. Wehrle	3.3
Mrs. Goodell	3.6
L. Stenner, Jr.	3.0
J. Steinforth	3.6
E. Steinforth	3.3
C. Hunter	3.4
L. Stenner, Sr.	3.3
M. Faith	3.3
W. D. Gribble	3.3
Beaumeister Bros.	3.4
U. Adkins	3.6
L. Scott	3.8

	% butter fat.
W. Long	3.0
L. Miller	3.5
P. Quinn	3.0
H. Cull	3.3

Cream.

V. Nye 18.0

June 12, 1905. Creamery at Corliss,
Racine Co.

	% butter fat.
P. Netsinger	3.8
P. Netsinger	4.5
P. Hanson	4.6
G. Nelson, Nelson's Hotel	3.6

June 13, 1905. Skim station at Me-
lindy's Prairie. Manager, J. Puerner,
Jefferson.

	% butter fat.
R. Bogie	3.6
D. Craier	4.2
R. Charley	4.0
W. Pett	4.7
A. K. Stacey	5.2
F. Cramer	4.4
W. Reardon	3.9
E. Hooper	4.2
F. Vanrueden	3.3
A. W. Gates	4.1
R. H. Turner	3.9
W. Burton	4.0
H. Kitts	3.9
Stacey & Uglov	4.3
W. Wagl	4.1
W. Gilbert	3.5
G. Mann	4.1
G. Lean	3.6
H. Buch	3.7
R. Burton	4.1
Uglov & Co.	4.3
C. Hooper	3.8
W. H. Gilbert	4.0
Cooper & Rundel Bros.	3.5
F. M. Porter	3.6
Carlin & Emery	3.6
Cream	21.0
Skim milk	.04

June 13, 1905. Creamery at Palmy-
ra. Manager, J. Puerner, Jefferson.

Composite samples, June 1st to June
13th:

	% butter fat.
C. Steffens	3.7
W. Holsinger	3.9
T. Hayes	3.8
E. Olson	3.8
C. Olson	3.6
W. Kehoe	3.6
B. Wapple	3.7
G. Hooper	3.2
A. Mills	3.4
W. Congdon	3.9
C. Buchs	3.8
A. Binger	3.5
R. McCarthy	4.7

	% butter fat.
A. Guldner	4.2
P. Antwiler	4.0
R. Brockway	3.5
S. Bowey	3.8
A. Arndt	3.6
A. Rieman	3.8
R. Jones	3.6
A. Congdon	3.8
Mrs. Coss	3.9
L. Colton	4.1
F. J. Johnson	3.3
J. Balser	3.6
F. Hackett	3.9
W. Fabian	3.9
O. J. Oleson	3.6
F. Mason	3.9
J. Trewwan	4.1
Astin & Stegmanenn	4.4
E. H. Randle	4.5
J. Meldeen	5.6
H. Munger	5.6
W. Morris	4.9
A. Foote	3.9
W. Wolf	3.4
G. Brownell	4.6
W. Maarl	3.6
E. Cornell	3.5
C. Sommers	3.9
Mrs. Tutton	4.1
Mrs. V. Kincaid	3.7
H. Britt	3.6
E. J. Joliffe	4.0
W. Correy	4.0
C. Orchard	3.5
F. Mills	3.6
W. Melster	3.1
A. Wilson	4.0
L. Gehring	3.7
T. Marsh	3.6
W. Mede	3.5
F. Tutton	3.5
A. Helgt	3.4
E. Tachter	5.7

Cream.

R. A. McLevny	20%
M. Kawalske	29½
F. French	28½
M. A. Hooper	29
Mrs. L. J. Corey	30
L. J. Hooper	27½

June 14 and 17, 1905. Creamery at Jonesville, Manager, James E. Kerbaugh, Oxford.

Sample, June 14th.

	% butter fat.
W. L. Jones	3.7
H. Burgdorff	3.2
Jas. Mitchell	4.0
E. Huber	4.6
H. Kerbaugh	3.9
W. Dohlfert	3.5
J. Huber	4.4
A. W. Burgdorff	3.2
U. Wohlfeilt	3.6
H. Bonnett	3.8
Jno. McNutt	3.4
A. F. Ingerham	3.6
D. McClyman	4.2
N. J. Pierson	3.9

	% butter fat.
Wm. Bamber	4.1
E. McClyman	3.8
F. Zuibeck	3.0
B. Sheady	3.6
C. Heacock	3.1
E. S. Foat	4.2
W. B. McClyman	3.7
F. Parks	3.9
W. Zinbeck	3.4
H. Zinbeck	4.6
D. Johnson	3.5
Mrs. Morvin	3.9
D. Adee	3.9
L. Johnson	4.4
D. Hunt	3.4

Sample, June 17th.

E. Huber	3.8
J. Huber	3.7

Cream.

Jos. McGinniss	34.0
W. Burgdorff	27.0
E. Reid	21.0
E. McMurttrie	26.0

June 15, 1905. Creamery at Oxford. Manager, F. A. Pierson, Oxford.

	% butter fat.
R. Pike	3.6
H. Hill	3.6
Aug. Lippert	3.8
A. Hollander	3.8
D. Smith	3.6
J. M. Johnson	3.7
Geo. Dunn	3.3
L. Foote	3.8
J. Stone	4.3
C. Blythstone	3.7
L. M. Luce	3.2
J. Nesbitt	3.4
J. Smith, Jr.	3.6
H. E. McNutt	3.4
A. H. Hollander	3.8
R. Foote	3.4
H. Grant	3.3
F. Stalker	4.0
Jas. Roney	3.9
H. Allen	3.5
A. Weddle	3.8
Thos. Byers	4.2
F. McGowan	4.1
P. Peterson	3.5
B. Houslet	3.6
Geo. Keach	3.6
Chas. Gaffney	3.8
M. Purdy	4.4
H. Pike	2.9
A. Smith	3.9
Chas. Smith	3.6
A. Morgan	3.7
Hance Russell	3.5
S. Russell	2.8
Hugh Russell	3.4
Ed. Janke	4.0
Wm. Blackburn	3.6
Mat Nesbit	3.4
Wm. Nesbit	3.4
L. Janke	3.9
C. Card	3.8
John Byers	3.6
H. Pike	3.7

June 16, 1905. Creamery at Oxford.
Manager, F. A. Pierson, Oxford.

	% butter fat.
M. O'Brien	3.7
S. Drew	3.5
D. Byers	3.8
H. J. Still	3.4
Thos. O'Connor	3.4
John Smith, Sr.	3.8
A. McNutt	3.2
Ed Grant	4.1
Jas. Sommerton	3.9
Mrs. Franklin	4.0
H. F. McNutt	3.2
Hance Russell	3.2
T. Hamilton	4.0
Jas. Russell	4.3
F. Bissell	4.9
L. Jahnke	3.2
H. Sorenson	3.6

Cream.

Ben Ingraham	26
I. DeMott	41
H. L. Mason	25.5
L. Keach	14
O. Sorenson	13
Mc. Williams	15
J. Miendorf	30
R. Nelson	25
S. Keach	20
Wm. Gourbitz	40

June 19, 1905. Creamery at Harrisville. Manager, S. A. Sharp, Harrisville.

	% butter fat.
Mrs. Thalacke	3.4
John Pofahl	3.8
L. Wishaar	3.9
Jul. Dee	3.8
John Lippert	3.8
Aug. Kanke	3.9
Wm. Lippert	4.0
Aug. Klepetke	4.1
Aug. Klawitter	3.8
Wm. Schonefelt	3.7
Richard Dee	3.7
Dan Wruck	3.8
Albert Thalacker	3.2
Ed. Thalacker	3.6
H. Larson	3.8
Fred Wincell	3.6
T. Middlestead	3.6
Herman Hallman	4.1

June 20, 1905. Creamery at Glendale. Manager, G. H. Robertson, Glendale.

	% butter fat.
E. F. Champlin	3.8
M. Dutton	3.9
A. Cafferty	4.3
A. D. Moore	4.1
J. L. Brainard	4.0
D. Campfield	3.7
A. Krause	4.4
H. A. Hamlin	4.3
G. H. Robertson	4.8
M. Lancaster	4.1
M. Warner	4.2
E. Minard	4.0

% butter fat.

L. S. Baldwin	3.8
P. J. Riley	3.9
W. C. Kellar	4.5
F. Stoska	3.6
F. R. Burdin	3.0
D. C. Brainard	4.7
J. C. Jensen	4.5
G. McQueen	3.4

Cream Samples, June 17th-19th.

O. Liepoldt	26
W. Collins	26½
W. Sherwood	28½
G. Champlin	24½
A. L. Street	28
W. Gorham	28
C. Tompkins	24
Sheridan & Mauskie	33½
A. Zierk	26
W. A. Wildes	24
C. Dutton	26½
T. Murray	18½
J. C. Dwyre	22½
T. H. Oleson	26
I. J. Pollack	35½
F. Duncan	18½
W. Kreger	25

June 24, 1905. Creamery at Pitts-ville. Manager, S. N. Baum, Pitts-ville.

	% butter fat.
C. Runrow	3.7
M. A. Pinning	4.3
E. Peart	3.7
F. Nicholl	3.6
A. B. Cotty	4.5
J. Schiller	3.3
C. Dunning	4.3
G. Schalla	3.9
J. Sowatzke	4.0
J. H. Schlager	3.8
J. Dawson	3.9
Mrs. G. Mundt	3.9
J. Udell	3.9
H. Boettcher	4.0
L. W. Noyes	3.9
F. Sowatzke	4.4
C. Schiller	3.9
E. Clack	4.3
W. Schalla	3.4
C. Robertson	4.2
D. Dupee	3.7
C. Hackbarth	4.1
G. W. Severous	4.4
E. Koch	4.4
E. Troedson	4.4
C. A. Pinney	3.4
G. Lunde	3.4
F. Dupee	4.3

June 29, 1905. Creamery at Eagle-ton. Manager, C. Liehe, Bloomer, R. D.

	% butter fat.
W. Lueck	3.9
G. Clarey	3.5
A. Grah	4.1
J. Rhengens	3.7
H. Pegenkopf	4.2
W. Blank	4.1

	% butter fat.
C. Liehe	3.9
G. Rhengens	4.0
H. Kramer	4.8
G. Polzui	4.5
A. Hunt	3.8
G. Stickney	3.7
F. Heidtki	4.4
A. Boetka	3.8
F. Peggenkopf	4.4
H. McCann	3.8
L. Heidtki	3.8
L. Palenzki	4.0
E. Turner	3.8
A. Tripton	4.0
L. Palenski	4.0
J. Barnier	4.1
J. Frautz	3.7
E. Huth	4.2
E. Heidtki	

Cream.

H. Haas	36 1/2
F. Peska	18 1/2
J. Alex	21
R. Hunter	23 1/2
W. Heathi	22
W. Chrystal	33
G. Henniman	39
F. Slink	23
O. Bistwaa	27
D. Heathie	21 1/2
M. Mullen	24
J. Whiten	28
D. Foster	28
D. Ewings	25
Skim milk	.03
Buttermilk	.02

June 30, 1905. Creamery three and one-half miles southwest of Stanley. Manager, A. P. Geiger, Stanley, R. D., No. 1.

	% butter fat.
J. Wellner, Jr.	3.7
W. Seldel	3.9
J. Wellboer	3.9
J. Marian	3.6
T. Vesser	4.0
S. Koepel	4.2
L. Schneider	3.7
J. Binsfeldt	4.1
J. Lauer	3.8
B. Spath	3.9
J. Wellner, Sr.	4.1
M. Miderneger	3.6
J. Geiger	3.9
P. Bunsfield	3.9

May 24, 1905. Creamery ten miles northeast of Appleton, town of Freedom. Manager, J. W. Appleton, Appleton, R. D., No. 6.

	% fat.	Sp. Gr.
A. J. Plamann	3.5	
W. Schroeder	3.5	
F. Harm	3.8	
A. Peters	3.7	
B. A. Breitung	3.5	
J. Rickert	3.2	

	% butter fat.
J. Geenen	3.3
J. Conrad	3.4
J. McCormick	3.7
J. W. Garvey	3.7
E. Murphy	3.3
A. Ihde	3.0
J. Pingel	3.6
E. Hughes	3.2
H. Geenen	3.6
R. Schiebe	4.0
B. Flanagan	3.8
M. Murphy	3.3
P. Randerson	3.6
A. Rickert	3.3
W. Geldernick	2.8
J. Schroeder	2.8
E. Geenen	3.0
P. J. Schuh	3.5
W. Garvey	3.5
E. Wunrow	2.4
H. Appleton	3.2
Mrs. H. Hartman	3.5
Mrs. T. McCormick	3.1
B. Kunrow	3.5
P. Green	
H. Wasmund	3.7
P. McCormick	2.85

April 13, 1905. Creamery at Princeton. Manager, F. W. Zastrow, Princeton.

	% fat.	Sp. Gr.
Chas. Kahl	4.4	1.0315
H. Kehn	3.7	1.0305
C. Malk	5.4	1.033
Scholnetzke	3.2	1.029
F. Bandt	3.8	1.0305
F. Zanto	3.3	1.031
W. Reiske	3.4	1.030
S. Kallet	3.3	1.029
J. Schemmberger	3.6	1.029
A. Laboy	3.8	1.0295
S. Kohnke	3.2	1.0305
M. Mackawske	3.2	1.029
G. Sandberg	3.3	1.0315
F. Bronkawage	3.2	1.0275
A. Jahnkoske	3.2	1.029
W. Redman	3.2	1.030
E. Schultz	3.2	1.031
F. Debellious	3.5	1.031
P. Neimer	3.5	1.031
R. H. Clark	3.2	1.030
A. Loshinske	3.4	1.031
A. Kohnke	3.7	1.030
W. Lobjoske	3.2	1.0295
S. Morse	4.0	1.030
L. Krause	3.0	1.032
S. Wosnock	3.3	1.031
J. Wosnock	3.2	1.032
H. Arndt	3.8	1.031
A. Dolke	3.2	1.030
H. Hoppa	3.2	1.031
W. Soda	3.0	1.031
Y. Olcheske	3.5	1.031
M. Ash	3.7	1.034
T. Kaatz	3.3	1.030
F. Verch	3.2	1.030
A. Verch	3.4	1.030
E. Hoffman	2.8	1.0295
F. Zelmer	3.4	1.031
M. Bedmarick	3.6	1.031
F. Puhl	3.2	1.032

April 20, 1905. Creamery at Minnesota Junction. Manager, H. J. Grell, Johnson Creek.

	% fat.	Sp. Gr.
Ert Schoeffel	3.7	1.030
Will Dreger	3.6	1.030
J. M. White	3.3	1.031
Furhmann	3.1	1.0295
A. W. Tetes	3.9	1.031
Fred Spatholtz	3.2	1.029
Fred Benneditz	3.2	1.029
Ed Zimmerman	4.2	1.030
O. Grunfield	3.2	1.295
Gust Kuntz	3.3	1.031
Will Warden	3.9	1.030
Fred Knoll	3.5	1.030
Rupnow	3.3	1.031
Gritzmacher	4.8	1.030
Strehlow	4.4	1.030
Will Klemp	3.8	1.0305
Ed Rusch	3.5	1.031
Herm Schroeder	3.4	1.030
Kerth	3.4	1.032
Chas. Goodrich	4.8	1.031
F. B. Swandz	3.2	1.030
Otto Naffin	3.6	1.0305
H. Strehlow	3.7	1.029
C. Tolsman	3.7	1.0295
Gordan	4.1	1.028
W. Komer	3.6	1.030
Rutz	4.0	1.028
F. B. Grower	4.2	1.029
J. Kunta	3.7	1.031

June 16, 1905. Creamery at Cody's Corners. Manager, Jim Knudson, Spring Green.

	% fat.	Sp. Gr.
M. Burns	3.3	1.032
Stanly Maxwell	3.2	1.032
Nels Christenson	3.2	1.0325
M. Gorman	3.7	1.032
Ed. Cody	3.4	1.031
Ed Smith	3.8	1.0315
G. Hickocks	4.0	1.032
F. Dienberg	3.9	1.032
J. Knudson	3.5	1.0315
N. G. Nelson	3.9	1.0325
Geo. Smith	3.5	1.0315
J. Buol	3.6	1.0325
M. Johnson	3.6	1.0315
C. Rasmussen	3.6	1.031
C. Jorgeson	3.7	1.032
F. Tennet	3.8	1.032
E. Andreas	3.8	1.032
R. Jensen	3.7	1.031
C. Scholl	3.6	1.0325
J. Kinney	3.6	1.032
J. Hansen	3.4	1.0315
Mrs. Fredrickson	4.2	1.0315
O. Butler	4.0	1.031

REPORT OF MILK INSPECTION AT CHEESE FACTORIES.

March 14, 1905. Lindina American Cheese Factory in country, Lindina township, section No. 15, Juneau Co., Wis. Manager, J. W. Cross, Mauston, Wis., R. D.

	¢ butter fat.
E. P. Vanduser	4.1
W. H. Hale	4.2
O. Larson	4.1
M. Sullivan	4.0
M. Seebacker	3.8
A. O. Robinson	3.3
G. G. Robinson	4.2
E. H. Robinson	4.0
F. A. Robinson	4.0
Frank Schmidt	3.6
C. C. Remington	4.0
A. A. Fuller	3.4
T. J. Chadwick	3.3
Fred Wick	3.4
R. D. Robinson	4.4
O. A. Babcock	3.6
D. E. Robinson	3.7
E. W. Hale	3.7
Frank Robinson	4.2
John Duffy	3.9
H. Wermuth	3.7

April 12, 1905. Gross Brick Cheese Factory in country, Alma township, Buffalo Co., Wis. Manager, Chas. Meyer, Alma, Wis., R. F. D., No. 2.

	¢ fat.	Sp. Gr.
M. Ruff	3.0	1.0315
C. F. Possow	3.9	1.029
Wm. Kuhn	3.6	1.031
Fred Gross	3.3	1.029
Chas. Dinger	3.6	1.031
Chas. Hilgert	3.4	1.0306
J. Burgmeier	3.5	1.0295
J. Hilgert	4.0	1.032
J. Gross	3.3	1.030
Matt Ruff, No. 1	3.0	1.031

April 17, 1905. Gross Brick and Limburger Cheese Factory in country, Alma township, Buffalo Co. Manager, Chas. Meyer, Alma, Wis., R. F. D., No. 2.

	¢ butter fat.
Matt Ruff	3.0
C. F. Possow	3.9
Wm. Kuhn	3.6

Fred Gross	3.3
Chas. Dinger	3.6
Chas. Hilgert	3.4
J. Burgmeier	3.5
J. Hilgert	4.0
J. Gross	3.3

April 19, 1905. Bramer Brick Cheese Factory, Hustisford, Dodge Co., Wis. Manager, Ernst Bramer, Hustisford, Dodge Co., Wis. Maker, Fred Kuntz, Hustisford, Dodge Co., Wis.

	¢ butter fat.
C. Gerbitz	3.45
H. Miller	3.20
Aug. Zeithlow	3.00
Aug. Bramer	2.90
Frank Kunz	2.90
Fred Sommer	2.75
Aug. Bergmann	3.40
Aug. Moritz	3.00
Fred Farnow	2.50
Herman Zubka	3.00
Wm. Schwantz	3.00
Aug. Vogler	3.40
Aug. Schwantz	3.20
Aug. Roadtke	2.95
*L. Hasse	3.70
Herman Bohnert	3.20

*Small amount of milk. Badly churned. Sample not to be relied upon.

April 20, 1905. Golden Rule Brick Cheese Factory, located in country, Hustisford, Hustisford township, Dodge Co., Wis. Manager, Ernst Bramer, Hustisford, Dodge Co., Wis. Maker, Fred Mertens, Hustisford, Dodge Co., Wis.

	¢ butter fat.
G. Seefeldt	3.0
W. Schmidt	2.8
Herman Kettner	3.2
Herman Schultz	3.4
Herman Wilde	3.1
Patrick Monaghan	3.4
Aug. Fenske	3.3
Fred Gruelke	3.4

April 21, 1905. Northwestern Brick Cheese Factory located in country, Theresa, Theresa township, Dodge Co., Wis. Manager, Christ Kohli, Kekoskee, Dodge Co., Wis. Maker, Alvin Kohli, Mayville, Wis., R. F. D., No. 1.

	% butter fat.
H. Neitzel	3.05
Wm. Neitzel	3.40
John Neitzel	3.30
Aug. Neitzel	3.35
J. Ebert	3.05
Wm. Musah	2.90
H. Ebert	3.10
H. Schwartz	3.35
W. Pribnow	3.50
R. Clomp	3.20
C. Runge	3.10
F. Duesterbeck	3.30
	2.20
†Robert Giese	2.25
	2.30
Wm. Voigt	3.80
C. Clomp	3.70
C. H. Gutenschwager	3.60
Art Ritzlaff	3.50
Aug. Flricks	2.75
L. Asenbauer	2.50
Aug. Kamrath	2.85
Fred Helt	3.30

April 28, 1905. Dorset Ridge Brick Cheese Factory in Clifton township, Monroe Co., Wis. Manager, Otto Radloff, Hustisford, Dodge Co., Wis. Maker, Alfred Wyss, Wilton, Wis., R. F. D. 1.

	% butter fat.
F. Bukatz	3.40
F. Haerwel	3.60
O. Belock	3.20
E. Pasch	3.60
Geo. Raabe	3.60
Aug. Schultz	3.80
N. Westphal	3.40
Otto Glade	3.40
Carl Glander	3.60
F. Raabe	3.50
Aug. Raabe	3.80
Aug. Muske	3.30
E. Collins	3.60
F. Leirsch	4.00
F. Kordian	3.80
Mrs. Krouse	2.90
F. Maluke	3.70
Henry Paach	4.00

April 28, 1905. Dorset Ridge Brick Cheese Factory, in Clifton township, Monroe Co., Wis. Manager, Otto Radloff, Hustisford, Dodge Co., Wis. Maker, Alfred Wyss, Wilton, Wis., R. F. D. 1.

	% butter fat.
F. Bukatz	3.4
F. Haermel	3.6
O. Belack	3.2
E. Pasch	3.6
Geo. Raabe	3.6
Aug. Schultz	3.8
N. Westphal	3.4
Otto Glade	3.4
Carl Glander	3.6

	% butter fat.
F. Raabe	3.5
Aug. Raabe	3.8
Aug. Muske	3.3
E. Collins	3.6
F. Leirsch	4.0
F. Kordian	3.8
Mrs. Krouse	2.9
F. Maluke	3.7
Henry Paach	4.0

May 13, 1905. Cold Spring Cheese Factory, located in Cold Spring township, Dodge Co., Wis. Managers, Roach and Seeber, Waterloo, Wis. Maker, W. F. Huebner, Reeseville, Wis., R. F. D. No. 1.

	% butter fat.
Wm. Lenz	3.6
Aug. Klutzman	3.3
Fred Huebner	3.4
Aug. Kohn	3.2
Christ Kohn	3.7
Mrs. W. Winter	3.6
Wm. Kruger	3.5
Fred Groening	3.0
C. F. Haselen	3.6
Theo. Wolfgram	3.5
Alvin Kupplien	3.9
Aug. Fischer	3.6
Albert Huebner	3.2
Herman Kohls	3.3
Fred Brockman	3.1
Chas. Huebner	4.1
Johnnie Schan	3.9
Albert Quady	4.2
Henry Yergern	3.3
Tom Donehue	3.3
Christ Lee	3.6
Charlie Yergern	3.8
J. R. McGovern	4.1
Barney Kruetzinger	3.4

May 18, 1905. Brick Cheese Factory located in Grove township, Dodge Co., Wis. Manager, E. C. Wrucke, Horicon, Dodge Co., Wis. Maker, Geo. Lehmann, Horicon, Dodge Co., Wis.

	% butter fat.
Herman Koch	3.8
Richard Tiedke	3.5
Wm. Brahmer	4.7
John Pluck	4.2
Chas. Zuehlke	3.4
Amil Heckmann	3.7
Albert Kemp	3.8
Frank Weber	3.9
Fred Hauffmeister	4.0
Frank Dewitz	3.9
Ernst Wruck	3.7
Wm. Marquardt	3.6
Philip Koepsel	3.7
Wm. Pufhal	3.8
Wm. Heckmann	3.5
Wm. Steber	3.7
J. F. Herrick	4.0
Wm. Schildt	3.6
Wm. Boi	3.8
Aug. Bogda	4.4
Geo. Illig	4.0
John Brockop	3.7

	% butter fat
Wm. Kohrt	3.7
Wm. Dahnert	3.5
Herman Greinke	3.0
Abt. Fuhrmann	3.7
Christ Beyer	3.6

May 19, 1905. Brick Cheese Factory
at Kekoskee, Dodge Co., Wis. Manager,
Emil Roll, Kekoskee, Wis.

	% butter fat
Emil Roll	4.0
Wm. Schwan	3.3
Chas. Dohrman	3.6
Albert Roll	4.2
Fred Metke	4.2
Herman Hetke	3.9
Frank Marohl	3.5
Mrs. C. Schultz	4.2
Frank Berg	3.6
A. Ratsch	3.1
H. Collin	3.2
Henry Roethle	3.1
Chas. Schmidt	4.0
A. Waage	3.8
Hugo Schazmuller	4.3
Aug. Zwieg	3.4
Frank Schultz	3.8
John Berg	3.3
Henry Berr	3.4

May 26, 1905. Cheese Factory at Mt.
Vernon. Manager, Geo. Everit.

	% butter fat
John Harker	4.0
H. Harker	3.8
Geo. Everit	3.5
J. Bum	4.0
W. Moose	3.7
B. Moose	3.4
C. Erfuith	3.8
W. Arnold	4.0
F. Moose	4.2
K. Boe	4.0
Mrs. Brader	3.8

June 15, 1905. Union Cheese Factory
at Dixon. Manager, L. Dorgan, Lone
Rock, R. F. D. 1.

	% butter fat
G. Alvin	3.6
M. Mullen	3.4
H. Wiedenfeldt	3.4
John E. Schmitz	3.6
P. Kessnich	3.5
L. Dorgan	3.6
A. Dwyer	3.6
C. Kaul	3.7
G. Flemme	3.4
James Aspel	3.5
M. Sullivan	3.6

June 20, 1905. Cheese Factory at
Plain, Franklin township, Sauk Co.,
Wis. Manager, Mrs. A. Schoenmann,
Plain, Sauk Co., Wis.

	% butter fat
Joseph Cramer	3.6
Frank Ederer	3.4

	% butter fat
Frank Nachienier	3.5
John Dishler	3.6
Christ Hutter	3.5
Cramer Bros.	3.5
Mike Bler	3.6
George Byer	3.6
Albert Brechtel	3.5
John Blan	3.5
Mrs. Prowold	3.2
Phillip Bettinger	3.5
Henry Neuheisel	3.5
George Bey	3.5
Alvis Beck	3.5
Joseph Weidner	3.5
John Siegel, Sr.	3.6
John Siegel, Jr.	3.5
Mike Schultz, Sr.	3.6
Mike Schultz, Jr.	3.5
Mrs. Trumpf	3.4
John Kamer	3.5
F. G. Schoenmann	3.5
John Hausbach	3.5
Anton Rick	3.6
Louis Bettinger	3.5
P. Beditel	3.5
John Bauer	3.7
John Weiss	3.5
Mike Paulus	3.4
Paul Suttiss	3.4
Mike Hirtzel	3.5
Jacob Heiser	3.5
J. P. Hass	3.5
Joseph Bemel	3.5
Fred Hemberger	3.5
Geo. G. Weitzer	3.4
John G. Rhuland	3.4
Mary Diehl	3.6

June 28, 1905. Cheese Factory in
township of Sken, Richland Co., Wis.
Manager, Edward Joseph, Boaz, Wis.,
R. F. D. No. 1. Maker, J. B. Carey,
Boaz, Wis., R. F. D. No. 1.

	% butter fat
Chris Hannevell	3.5
Jack Ryan	4.0
J. W. Rawson	3.7
Ed. Joseph	3.7
Walter Conkle	3.6
Herman Engendorf	3.3
Francis Sheafor	3.9
Squire Sheafor	4.0
O. F. Robins	3.9
Emmet Cook	3.9
D. M. Waller	4.0
G. H. Bailey— Night	3.8
Morning	4.4
Jay Robins	3.7
Carl Buttke	3.7
Walter Adsit	3.9
Earnest Bahr	3.8
Mike Frawley	4.0

June 29, 1905. Cheese Factory in
country, Dayton township, Richland Co.,
Wis. Manager, G. M. Miller, Boaz,
Wis., R. F. D. 1. Maker, Everett Berry,
Boaz, Wis., R. F. D. 1.

	% butter fat
Casper Gies	3.6
J. Zellars	3.6

	% butter fat.
M. Miller	3.8
Tom Ewing	4.1
Wm. McAfee	4.0
Elwood Ewers	3.4
Elihu Ewers—	
Night	3.6
Morning	3.8
Wm. Culbertson	3.9
Gid. Young	4.4
Ed. Starkey	3.4
Jas. McCann	4.2

June 30, 1905. Cheese Factory in country, Dayton township, Richland Co. Manager, J. A. Stettler. Richland Center, Wis., R. F. D. No. 4.

	% butter fat.
C. Stettler	3.7
F. Burk	3.6
N. Boher	3.8
J. Shannon	4.0
Propp Bros.	4.0
M. Robinson	4.2
E. Robinson—	
Night	3.8
Morning	3.7
F. Lyman	3.8
F. Miller	4.2
A. Lyman	3.4
F. Minnett	4.0
H. Conkle	3.3
A. Kheen	3.8
M. Hart	3.3

March 16, 1905. Ryder's Brick Cheese Factory located in country, Hustisford township, Dodge Co., Wis. Manager, Johannes F. Seefeldt, Hustisford, Wis. Maker, Charlie Braunschweig, Hustisford, Wis.

	% fat.	Sp. Gr.
Johannes F. Seefeldt ..	3.2	1.0283
H. C. Ryder	3.4	1.0310
Wm. Hooker	3.4	1.0300
Fred Piper	3.6	1.0294
John Condon	3.8	1.0316
Wm. Guelzow	3.4	1.0290
Wm. Suhr	3.4	1.0297
Henry Seefeldt	3.65	1.0306
Wm. Grulke	3.2	1.0300
Georgie Tomas	3.1	1.0290

March 18, 1905. Clover Leaf Cheese Factory, in country, Menasha township, Winnebago Co., Wis. Maker, A. C. Werth, Neenah, Wis., R. F. D. 11. Secretary, W. M. Grimes.

	% fat.	Sp. Gr.
C. Werth	3.6	1.031
A. C. Werth	3.0	1.030
C. Breake	3.8	1.029
H. Smith	3.65	1.0290
A. Haase	3.9	1.0290
C. Jorgenson	3.85	1.0313
L. Jorgenson	4.2	1.031
Ed. Hart	4.2	1.0294
H. Hart	4.0	1.032
I. Tipler	4.6	1.0296

	% fat.	Sp. Gr.
A. Bentle	3.8	1.0303
Wm. Pluer	3.6	1.0295
Geo. Shafe	3.9	1.0303
Ed. McDermott	3.75	1.028
W. M. Grimes	3.3	1.0291
Frank Landig	3.2	1.029

March 25, 1905. Richland Center Cheese Factory.

	% fat.	Sp. Gr.
M. Brewer	3.8	1.0335
C. C. Fries	4.2	1.032
H. S. Moran	4.0	1.0325
Wm. Wightman	4.2	1.032

Ryder's Brick Cheese Factory at Hustisford township, Dodge Co., Wis. Manager, Johannes F. Seefeldt, Hustisford, Wis. Maker, Charlie Braunschweig.

	% fat.	Sp. Gr.
John Seefeldt	3.2	1.0290
H. C. Ryder	3.4	1.0315
Wm. Hooker	3.4	1.031
Fred Piper	3.6	1.0305
John Condon	3.8	1.0326
Wm. Guelzow	3.4	1.030
Wm. Suhr	3.4	1.031
Henry Seefeldt	3.55	1.0315
Wm. Grulke	3.2	1.031
George Tomas	3.1	1.030

April 12, 1905. Cheese Factory at Calamus, Dodge Co. Manager, G. W. Scott, Columbus.

	% fat.	Sp. Gr.
R. Evans	3.0	1.0315
Fred Schaffer	2.5	1.0285
J. Ollinger	3.7	1.029
J. B. Griffiths	3.7	1.0285
Julius Sauer	3.55	1.0305
Aug. Thom	3.8	1.031
R. Warber	3.2	1.030
Wm. Beler	3.6	1.0295
Henry Gillmore	3.3	1.029
John Schaffer	3.2	1.0315
C. Thiede	3.5	1.029
F. Pieper	2.7	1.029
C. F. Lange	3.0	1.0285
O. R. Jones	4.3	1.030
H. Madoun	3.2	1.0315
F. Lenz	3.4	1.030
R. G. Jones	4.5	1.031
L. C. Prutes	3.4	1.030
J. W. Passhen	3.8	1.0295
J. Owens	3.1	1.0295
L. Lange	3.8	1.030
W. J. Pritchard	3.6	1.030

April 21, 1905. Cheese Factory at Beaver Dam. Managers, Belks and Thomas, Beaver Dam.

	% fat.	Sp. Gr.
F. Schwandt	3.6	1.031
C. Hast	3.0	1.031
M. Cigelski	2.8	1.030
Wm. Schafer	2.8	1.025
John Zemlo	2.8	1.031

	% fat.	Sp. Gr.
Wm. Neiler	3.0	1.031
Frank Bilke	3.0	1.030
Anton Bach	2.7	1.030
John Gunn	3.0	1.0325
Isaac De Young	3.1	1.0305
Will Volkman	3.0	1.0295
C. Kranz	3.2	1.029
L. Cigelski	3.0	1.032
Wm. Schafer (dup.)....	2.7	1.025

April 26, 1905. Cheese Factory at Watertown. Manager, Dave Flavin, Watertown. Maker, R. W. Foley.

	% fat.	Sp. Gr.
A. Nell	3.4
Kreuger Braeger	2.9	1.030
Flavin and Brown	3.2	1.030
A. Teitz	3.1
H. Brandt	2.9	1.029
E. Brooks	2.9	1.030
W. Hoppe	3.3	1.030
B. Newman	3.6
C. Wahl	3.0	1.0305
H. Soldner	3.3	1.0305
Slight and Kelm	3.3	1.030
D. Morris	2.9	1.030
F. Buchelt	3.2
J. Slight	3.8
Edwards Bros.	3.8
F. Bartz	3.15	1.031
P. Coughlin	3.8
E. Ebert	3.5
A. Michols	3.1	1.030
W. Christian	3.15	1.030

April 27, 1905. City of Merrill, Wis.

	% fat.	Sp. Gr.
C. Hibbard	4.0
C. Hibbard	3.6	1.031
Wm. Podeweltz*	3.2	1.0325
Wm. Podeweltz*	3.2	1.0325
A. F. Baxter	4.6
S. K. Stevens	4.1
S. K. Stevens (cream) ..	24.5
Chris Ebbe	3.2	1.0315
C. Hibbard (cream)....	24.25

* Contains formaldehyde.

May 31, 1905. American Cheese Factory. In country, town of Wayne, Washington Co., Wis. Managers, Wayne and Addison, Allenton, Wis., R. F. D. No. 1. Maker, Albert Weber, Allenton, Wis., R. F. D. No. 1.

Peter Johann	3.35
Joseph Umbs	3.70
John Hose	3.50
Henry Bachmann	3.50
Geo. Basler	3.40
Phil. Klumb	3.10
Charles Wolf	3.75
Con. Dwyer	3.20	1.0315
John Wolf	3.60
Mrs. C. Dwyer	3.20	1.031
Adam Benedum	4.10
Aug. Meyer	3.35
Christ Gutjahn	3.50

	% fat.	Sp. Gr.
Peter Gritzmacher	2.90	1.0318
Herman Kell	3.30	1.0313
Phillip Faber	4.00
Henry Gritzmacher	3.40
Chas. Pamperin	4.40
Anton Sauer	3.10	1.030
Chas. Faber	3.30
Henry Basler	3.35
Henry Souring	3.50
Aug. Zimmel	3.90
Aug. Kell	2.85	1.0277
Herbert Friesa	3.60
Chas. Klein	3.80
Wm. Schweitzer	3.80
Geo. Schleicher	3.80
Henry Ensenbach	3.70
Mrs. J. Gutjahr	3.50
Phillip Martin	3.40
Joseph Martin	3.55
Andrew Schweitzer	3.60
Joseph Hahn	3.40
Anton Martin	3.25	1.031
Andrew Endlich, Jr.	3.50
George Endlich	3.00	1.031
Wm. Leucke	3.70
Mike Rufing	3.30
Jacob Endlich	3.00	1.0305
John Illian	3.40
John Eadlich	4.00
Wm. Dahm	3.65
Joseph Sauer	3.60
Bert Theisen	3.40
Andrew Endlich	3.50
Wm. Kibbel	3.45
Louis Bauer	3.60
Peter Emmer	3.80
Wm. Basler	3.80

May 31, 1905. Creamery at Willow Creek. Manager, Henry Sorge, Reedsburg.

P. Sutton	3.6	1.032
A. Thornton	3.8	1.032
P. Pyfferen	3.8	1.0315
D. Murphy	3.4	1.0315
R. Cruse	3.6	1.0315
W. Rone	3.3	1.033
D. Walker	3.95	1.0325
F. Boltzman	3.5	1.032
J. French	3.6	1.032
J. W. Fry	3.8	1.0325
G. H. Fry	3.8	1.0315
E. Fry	3.6	1.032
W. Dewault	3.8	1.0315
J. Fry	3.8	1.032
Outcalt	3.6	1.032
H. Schoonover	3.8	1.031
Willis Fry	3.95	1.031
H. Miller	3.4	1.032
E. Hill	3.2	1.032
Alvin Fry	3.55	1.031

Factory cream	44
N. Bible (home composite cream)	45
N. Bible (cream factory composite)	47
N. Bible (cream home separator)	41
N. Bible (sample of 2 days' cream at factory)	42

June 13, 1905. Cheese Factory at Wayne Center, 3 miles southwest of South Wayne, Wis. Manager, John Rindlisbacher, South Wayne, Wis.

	% fat.	Sp. Gr.
F. Schumacher	3.6	1.0308
A. L. Andrews	4.1	1.0296
Chapman & Hansen	3.8	1.0296
Thorp & Bennett	3.8	1.0294
Joe Sallee	3.5	1.0304
J. W. Hartsough	3.4	1.0304
J. W. Conley	3.4	1.0304
I. Long	3.4	1.0304
J. M. Usher	3.6	1.0299
F. Kurth	3.6	1.0284
M. P. Heimdel	3.5	1.0264

June 22, 1905. Cheese Factory at Krokow. Manager, Kasper Staszak, Sobieski.

	% fat.	Sp. Gr.
A. Trebeck	3.0	1.0325
Joe Rice	4.05	1.032
J. Ucak	3.6	1.032
J. Potkmaryc	3.9	1.0325
P. Gameiney	4.0	1.032
Kasper Stuszak	3.6	1.0315
Krapenski	4.0	1.032
Ed. Blazer	3.8	1.0325
Frank Bosache	3.2	1.032
Mike Stozok	3.6	1.0335
John Brokower	3.8	1.0325
E. Dolata	3.0	1.0325
W. Koncol	4.25	1.033
John Marluves	4.1	1.0335
Joe Smelgelzki	4.4	1.0325
W. Kozolowski	4.0	1.0325
Adam Swiada	3.6	1.033
John Dolota	4.0	1.031
John Stein	4.2	1.0325
S. Skocznoski	3.0	1.0295
Mike Sultz	3.2	1.0325
Wm. Romonoski	3.2	1.0325
Hojara	4.0	1.0325
Brozzinski	3.6	1.031
Wm. Grach	4.2	1.0325

June 29, 1905. Mottley Cheese Factory located 3 miles southeast of Mineral Point. Manager, John Altmann, Mineral Point.

	% fat.	Sp. Gr.
Will Mottley	3.4	1.032
L. Mottley	3.5	1.032
J. Switzer	3.1	1.0295
Mrs. Toay	3.3	1.032
Reese	3.2	1.031
Will Walker	3.2	1.0315
W. Suthers	3.4	1.031
P. May	3.0	1.032
Mrs. Berg	3.7	1.032
M. Fitzpatrick	3.2	1.031

March 14, 1905. Lindina American Cheese Factory. in country, Lindina township, section No. 15, Juneau Co.,

Wis. Manager, J. W. Cross, Mauston, Wis., R. D.

	% fat.	Sp. Gr.
E. P. Vandusen	4.0	1.0315
W H. Hale	4.2	1.032
Mert Sullivan	4.25	1.0305
Matt Seebacher	4.0	1.030
A. O. Robinson	3.4	1.0325
G. F. Robinson	4.2	1.031
E. H. Robinson	4.2	1.0315
F. A. Robinson	4.6	1.0292
Frank Schmidt
C. C. Remington	4.1	1.0315
A. A. Fuller	3.8	1.031
T. J. Chadwick	3.5	1.029
Fred Wick	3.6	1.031
O. A. Babcock	3.8	1.0295
D. C. Robinson	3.8	1.0307
C. W. Hale	4.1	1.0313
John Duffy	4.2	1.031
K. Oleson	3.8	1.0325
O. Larson	4.4	1.031

June 20, 1905. Cheese Factory located three and one-half miles south of Monroe, township of Glamo. Managers, Jacob Karlen & Son, Monroe, Wis.

	Sp. Gr.
Jas. Doherty	1.030
C. W. Kleckner	1.0306
Chas. Grant	1.0306
Carl Pinnow	1.0294
Joe Huber	1.0301
G. Dreibelber	1.0300
Wm. Sommerfeld	1.0306
H. Trumpy	1.0296
E. Niffenegger	1.0296
Geo. Koehner	1.0306
P. R. Knoll	1.0301
R. McElligott	1.02960
Aug. Maass	1.0296
Mrs. M. Heutzelman	1.0301
Wm. Hettinger	1.0296

June 24, 1905. Schanghai Cheese Factory located 9 miles southeast of Brodhead, township, Spring Grove. Manager, Jacob Marty, Brodhead, Wis.

	% fat.	Sp. Gr.
W. N. Klass	1.0298	
H. J. Reed	1.0306	
E. Zimmerman	1.031	
H. Klass	1.0296	
J. R. Ties	1.0306	
F. Montefelt	1.0306	
O. Zimmerman	1.030	
F. Maska	1.0306	
Herman Klass	1.030	
Jacob Danbert	1.0306	
F. Keller	1.0306	
H. G. Craig	1.0296	
F. M. Ties	1.0296	
S. S. Taylor	1.0296	
J. B. Notty	1.0298	
C. C. Zimmerman	1.0274	
H. J. Millard	1.0308	
Hany Zimmerman	1.0304	

June 27, 1905. Cheese Factory located four and one-half miles due north of South Wayne, Wis. Manager, Jacob Gempeler, South Wayne, Wis.

	Sp. Gr.		Sp. Gr.
Wm. Stuart	1.0308	Henry Olson	1.030
Wm. Jennings	1.0299	Wm. Brown	1.0299
Ole Quamess	1.0298	Chas. Hartwig	1.031
Chr. Olson	1.0312	I. Quiom	1.030
Even Erickson	1.031	E. Champers	1.031
Aug. Erickson	1.0308	P. Erickson	1.030
Geo. Denure	1.0298	Oscar Olson	1.0308
John Phillips	1.030	Mr. Gill	1.030
		Martin Hanson	1.030
		Ole Hanson	1.0242
		D. Eveland	1.031
		Sample out of kettle	1.030

REPORT OF CHEESE FACTORY INSPECTION.

FEBRUARY, 1905.

Name of factory, Mill Creek; location, country, town of Atwater, Dodge Co.; owner or manager, Wm. Pautsch; P. O. address, Waupun, Wis.; name of maker, Ernst Schnell; he has not attended Dairy School at Madison; style of cheese, brick; brands used, Old Colony; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage is bad, must be improved; whey tank is of wood, in attic over make room; dirty, must be fixed up; condition of building fair, needs some repairs, needs new floors; condition of apparatus, clean and in good repair; condition of surroundings, under cover of snow, appeared to be in fair condition; condition of patrons' milk cans reported O. K.; condition of milk in cans, no complaint. Remarks: Needs new drainage system from salting and curing cellar room floors. Whey tank should be reconstructed and removed to a better site. Ought to be replaced with a new tank. Drainage or sewerage should be carried through a blind ditch to running stream of water near factory.

Name of factory, Sunny Side; location, country, Burnett Junction, Dodge Co.; manager, John Kuehn; P. O. Address, Burnett Junction, Dodge Co.; Name of maker, Charlie Schmidt; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is used in summer; the Wisconsin Curd Test is not used; drainage is bad, does not remove waste water from factory, must be improved in early spring; whey tank is inside of factory in weigh room, of galvanized iron; tank cannot be cleaned in present location, bad, dirty, must be looked after; building not in good repair, needs new floors, not clean; condition of apparatus, clean good; condition of surroundings, could not determine, too much snow; condition of patrons' milk cans, good, no fault found; condition of milk in cans, good, no complaint. Remarks: Whey soaks into well and ground around well, making the water very bad.

MARCH, 1905.

Name of factory, Lindina; location, country, Lindina township, sec. 15, Juneau Co.; owner and manager, J. W. Cross; P. O. address, Mauston, Wis., R. D.; name of maker, J. W. Cross; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis, composite sampling; drainage good, O. K.; whey tank is inside of factory, clean, neat, and whey heated by steam; condition of building, clean, good, splendid frame building; condition of apparatus, clean good, up to date; condition of surroundings, fine, clean,

O. K.; condition of patrons' milk cans, good, O. K.; condition of milk in cans, good, O. K. Remarks: Splendid factory building, good, up-to-date machinery; clean and neat in every respect.

Name of factory, Ryders; location, country, Hustisford, Dodge Co.; manager, Johannes F. Seefeldt; P. O. address, Hustisford, Wis.; name of maker, Charlie Braunschweig; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage, blind ditch, O. K. at time of inspection; whey tank under ground, covered with snow and ice, could not get at tank for proper inspection; condition of building, old frame building above ground, clean, brick floors, good clean cheese cellars; condition of apparatus, in good repair, clean; condition of surroundings, not clean, stable close up to factory building; condition of patrons' milk cans, good, all clean but two; condition of milk in cans, good, with the exception of 3 cans that were not strained clean.

Name of factory, Cold Springs; location, country, Menasha, Winnebago Co.; manager, Charles Derby; P. O. address, Neenah, Wis., R. D. No. 11; name of maker, Jacob Wohld; he attended Dairy School at Madison in 1895; style of cheese, white flats, made by hand stirred process; the Babcock Test is used, steam turbine; the Wisconsin Curd Test is not used; weight of milk, 46,000; average test, 4.55; and pounds of cheese, 4,767 at last payment; drainage, blind ditch from factory out into field, clean at time of inspection; whey tank is under ground near factory, cannot be kept clean as it should be; building in fairly good repair, basement curing rooms neat and clean; condition of apparatus, clean and in fairly good repair; condition of surroundings, clean, O. K. at time of inspection, considerable snow and ice covering surroundings; condition of patrons' milk cans, clean, O. K.; condition of milk in cans, clean, O. K.

Name of factory, Clover Leaf; location, country, Menasha township, Winnebago Co.; manager, Wm. P. Grimes; P. O. address, Neenah, Wis., R. D. 11; name of maker, A. C. Werth; he has attended Dairy School at Madison; style of cheese, daisies; reported that the Babcock Test is used twice each month; payments are made upon results of semi-monthly tests; weight of milk, 29,015; average test, 3.95; and pounds of cheese, 2,932, at last payment; drainage O. K., no bad odors around factory; location and condition of whey tank, one galvanized iron tank some fifty feet from factory, elevated, not used in winter; wood tank near factory, underground, in use at time of inspection, clean; condition of building, good, but not clean; condition of apparatus, good, but not clean; condition of surroundings, good, O. K.; condition of patrons' milk cans, good; condition of milk in cans, old, not all of good flavor, strained clean.

Name of factory, Big Hollow; location, country, Spring Green township, Sauk Co.; manager, Percy Hatfield; P. O. address, Hillside, Iowa Co., Wis.; name of maker, J. Vincent; style of cheese, Longhorns; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; drainage good, O. K.; whey tank near factory, underground, not clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.

Name of factory, Clover Hill; location, Franklin, Sauk Co.; owner and manager, Mrs. A. Schoenman; P. O. address, Plain, Sauk Co., Wis.; name of maker, Scott Warren; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; weight of milk 135,000; average test, 3.80; and pounds of cheese, 13,500, at last payment; drainage good, O. K.; whey tank close up to factory, above ground,

clean; condition of building, good, clean; condition of apparatus, first class, O. K., clean; condition of surroundings, clean, O. K.; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean. Remarks: Splendid, good building; good up-to-date machinery; first class cheese factory in every respect.

Name of factory, Pleasant Valley; location, country, Franklin township, Sauk Co.; owner and manager, Geo. W. Kreul; P. O. address, Spring Green, Wis., R. R. No. 2; name of maker, Geo. W. Kreul; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test and the Wisconsin Curd Test are used; payments are made on fat basis; drainage good, O. K.; whey tank near factory, above ground, clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, neat and clean; condition of patrons' milk cans, good, clean; condition of milk in cans, fine, clean. Remarks: Factory opened March 1, 1905; first class factory and good equipment.

APRIL, 1905.

Name of factory, Tell; location, country, Alma township, Buffalo Co.; co-operative; P. O. address, Alma, Wis., R. F. D. No. 2; name of maker, Fred Schaffer; he has not attended Dairy School at Madison; style of cheese, brick; the Wisconsin Curd Test is not used; large copper kettle heated with wood fire underneath; drainage good, clean, carried to running stream of water long distance from factory; whey tank about 35 feet from factory, wood tank in ground, not clean; condition of building, first class, clean, good stone cellars and make room, nice frame structure above ground; condition of apparatus, good, neat, clean; condition of surroundings, fine, clean, O. K.; condition of patrons' milk cans, O. K., clean; condition of milk in cans, O. K., no complaint. Remarks: Factory first class in every respect, except the whey tank; good brick floors covered with concrete; splendid, clean salting and curing cellars. The manufacture of whey butter is carried out on a small scale.

Name of factory, Pine Creek; location, country, Alma township, Buffalo Co.; co-operative; P. O. address, Tell, Wis., R. F. D. No. 1; name of maker, Gottfried Blatter; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; large copper kettle, open fire under kettle; drainage good, O. K., clean; whey tank is 20 feet from factory, long wooden tank above ground, clean, O. K.; condition of building, first class, clean; condition of apparatus, good, neat, clean; condition of surroundings, good, clean, O. K.; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.

Name of factory, Elba; location, Elba, Dodge Co.; owner or manager, A. E. Chivers; P. O. address, Columbus; name of maker, A. E. Chivers; he has not attended Dairy School at Madison; style of cheese, twins; the Babcock Test is used; the Wisconsin Curd Test is not used; drainage, surface, not very good; whey tank is outside; condition of building, old and out of repair; condition of apparatus, vats old but will be replaced soon with new ones; condition of surroundings, fairly good, with exception of drainage; condition of patrons' milk cans, reported good; condition of milk in cans, reported fairly good.

Name of factory, Columbus Brick; location, Columbus, Columbia Co.; owner or manager, F. C. Westphal; P. O. address, Columbus; name of maker, F. C. Westphal; he has not attended Dairy School at Madison; style of cheese,

brick; brands used, Eagle; the Babcock Test is used; the Wisconsin Curd Test is used; drainage is good, part under ground and part surface; whey tank outside with pump; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fairly good; condition of milk in cans, reported good.

Name of factory, Gross; location, country, Alma, Buffalo Co.; manager, Chas. Meyer; P. O. address, Alma, Wis., R. F. D. No. 2; name of maker, Chas. Meyer; he has not attended Dairy School at Madison; style of cheese, brick and limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage good, clean, O. K.; whey tank is of wood, above ground, about 50 feet from factory, clean; condition of building, good, clean, stone and wood, cement floors; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

Name of factory, Calamus; location, Calamus, Dodge Co.; owner, G. W. Scott; P. O. address, Columbus, R. F. D. 2; name of maker, G. W. Scott; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; surface drainage; location and condition of whey tank, has pump washed occasionally; condition of building, fairly good, quite old; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, mostly good.

Name of factory, Mail Creek; location, country, Alma, Buffalo Co.; owner and manager, Gottfried Meyer; P. O. address, Alma, Wis., R. R. No. 2; name of maker, Gottfried Meyer; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; large copper kettle, open fire under kettle; drainage good, clean, O. K.; whey tank near factory, clean, O. K.; condition of building, good, new factory, stone and wood structure; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

Name of factory, Poplar Grove; location, country, Hustisford, Dodge Co.; manager, Mike Fitzgerald; P. O. address, Watertown, Wis.; name of maker, Arthur Segerd; he has not attended Dairy School at Madison; style of cheese, brick; underground drain, out into field; whey tank of wood, in ground near factory, dirty; condition of building, splendid new building, dirty, filthy; condition of apparatus, old, dirty; condition of surroundings, new factory site, clean. Remarks: Fine, large, new factory building, dirty; second hand machinery, dirty; weigh can and scales very dirty. No one at factory; inspection made with no one in charge, but complete and full inspection was rendered.

Name of factory, Home; location, village of Hustisford, Dodge Co.; owner and manager, Max P. E. Radloff; P. O. address, Hustisford, Dodge Co., Wis.; name of maker, Max P. E. Radloff; he has attended Dairy School at Madison; style of cheese, Swiss, brick, limburger and munster; the Babcock Test is used; the Wisconsin Curd Test is used; drainage good, clean, O. K., underground drain to cess pool; whey tank of wood, elevated under cover outside factory building, clean, O. K.; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

Name of factory, Ryder; location, country, Hustisford, Dodge Co.; manager, John Seefeldt; P. O. address, Hustisford, Wis.; name of maker, Charlie

Braunschweig; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage, underground ditch to field some distance from factory, needs repairing; whey tank 60 feet from factory, underground wood pump, not clean; condition of building, poor, old frame building unfit to make cheese in; condition of apparatus, fair, clean; condition of surroundings, good, clean, horse barn too near factory; condition of patrons' milk cans reported good; condition of milk in cans reported good.

Name of factory, Bramer; location, Hustisford, Dodge Co.; owner or manager, Ernst Bramer; P. O. address, Hustisford, Wis.; name of maker, Fred Runtz, he has not attended Dairy School at Madison; style of cheese, brick, cream and munster; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage good, clean, O. K.; whey tank inside of building, wood tank elevated, clean; condition of building, good, clean, fine cement floors in curing cellars; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, not all clean; condition of milk in cans, not all clean, milk not properly strained. Remarks: Curing and salting cellars are first class. Nicely white washed, splendid, clean cement floors. Brick floor in make room rough and uneven, but kept clean and tidy.

Name of factory, White Oak; location, country, Hustisford, Dodge Co.; manager, F. Thielke & Co.; P. O. address, Hustisford, Dodge Co., Wis.; name of maker, G. T. O'Keefe; he has attended Dairy School at Madison; style of cheese, brick; the Babcock Test is used occasionally; the Wisconsin Curd Test is not used; underground drain to blind well, 60 feet from factory; whey tank of wood, up-stairs, clean, O. K.; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, neat, clean; condition of patrons' milk cans, good, O. K.; condition of milk in cans, good, O. K. Remarks: Brick floors throughout; good stone cellar curing rooms; splendid frame building above curing cellars; neat and clean in every respect.

Name of factory, Golden Rule; location, country, Hustisford, Dodge Co.; manager, Ernst Bramer; P. O. address, Hustisford, Wis.; name of maker, Fred Mertens; he has not attended Dairy School at Madison; style of cheese, brick, cream and munster; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage bad, sink hole open, directly under weigh room; whey tank inside of factory on second floor, wood tank, clean; condition of building, not kept up in good repair, needs new cement floors in curing cellars and new board walls in make room; condition of apparatus, good, clean; condition of surroundings, not good, sewage system must be changed; condition of patrons' milk cans, not all clean; condition of milk in cans, dirty, was not properly strained.

Name of factory, Northwestern; location, country, Theresa, Dodge Co.; manager, Christ Kohli; P. O. address, Keskoskee, Dodge Co., Wis.; name of maker, Alvin Kohli; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage good, clean; whey tank of wood, inside factory, clean, pump outside factory; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, some very dirty; condition of milk in cans, dirty, many of the patrons made no pretense of straining the milk at all. Remarks: Curing cellars just cleaned and whitewashed.

Name of factory, Thomas; location, country, Calamus, Dodge Co.; owner or manager, Thomas & Belke; P. O. address, Beaver Dam; name of maker, Wm. Hamer; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used;

drainage part surface, part underground, good; whey tank outside with pump, washed once a month; condition of building good; condition of surroundings, fairly good; condition of apparatus, good; condition of patrons' milk cans, fairly good; condition of milk in cans, mostly good, some dirty.

Name of factory, Globe; location, country, Emmet, Dodge Co.; manager, Dave Flavin; P. O. address, Watertown; Wis.; name of maker, R. W. Foley; he has attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; surface drainage, needs repairs; whey tank outside, washed once per week; condition of building, fairly good; condition of surroundings, good; condition of apparatus, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, fairly good.

Name of factory, Dorset Ridge; location, country, Clifton, Monroe Co.; manager, Otto Radloff; P. O. address, Hustisford, Dodge Co., Wis.; name of maker, Alfred Vyss; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage bad, needs repairing, not clean; whey tank over head in make room; wood tank, clean; condition of building, bad, floors in bad shape, not clean, entire factory needs repairing; condition of apparatus, good, clean; condition of surroundings, very untidy, old vats, wood, etc., littered all around factory building; condition of patrons' milk cans, not all clean; condition of milk in cans, not all clean, some not strained at all.

Name of factory, Whitehead Cheese Co.; location, country, Glarno; owner or manager, Whitehead Cheese Co.; P. O. address, Monroe, Wis.; name of maker, Jacob Fichter; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam kettle used; drainage enters into creek good distance from building; whey tank in factory, barrels 10 feet from factory; condition of building, old but well kept in repairs; condition of apparatus, found them in good clean condition; condition of surroundings, good, with exception of whey barrels; condition of patrons' milk cans, mostly all in good condition; condition of milk in cans, good. Remarks: There are good improvements at this factory over last year, as a good cement floor has been put in making room, and patrons promised to replace the whey barrels with a cement whey tank.

Name of factory, German Valley; location, country, Blue Mounds, Dane Co.; manager, Alex Schaller; Mt. Horeb, Dane Co., Wis.; name of maker, Alex Schaller; he has not attended Dairy School at Madison; style of cheese, brick, block and drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; open drain out into public drive way, needs repairing, not clean; location and condition of whey tank, row of barrels near factory, barrels above ground, clean; condition of building, cellar needs rebuilding, curing cellar needs cement floor, make room clean; condition of apparatus, good, first class, clean; machinery up-to-date and in good repair; condition of surroundings, clean except the drain in front of factory; condition of patrons' milk cans, reported good, clean; condition of milk in cans, reported good, clean.

Name of factory, Erbe; location, country, Blue Mounds, Dane Co.; manager, Daniel Rothlisberger; P. O. address, Mt. Horeb, Wis., R. F. D.; name of maker, Daniel Rothlisberger; he has attended the Dairy School at Madison; style of cheese, brick, block and drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage, clean, O. K.; location and condition of whey tank, barrels above ground near factory, clean; condition of building, old building, clean throughout; condition of apparatus, first

class, clean, power agitator used on steam kettle; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported good at time of visit; condition of milk in cans, reported good at time of visit, had been having some bad milk. Remarks: Nice, clean factory in every respect. Building needs extensive repairing.

Name of factory, Malones Co-operative; location, country, Blue Mounds, Dane Co.; manager, Fred Zink; P. O. address, Mt. Horeb, Wis.; name of maker, Fred Zink; style of cheese, brick, block and drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors or windows; drainage, open ditch, not clean; location and condition of whey tank, barrels near factory sunk 1 foot into the ground, not clean; condition of building, not bad, could be made better at little expense; was not as clean as it should be; condition of apparatus, good, clean; condition of surroundings, good, with the exception of row of whey barrels and open drain; condition of patrons' milk cans reported O. K.; condition of milk in cans reported O. K.

Name of factory, Luckhan Co-operative; location, country, Blue Mounds, Dane Co.; manager, Oleo Luckhan; P. O. address, Mt. Horeb, Wis.; name of maker, Jacob Matti; he has not attended Dairy School at Madison; style of cheese, brick, block and drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage good, clean; row of whey barrels near factory above ground, clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean, neat yard, wood neatly piled up; condition of patrons' milk cans reported O. K.; condition of milk in cans reported O. K.

Name of factory, Sand Rock Co-operative; location, country, Blue Mounds, Dane Co.; manager, Hans Haakanes; P. O. address, Mt. Horeb, Wis.; name of maker, Jacob Erb; he has not attended Dairy School at Madison; style of cheese, brick, block and drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage bad, unclean, open ditch into public highway; row of dirty whey barrels above ground; condition of building, bad, old, unfit to make cheese in; condition of apparatus, very fair, clean at time of inspection; condition of surroundings, very poor, not clean, patrons grading and improving surroundings at time of inspection; condition of patrons' milk cans reported O. K.; condition of milk in cans reported O. K. Remarks: Old building unfit for cheese making purposes.

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Name of factory, Geigel Cheese Co.; location, country, Monroe; owner or manager, M. Geigel; P. O. address, Monroe, Wis., R. No. 6; name of maker, Baltz Hoesley; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage enters into ditch 20 feet from factory; location and condition of whey tank, joins to factory; barrels also join to factory but on platform; condition of building, old but kept in good repairs; condition of apparatus, found them in clean condition; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: This factory has a good cement floor in curing and making room.

Name of factory, Geo. Legler Cheese Co.; location, country, Argyle; owner or manager, Geo. Legler; P. O. address, Argyle; name of maker, Fred Lenen-

berger; he has not attended Dairy School at Madison; style of cheese, brick at present, but block Swiss will be made; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettle is used; there were no screen doors or windows; drainage enters into ditch fifteen feet from factory; whey kept in factory barrels, sunk in ground 12 feet from factory; building is old but well kept in repairs; apparatus in general found not in clean condition; condition of surroundings poor, caused by whey barrels; condition of patrons' milk cans most all in clean condition; condition of milk in cans, good. Remarks: Good improvements are being made at this factory over last year; good cement floor in making and curing room.

Name of factory, Hebel; location, country, Glenmore, Brown county, Wis.; owner and manager, Hoffman & Sons; P. O. address, Hebel, Wis.; name of maker, Joseph Hoffman; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there were no screen doors or windows; drainage open ditch in front of factory, not clean; whey tank wood tank above ground about 20 feet from factory, clean; condition of building, poor, old building; condition of apparatus, fair, clean; condition of surroundings, clean except open drainage ditch; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean. Remarks: Stone basement curing room, cement floors; Hoffman & Sons are to build a new factory building at once.

Name of factory, Kekoskee; location, village of Kekoskee, Dodge Co., Wis.; owner and manager, Emil Roll; P. O. address, Kekoskee, Wis.; name of maker, Emil Roll; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; drainage, good, clean; whey tank, tin vat inside factory building, clean; condition of building, good, clean; condition of apparatus, first class, clean; condition of surroundings, good, clean; condition of patrons' milk cans reported good, clean; condition of milk in cans reported slightly tainted and gassy. Remarks: Good factory building, cement floors; stone curing cellars; factory clean throughout.

Name of factory, Kohli; location, country, Le Roy, Dodge Co., Wis.; owner and manager, Christ Kohli; P. O. address, Kekoskee, Wis.; name of maker, Christ Kohli; he has not attended Dairy School at Madison; style of cheese, brick, cream and munster; brands used, Star; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors or windows; drainage good, clean; whey tank underground, wood pump in tank, clean above ground; condition of building, first class, well taken care of, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K. Remarks: Fine large brick cheese factory, splendid curing cellars, neat and clean; stone floor in make room, concrete floors in curing cellars.

Name of factory, Big Rock Cheese Co.; location, country, Adams; owner or manager, Big Rock Cheese Co.; P. O. address, Blanchardville; name of maker, Otto Keller; he has not attended Dairy School at Madison; style of cheese, block cheese, Ilmburger at present; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam kettle is used; there were no screen doors or windows; drainage under ground, drainage in good condition; whey tank in factory, barrels join to factory but on platform; condition of building, in very good condition, good cement floor in making and

curing room; condition of apparatus, found in very clean condition; condition of surroundings, good in all respects; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of factory, Melcher; location, country, town of Oak Grove, Dodge Co.; manager, Otto Melcher; P. O. address, Juneau; name of maker, Orica Pfister; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors or windows; drainage very poor, no sewer and bad odor in making room; whey tank up stairs, washed daily; condition of building, quite old and needs repairs; condition of surroundings, would be all right if there was a sewer; condition of apparatus, fairly good; condition of patrons' milk cans, reported fairly good; condition of milk in cans, reported fairly good.

Name of factory, Walnut Grove; location, country, town Adams; owner or manager, Stauffacher Bros.; P. O. address, Blanchardville; name of maker, Jacob Alder; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage enters into ditch; whey barrels on platform in good condition; condition of building, good clean condition; condition of apparatus, in very clean condition; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Good improvements have been made by placing the whey barrels on platform this year, as I have suggested to them last year.

Name of factory, Riverside; location, Dodge Co., town of Mayville; owner or manager, J. W. Falk; P. O. address, Mayville; name of maker, J. W. Falk; the Babcock Test is used; the Wisconsin Curd Test is not used; drainage, good sewerage, with traps leading to river; whey tank up stairs and washed daily; condition of building, lately remodeled and in nice condition; condition of apparatus good, part new; condition of surroundings, good, building being repainted and surroundings improved; condition of patrons' milk cans, fairly good; condition of milk in cans, fairly good. Remarks: This factory has been greatly improved since it was inspected last fall and is now in first class condition.

Name of factory, Hanson Cheese Co.; location, country; owner or manager, Andrew S. Hanson; P. O. address, Woodford; name of maker, John Wehinger; he has not attended Dairy School at Madison; style of cheese, Swiss cheese; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; there were no screen doors or windows; no drainage at all, but there will be one put in; location and condition of whey tank, in factory, barrels sunk in ground; condition of building, kept in good repairs; condition of apparatus, found them in condition; condition of surroundings, poor, caused by drainage; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Called meeting and called patrons' attention to drainage. They promised to put one in in due time.

Name of factory, Pfeiffer Cheese Co.; location country, town of Glarno; owner or manager, Jac. Buckhalter; P. O. address, Monroe; name of maker, Buckhalter Bros.; he has not attended Dairy School at Madison; style of cheese, limburger; steam vat used; there were no screen doors or windows; open drainage; whey barrels ten feet from building; condition of building, old but fair, kept in repairs; condition of apparatus, found them in clean condition; condition of surroundings, little bad odor caused from drainage and whey barrels; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of factory, Shields; location, country, town of Shields, Dodge Co., Wis.; co-operative; P. O. address, Watertown, Wis., R. R. No. 7; name of maker, Edward Zickert; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there were no screen doors or windows; drainage good, clean; whey tank wood tank near factory, above ground, clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean, neat and tidy, wood arranged in neat piles; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean. Remarks: Factory and factory equipment kept up in excellent condition.

Name of factory, Corry Factory; location, country, town of Argyle; owner or manager, L. A. Rossing; P. O. address, Argyle; name of maker, Peter Ramsua; he has not attended Dairy School at Madison; style of cheese, block and drum Swiss; Babcock Test is not used; Wisconsin Curd Test is not used; there were no screen doors or windows; drainage in poor condition; whey tank sunk in ground, very unsanitary; condition of building old and out of repairs; condition of apparatus, kept in fair, clean condition; condition of surroundings, poor, caused by whey barrels and addition where whey tanks are kept; condition of patrons' milk cans, found all in clean condition except two cans; condition of milk in cans, good with exception of one patron having dirt in bottom of can.

Name of factory, West Road; location, in country, town of Watertown, Jefferson county, Wis.; manager, Frank Zabel; P. O. address, Watertown, Wis., R. R. No. 7; name of maker, Edward Kleemann; he has not attended Dairy school at Madison; style of cheese, flats; brands used, Wisconsin full cream; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there were screen doors and windows; drainage open ditch into public highway, not clean; location and condition of whey tank, large wood tank underground, close up to factory, not clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, O. K. with the exception of the drain and whey tank; condition of patrons' milk cans, not all good, some not clean; condition of milk in cans, not all good. Remarks: The West Road factory building is in good condition and is kept up in a clean and neat manner. Whey tank and drain in very poor condition.

Name of factory, Stauffacher Factory; location, country, town of New Glarus; owner or manager, Dietrich Stauffacher; P. O. address, Monticello; name of maker, Adolf Risser; he has not attended Dairy School at Madison; style of cheese, block swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors or windows; drainage in poor condition; whey tank joined to factory; condition of building, making room stands by itself and curing room in under dwelling house; condition of apparatus, found them in clean condition; condition of surroundings, making room is surrounded by barn and hog yard; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of factory, Special No. 1; location, Dodge Co., town of Calamus; owner or manager, R. F. Gronert; P. O. address, Columbus, R. F. D. No. 2; name of maker, Otto Ohrmudt; he has not attended Dairy School at Madison; style of cheese, cream; the Babcock Test is used; the Wisconsin Curd Test is not used; there were no screen doors, but part of windows were screened; drainage part underground, fairly good; location and condition of whey tank, underground, unwashed; condition of building, floor in bad condition, needs

repairs; condition of apparatus, vat old and poor, new vat ordered; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, reported fairly good.

Name of factory, Fred Blum; location, country, town of Washington; owner or manager, F. W. Blum; P. O. address, Monticello; name of maker, Peter Zumkehr; he has attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage enters into pools underground; whey tank joined to factory, not sunk in ground; condition of building, kept in good condition; condition of apparatus, found apparatus in clean condition; condition of surroundings improved over last year, since drainage has been changed. Remarks: The drainage has been changed since last season; it is an underground drainage; cement floor in curing room.

Name of factory, Stauffacher Cheese Co.; location, country, town of Sylvester; owner or manager, Stauffacher Bros.; P. O. address, Monroe, R. No. 6; name of maker, John Glausen; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; fire kettle used; there were no screen doors or windows; drainage underground, enters into ditch 20 feet from factory; whey barrels outside on platform but joined to factory; condition of building, old and not well kept in repairs; condition of apparatus, found same in clean condition; condition of surroundings, whey tank and barrels cause bad odor, being too close to factory; condition of patrons' milk cans, most in good condition; condition of milk in cans, good. Remarks: Tanks where whey is kept to draw cream for whey butter are outside of building; no shelter to prevent dirt and dust from gathering into whey, in unsanitary condition.

Name of factory, Stearns Cheese Co.; location, country, town of Monroe; owner or manager, C. Marty, R. No. 6; P. O. address, Monroe; name of maker, Peter Peetchen; he has not attended Dairy School at Madison; style of cheese, block cheese; the Babcock Test is not used; no Curd Test is used; there were no screen doors or windows; drainage underground, enters into ditch; location and condition of whey tank, in building, barrels joined to factory; condition of building, good cement floor in making room; condition of apparatus, kept in clean condition; condition of surroundings, good; condition of patrons' milk cans, some patrons' cans are old and damaged; condition of milk in cans, good.

Name of factory, Cold Springs; location, country, township of Cold Spring, Dodge Co., Wis.; owner or manager, Roach and Seeber; P. O. address, Waterloo, Wis.; name of maker, W. F. Huebner; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats are used; there were no screen doors or windows; drainage, open ditch into public highway, not clean; whey kept in wood tank in ground near factory, not clean; condition of building, building needs repairing, not kept up as neat and clean as it should be; condition of apparatus, very fair, but not clean; condition of surroundings, not tidy, not clean; condition of patrons' milk cans, not all clean; condition of milk in cans, not all good, some milk not strained clean. Remarks: This factory is to be rebuilt at once. Sewage and whey tank will receive immediate attention.

Name of factory, John Elmer Factory; location, country, town of Monroe; owner or manager, John Elmer; P. O. address, Monroe, R. No. 4; name of maker, Gottlieb Losberger; he has not attended Dairy School at Madison;

style of cheese, block swiss; the Babcock Test is not used; no Curd Test is used; there were no screen doors or windows; drainage enters into creek about fourteen feet from the factory; whey tank joins to factory; condition of building, kept in fair condition, good cement floor in making and curing room; condition of apparatus, apparatus kept in clean condition; condition of surroundings, cow yard too close to factory; condition of patrons' milk cans, most all in good condition; condition of milk in cans, good.

Name of factory, Beckman Cheese Factory; location, country, township of Glarno; owner or manager, Wm. Beckman; P. O. address, Monroe; name of maker, F. Solberger; he has not attended Dairy School at Madison; style of cheese, brick cheese; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; steam vats are used; there were no screen doors or windows; drainage enters into ditch good distance from building, whey barrels join to factory, not sunk in ground; condition of building, old but kept in good repair; condition of apparatus, found same in very clean condition; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Good improvement has been made in making room by putting in a cement floor; in general this factory is in sanitary condition.

Name of factory, Chas. Schreiner Factory; location, country, township of Glarno; owner or manager, Chas. Schreiner; P. O. address, Glarno; name of maker, Gottfr. Willwer; style of cheese, limburger; the Babcock Test is not used; no Curd Test is used; there were no screen doors or windows; drainage open drainage, very poor condition; whey barrels sunk in ground, poor condition; condition of building, old and out of repairs; condition of apparatus, found same in clean condition; condition of surroundings, very poor, caused by drainage and whey barrels; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of factory, Horicon Dairy Co.; location, country, township of Grove, Dodge Co., Wis.; owner or manager, E. C. Wrucke; P. O. address, Horicon, Wis.; name of maker, Geo. Lehmann; he has attended Dairy School at Madison; style of cheese, brick; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats are used; there were screens on doors only; drainage, not as good as it should be; whey tank wood tank overhead in factory, clean; condition of building, good, clean, stone cellars, cement floors in entire factory; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

Name of factory, Sunny Side; location, country, township Burnett, Dodge Co., Wis.; manager, John Kuehn; P. O. address, Burnett Jct., R. R. No. 1; name of maker, Charles Schmidt; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats used; there were no screen doors or windows; drainage, very bad, unsanitary, open cesspool near factory, water in well polluted; whey tank overhead make room, leaking down into weigh room; condition of building bad, unfit to make cheese in; condition of apparatus, fair, clean; condition of surroundings, bad, dirty whey standing around factory; condition of patrons' milk cans, some not clean; condition of milk in cans, some not clean.

Name of factory, Mill Creek; location, country, Chester township, Dodge Co., Wis.; owner or manager, Wm. Pautsch; P. O. address, Waupun, Wis.; name of maker, Ernest Schnell; he has not attended Dairy School at Madison; style of cheese, brick and limburger; brands used, Old Colony; Babcock Test

is not used; Wisconsin Curd Test is not used; there were no screen doors or windows; drainage, open ditch across lots to running stream of water; location of whey tank, overhead; condition of building, bad, needs extensive repairing; condition of apparatus, clean; condition of surroundings, needs new sewage system; condition of patrons' milk cans, fairly good, clean; condition of milk in cans, fairly good, clean, not all clean.

Name of factory, Trumpy & Sichlenwalner; location, country, Glarno township; owner or manager, Trumpy & Sichlenwalner; P. O. address, Glarno; cheese maker has not attended Dairy School at Madison; style of cheese, drum swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; there were no screen doors or windows; drainage is not yet finished, will be put in new; whey barrels not located for certain yet; condition of building, old but new addition is built to it; condition of apparatus, found same in clean condition; condition of surroundings, will be in good condition after new part is done; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: There is a new curing and making room built to the old part, and both will be in good condition; cement floor will be put in making and curing room; the new part is not yet finished.

Name of factory, Horicon Dairy Co.; location, in country, Grove township, Dodge Co., Wis.; manager, E. C. Wrucke; P. O. address, Horicon, Wis.; name of maker, George Lehmann; he has attended Dairy School at Madison; style of cheese, brick; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats are used; there were screen doors only; drainage, covered wood drain spout across public highway into pasture lot, no cellar sewage connections; wooden whey tank overhead in factory building, clean; condition of building, well constructed, stone curing cellars, cement floors, poor sewage in cellars, good clean; condition of surroundings, good, clean; condition of patrons' milk cans, not all clean, some old and badly rusted; condition of milk in cans, not all clean, some in bad condition.

Name of factory, Kleckner Factory; location, country, Glarno township; owner or manager, Chas. W. Kleckner; P. O. address, Monroe; name of maker, Rodes & Son; he has not attended Dairy School at Madison; style of cheese, brick cheese; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vat used; there were no screen doors or windows; drainage underground, in good condition, 45 feet from building; whey tank 20 feet from building; condition of building, old but well kept in repairs; condition of apparatus, very clean; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Good improvement has been made at this factory since last season by putting in a cement floor in making room and connecting a good tile drainage of 45 feet; also replacing the whey barrels by a good steel whey tank.

Name of factory, Mill Creek; location, in country, Chester township, Dodge Co., Wis.; manager, Wm. Pautsch; P. O. address, Waupun, Wis.; name of maker, Ernest Schnell; he has not attended Dairy School at Madison; style of cheese, brick and limburger; brands used, Old Colony; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats are used; there were no screen doors or windows; drainage, open ditch across lots to running stream of water, not clean; location and condition of whey tank, above make room, needs sewer connections to admit of daily cleansing; condition of building, bad, needs extensive repairs, floors and cellars in very bad condition; condition of apparatus, not all good, clean; condition of surroundings, not clean, should have tile system of sewage disposal; condition of patrons' milk cans, not all clean; condition of milk in cans, not all good, not all strained clean.

Name of factory, Sunny Side; location, country, Burnett township, Dodge Co., Wis.; manager, John Kuehn; P. O. address, Burnett Jct., Wis., R. R. No. 1; name of maker, Charles Schmidt; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors or windows; drainage, very bad, unsanitary, filthy cesspool overflowing around factory building; whey tank above make room, dirty, filthy and leaking down into make and weigh rooms; condition of building, bad, unsanitary, unfit for cheesemaking purposes; condition of apparatus, not of the best, but passable, clean; condition of surroundings, dirty, unsanitary; condition of patrons' milk cans, not all good, some old rusty cans, not all clean; condition of milk in cans, not all good, some not clean. Remarks: Factory unsanitary in every respect, in violation of chapter 43-67 of the laws of 1903; well water polluted with contents of cesspool; needs new boiler room; needs new well; needs new floors; needs new whey tank in new location; needs new outside drain; needs new drain in cellar; needs new factory site. Factory building on low, wet ground. Good, high building site with good fall for perfect drainage within a very few rods of present unfit location of factory.

Name of factory, Kekoskee; location, village of Kekoskee, Dodge Co., Wis.; owner or manager, Emil Roll; P. O. address, Kekoskee, Wis.; name of maker, Emil Roll; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats used; there were no screen doors or windows; drainage good, clean; whey tank inside factory, wood tank, clean O. K.; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; brick floors in cellars; new cement floor in make room.

Name of factory, Kekoskee; location, village of Kekoskee, Dodge Co., Wis.; owner and manager, Emil Roll; P. O. address, Kekoskee, Wis.; name of maker, Emil Roll; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats used; there were no screen doors or windows; drainage, good, clean; wooden whey tank inside factory building, clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, not all clean, some old and rusty, unfit for use; condition of milk in cans, not all clean, some not properly strained. First class brick cheese factory; new cement floor in make room; clean curing cellars constructed of stone with brick floors; walls of basement newly whitewashed.

Name of factory, Franklin Cheese Factory; location, country, Glarno township; owner or manager, Dan Hogan; P. O. address, Monroe; name of maker, Geo. Bernath; he has not attended Dairy School at Madison; style of cheese, drum swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors or windows; drainage open from building; whey barrels join, but on platform; condition of building, old but kept in good repairs; condition of apparatus, found them clean; condition of surroundings, not extra good, being open drainage, which causes some bad odor; condition of patrons' milk cans, good. Remarks: A new cement floor has been put in since last year.

Name of factory, Pfeiffer Factory, location, country, Glarno township; owner or manager, Jacob Burkhalter; P. O. address, Monroe; name of maker, Burkhalter Bros.; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; vat used; there were no screen doors

or windows; drainage 16 feet underground; whey barrels not sunk in ground; condition of building, good; condition of apparatus, clean; condition of surroundings, not extra good; condition of patrons' milk cans, good; condition of milk in cans, good.

Location of factory, Luxenburg; Kewaunee county; owner or manager, Jos. Keluhofer; P. O. address, R. 3 Luxenburg; name of maker, Jacob Rank; he has not attended Dairy School at Madison. Remarks: Building unfit for cheesemaking and unsanitary; cheese factory is in the village; manager lives three miles out.

Name of factory, John Legler Cheese Factory; location, town Spring Grove; owner or manager, John Legler; P. O. address, Juda, Wis.; name of maker, Fred Moser; he has not attended Dairy School at Madison; style of cheese, block swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettle used; there were no screen doors or windows; dug drainage; whey tank joins to building, fair condition; condition of building, fair condition, kept in good repairs; condition of apparatus, found same in clean condition; condition of surroundings, poor, caused by whey barrels, which are joining factory and on no platform; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Condition of whey barrels are very bad.

Name of factory, Mossholder Bros.; location, three and one-half miles west of Marion, Waupaca county; owner, Mossholder Bros.; P. O. address, Marion R. D.; name of maker, Mossholder Bros.; he has not attended Dairy School at Madison; style of cheese, twins; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made by test; steam vats used; there were screen doors and windows; drainage, open ditch to small pond 200 feet away, O. K.; location and condition of whey tank, 60 feet from building, on top of ground, clean; condition of building, frame building in good condition; condition of surroundings, very neat; condition of apparatus, vats, tester, etc., good, clean; condition of patrons' milk cans, clean; condition of milk in cans, very good.

Name of factory, Maple Grove; location, country, Jefferson; owner or manager, A. F. Haberman; P. O. address, Juda, R. 2; name of maker, Frank Kessler; he has not attended Dairy School at Madison; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors and windows; drainage enters into ditch 16 feet from building; whey tank in factory, barrels on platform; building in good condition; apparatus in clean condition; condition of surroundings, bad odor caused by drainage; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Cement floor in making and curing room.

Name of factory, Appleton; location, 10 miles northeast of Freedom, Appleton. Outagamie Co.; owner, J. W. Appleton; P. O. address, Appleton, R. D. No. 6; name of maker, E. C. Williams; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used sometimes; the Wisconsin Curd Test is not used; steam vats are used; there were screen doors and windows; drainage runs alongside of road, poor; whey tank is in ground 30 feet from building, not cleaned; condition of building, stone with cement floor; condition of surroundings, drainage from factory makes bad mess in front; condition of apparatus, vats, press, etc., good and clean; condition of patrons' milk cans, clean; condition of milk in cans, fairly clean.

Name of factory, Austin, D.; location, country, township of Spring Grove; owner or manager, D. Austin; P. O. address, Brodhead, Wis.; name of maker, John Hoefliger; he has not attended Dairy School at Madison; style of cheese, Swiss and block; the Babcock Test is not used; the Wisconsin Curd Test is not used; fire kettle is used; there were no screen doors and windows; drainage under ground, in good condition; whey tank in factory, kept in good condition; condition of building, old but kept in good repairs; condition of apparatus, clean; condition of surroundings, poor, caused by pool hole where water from rain lodges; condition of patrons' milk cans good; condition of milk in cans good.

Name of factory, Zweifel, Rudy; location, country, township of Spring Grove; owner or manager, Rudy Zweifel; P. O. address, Brodhead, R. No. 2; name of maker, Gottfr. Regez; he has not attended Dairy School at Madison; style of cheese, Limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vat is used; there were no screen doors and windows; drainage enters into hog pen; whey barrels joined to factory; condition of building, old but kept in good repairs; condition of apparatus, clean; condition of surroundings, very poor, caused by hog pen which joins cheese factory; condition of patrons' milk cans, good; condition of milk in cans, fair. Remarks: Found much improvement over last year as cement floor has been put in making and curing room; surroundings are very poor as hog pen is kept too close to factory.

Name of factory, Gliese Cheese Factory; location, country, township of Spring Grove; owner or manager, Chas. Zuercher; P. O. address, Brodhead, Wis.; name of maker, John Haldiman; he has not attended Dairy School at Madison; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; there were no screen doors and windows; drainage under ground, good condition; whey tank in building, barrels 12 feet sunk in ground; condition of building, old and not well kept in repairs; condition of apparatus, most all in clean condition; condition of surroundings, poor, caused by whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans good.

Location, country, town of Two Rivers, Manitowoc Co.; owner and manager, R. F. Buehholz; P. O. address, Two Rivers, Wis.; style of cheese, daisies; the Babcock Test is used; payments are made on fat basis; steam vats are used; there were no screen doors and windows; drainage not clean, drain not yet; condition of building, good, clean. Remarks: Cement floors in creamery department and cellar churning room; wood floors in make room; new large factory building; power automatic curd agitators.

Name of factory, Swanson; location, country, town of Springdale, Dane Co.; manager, Fred Held; P. O. address, Mt. Horeb, Wis.; name of maker, Fred Held; he has not attended Dairy School at Madison; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made monthly; there were no screen doors and windows; surface drainage, runs in road in front of factory; bad odor from same; whey barrels outside, fairly good; condition of building, old, poor condition, no cement in cellar, no drain; condition of surroundings, bad and unsanitary; condition of apparatus, fairly good. Remarks: This factory is dirty and in very bad condition.

Name of factory, Primrose Union; location, country, town of Primrose, Dane Co.; manager, Warner Tasker; P. O. address, Mt. Horeb, Wis.; name of maker, Karl Biere; he attended Dairy School in Switzerland; style of cheese, Limburger; the Babcock Test is not used; the Wisconsin Curd Test

is not used; payments are made monthly; there were no screen doors and windows; drainage fairly good, but needs sewer leading from cellar; whey barrels are used, fairly good condition; condition of building good; condition of surroundings good; condition of apparatus good; condition of patrons' milk cans reported fairly good; condition of milk in cans reported good.

Name of factory, Buckholz; location, country, Two Rivers, Manitowoc Co.; owner and manager, R. F. Buckholz; P. O. address, Two Rivers, Wis.; name of maker, R. F. Buckholz; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; there are no screen doors and windows; drainage not in first class condition, but will be when completed; whey tank near factory building, clean, wood tank; condition of building, first class, new frame building; cement floors in creamery department, wood floors in cheese department; condition of surroundings, good, clean; condition of apparatus, first class, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

Name of factory, Harker; location, country, Primrose, Dane Co.; manager, Geo. Everit; P. O. address, Mt. Vernon; name of maker, Chris. Baumgartner; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made monthly; there were no screen doors and windows; drainage fairly good, cellar needs a little repairs; whey barrels used, not good system; condition of building, fairly good; condition of surroundings, good; condition of apparatus, good; condition of patrons' milk cans, fairly good; condition of milk in cans, good.

Name of factory, Oak Hill; location, country, Decatur; owner or manager, Frank Maylord; P. O. address, Albany; name of maker, Gottlieb Marty; he has attended Dairy School at Madison; style of cheese, Swiss; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per hundred; there were no screen doors or windows; drainage underground, enters into ditch; whey tank in building joining, barrels on platform; condition of building, old but kept in good repairs; condition of apparatus clean; condition of surroundings good; condition of patrons' milk cans, found two cans which I have condemned as they were badly damaged and dirty; condition of milk in cans, some were little dirty. Remarks: Found bad fermentation of cheese and dirty milk cans.

Name of factory, Gust; location, country, Verona, Dane Co.; owner or manager, Adolph Gust; P. O. address, Verona; name of maker, Andrew Andrey; he has attended Dairy School in Switzerland; style of cheese, limburger and Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are pooled monthly; steam vats are used; there were no screen doors and windows; drainage, needs a sewer leading from cellar, other drainage quite good; whey barrels used unwashed and above ground; condition of building, make room needs repairs, cellar needs cement floor and sewer; condition of surroundings, quite good, but whey barrels should be replaced with tank; apparatus kept clean; condition of patrons' milk cans reported clean; condition of milk in cans reported good.

Name of factory, Wayne & Addison; location, country, Wayne, Washington Co.; managers, Wayne & Addison; P. O. address, Allenton, Wis., R. R. No. 1; name of maker, Albert Weber; he has not attended Dairy School at Madison; style of cheese, white flats; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats are used; there were no screen doors and windows; drainage bad, no special care taken for disposing of factory sewage, whey in pool near factory make room wall; whey tank close up to

factory, wood tank above ground, not clean; condition of building, good frame building, clean, poor floor in make room; condition of surroundings, clean except around whey tank and sewage drain; condition of apparatus, good, clean; condition of patrons' milk cans, not all clean, some old and rusty; condition of milk in cans, not all good, not all clean.

Name of factory, Stauffacher & Elmer; location, country, Mt. Pleasant; owner or manager, Stauffacher & Elmer; P. O. address, Monroe, R. No. 6; name of maker, Arnold Reinhard; he has attended Dairy School at Madison; style of cheese, block Swiss; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per hundred; there were no screen doors and windows; drainage enters into pool hole 40 feet from factory; whey barrels joined to building; condition of building, good, cement floor in making room; apparatus found in clean condition; condition of surroundings good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: This factory is built in place of Adam Elmer & Stauffacher Bros., which was closed last year. It is built well in all respects.

Name of factory, John Marty; location, country, Mt. Pleasant; owner or manager, John Marty; P. O. address, Monroe, R. No. 6; name of maker, John Marty; he has not attended Dairy School at Madison; style of cheese, limburger. Remarks: The new factory, to replace old one that was condemned, will be of stone and all cement floors. Must give credit for such improvement.

Name of factory, Geo. Meythaler; location, country, Mt. Pleasant; owner or manager, Geo. Meythaler; P. O. address, Monroe, R. No. 6; name of maker, John Jauney; he has not attended Dairy School at Madison; style of cheese, block Swiss; the Babcock Test is not used; no Curd Test is used; payments are made by hundred; there are no screen doors and windows; drainage enters into ditch 40 feet from building; whey tank joined to factory, barrels on platform; condition of building, old but some improvements over last season; apparatus in clean condition; condition of surroundings, addition for whey tanks has been built; condition of patrons' milk cans, mostly all in good condition; condition of milk in cans, good. Remarks: This factory has been improved since last year, but in all it is not sanitary as there are wooden floors throughout the factory.

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Name of factory, Davis Cheese Factory; location, country, Glarno; owner or manager, A. C. Davis; P. O. address, Monroe; name of maker, Fred Ritz; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; there are no screen doors and windows; drainage enters into creek 45 feet from building; whey tank in building, barrels sunk in ground; condition of building old but fair, kept in repairs; apparatus in clean condition; condition of surroundings poor, caused by the gassy whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, some was not well aerated. Remarks: The factory is in good condition except whey barrels, which are sunk in ground and produce a bad odor.

Name of factory, Elmer Cheese Co.; location, country, Cadiz; owner or manager, Mrs. Elmer; P. O. address, Browntown, Wis.; name of maker, Jacob

Elmer; he has not attended Dairy School at Madison; style of cheese, Limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors and windows; drainage enters into cow yard which joins to factory; whey barrels sunk in ground; condition of building, old and not kept in repairs; condition of apparatus, very dirty and filthy; condition of surroundings poor, barn yard joins to factory; condition of patrons' milk cans good; condition of milk in cans good. Remarks: This factory is not in clean condition. Found tools very dirty. Curing room is under dwelling house.

Name of factory, Divan Cheese Factory; location, country, Cadiz; owner or manager, Herman Kiel; P. O. address, Browntown, Wis.; name of maker, Gottlieb Zurbuchen; he has not attended Dairy School at Madison; style of cheese, Drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; there were no screen doors and windows; drainage enters into road, poor condition; whey barrels join to factory, poor condition; condition of building old, but good cement floor in making room; condition of apparatus clean; condition of surroundings poor, caused by whey barrels and drainage; condition of patrons' milk cans, some old and rusty; condition of milk in cans good.

Name of factory, Newburg; location, Newburg; owner or manager, Newburg Creamery Co., P. O. address, Newburg, Wis.; name of maker, Oscar Gerlach; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; steam vats used; there were screen doors and windows; drainage runs in open ditch to creek; whey tank close to building, not good at present; condition of building, fair; condition of surroundings, whey has overflowed and stinks; condition of apparatus, fair; condition of patrons' milk cans, mostly fair; condition of milk in cans, mostly fair. Remarks: Tester old and rickety, results much too low; have promised to get a new tester soon; whey pipes foul inside.

Location, 3 miles northwest of Belgium, Ozaukee county; owner or manager, J. J. Ternes; P. O. address, Belgium, Wis.; name of maker, J. J. Ternes; he has not attended Dairy School at Madison; style of cheese, daisies; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made pound for 10; there were some screen doors and windows; drainage, everything goes in whey tank; whey tank 50 feet from building, fair, pipes leak and whey stands on top of ground; condition of building rather poor; condition of surroundings very bad, manure, whey and rubbish all around; condition of apparatus not clean; condition of patrons' milk cans, didn't see them; condition of milk in cans, didn't see it. Remarks: The milk conductor, curd knives and floor appear as though there had been no attempt made to clean them for years.

Name of factory, Myra; location, 5 miles east of West Bend, Trenton, Washington Co.; owner or manager, Fick & Gerlach; P. O. address, Newburg, Wis.; name of maker, Ernst Gerlach; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there will be screen doors and windows; no provisions for drainage; whey tank close to building, very seldom cleaned; condition of building cheap; condition of surroundings fair; condition of apparatus fair; condition of patrons' milk cans, mostly fair, one can filthy; condition of milk in cans, mostly fair, some dirty. Remarks: Testing apparatus at factory old and no good. Results much too low. Have promised to get a new machine.

Name of factory, Flanery & Jones; location, country, Jordan; owner or manager, Flanery & Jones; P. O. address, Woodford, Wis.; name of maker, Fred Bruni; he has not attended Dairy School at Madison; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; no screen doors or windows; drainage enters ditch 40 feet from building underground; whey tank in factory; bbls. 18 feet from factory sunk in ground; condition of building old, but good cement floor in making and curing room; condition of apparatus clean; condition of surroundings poor, caused by whey barrels and a pool hole close to factory; condition of patrons' milk cans clean, except one can; condition of milk in cans, some not very good. Remarks: Held meeting and suggested to patrons to remove whey barrels and replace same with a steel tank, so they all agreed to do so.

Name of factory, Wayne Center Cheese Co.; location, country, Wayne; owner or manager, F. Schumacher; P. O. address, South Wayne, Wis.; name of maker, John Rindlisbacher; he has attended Dairy School at Madison; style of cheese, Swiss; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per hundred; steam vats are used; there were no screen doors and windows; drainage enters into ditch 45 feet from building; whey tank joining to factory, separate room, barrels 35 feet from factory; condition of building good; apparatus in clean condition; condition of surroundings good; condition of patrons' milk cans, mostly all new cans and separate cans are used to return whey from factory, some cans were a little dirty; condition of milk in cans good. Remarks: This factory has been much improved by extending the drainage and replacing the old wooden floors by a good cement floor in curing and making room.

Name of factory, Dixon Union Cheese Factory; location, 9 miles north of Lone Rock, Buena Vista, Richland Co.; manager, L. Dorgan; P. O. address, Lone Rock, R. F. D. 1; name of maker, Frank Coyne; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made semi-monthly by test; there were some screen doors and windows; surface drainage, needs a new drain, manager says it will be put in soon, no bad odor; whey tank outside, will be kept better when drain is completed; condition of building, stone curing room first class, making room fairly good; condition of surroundings, will be good when drain is fixed; condition of apparatus clean, well kept, mostly in good repair; condition of patrons' milk cans mostly good, a few rusty; condition of milk in cans mostly good, some are a little gassy.

Name of factory, Smith Cheese Factory; location, country, Cadiz; owner or manager, Smith Cheese Factory; P. O. address, Browntown, R. No. 1; name of maker, Gottfr. Gottier; he has not attended Dairy School at Madison; style of cheese, Swiss; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; steam kettles used; there were no screen doors and windows; partly open drainage, bad condition; whey tank in factory, barrels 8 feet from factory; condition of building good, good cement floors throughout; apparatus in clean condition; condition of surroundings poor, caused by drainage and whey barrels; condition of patrons' milk cans, mostly all small creamery cans, not good for the use of Swiss cheese; condition of milk in cans, good. Remarks: Held a meeting and suggested to them to remove the whey barrels which are sunk in ground, and replace the open drainage with an underground tile drainage. Found the small creamery cans, about 70 in all, without any aerater and asked them to put a hole in every can cover.

Name of factory, Lawver Cheese Factory; location, country, Cadiz; owner or manager, Geo. Lawver; P. O. address, Freeport, Ill.; name of maker, Gottfr.

Burkhalter; he has attended Dairy School in Switzerland; style of cheese, Swiss and brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam kettle used; there were no screen doors and windows; drainage enters into ditch 3 feet from building; whey tank joined to factory, condition of whey barrels poor; condition of building old and poorly constructed; apparatus in clean condition; condition of surroundings poor, caused by whey barrels; condition of patrons' milk cans, some old but clean; condition of milk in cans, good.

Name of factory, Big Hollow; location, Bear Creek, Sauk Co.; manager, Hatfield Waterstreet; P. O. address, Spring Green; name of maker, William Stewart; he has not attended Dairy School at Madison; style of cheese, prints; the Babcock Test is used semi-monthly; the Wisconsin Curd Test is not used; payments are made monthly; there were screen doors and windows; drainage leads to cess pool, which is not in first class condition; whey tank under ground, washed twice per week; condition of building good; condition of apparatus, vat quite old, other machinery in good condition; condition of surroundings, land level, making it difficult to get good drainage; condition of patrons' milk cans, mostly good, a few rusty; condition of milk in cans, part good, part tainted.

Name of factory, Salter; location, Salter, 6 miles northeast of Jackson; owner or manager, Farmers' Dairy Association; P. O. address, Salter, Wis.; name of maker, Emil Falk; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there were screen doors and windows; no provisions made for drainage, nothing spilling; whey tank 15 feet from building, fair; condition of building, log building, old, fairly clean; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, mostly fair, some have bought new ones since; condition of milk in cans, all kinds. Remarks: Demonstrations in testing had not been correct and much too low. I showed how to test and am satisfied it will be done right hereafter. Ten samples in the curd test were bad.

Name of factory, Clover Hill; location, village of Plain, Franklin, Sauk Co.; owner or manager, Mrs. A. Schoenmann; P. O. address, Plain, Wis.; name of maker, Scott Warren; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis; steam vats used; there were no screen doors and windows; drainage is bad, not clean, new cistern to be installed at once to dispose of factory sewage; whey tank near factory, wood tank above ground, clean; condition of building, first class, clean; condition of surroundings clean, with the exceptions of sewage disposal; condition of apparatus, first class, clean; condition of patrons' milk cans good, clean, with but two exceptions; condition of milk in cans good, clean, with but two exceptions. Remarks: Splendid, large cheese factory building. Machinery up to date and in splendid condition.

Name of factory, C. W. Klecknes Cheese Factory; location, country, Glarno; owner or manager, Jacob Karlen; P. O. address, Monroe, Wis.; name of maker, Rhodes & Son; he has not attended Dairy School at Madison; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is used; steam vats are used; there were no screen doors or windows; drainage 45 feet underground, tile, good condition; whey tank 30 feet from building, steel tank; condition of building, old but kept in good repairs; condition of apparatus clean; condition of surroundings good; condition of patrons' milk cans, some old and rusty, have condemned one which was badly damaged; condition of milk in cans, one patrons' milk poor.

Name of factory, Avon Cheese Factory; location, country, Avon; owner or manager, Gottfr. Burkhalter; P. O. address, Brodhead, Wis.; name of maker, John Steiner; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; there were no screen doors or windows; drainage, pool hole; whey tank joined to factory; condition of building old, but good cement floor; apparatus in clean condition; condition of surroundings good; condition of patrons' milk cans, some old; condition of milk in cans, good. Remarks: making room and curing room are combined with living house; condition like olden times.

Name of factory, Pleasant Valley; location, country, Franklin, Sauk Co.; owner and manager, Geo. W. Kreul; P. O. address, Plain, Wis.; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; weight of milk, 232,188; average test, 3.47; and pounds of cheese, 21,674, at last payment; there were screen doors and windows; drainage, good, clean, open ditch to running stream of water; whey tank of wood, above ground, near factory, clean; condition of building, good, clean; condition of surroundings good, clean; condition of apparatus good, clean; condition of patrons' milk cans, not all good; condition of milk in cans, not all clean.

Name of factory, Brandl; location, country, Angelica, Shawano Co.; owner or manager, J. J. Brandl; P. O. address, Sobieski, R. F. D. No. 1; name of maker, J. J. Brandl; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wis. Curd Test is not used; payments are made semi-monthly; there are no screen doors and windows; whey tank is outside, underground; condition of building, being repaired; condition of apparatus, in good repair; condition of patrons' milk cans, mostly good; condition of milk in cans, some good, some gassy.

Name of factory, Poplar Grove; location, country, Franklin, Sauk Co.; manager, Joe Weitzel; P. O. address, Plain, Wis.; name of maker, Joe Weitzel; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; steam vats used; there were no screen doors or windows; drainage not good, bad mud hole around whey tank; whey tank of wood, above ground, near factory, not clean; condition of building good, clean; condition of surroundings good, except around whey tank; condition of apparatus good, clean; condition of patrons' milk cans, not all good; condition of milk in cans, not all clean.

Name of factory, White Mounds; location country, Franklin, Sauk Co.; manager, Theo. Olson; P. O. address, White Mounds, Wis.; name of maker, Theo. Olson; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; steam vats are used; there were no screen doors or windows; drainage bad, not clean, open ditch along public drive, dirty and filthy under whey tank; whey tank of wood, above ground, near factory, not clean; condition of building, not first class, fairly clean; condition of surroundings, not clean around whey tank and sewage disposal; condition of apparatus, not first class, steam leaking from pipes; condition of patrons' milk cans, reported fairly good; condition of milk in cans, not all good.

Name of factory, Krokow; location, village of Krokow, town of Angelica, Shawano Co.; manager, Kasper Staszak; P. O. address, Sobieski, Wis.; name of maker, J. J. Egnaszak; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is

not used; there were no screen doors or windows; surface drainage, needs a drain put in; whey tank outside, washed once a month; condition of building good, but needs a drain in making room; condition of surroundings quite good; condition of apparatus good; condition of patrons' milk cans good; condition of milk in cans mostly good, some gassy.

Name of factory, Strow Cheese Factory; location, country, Spring Grove; owner or manager, Jacob Marty; P. O. address, Brodhead, Wis.; name of maker, Emil Kobi; he has not attended Dairy School at Madison; style of cheese, drum and block Swiss; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; there were no screen doors or windows; drainage enters into road, poor condition; whey tank in factory, barrels 45 feet from building; condition of building old, very poorly constructed; condition of apparatus fair, clean; condition of surroundings poor, caused by drainage; condition of patrons' milk cans, found all clean but one can which was very filthy, kept same back and cleaned it; condition of milk in cans, some not good. Remarks: Made curd test. Found number of samples of milk very bad, which was due to dirty milk cans.

Name of factory, Cedar Grove; location, country, town of Franklin, Sauk Co.; owner or manager, Frank Wismer; P. O. address, Plain, Wis.; name of maker, Frank Wismer; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; steam vats used; there were no screen doors or windows; drainage not bad, some whey around tank spilled by patrons; two large, square, wooden whey tanks above ground, close up to factory building; condition of building first class, clean; condition of surroundings good, clean; condition of apparatus first class, clean; condition of patrons' milk cans, not all good; condition of milk in cans, not all good. Remarks: Fine large factory building.

Name of factory, Peter Olson Factory; location, country, Avon; owner or manager, Peter Olson; P. O. address, Brodhead, Wis.; name of maker, John Moser; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors or windows; drainage good, underground system; whey barrels 12 feet from factory; condition of building, well constructed, good cement floors; apparatus in good, clean condition; condition of surroundings good; condition of patrons' milk cans good; condition of milk in cans good. Remarks: Recommended new drainage at this factory at my last inspection and find that same has been put in.

Name of factory, Oak Leaf; location, country, town of Troy, Sauk Co.; owner and manager, Aksel Bruhn; P. O. address, Spring Green, Wis., R. F. D. No. 1; name of maker, Aksel Bruhn; he has attended Dairy School at Madison; style of cheese, daisies and 10-lb. prints; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis; steam vats used; there were no screen doors and windows; drainage good, clean; wooden whey tanks above ground near factory, clean; condition of building, first class, clean; condition of surroundings good, clean; condition of apparatus first class, clean; condition of patrons' milk cans, nearly all good; condition of milk in cans clean, some off on flavor due to feed. Remarks: neat new cheese factory building; splendid new up-to-date machinery.

Name of factory, Town 10; location, 3 miles north of Grafton; owner or manager, Ed. Keller; P. O. address, Grafton, Wis.; name of maker, Ed. Keller; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are

made on fat basis; steam vats used; there were screen doors and windows; drainage underground tile; whey tank outside, cleaned only once a month; condition of building fair, cement floor soft finish, sour; condition of apparatus fair; condition of surroundings, whey overflows from tank and stinks; condition of patrons' milk cans, mostly fair; condition of milk in cans, some fine, some dirty.

Name of factory, Luxenburg; location, village of Luxenburg, Kewaunee county; managers, Baierl Bros.; P. O. address, Luxenburg; name of maker, Frank M. Vixton; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made monthly; there were screen doors and windows; surface drainage, not good, especially around the whey tank; location and condition of whey tank, outside, partly underground, poor condition; condition of building, been repaired some lately and now in fairly good repair; condition of surroundings, drainage causes some odor about factory; condition of apparatus, in fairly good repair; condition of patrons' milk cans, reported mostly good; condition of milk in cans, good.

Name of factory, Ellisville; location, country, Montpelier township, Kewaunee county; owner or manager, A. V. Trapp; P. O. address, Luxenburg, R. F. D. 2; name of maker, B. O. Last; he has attended Dairy School at Madison; style of cheese, longhorn; the Babcock Test is not used, pay by test; the Wisconsin Curd Test is not used; payments are made monthly; there were screen doors and windows; drainage, poor, surface, needs repairs; whey tank outside, needs repairs; condition of building, quite old, floor needs repairs; condition of surroundings, not good, but will be all right; condition of apparatus, good; condition of patrons' milk cans, mostly good, some few rusty; condition of milk in cans, reported good.

Name of factory, Schneider; location, country, Montpelier township, Kewaunee county; owner, Chas. Schneider; P. O. address, Luxenburg, R. F. D. 1; name of maker, Adolph Schneider; he has attended Dairy School at Madison; style of cheese, daisies and squares; the Babcock Test is not used, pay by test; the Wisconsin Curd Test is not used; there were no screen doors or windows; surface drainage, leads to small creek, drainage from whey tank poor and bad odor from same; location and condition of whey tank outside, in poor condition; condition of building, quite good; condition of surroundings, not very good on account of whey tank; condition of apparatus, vats quite old, but in fair repair; condition of patrons' milk cans, mostly good, some rusty; condition of milk in cans, reported fairly good.

Name of factory, Geimer; location, country, Manitowoc county; owner, P. E. Geimer; P. O. address, Mischcott; name of maker, P. E. Geimer; he has attended Dairy School at Madison; style of cheese, prints; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made monthly; part of doors and windows had screens; drainage surface, might be improved, although there was no bad odor about factory; location and condition of whey tank, outside, partly under ground, washed once a week; condition of building, quite old, unpainted but has good curing room; condition of surroundings, good; condition of apparatus, good; condition of patrons' milk cans, reported some good, a few rusty; condition of milk in cans, reported as being good for time of year.

Name of factory, Changhai Factory; location, country, Spring Grove township; owner or manager, Jacobi Marty; P. O. address, Brodhead; name of maker, Conrad Marty; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; no Curd Test is used; there were no screen doors or windows; drainage enters into ditch; location and condition of whey barrels, sunk in ground, poor condition; condition

of building, good condition; condition of apparatus, found same in clean condition; condition of surroundings, fair, with exception of whey barrels; condition of patrons' milk cans, found them in clean condition; condition of milk in cans, good.

Name of factory, Swanson; location, 5 miles south Mt. Horeb, Springdale township, Dane county; owner or manager, Fred Held; P. O. address, Mt. Horeb; name of maker, Fred Held; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made monthly; there were no screen doors or windows; surface drainage, bad condition; location and condition of whey tank, barrels used, make whey butter with separator; condition of building, old and poor, cellar needs sewer; condition of surroundings, not good, owing to drainage; condition of apparatus, good, kettle floors very dirty. Remarks: Notified they must clean factory and repair same.

Name of factory, Foley Cheese Factory; location, country, Lafayette county; owner or manager, Wm. Jennings; P. O. address, South Wayne; name of maker, Jacob Gumpier; he has not attended Dairy School at Madison; style of cheese, swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; there were no screen doors or windows; drainage enters into ditch, good drainage; whey barrels, sunk in ground; condition of building, good condition; condition of apparatus, found them in clean condition; condition of surroundings, good; condition of patrons' milk cans, some cans old and rusty; condition of milk in cans, some not good.

Name of factory, A. Weinrich; location, six miles west Fredonia Station, Washington county; owner or manager, A. Weinrich; P. O. address, Fillmore; name of maker, Edwin Rieke; he has not attended Dairy School at Madison; style of cheese, squares; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made pound for 10; there were no screen doors or windows; no provisions for drainage; location and condition of whey tank, under make room, very filthy, hard to get at; condition of building, old, cheap; condition of surroundings, bad under building; condition of apparatus, hoops very rusty; condition of patrons' milk cans, didn't see them; Remarks: The worst stench is directly under the intake.

Location of factory, Fillmore, six miles west of Fredonia, Washington county; owner or manager, E. W. Jaeking; P. O. address, Fillmore; name of maker, Chas. Rieke; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there were screen doors and windows; no provisions for drainage; location and condition of whey tank, near building, bad; condition of building, fair; condition of surroundings, good except around whey tank; condition of apparatus, good; condition of patrons' milk cans, some rusty cans; condition of milk in cans, some gassy. Remarks: Results in testing have been too low; I am satisfied they will be correct hereafter; also that a new whey tank will be put in in place of the old one.

Name of factory, Stuart Cheese Factory; location, country, Wiota township, Lafayette county; owner or manager, R. Stuart; P. O. address, South Wayne; name of maker, Alfred Rikley; he has not attended Dairy School at Madison; style of cheese, swiss; there were no screen doors or windows; drainage enters into ditch; location and condition of whey barrels, sunk in ground, poor condition; condition of building, old, but kept in fair condition; condition of apparatus, found them in clean condition; condition of surroundings, poor, caused by whey barrels; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of factory, Wiota Cheese Factory; location, country, Wiota twp., Lafayette county; owner or manager, Peter Bemene; P. O. address, Wiota; name of maker, Gottfr. Isely; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; drainage enters into ditch; whey barrels sunk in ground; condition of building, old factory rebuilt, good cement floor in making room; condition of apparatus, found them in clean condition; condition of surroundings, good; condition of patrons' milk cans, some old and rusty; condition of milk in cans, good. Remarks: This factory has been much improved since last year, good cement floor has been put in making room; the whole factory has been remodeled; also drainage is under ground, tile.

Name of factory, Mattley; location, country; Well Spring township, Lafayette county; manager, John Altmann; P. O. address, Mineral Point; name of maker, John Altmann; style of cheese, limburger; there were no screen doors or windows; surface drainage, poor, needs a drain from cellar; location and condition of whey tank, barrels used, underground, poor conditions; condition of building, old, make room poor and dirty, cellar in bad condition; condition of surroundings, fairly good; condition of apparatus, boiler poor, leaky, utensils all dirty on outside; condition of patrons' milk cans, quite good condition of milk in cans, some good, some tainted.

Name of factory, West Brooklyn; location, country, Brooklyn township, Green county; manager, Herman Sholtz; P. O. address, Brooklyn; name of maker, Chris Guggispeberg; he has not attended Dairy School at Madison; style of cheese, limburger; there were no screen doors or windows; drainage, sewer leads from cellar, cellar is very wet at times; location and condition of whey barrels, above ground; condition of building, needs some repairs, especially eavetroughs; condition of surroundings, good; condition of apparatus, good; condition of patrons' milk cans, some good, some rusty; condition of milk in cans, has been some tainted milk but better at this time.

Name of factory, West Branch; location, country, Aken township, Richland county; manager, Edward Joseph; P. O. address, Boaz, Wis., R. R. No. 1; name of maker, John B. Corey; he has attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk 91,000 lbs., average test 3.60, and pounds of cheese 8,650 at last payment; there were no screen doors or windows; drainage good, clean; location and condition of whey tank, square wood tank in ground, close up to factory, clean; condition of building, first class, clean; condition of surroundings, good, clean; condition of apparatus, good, clean; condition of patrons' milk cans, good, clean, with one exception; condition of milk in cans, good, clean, with but one exception.

Name of factory, Schainghal Factory; location, country, Spring Grove township, Green Co.; owner or manager, Jacob Marty; P. O. address, Brodhead; name of maker, C. Marty; he has not attended Dairy School at Madison; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage enters into ditch; whey barrels sunk in ground; condition of building, in good condition, well built; condition of apparatus, found them in clean condition; condition of surroundings, whey barrels cause bad odor; condition of patrons' milk cans, most all in good condition; condition of milk in cans, one patrons' milk adulterated.

Name of factory, Boaz; location, village of Boaz; Dayton township, Richland county; owner and manager, John Fischer; P. O. address, Boaz, Wis.; name

of maker, Gerald Fitzgerald; he has attended Dairy School at Madison; style of cheese, flats and daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; steam vats used; there were no screen doors or windows; drainage good, into running stream of water; location and condition of whey tank, square wood tank in ground close up to factory, whey pasteurized, fairly clean; condition of building, good building, not clean; condition of surroundings, good, not clean around whey vat; condition of apparatus, good, not clean; condition of patrons' milk cans, reported not all clean; condition of milk in cans, reported not all good.

Name of factory, Union; location, country; Dayton township, Richland county; manager, G. M. Miller; P. O. address, Boaz, Wis., R. R. No. 1; name of maker, Everett Berry; he has not attended Dairy School at Madison; style of cheese, flats; the Babcock Test is used the Wisconsin Curd Test is not used; payments are made on fat basis; steam vats used; there were no screen doors or windows; drainage open drain into marsh near factory, factory site on low ground, site not suitable for perfect or satisfactory sewage disposal; location and condition of whey tank, wood tank, close up to factory, clean; condition of building, good, clean; condition of surroundings, good, with exception of sewage disposal; condition of apparatus, good, clean; condition of patrons' milk cans, nearly all good and clean; condition of milk in cans, not all of good quality.

Name of factory, Union; location, country, Willow Springs township, Lafayette county; name of maker, T. Eberhardt; he has not attended Dairy School at Madison; there were no screen doors or windows; drainage good, underground; whey barrels used; condition of building, good; condition of surroundings, good; condition of apparatus, clean; condition of patrons' milk cans, reported good.

Name of factory, Kruger; location, country, Darlington township, Lafayette county; manager, P. B. and E. G. Barlow; P. O. address, Darlington; name of maker, Fred Baumgartner; he has not attended Dairy School at Madison; there were no screen doors or windows; drainage, part underground, part surface, good; whey barrels used, will put in tank; condition of building, good repair, cellar not cemented but dry; condition of surroundings, good; condition of apparatus, kettle good, new drain table will be put in; condition of patrons' milk cans, good; condition of milk in cans, mostly good, some tainted.

Name of factory, Oak Grove; location, country, Willow Springs twp.; Lafayette county; manager, P. B. and E. G. Barlow; P. O. address, Darlington; name of maker, Fred Blumer; style of cheese, swiss drum; payments are made monthly; there were no screen doors or windows; drainage underground, good; location and condition of whey tank, inside, washed daily, good; condition of building, new, good; condition of surroundings, good; condition of apparatus, new and good; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of factory, Johnson; location, five miles north of Darlington; Willow Spring township, Lafayette county; manager, B. P. and E. G. Barlow; P. O. address, Darlington; name of maker, Weitherich; he has not attended Dairy School at Madison; style of cheese, brick; there were no screen doors or windows; surface drainage; barrels used for whey; condition of building, new; condition of surroundings, good; condition of apparatus, new.

Name of factory, Darlington; location, city of Darlington, Lafayette county; owner or manager, B. P. and E. G. Barlow; P. O. address, Darlington;

name of maker, J. W. Boswell; he has not attended Dairy School at Madison; style of cheese, daisies; payments made monthly; there were some screen doors and windows; good sewer drainage; location and condition of whey tank, outside, above ground, fairly good; condition of building, good; condition of surroundings, some vaults, near buildings should be removed; condition of apparatus, good; condition of patrons' milk cans, mostly good; condition of milk in cans, some good, some gassy.

Name of factory, Badger; location, $3\frac{1}{2}$ miles southwest of Stanley, Chippewa county; owner, A. P. Geiger; P. O. address, Stanley, R. D. 1; name of maker, A. P. Geiger; he has attended Dairy School at Madison; style of cheese, Y. A.; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; there were no screen doors or windows; drainage, ditch to road, has plank on ground for making drain; location and condition of whey tank, up stairs, kept clean; condition of building, frame, in good condition; condition of surroundings, picked up and clean; condition of apparatus, vats and press in good order; condition of patrons' milk cans, clean; condition of milk in cans, clean, good.

Name of factory, Fox Hollow; location, country, Dayton township, Richland county; owner or manager, J. A. Stettler; P. O. address, Richland Center, R. F. D. No. 4; name of maker, J. A. Stettler; he has not attended Dairy School at Madison; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk 79,000 lbs.; average test 3.50, and pounds of cheese 6,300 at last payment; steam vats used; there were no screen doors or windows; drainage good, clean, underground drain to running stream of water; location and condition of whey tank, wood tank above ground, four feet from building, clean; condition of building, good, clean; condition of surroundings, good, clean; condition of apparatus, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

REPORT OF CREAMERY INSPECTION.

JANUARY, 1905.

Name of creamery, Milton Junction; co-operative; location, Milton Junction, Rock county; owner or manager, W. Marquart; P. O. address, Milton Junction; name of buttermaker, H. H. Booth; average test 4.35 per cent., butter yield 4.6 per cent., and overrun 14 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .16 per cent.; Commercial starter is used; skim milk divided by automatic weigher; cream vat was covered with Farrington ripeners; drain runs under ground some distance, then onto field; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside, washed once a month; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of creamery, Otter Creek; co-operative; location, Otter Creek, Rock Co.; owner or manager, W. Marquart; P. O. address, Milton Jct.; name of operator, Otto Sabien; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .1 per cent.; skim milk divided by automatic weigher; cream is hauled to Milton Jct. daily; drain underground to creek nearby; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; condition of building, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Milton; proprietary; location, Milton, Rock Co.; owner or manager, Geo. C. Mansfield Co.; P. O. address, Johnson Creek; name of buttermaker, Wm. Hahn; average test 4.15 per cent., butter yield 4.72 per cent., and overrun 13.7 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .07 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drain runs underground for 16 rods to a cesspool; no bad odor in creamery; location and condition of skim milk tank, inside factory, washed daily; location and condition of buttermilk tank, outside, washed occasionally; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: Pipette short; had another one on hand, which I found correct.

Name of creamery, Lima Center; proprietary; location, Lima Center, Rock Co.; owner or manager, Godfrey & McComb; P. O. address, Whitewater; name of buttermaker, W. D. McComb; average test 4.20 per cent., butter yield 4.78 per cent., and overrun 13.8 per cent. at last payment; sampling and testing,

composite, semi-monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .20 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered; drain runs underground to open ditch 120 yards away; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside, washed occasionally; condition of building, good; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Nonpareil; proprietary; location, Whitewater, Walworth Co.; owner or manager, Union Produce Co.; P. O. address, Whitewater; name of buttermaker, F. Kutz; average test 3.9 per cent., butter yield 4.46 per cent., and overrun 14.3 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .10 per cent.; loss of fat in buttermilk, .10 per cent.; home made starter is used; cream vat was not covered; drain into river near by; no bad odor in creamery; location and condition of skim milk tank, outside, clean; location and condition of buttermilk tank, inside, clean; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good generally.

Name of creamery, Palmyra; proprietary; location, Palmyra, Jefferson Co.; owner or manager, Christian & Puerner; P. O. address, Jefferson; name of buttermaker, Ed. Meracle; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drain runs underground to river, 50 rods distant; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside, washed once a week; condition of building, good; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Eagle; co-operative; location, Eagle, Waukesha Co.; owner or manager, E. A. Watrous; P. O. address, Eagle; name of buttermaker, J. E. Enright; av. test 4.20 per cent., butter yield 5.00 per cent., and overrun 19 per cent. at last payment.

Name of creamery, North Prairie; proprietary; location, North Prairie, Waukesha Co.; owner or manager, Wisconsin Butter and Cheese Co.; P. O. address, Waukesha; name of buttermaker, Chas. Mitchell; av. test 4.10 per cent., butter yield 4.60 per cent., and overrun 12 per cent. at last payment; sampling and testing, composite, 3 times a month; no starter is used; farmers help themselves to skim milk; cream vat was not covered; drainage, open ditch leads to cesspool, about 10 rods distant; bad odor in creamery; have no skim milk tank; location and condition of buttermilk tank, inside factory, leaks and in poor condition; condition of building, poor, however have good cement floor; condition of apparatus, fair but lacking in cleanliness and tidiness; condition of surroundings, fair; condition of patrons' milk cans, most of them fair; some quite neglected; condition of milk in cans, most of it fair, some sour and tainted. Remarks: Suggested that the sour milk tank be repaired and cleaned out, and a general house cleaning as soon as weather permits.

Name of creamery, Troy Center; location, Troy Center, Walworth Co.; owner or manager, Wis. Butter & Cheese Co.; P. O. address, Waukesha; name of buttermaker, J. H. Johncot; sampling and testing, composite, 3 times a month; no starter used; skim milk was divided by automatic weigher; cream vat was covered with board; drainage underground to ravine 40 rods away;

skim milk tank up stairs, washed daily; no buttermilk tank in use; building rather poor, however have a good floor; condition of apparatus, rather poor; condition of surroundings, fair; condition of patrons' milk cans, generally poor and neglected; condition of milk in cans, generally poor. Remarks: Pipette short some.

Name of creamery, East Troy; location, East Troy, Walworth Co.; owner or manager, A. Deckerman; P. O. address, East Troy; name of buttermaker, O. J. Miller; average test, 4.02 per cent.; butter yield, 4.70 per cent.; and overrun 17.8 per cent. at last payment; sampling and testing, composite semi-monthly; home made starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage underground to creek 50 rods distant; no bad odor in creamery; skim milk tank up stairs, washed daily; butter milk tank up stairs, washed twice a week; condition of building good, except the floor, which needs repairing; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans reported good; condition of milk in cans reported fair.

Name of creamery, Adams; location, sec. 19, Adams, town of Troy, Walworth Co.; owner or manager, S. B. Chatfield, Jr.; P. O. address, Troy Center, R. D.; name of buttermaker, Fred Kuhl; average test, 4.40 per cent.; butter yield, 4.85 per cent.; and overrun 11 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .30 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered; drainage, open ditch some distance, then onto field; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank outside, washed occasionally; condition of building fair, except the floor; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans fair; condition of milk in cans fair. Remarks: Pipette short.

Name of creamery, Grove Prairie; location, 3 miles northwest of Reeseville, Dodge Co.; manager, F. J. Venie; P. O. address, Reeseville, Wis.; name of buttermaker, J. W. Rickers; average test, 4.15 per cent.; butter yield, 4.73 per cent.; and overrun 13 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; home made starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage, tiled a few rods to a field, O. K.; no bad odor in creamery; skim milk tank inside over coal house, washed frequently; buttermilk tank inside over coal house, not washed; condition of building good, cement floor; condition of apparatus, combined churn vats, separator and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean, a few dirty; condition of milk in cans, good.

Name of creamery, Martintown; location, Martintown, Green Co.; owner or manager, John Newman Co.; P. O. address, Elgin, Ill.; name of buttermaker, A. F. Bolander; sampling and testing, composite, semi-monthly; no starter is used; drainage run underground to a river 15 rods distant; bad odor in creamery; skim milk tank inside factory, leaking; buttermilk tank outside, not washed; condition of building fair; condition of apparatus fair, except skim milk vat and receiving vat which leak and cause bad odor; condition of surroundings fair; condition of patrons' milk cans reported fair; condition of milk in cans reported fair. Remarks: Suggested the vats be repaired or removed as soon as possible.

Name of creamery, Woodford; location, Woodford, La Fayette Co.; owner or manager, John Newman Co.; P. O. address, Elgin, Ill.; name of buttermaker, M. R. Sullivan; sampling and testing, composite, semi-monthly; home

made starter is used; cream vat was not covered; drainage underground to river 400 feet distant; no bad odor in creamery; skim milk tank inside factory, washed once a week, in summer every day; have no butter milk tank; condition of building fair; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans reported good; condition of milk in cans reported good.

Name of creamery, Argyle; location, Argyle, La Fayette Co.; owner or manager, F. O. Uehling & Co.; P. O. address, Hanover; name of buttermaker, J. J. Newman; sampling and testing, composite, semi-monthly; drainage run underground to a creek near by; no bad odor in creamery; skim milk tank inside of factory, fair condition; buttermilk tank outside, not used at present; condition of building good; building is painted outside; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans reported poor; condition of milk in cans reported poor.

Name of creamery, Brodhead; location, Brodhead, Green Co.; owner or manager, F. O. Uehling & Co.; P. O. address, Hanover; name of buttermaker, E. Scheberle; average test, 4.40 per cent.; butter yield, 5.03 per cent.; and overrun 15 per cent. at last payment; sampling and testing, one-third sample test every third day; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .10 per cent.; commercial starter is used; cream vat was covered, Farrington R.; drainage underground to river close by; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank outside, seldom washed; condition of building fair; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans fair; condition of milk in cans good.

Name of creamery, Orfordville; location, Orfordville, Rock Co.; owner or manager, T. O. Uehling & Co.; P. O. address, Hanover; name of buttermaker, Fred Bartling; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .05 per cent.; home made starter used; skim milk divided by automatic weigher; cream vat was covered, Farrington; drainage underground for some distance to open ditch; no bad odor in creamery; skim milk tank inside factory, washed daily; buttermilk tank inside factory, good condition; condition of building good; condition of apparatus good; condition of surroundings good; condition of patrons' milk cans good; condition of milk in cans good.

Name of creamery, Hanover; location, Hanover, Rock Co.; owner or manager, F. O. Uehling & Co.; P. O. address, Hanover; name of buttermaker, E. S. Pyburn; sampling and testing, composite, monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .07 per cent.; commercial starter is used; cream vat was covered, Farrington R.; drain to creek near by; no bad odor in creamery; skim milk tank inside factory, clean; buttermilk tank inside factory, good condition; condition of building good; condition of apparatus good; condition of surroundings good; condition of patrons' milk cans good; condition of milk in cans good generally.

Name of creamery, Walworth Condensery; location, Walworth, Walworth Co.; owner or manager, McBride Bros.; P. O. address, Chicago; name of buttermaker, Wm. E. Miller; P. O. address, Walworth; average test, 3.9 per cent.; butter yield, 4.50 per cent.; and overrun 15.4 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; cream vat was not covered; drain to cess pool 14 rods away from factory; bad odor in creamery; skim milk tank up stairs, clean; buttermilk tank up stairs, not clean; condition of building fair; condition of apparatus fair; condition of

surroundings fair; condition of patrons' milk cans reported fair; condition of milk in cans reported fair. Remarks: The bad odor in the factory is due to bad or polluted water supply. It is, however, getting better.

Name of creamery, Walworth Co-operative; location, Walworth, Walworth Co.; owner or manager, F. E. Lawson; P. O. address, Walworth, R. F. D. No. 1; name of buttermaker, F. C. Luth; average test, 4.00 per cent.; butter yield, 4.61 per cent.; and overrun 15 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .10 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drain to cess pool near by, poor drainage; bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, not washed; condition of building fair; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans fair; condition of milk in cans fair. Remarks: The bad odor in factory came from the drain. I suggested remedies for its disinfection and different arrangement for the disposal of the sewage as soon as weather will permit of changing.

Name of creamery, Avalon; location, Avalon, Rock Co.; owner or manager, C. D. Fitch; P. O. address, Janesville, R. F. D. No. 2; name of buttermaker, W. L. Boss; average test, 4.10 per cent.; butter yield, 5.00 per cent.; and overrun 21 per cent. at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage underground for a short distance to open ditch, then onto field; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, washed every other day; condition of building good; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans reported fair; condition of milk in cans reported fair. Remarks: Pipette short some.

Name of creamery, Emerald Grove; location, Emerald Grove, Rock Co.; owner or manager, C. D. Fitch; P. O. address, Janesville, R. F. D. No. 2; name of buttermaker, C. D. Fitch; average test, 4.10 per cent.; butter yield, 5.00 per cent.; and overrun 21 per cent. at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by automatic weigher; drainage, use a cess pool; no bad odor in creamery; skim milk tank up stairs, washed daily; butter milk tank up stairs, washed twice a week; condition of building good; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans reported good; condition of milk in cans reported good. Remarks: Pipette short.

Name of creamery, Beloit; location, Beloit, Rock Co.; owner or manager, T. D. Corcoran; P. O. address, Beloit; name of buttermaker, F. M. Risley; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .06 per cent.; cream vat was covered with board; drainage, city sewer; bad odor in creamery; skim milk tank in boiler room, washed once a week; have no buttermilk tank; condition of building, about fair; condition of apparatus, rather poor and unclean; condition of surroundings fair; condition of patrons' milk cans reported fair; condition of milk in cans reported fair. Remarks: Suggested the skim milk tank be washed daily and the factory treated to a general cleaning up.

Name of creamery, Cottage Grove; location, Cottage Grove, Dane Co.; owner or manager, B. C. Sickle; P. O. address, Cottage Grove; name of buttermaker, Chas. J. Heimdahl; average test, 4.30 per cent.; butter yield, 4.90 per cent.; and overrun 14 per cent. at last payment; sampling and testing, composite, monthly; home made starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drain onto marsh

near by; no bad odor in creamery; skim milk tank in boiler room, washed daily; buttermilk tank up stairs, not washed; condition of building good; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans reported good; condition of milk in cans reported good.

Name of creamery, Deerfield; location, Deerfield, Dane Co.; owner or manager, H. Quammen; P. O. address, Deerfield, R. D.; name of buttermaker, H. Mustad; average test, 3.95 per cent.; butter yield, 4.60 per cent.; and overrun 16 per cent. at last payment; sampling and testing, composite, weekly; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with oil cloth; poor drainage, cess pool; no bad odor in creamery; skim milk tank inside factory, washed daily; buttermilk tank outside, not washed; condition of building fair; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans reported fair; condition of milk in cans reported fair. Remarks: Suggested proper steps be taken to provide good drainage as soon as weather will permit, and the buttermilk tank be kept clean.

FEBRUARY, 1905.

Name of creamery, New London; location, New London, Dane Co.; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, Herman Louls; sampling and testing, composite, weekly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; cream vat was not covered; drainage, a tile drain 1,200 feet long; no bad odor in creamery; skim milk tank in shed or lean-to, fair condition; buttermilk tank in same place as skim milk tank, also in fair condition; condition of building good; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans fair; condition of milk in cans generally good.

Name of creamery, Cambridge; location, Cambridge, Dane Co.; owner or manager, A. R. Hoard; P. O. address, Ft. Atkinson; name of buttermaker, W. B. Telyea; sampling and testing, composite, every 10th day; loss of fat in skim milk, .02 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drain led underground to creek about 6 rods away; no bad odor in creamery; skim milk tank up stairs, fair condition; buttermilk tank up stairs, fair condition; condition of building good; building is painted outside; condition of apparatus good; condition of surroundings good; condition of patrons' milk cans fair; condition of milk in cans good generally.

Name of creamery, Rock Lake; location, one-half mile south east of Lake Mills R. R. depot; owner or manager, Lou Crump; P. O. address, Lake Mills, R. F. D. No. 1; name of buttermaker, Wm. Strasburg; average test, 3.54 per cent.; butter yield, 4.05 per cent.; and overrun 14.8 per cent. at last payment; sampling and testing, one-third sample test, 3d day; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .27 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, lead, underground to marsh one-half mile away; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, washed daily; condition of building fair, although in need of some repairs; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans fair; condition of milk in cans, a considerable part of it badly tainted by silage. Remarks: Instructed the patrons how to feed the silage so as to avoid having the milk tainted.

Name of creamery, Symco; location, Symco, Waupaca Co.; owner or manager, Thos. Hart; P. O. address, Symco; name of buttermaker, Thos. Hart; sampling and testing, composite, semi-monthly; commercial starter used; cream vat was covered with board; drainage 20 rods to creek; no bad odor in creamery; skim milk tank elevated, inside factory, washed daily; buttermilk tank elevated, inside factory, washed frequently; condition of building, good, frame, cement floor; condition of apparatus, combined churn, 2 separators, tester and vats, O. K.; condition of surroundings good; condition of patrons' milk cans, clean; condition of milk in cans, clean but shows feed effects.

Name of creamery, Wheaton; location, country, Wheaton township, Chippewa county, Wis.; manager, George Harwood; P. O. address, Chippewa Falls, Wis., R. R. No. 6; name of buttermaker, Henry W. Van Dyke; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, from .1 to .2 per cent.; no starter is used; skim milk was divided by automatic weighing machine; cream vat was covered with cloth cover; drainage, O. K. at time of inspection, blind ditch; no bad odor in creamery; location and condition of skim milk tank, galvanized iron tank in factory, clean; location and condition of buttermilk tank, close up to factory, not thoroughly clean; condition of building, good, new frame building, not properly heated; condition of apparatus, good, clean; condition of surroundings, looked all right, under some two feet of snow; condition of patrons' milk cans, some not clean, cream and milk frozen in some instances; condition of milk in cans, milk very good, some cream off flavor and in some cases frozen to sides of can.

Name of creamery, Sullivan; location, Sullivan, Jefferson county; owner or manager, W. E. Blumenstein; P. O. address, Sullivan; name of buttermaker, Geo. Blumenstein; average test 4.10 per cent., butter yield 4.70 per cent., and overrun 14.6 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .12 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage tiled to a marsh half a mile away; no bad odor in creamery; location and condition of skim milk tank, inside factory, washed daily; location and condition of buttermilk tank, inside factory, washed daily; condition of building, quite old and in need of repairs, which owner said he would make in the spring; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair, excepting a few, which were quite neglected; condition of milk in cans, generally fair.

Name of creamery, River Bend; location, Dousman, Waukesha county; owner or manager, Robt. L. Adams; P. O. address, Dousman; name of buttermaker, owner is buttermaker; average test, 4.70 per cent.; butter yield, 5.50 per cent., and overrun 17 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage tiled to river, 15 rods distant; no bad odor in creamery; location and condition of skim milk tank, up stairs, clean; location and condition of buttermilk tank, inside factory, clean; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good generally.

Name of creamery, Wales; location, Wales, Waukesha county; owner or manager, Helmere Creamery Co.; P. O. address, Wales; name of buttermaker, Geo. Mullen; average test 4.25 per cent., butter yield 5.00 per cent., and overrun 17.6 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .4 per cent.; commercial starter is used; skim milk was divided by automatic

weigher; cream vat was covered; drainage, septic tank; no bad odor in creamery; skim milk tank up stairs, washed daily; location and condition of buttermilk tank, outside in the ground, not washed; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of creamery, Waukesha; location, Waukesha; owner or manager, Wis. Butter and Cheese Co.; P. O. address, Waukesha; name of buttermaker, Ed. Kramer; sampling and testing, composite, semi-monthly; no starter is used; cream vat was covered with board; drainage, city sewer; there was a bad odor in creamery; have no skim milk tank; location and condition of buttermilk tank, consist of a barrel, washed once a week; condition of building, poor, especially the floors; condition of apparatus, neglected; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, generally good.

Name of creamery, Schleisingerville; location, Schleisingerville, Washington county; owner or manager, Dow Maxon; P. O. address, Schleisingerville; name of buttermaker, Michael Witthauer; average test 4.2 per cent., butter yield 4.90 per cent., and overrun 15 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; cream vat was covered with board cover; drainage tiled to a creek some distance away; no bad odor in creamery; location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, have none; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, Allenton; location, Allenton, Washington Co.; owner or manager, Sebastian Smith; P. O. address, Allenton; name of buttermaker, Carl Schafer; average test 3.9 per cent.; sampling and testing, composite, semi-monthly; cream vat was not covered; drain to river near by; some bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside in the ground; condition of building, fair; condition of apparatus, milk, pipes and churn lacking in cleanliness; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: Called the buttermaker's attention to the condition of the apparatus and suggested the usual remedy.

Name of creamery, Mukwonago; location, Mukwonago, Waukesha Co.; owner or manager, Wis. Butter and Cheese Co.; P. O. address, Waukesha; name of buttermaker, E. A. West; sampling and testing, composite, semi-monthly; home made starter is used; cream vat was not covered; drainage tiled to a creek, 15 rods distant; there was a bad odor in creamery; location and condition of skim milk tank, inside factory, fair condition; location and condition of buttermilk tank, fair condition; condition of building, poor, especially the floor; condition of apparatus, fair, except receiving vat, which leak, and pipes lacking cleaning; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Pointed out the defects and suggested improvements.

Name of creamery, Honey Creek; location, Honey Creek, Walworth Co.; owner or manager, C. Glaus; P. O. address, 715 Muskego avenue, Milwaukee; name of buttermaker, W. H. Lounsbury; average test 3.85 per cent., butter yield 4.56 per cent., and overrun 18.4 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .12 per cent.; home made starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, tiled to

creek, 15 rods distant; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of butter-milk tank, inside factory, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, South Sugar Creek; location, Jacobsville, $3\frac{1}{2}$ miles northwest of Elkhorn; owner or manager, W. J. McDonough; P. O. address, Elkhorn; name of buttermaker, G. H. Nielsen; average test 3.75 per cent., butter yield 4.60 per cent., and overrun 22.6 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .70 per cent.; home made starter is used; cream vat was covered with canvas; drain runs underground for about five rods to open ditch; no bad odor in creamery; location and condition of skim milk tank, in boiler room; location and condition of buttermilk tank, in boiler room; condition of building, in need of repairs, which will be undertaken as soon as weather permits; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: The high overrun is due to an inaccurate pair of scales, which is now replaced with new ones; the large loss in buttermilk is due to too high churning temperature.

Name of creamery, Silver Lake; location, Tibbits, $3\frac{1}{2}$ miles north of Elkhorn; owner or manager, Charles Bray, P. O. address, Elkhorn; name of buttermaker, E. A. Paddock; average test 3.8 per cent.; butter yield 4.46 per cent.; and overrun 17 per cent. at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; cream vat was covered; drainage, poor drain to a slough hole close by; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, not washed; condition of building, good; condition of apparatus, fair; condition of surroundings, about fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: Asked them to make better provision for the disposal of the sewage and called their attention to the septic tank system.

MARCH, 1906.

Name of creamery, Delavan Springs; location, Delavan, Walworth Co.; owner or manager, J. Quigley; P. O. address, 168 S. Sangamon St., Chicago; name of buttermaker, V. Anderson; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; home made starter is used; cream vat was covered with board; drainage runs underground to creek close by; bad odor in creamery; skim milk tank up stairs, washed every other day only; have no buttermilk tank; condition of building, fair except floor, which is in need of repair; condition of apparatus, fair except churn, not clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Afton; location, Afton, Rock Co.; owner or manager, Wm. Brinkman; P. O. address, Afton; name of buttermaker, D. Brinkman; average test 3.78 per cent.; butter yield 4.75 per cent; sampling and testing, take a sample and test once a week; home made starter is used; skim milk was divided by automatic weigher; have no cream vats, use shotgun cans; drainage tiled to creek, about ten rods distant; no bad odor in creamery; location and condition of skim milk tank, outside in a shed, washed daily; location and condition of buttermilk tank, have none; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of

patrons' milk cans, reported fair; condition of milk in cans, reported fair. Remarks: Suggested that regular composite samples be taken in the future.

Name of creamery, Footville; location, Footville, Rock Co.; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, E. S. Parmley; average test 4.00 per cent., butter yield 4.60 per cent., and overrun 15 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07 per cent.; loss of fat in buttermilk, .30 per cent.; no starter is used; cream vat was covered with canvas; drainage poor, drain into open ditch; no bad odor in creamery; location and condition of skim milk tank, in boiler room, clean; location and condition of buttermilk tank, outside, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair, excepting the drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Zenda Milk Co.; location, Zenda, Walworth Co.; manager, H. R. Hatch; P. O. address, Zenda; name of buttermaker, A. W. Gray; sampling and testing, composite, semi-monthly; no starter is used; drainage tiled 20 rods to creek; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily when in use; condition of building, good frame, cement floor; condition of apparatus, combined churn, separators, vats, tester, pasteurizing and bottling apparatus O. K.; condition of surroundings, around swill tank, will have bad odor when thawed out; condition of patrons' milk cans, washed at factory; condition of milk in cans, general winter flavors, due to feed and careless handling. Remarks: Had meeting in afternoon. About forty present for two hours.

Name of creamery, Evansville; location, Evansville, Rock county; owner or manager, D. E. Wood Butter Co.; P. O. address, Evansville or Elgin; name of buttermaker, W. J. Hyne; average test 3.8 per cent., butter yield 4.25 per cent., and overrun 14.7 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .10 per cent.; Commercial starter is used: skim milk was divided by automatic weigher; cream vat was not covered; drainage tiled to a creek near by; no bad odor in creamery; skim milk tank in a special room in creamery, clean; condition of building, good, everything neat and tidy; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Storey; location, Storey, Sec. 17, Oregon twp., Dane Co.; owner or manager, Oak Hall Creamery Co.; P. O. address, Oregon; name of buttermaker, Fred Masche; average test 4.30 per cent., butter yield 4.82 per cent., and overrun 12 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drain to cesspool about three rods from creamery; some bad odor in creamery; location and condition of skim milk tank, inside factory, fair condition; location and condition of buttermilk tank, inside factory, fair condition; condition of building, fair except floor, which is defective and is the cause of the bad odor; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, Belleville; location, Belleville, Dane Co.; owner or manager, D. B. Wood Butter Co.; P. O. address, Evansville or Elgin; name of buttermaker, B. Weber; average test 3.64 per cent., butter yield 4.14 per cent., and overrun 13.7 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05; loss of fat in buttermilk, .06 per cent.; Commercial starter is used; skim milk was divided by automatic

weigher; cream vat was covered with board; drain underground to river close by; no bad odor in creamery; location and condition of skim milk tank, outside, fair condition; location and condition of buttermilk tank, outside,, fair condition; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of creamery, Rock River Valley; location, 1½ miles west of Johnson Creek, Jefferson Co.; owner, R. Ellsie & Son; P. O. address, Johnson's Creek, R. D. No. 2; name of buttermaker, R. Ellsie; average test 4 per cent., butter yield 4.30 per cent., and overrun 7+ per cent. at last payment; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with screen; drainage tiled 300 feet to creek; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed twice a week; condition of building, good frame, cement floor; condition of apparatus, combined churn, two separators, vats and tester, O. K.; condition of surroundings, very good; condition of patrons' milk cans, good; condition of milk in cans, good.

Name of Creamery, Riverside; location, Newville, Rock Co.; owner, F. C. Jennings; P. O. address, Edgerton, R. D.; name of buttermaker, F. C. Jennings; sampling and testing, composite, semi-monthly; home made starter is used; there were no screen doors or windows; cream vat was covered with cloth on frame; drainage, tiled to Rock river, good; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; condition of building, stone basement, with cement floor in good condition; condition of apparatus, combined churn vats, two separators and tester, O. K.; condition of surroundings, good; condition of patrons' milk cans, nearly all clean; condition of milk in cans, fairly good.

Name of creamery, Eagle; location, Eagle, Waukesha Co.; manager, F. Baker; P. O. address, Eagle; name of buttermaker, J. C. Enright; sampling and testing, composite, semi-monthly; home made starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage tiled 8 rods to cess pool, all right so far; no bad odor in creamery: skim milk tank up stairs, washed daily; buttermilk tank up stairs, washed about once in ten days; condition of building, fine stone building, not a year old, cement floor; condition of apparatus, combined churn, vats, tester, two separators nearly new, kept good; condition of surroundings, good; condition of patrons' milk cans, clean; condition of milk in cans, very good.

Name of creamery, Lake Shore; location, Endeavor, Marquette Co.; owner or manager, Lake Shore Creamery Co.; name of buttermaker, W. H. Burwell; average test 4.26 per cent., butter yield 4.80 per cent., and overrun 12.6 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .70 per cent.; buttermilk starter is used; cream vat was covered with wire screen; drainage, open ditch for about 40 rods, then to a small creek; no bad odor in creamery; location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, have none; condition of building, fair except floor, which needs repair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, Moundville; location, Moundville, Moundville twp., sec. 28, Marquette Co.; owner or manager, T. Sutcliffe; P. O. address, Endeavor, R. D.; name of buttermaker, Frank Mason; average test 4.16 per cent., butter yield 4.48 per cent., and overrun 7.5 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.;

no starter is used; skim milk was divided by automatic weigher; cream vat was covered with canvas; drainage, an open ditch for some distance, then on to field; no bad odor in creamery; location and condition of skim milk tank, up stairs above boiler, washed daily; location and condition of butter milk tank, up stairs, washed now and then; condition of building, fair, new, but considerably neglected; condition of apparatus, fair except churn, not clean; condition of surroundings, fair; condition of patrons' milk cans, some quite neglected; condition of milk in cans, some considerably off flavor.

Name of creamery, Prince of Wales, location, Wales, Waukesha Co.; owner, Heimerl Creamery Co.; P. O. address, Wales; name of buttermaker, G. W. Mullen; average test 4.20 per cent., butter yield 4.91 per cent., and overrun 16 per cent. at last payment; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by weigher; cream was in a covered vat; drainage, septic tank; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside; condition of building, frame, cement floor; condition of apparatus, combined churn vats, tester, etc., good; condition of surroundings, good; condition of patrons' milk cans, generally clean; condition of milk in cans, generally clean.

Name of creamery, Kneeland; location, $5\frac{1}{2}$ miles west of Caledonia, Racine Co.; owner, Kearney & Roessler; P. O. address, Jefferson, Jefferson Co.; name of buttermaker, O. Longley; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was covered with canvas; drainage, tiled 10 rods to a ditch; no bad odor in creamery; location and condition of skim milk tank, elevated inside, washed daily; location and condition of buttermilk tank, outside in ground, not washed; condition of building, frame, fair, wood floor poor; condition of apparatus, combined churn, two separators, O. K., cream vat and tester poor; condition of surroundings, O. K.; condition of patrons' milk cans, nearly all clean; condition of milk in cans, good. Remarks: Tester is very poor, should be condemned; took samples to nearby creamery to test.

Name of creamery, Montello; location, Montello, Marquette Co.; owner or manager, Axel Kehlet; P. O. address, Westfield; name of buttermaker, R. O. Boettcher; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered with oil cloth; drainage leads underground to river close by; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, inside factory, washed occasionally; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair.

Name of creamery, Brandon Creamery Association; location, Brandon, Fond du Lac Co.; manager, A. Pallister; P. O. address, Brandon; name of buttermaker, O. Rentz; average test 3.84 per cent., butter yield 4.29 per cent., and overrun 11 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .13 per cent.; no starter is used; skim milk was divided by weigher; cream vat covered with board; drainage, open ditch, not first class; no bad odor in creamery; skim milk tank up stairs, washed once a week; buttermilk tank outside in ground, not washed; condition of building, stone basement, cement floor, good; condition of apparatus, tester, vats, two separators and churn, fair; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, generally good.

Name of creamery, Packwaukee; location, Packwaukee, Marquette Co.; owner or manager, Carter Creamery Co.; P. O. address, Packwaukee; name of buttermaker, F. A. Carter; average test 4.3 per cent., butter yield 4.51 per cent., and overrun 8.3 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .13 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with canvas; drainage leads underground to river; 50 rods distant; no bad odor in creamery; skim milk tank inside factory, neglected; have no buttermilk tank; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, quite a number in poor condition; condition of milk in cans, some off flavor.

Name of creamery, Merrimac; location, Merrimac, Sauk Co.; owner or manager, Helmerl Creamery Co.; P. O. address, Wales; name of buttermaker, C. G. Racek; average test cream, 23 per cent.; butter yield, 28 per cent.; and overrun 21 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .05 per cent.; no starter is used; cream vat was not covered; drainage, open ditch to river near by; no bad odor in creamery; buttermilk tank up stairs, fair condition; condition of building fair; condition of apparatus fair; condition of surroundings fair; condition of cream in cans fair.

Name of creamery, Ableman; location, Ableman, Sauk Co.; owner or manager, John Dettman; P. O. address, Ableman; name of buttermaker, Wilber Douglas; average test, 4.38 per cent.; butter yield, 5.10 per cent.; and overrun 17 per cent. at last payment; sampling and testing, composite, semi-monthly; home made starter is used; skim milk divided by automatic weigher; cream vat was not covered; drainage lead, underground to creek near by; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, washed daily; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans reported good; condition of milk in cans reported good.

Name of creamery, Wonewoc; location, Wonewoc, Juneau Co.; owner or manager, Peter Minster; P. O. address, Wonewoc; name of buttermaker, Roy Minster; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .33 per cent.; commercial starter is used; skim milk was weighed out; cream vat was not covered; drainage lead, underground to river 20 rods distant; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank by the side of cream vat; fair condition; condition of building about fair; condition of apparatus fair, except churn not clean; condition of surroundings fair; condition of patrons' milk cans generally fair, some quite neglected; condition of milk in cans fair, some off flavor.

Name of creamery, Hustler; location, Hustler, Juneau Co.; owner or manager, S. A. Schrader; P. O. address, Hustler; name of buttermaker, Earl Bingham; average test, 4.1 per cent.; butter yield, 4.70 per cent.; and overrun 14 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .06 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage underground to creek 50 rods distant; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank inside factory, fair condition; condition of building fair, or will be, when repairs now under way are finished; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans reported fair; condition of milk in cans reported fair.

Name of creamery, Camp Douglas; Juneau Co.; owner or manager, Parncan & Kester; P. O. address, Mazomanie; name of buttermaker, J. U. Sprecher; average test, 4.4 per cent., and overrun 13 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .06 per cent.; commercial starter is used; cream vat was covered, Farrington R.; drainage lead, underground a short distance, then onto field; no bad odor in creamery; skim milk tank upstairs, fair condition; buttermilk tank inside factory, fair condition; condition of building good; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans reported good; condition of milk in cans reported good.

Name of creamery, Westfield; location, Westfield, Marquette Co.; owner or manager, Jones & Kleman; P. O. address, Lake Mills; name of buttermaker, R. Kleman; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage underground to mill pond near by; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank upstairs, washed occasionally; condition of building fair; condition of apparatus fair, except tester, which is in a rather poor condition; condition of surroundings, fair; condition of patrons' milk cans fair; condition of milk in cans fair.

Name of creamery, Coloma Station; location, Coloma Station; Waushara Co.; manager, J. B. Hollister; P. O. address, Coloma Station; name of buttermaker, E. L. Adams; average test, 4.1 per cent.; butter yield, 4.67 per cent.; and overrun 14 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered with oil cloth; drainage poor, into open ditch; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, not used at present; condition of building good; condition of apparatus good; condition of surroundings fair, except the drainage; condition of patrons' milk cans fair; condition of milk in cans fair.

Name of creamery, Hancock; location, Hancock, Waushara Co.; owner or manager, B. C. Hutchison, Hancock; name of buttermaker, H. E. Griffin; average test, 4.3 per cent.; butter yield, 5.00 per cent.; and overrun 18 per cent. at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered with oil cloth; drain onto field near by; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, washed twice a week; condition of building fair; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans reported good; condition of milk in cans reported good.

Name of creamery, Neillsville; location, Neillsville, Clark Co.; owner, H. A. Marten; P. O. address, Marshfield; name of buttermaker, I. H. Smith; average test, 4.10 per cent.; butter yield, 4.63 per cent.; and overrun 12 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was not covered; drainage tiled to river; no bad odor in creamery; skim milk tank inside, clean; condition of building, frame, part wood and part cement floor, good; condition of apparatus, combined churn, separator, vats and tester, good; condition of surroundings fair; condition of patrons' milk generally clean; condition of milk in cans good.

Name of creamery, Plainfield; location, Plainfield, Waushara Co.; owner, Jarum Bros.; P. O. address, Plainfield; name of buttermaker, W. F. H. Jarum; sampling and testing, composite, monthly; loss of fat in skim milk, .02 per

cent.; no starter is used; skim milk was divided by automatic weigher; drain onto lot near by; bad odor in creamery; skim milk tank up stairs, clean; buttermilk tank inside factory, washed occasionally; condition of building fair, except floor which is beginning to show decay, and not clean; condition of apparatus, churn not clean, tester in poor condition; condition of surroundings fair; condition of patrons' milk cans good, except a few which lack in cleanliness; condition of milk in cans generally fair. Remarks: Pipettes short. Suggested a general cleaning up and proper placing of tester.

Name of creamery, Shortville Co-operative; location, Shortville, Clark Co.; Washburn township, sec. 8; manager, E. Carter; P. O. address, Neillsville, R. D.; name of buttermaker, C. Potter; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; skim milk was divided by weigher; cream vat was covered, tin on frame; drainage, open ditch along side road; no bad odor in creamery; skim milk tank up stairs, washed daily; use part of twin cream vat for buttermilk tank; condition of building, frame, cement floor nearly new; condition of apparatus, combined churn, 2 separators, vats and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, fair.

Name of creamery, Baehler; location, Westford, Dodge Co.; owner or manager, Ward & Andrus; P. O. address, Randolph; name of buttermaker, Henry Urede; average test, 3.5 per cent.; butter yield, 4.09 per cent.; and overrun 21 per cent. at last payment; sampling and testing, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was covered; drainage passes along side of road; no bad odor in creamery; skim milk tank inside factory, washed daily; buttermilk tank outside, unwashed; condition of building fairly good; condition of apparatus good; condition of surroundings fairly good; condition of patrons' milk cans, nearly all good; condition of milk in cans fairly good.

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Name of creamery, Loyal; location, Loyal, Clark Co.; owner, E. C. Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, Frank Johnson; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, tiled to near-by creek; no bad odor in creamery; condition of building, good frame, wood floor; condition of apparatus, combined churn, 2 separators, vats and tester, O. K.; condition of surroundings, good; condition of patrons' milk cans, clean, generally; condition of milk in cans, generally good.

Name of creamery, Wild Rose; location, Wild Rose, Waushara Co.; owner or manager, A. E. Clark; P. O. address, Wild Rose; name of buttermaker, A. E. Clark; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .05 per cent.; home made starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drainage tiled to creek near by; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, good condition; condition of building good; condition of apparatus good; condition of surroundings fair; condition of patrons' milk cans fair; condition of milk in cans fair.

Name of creamery, Wautoma, location, Wautoma, Waushara Co.; owner or manager, C. Briggs; P. O. address, Wautoma; name of buttermaker, Chas. O. Miller; sampling and testing, composite, semi-monthly; loss of fat in

skim milk, .02 per cent.; loss of fat in buttermilk, .17 per cent.; commercial starter is used; cream vat was covered with oil cloth; drainage to creek near by; no bad odor in creamery; skim milk tank inside factory, not clean; buttermilk tank along side of cream vat, fair condition; condition of building, in need of repairs which are now arranged for; condition of apparatus fair; condition of surroundings fair; condition of patrons' milk cans good generally, a few quite neglected; condition of milk in cans good generally. Remarks: Present buttermaker here only a few days and is doing what he can to improve conditions, but has not yet had time to clean skim milk tank.

Name of creamery, Medina B. & C. Co.; location, 4 miles southwest of Marshall, Dane Co.; manager, M. Lindas; Marshall, R. D.; name of buttermaker, L. Halvorson; average test, 3.90 per cent.; butter yield, 4.30 per cent.; and overrun 12 per cent at last payment; sampling and testing, composite, weekly; no starter is used; skim milk was divided by weigher; there were screen doors and windows; cream vat was covered with board; drainage tiled to road and allowed to run along side of road; no bad odor in creamery; skim milk tank up stairs, clean; buttermilk tank up stairs, clean; condition of building, frame, wooden floor, fair; condition of apparatus, combined churn, 2 separators, vats, good; condition of surroundings fair, except where skim milk is loaded, bad smell there; condition of patrons' milk cans, generally clean; condition of milk in cans, generally good.

Name of creamery, Princeton; location, Princeton, Green Lake Co.; president, Silas Moore; P. O. address, Princeton; name of buttermaker, F. W. Zastrow; average test, 3.75 per cent.; butter yield, 4.68 per cent.; and overrun 24 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .05 per cent.; no starter is used; skim milk was divided by automatic weigher; drainage tiled to creek a short distance away; no bad odor in creamery; skim milk tank up stairs, clean; buttermilk tank inside factory, clean; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, generally fair, some quite neglected; condition of milk in cans, fair, except a few cans tainted. Remarks: A number of samples of milk found below standard.

Name of creamery, Klondike; location, Brighton, Kenosha Co.; owner or manager, Wm. E. Tucker; P. O. address, Union Grove, R. F. D. 7; name of buttermaker, Jeppe Jensen; sampling and testing, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .10 per cent.; no starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage underground, good; no bad odor in creamery; skim milk tank inside, washed daily; buttermilk tank inside, unwashed; condition of building, quite good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fairly good; condition of milk in cans, fairly good.

Name of creamery, Black Creek Sk. St.; location, Black Creek, township of Ste. Marie, sec. 6, Green Lake Co.; President, Silas Moore; P. O. address, Princeton; name of operator, Wm. H. Wyse; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; skim milk was divided by automatic weigher; drainage tiled to creek close by; no bad odor in creamery; skim milk tank up stairs, clean; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, generally fair, a few neglected ones; condition of milk in cans, fair.

Name of creamery, Farmers' Salem Cr. Co.; location, Salem, Kenosha Co.; manager, H. V. Scheloske; P. O. address, Salem; name of buttermaker,

H. V. Scheloske; average test, 3.85 per cent.; butter yield, 4.70 per cent.; and overrun, 22 per cent. at last payment; cream vat was covered with screen; drainage underground to lake, fairly good; some bad odor in skim milk room; skim milk tank in a side room, some odor in this room, should have a drain; butter milk tank in skim milk room, unwashed; condition of building, old building, fairly good repair; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, notified a few they would have to put in new cans; condition of milk in cans, mostly good, notified a few to clean their cans better and strain their milk better.

Name of creamery, Brooklyn; location, Dartford, Green Lake Co.; owner or manager, L. D. Patterson; P. O. address, Dartford; name of buttermaker, Fred Jaquith; average test, 4.00 per cent.; butter yield, 4.70 per cent.; and overrun 17 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07 per cent.; loss of fat in buttermilk, .10 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage to river close by; bad odor in creamery; skim milk tank up stairs, not clean; buttermilk tank in boiler room, about fair condition; condition of building, lacking in cleanliness, otherwise fair; condition of apparatus, not clean, otherwise fair, except milk heater which leaks; condition of surroundings, fair; condition of patrons' milk cans, most of them fair, some quite neglected; condition of milk in cans, generally fair.

Name of creamery, East River Valley; location, 3 miles east of De Pere, Brown Co.; manager, Jas. Smith; P. O. address, East De Pere, R. D.; name of buttermaker, L. A. Goodchild; average test, 4.3 per cent.; butter yield, 4.65 per cent.; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by weigher; cream vat was covered with cloth on frame; drainage tiled to near-by creek; no bad odor in creamery; skim milk tank inside, clean; buttermilk tank inside, clean; condition of building, frame, with cement floor, good; condition of apparatus, combined churn, 2 separators, tester, vats, etc., good; condition of surroundings, good; condition of patrons' milk cans, generally clean; condition of milk in cans, generally good.

Name of creamery, West De Pere Creamery; location, 2 miles west of De Pere, Brown Co.; manager, J. Vanderlinden; P. O. address, West De Pere; name of buttermaker, G. H. Wentworth; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk divided by weigher; cream vat was covered, wood-lined with tin; drainage tiled to creek; no bad odor in creamery; skim milk tank inside, clean; buttermilk tank inside, clean; condition of building, frame, wood floor, poor; condition of apparatus, 2 combined churns, 2 separators, new cream vat, tester, good; condition of surroundings, smells bad where skim milk is loaded; condition of patrons' milk cans, generally clean; condition of milk in cans, generally good.

Name of creamery, Fox River Valley Creamery; location, 4 miles southwest of De Pere, Brown Co.; manager, Thos. Turiff, P. O. address, West De Pere; name of buttermaker, Clay Tyler; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with cloth on frame; drainage, tiled to nearby creek; no bad odor in creamery; location and condition of skim milk tank, inside, clean; location and condition of buttermilk tank, inside, clean; condition of building, fine new frame building, cement floor; condition of apparatus, combined churn, two separators, vats, tester, etc., new; condition of surroundings, very good, creamery inside, fine; condition of patrons' milk cans, generally clean; condition of milk in cans, generally good.

Name of creamery, Summit Creamery; location, Sec. 6, Humboldt Twp., five miles east of Green Bay, Brown Co.; manager, R. Schoen; P. O. address, Green Bay, R. D. 3; name of buttermaker, Wm. Harrison; sampling and testing, composite, semi-monthly; Commercial starter was used; skim milk was divided by weigher; cream vat was covered with cloth on frame; drainage, tiled to nearby creek; no bad odor in creamery; location and condition of skim milk tank, inside, clean; location and condition of buttermilk tank, inside, clean; condition of building, new frame, cement floor; the building is painted outside; condition of apparatus, combined churn, separator vats, tester new; condition of surroundings, good; condition of patrons' milk cans, generally good.

Name of creamery, New Century; location, New Franklin, Scott twp., Brown Co.; manager, A. L. Grelling; P. O. address, New Franklin; name of buttermaker, E. Alexander; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, tiled to swamp; no bad odor in creamery; location and condition of skim milk tank, inside, clean; location and condition of buttermilk tank, inside; condition of building, frame, floor poor, arrangements made to put in new cement floor; condition of apparatus, combined churn, new, two separators, vats O. K.; tester taken apart and out of order; condition of surroundings, fair; condition of patrons' milk cans, generally clean; condition of milk in cans, generally good.

Name of creamery, Wequiock; location, 9 miles northeast Green Bay, Scott twp., Brown Co.; manager, G. Vanlanen; P. O. address, Green Bay, R. D.; name of buttermaker, E. L. Duxbury; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by weigher; there were screen doors and windows; cream vat was covered with canvas; drainage, tiled to nearby creek, very good; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, clean; condition of building, new frame building, cement floor; condition of apparatus, combined churn, separator, tester vats, etc., not in use more than a year; condition of surroundings, very good, except where skim milk is loaded, some smell there; condition of patrons' milk cans, generally good; condition of milk in cans, generally good.

Name of creamery, Kenney; location, Columbus, Elba twp.; owner or manager, Fred Kenney; P. O. address, Columbus, R. F. D. 4; name of buttermaker, Fred Kenney; sampling and testing, monthly; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, good sewer, underground; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, outside, weekly; condition of building, fairly good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported very good; condition of milk in cans, fairly good.

Name of creamery, Spring Brook; location, Columbia, Columbus township; owner, Chas. Christins; P. O. address, Danville; name of buttermaker, Frank Christins; average test 3.48 per cent., butter yield 4.10 per cent., and overrun 18 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, 0.1 per cent.; loss of fat in buttermilk, 0.2 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with cloth and board; surface drainage, fairly good; no bad odor in creamery; location and condition of skim milk tank, in boiler room, washed daily; location and condition of buttermilk tank, in boiler room, washed weekly; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, reported good.

Name of creamery, Columbus; location, city of Columbus; owner or manager, Welk Bros.; P. O. address, Columbus; name of buttermaker, Frank Welk; sampling and testing, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .10 per cent.; no starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, underground to river, good; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed once a week; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fairly good; condition of milk in cans, fairly good.

Name of creamery, Belleville; location, Belleville, Dane Co.; owner, De Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, B. Weber; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent., loss of fat in buttermilk, .02 per cent.; Commercial starter used; skim milk was divided by weigher; cream vat was covered with board; drainage, tiled to river nearby; no bad odor in creamery; location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, outside, washed daily; condition of building, fair, wooden floor; condition of apparatus, box churn Mason worker, two separators, vats and tester, fair; condition of surroundings, O. K.; condition of patrons' milk cans, generally good; condition of milk in cans, generally good, very free from sediment.

Name of creamery, Storey; location, 6 miles west of Oregon, Dane Co.; manager, H. Stone; P. O. address, Oregon, R. D.; name of buttermaker, F. M. Marsche; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage, cess pool forty feet away, just dug; no bad odor in creamery; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, elevated, inside, washed frequently; condition of building, frame, fair condition except floor, which needs repairing; condition of apparatus, combined churn, new, vats, separators fair; tester poor; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, good.

Name of creamery, Grand Rapids; location, Grand Rapids, Wood Co.; owner or manager, Chambers Creamery Co.; P. O. address, Grand Rapids; name of buttermaker, L. J. Gazeley; sampling and testing, test every delivery; loss of fat in buttermilk, .08 per cent.; no starter is used; cream vat was covered; drainage, city sewer; no bad odor in creamery; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, fair, lathough some is quite old flavored.

Name of creamery, Silver Lake; location, Skandinavia, Waupaca Co.; owner or manager, R. J. Bestul; P. O. address, Skandinavia; name of buttermaker, M. Engbretson; sampling and testing, composite, semi-monthly; Commercial starter is used; cream vat was not covered; drainage, tiled to creek, fifty rods distant; location and condition of skim milk tank, up stairs, clean; location and condition of buttermilk tank, inside factory, clean; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of cream in cans, fair.

Name of creamery, Bloomer; location, village of Bloomer, Bloomer twp., Chippewa county, Wis.; manager, Wm. Larson; P. O. address, Bloomer, Wis.; name of buttermaker, C. I. Cole; sampling and testing, composite, Babcock test used; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent cent.; Commercial culture starter used; skim milk was divided by ap-

omatic' weigher; cream vat was covered with cloth; drainage, good, clean, O. K., underground drain to running stream of water; location and condition of skim milk tank, galvanized iron tanks on second floor of boiler house, clean; location and condition of buttermilk tank, galvanized iron tank on second floor or boiler house, clean; condition of building, first class, clean, newly constructed or rebuilt; condition of apparatus, first class, clean, kept up in splendid running order; condition of surroundings, good, clean; condition of patrons' milk cans, reported nearly all good and clean; condition of milk in cans, reported of very good quality. Remarks: Fine large creamery plant equipped with the best and latest types of butter making machinery. Splendid large ice refrigerator built in connection. Good concrete floor throughout.

Name of creamery, Kellogg's Corners; location, four miles southwest of Corliss, Racine Co.; owner, F. J. Belhn; P. O. address, Union Grove; name of buttermaker, F. Anderson; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .35 per cent.; no starter is used; skim milk was divided by weigher; drainage, ten rods tiled into ditch alongside public road; there was a bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed daily; condition of building, frame, fair, floor very poor and bad smell arising from it; condition of apparatus, combined churn, two separators, vats and tester fair; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, generally good.

Name of creamery, Fairfield Creamery Association; location, Fairfield, Rock Co.; owner, F. P. Sax; P. O. address, Darien R. D.; name of buttermaker, F. P. Sax; average test 3.6 per cent., butter yield 4 per cent., and overrun 11 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter was used; patrons helped themselves to skim milk; cream vat was not covered; drainage, tiled to nearby creek; location and condition of skim milk tank, up stairs, washed every other day; location and condition of buttermilk tank, up stairs, washed weekly; condition of building, frame, good cement floor; condition of apparatus, combined churn, two separators, vats and tester, O. K.; condition of surroundings, O. K., except where skim milk is loaded, good chance to make it better; condition of patrons' milk cans, a few dirty; condition of milk in cans, generally good. Remarks: Pipette not correct; the composite samples were very small, samples not being taken every morning; also tops were not kept on jars.

Name of creamery, Ogdensburg; location, Ogdensburg, Waupaca Co.; owner or manager, Lytle & Terrio; P. O. address, Ogdensburg; name of buttermaker, J. A. Terrio; sampling and testing, composite, monthly; no starter was used; cream vat was not covered; drainage, open ditch to river near by; location and condition of buttermilk tank, inside factory in separate room, washed once a week; condition of building, fair, except floor, which has begun to decay in places; condition of apparatus, fair, except cream scales are not sensitive; condition of surroundings, fair; condition of patrons' cream cans, reported good; condition of cream in cans, fair. Remarks: Suggested that the cream scales be repaired or new ones procured and instead of open ditch to river that a tile be put in.

Name of creamery, Iola; location, Iola, Waupaca Co.; president, J. Scharzenberger; P. O. address, Iola; name of buttermaker, C. L. Passmore; sampling and testing, composite, monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .10 per cent.; Com'l starter used; skim milk divided by automatic weigher; cream vat not covered; drainage tiled to creek, 20 rods distant; location and condition of skim milk tank, outside factory, in a separate building, washed daily; location and condition of buttermilk tank, in-

side factory, fair condition; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good generally; condition of milk in cans, fair.

Name of creamery, Manawa; location, Manawa, Waupaca county; owner or manager, A. C. Hamann; P. O. address, Manawa; name of buttermaker, A. F. Munot; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by automatic weigher; drainage, tiled to river some distance away; location and condition of skim milk tank, inside factory, washed daily; location and condition of buttermilk tank, inside factory, washed once a week; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, Clintonville; location, Clintonville, Waupaca Co.; owner or manager, Pigeon River Co-op. Butter and Cheese Co.; P. O. address, Clintonville; name of buttermaker, Grant Winner; average test 3.95 per cent., butter yield 4.40 per cent., and overrun, 12 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .17 per cent.; Commercial starter is used; cream vat was covered with canvas; drainage, tiled to river, about ten rods distant; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, in the ground, not washed; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, fair.

Name of creamery, Koro; location, Koro, 5½ miles from Berlin, Winnebago Co.; manager, W. Fridt; P. O. address, Berlin R. D. 2; name of buttermaker, O. J. Van Kirk; sampling and testing, composite, semi-monthly; Commercial starter is used; cream vats were covered; drainage, wood drain to creek; no bad odor in creamery; condition of building, good frame, cement floor; condition of apparatus, two combined churns, vats and tester O. K.; condition of surroundings, O. K. except litter from old floor, not yet taken away.

Name of creamery, Hortonville; location, Hortonville, Outagamie county; owner or manager, L. Dabareiner & Co.; P. O. address, Hortonville; name of buttermaker, Chas. Martin; average test 3.7 per cent., butter yield 4.18 per cent., and overrun 13 per cent. at last payment; sampling and testing, one-third sample test 3d day; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, tiled a short distance, then open ditch to creek; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, inside factory, clean; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, New London; location, New London, one mile north, Outagamie county; owner or manager, W. C. Carter; P. O. address, New London; name of buttermaker, Ira Carter; average test 3.68 per cent., butter yield 4.07 per cent., and overrun 9 per cent. at last payment; sampling and testing, composite, semi-monthly; Commercial starter is used; cream vat was covered with canvas; drainage an open ditch along the roadside; location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, outside, washed occasionally; condition of building, good; condition of apparatus, good; condition of surroundings, fair excepting the drainage and steps are now being taken to improve this; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, New London Cond. Co.; location, New London, Outagamie Co.; owner or manager, C. Otto.; P. O. address, New London; name of buttermaker, H. F. Otto; average test 3.70 per cent., butter yield 4.36 per cent., and overrun 15.6 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter was used; skim milk was divided by automatic weigher; cream vat was covered with canvas; drainage, tiled to river close by; no bad odor in creamery; location and condition of skim milk tank, inside factory, washed daily; location and condition of buttermilk tank, inside factory; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

Name of creamery, Mill Creek; location, six miles southeast of Marshfield, Wood county; owner, Puemer Creamery Co.; P. O. address, Marshfield; name of buttermaker, H. Earll; sampling and testing, composite, weekly; loss of fat in skim milk, .04 per cent., loss of fat in buttermilk, .11 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, ditch into nearby pasture; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed daily; condition of building, new frame, wood floor; condition of apparatus, combined churn, separator, tester and vats new; condition of surroundings, O. K.; condition of patrons' milk cans, nearly all clean; condition of milk in cans, some sediment in bottom of cans.

Name of creamery, Minnesota Jct.; location, village Minnesota Jct., Dodge Co.; owner or manager, H. J. Grell; P. O. address, Johnson Creek; name of buttermaker, S. B. Nelson; average test 3.80 per cent., butter yield 4.35 per cent., and overrun 14.5 per cent. at last payment; sampling and testing, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .3 per cent.; skim milk was divided by weigher; cream vat was covered with board; surface drainage, not good; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, once a week; condition of building, fairly good; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, very good; condition of milk in cans, fairly good.

Name of creamery, Medina; location, Medina, Outagamie county; owner or manager, Wisconsin Butter & Cheese Co.; P. O. address, Waukesha; name of buttermaker, L. Nutter; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; drainage, tiled a short distance, then onto field; there was a bad odor in creamery; location and condition of buttermilk tank, alongside of cream vat, lacking in cleanliness; condition of building, lacking in cleanliness, otherwise fair; condition of apparatus, not clean, otherwise about fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, lacking in cleanliness. Remarks: Called attention to the dirty condition of the factory and apparatus, and suggested the remedy.

Name of creamery, Larsen; location, Larsen, Winnebago Co.; owner or manager, H. J. Frank; P. O. address, Neenah; name of buttermaker, F. L. Tipler; sampling and testing, composite, monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .10 per cent.; inspector's test of composite milk sample for day, 3.4; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, tiled a short distance onto a field; no bad odor in creamery; location and condition of skim milk tank, inside creamery, clean; location and condition of buttermilk tank, inside creamery, clean; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good generally.

Name of creamery, Auburndale; location, Auburndale, Wood county; owner, Mitchell Griffiths Co.; P. O. address, Dodgeville; name of operator, F. West; sampling and testing, composite, semi-monthly; drainage, open ditch to near-by ravine; no bad odor in creamery; location and condition of skim milk tank, outside, clean; condition of building, frame, fair; condition of apparatus, separator, vat, good; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, good.

Name of creamery, C. F. Ruedebusch; location, Beaver Dam; owner or manager, C. F. Ruedebusch; P. O. address, Beaver Dam; name of buttermaker, Ed. Reimann; sampling and testing, semi-mo.; cream starter used; cream vat covered with cloth; drainage, underground to cess pool; no bad odor in creamery; condition of building, fairly good; condition of apparatus, fairly good; condition of surroundings, good; condition of patrons' milk cans, fairly good; condition of milk in cans, mostly good, a little not aired enough.

Name of creamery, Sherry; location, Sherry, Wood Co.; manager, F. W. Parks; P. O. address, Sherry; name of buttermaker, F. W. Parks; sampling and testing, composite, weekly; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with pan; drainage, runs into marsh at rear of building; no bad odor in creamery; location and condition of skim milk tank, outside, elevated, washed daily; location and condition of buttermilk tank, in ground, outside, not washed; condition of building, frame building, fair wood floor; condition of apparatus, combined churn, separator, vats and tester, fair; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, good.

Name of creamery, Deerfield; location, Deerfield, Dane Co.; owner or manager, H. Quammen; P. O. address, Deerfield; name of buttermaker, Hans Mustad; average test, 3.65 per cent.; butter yield, 4.00 per cent.; and overrun 9 per cent. at last payment; sampling and testing, composite, weekly; loss of fat in skim milk, .02 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with oil cloth; drainage, cess pool; no bad odor in creamery; location and condition of skim milk tank, inside factory, fair condition; location and condition of buttermilk tank, outside, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good excepting a few, which were not clean; condition of milk in cans, fair. Remarks: Too high churning temperature and poor condition of one separator (not used today) no doubt account for the poor overrun.

Name of creamery, Western Newark; location, Newark, Rock Co.; manager, E. H. Skinner; P. O. address, Beloit; name of buttermaker, W. H. Chapman; sampling and testing, composite, weekly; Commercial starter is used; cream vat was covered with board; drainage, tiled 40 rods to marsh; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed frequently; condition of building, frame, fair, cement floor; condition of apparatus, combined churn, two separators and vats, good tester, needs fixing; condition of surroundings, O. K.; condition of patrons' milk cans, with a few exceptions clean, but some very rusty; condition of milk in cans, generally good.

Name of creamery, Bernhard; location, Helenville, 1¼ miles north, Jefferson Co.; owner or manager, Heimerl Creamery Co.; P. O. address, Wales; name of buttermaker, Henry L. Goes; sampling and testing, one-third weekly sample, weekly test; home made starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drainage, tiled to small creek, 20 rods distant; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed every other day; location and condition of buttermilk tank, up stairs, not washed; condition of building,

good; condition of apparatus, good, except churn, wood is getting soft and hard to keep clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Porters Station; location, Porters Station, 5 miles northeast of Beloit, Rock Co.; owner, M. C. Wheling & Co.; P. O. address, Shopiere; name of operator, F. Crispman; sampling and testing, composite, semi-monthly; cans used for cream; drainage, tiled to nearby creek; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed frequently; condition of building, stone basement, wood floor, fair; condition of apparatus, separator and vat and heater O. K.; condition of surroundings, smells bad outside, where milk is loaded; condition of patrons' milk cans, quite a large number dirty; condition of milk in cans, fair.

Name of creamery, Stoneville; location, Stoneville, Sec. 3, Jefferson township, Jefferson Co.; owner or manager, W. J. Feind; P. O. address, Jefferson R. D.; name of buttermaker, owner is buttermaker; average test, 3.55 per cent.; butter yield, 4.10 per cent., and overrun 15 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .10 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, tiled to a slough, three rods distant; no bad odor in creamery; location and condition of skim milk tank, above the boiler room, washed daily; location and condition of buttermilk tank, above boiler room, washed occasionally; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Footville; location, Footville, Rock Co.; owner, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, E. S. Parmly; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; no starter is used; cream vat was covered with screen; drainage, runs alongside railroad tracks; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, outside in the ground, not washed; condition of building, good frame building, cement floor; condition of apparatus, combined churn, two separators, vats and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, generally fair.

Name of creamery, Helenville; location, Helenville, town of Jefferson, Jefferson Co.; owner or manager, W. J. Feind; P. O. address, Jefferson R. D.; name of operator, J. A. Miller; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; skim milk was divided by automatic weigher; cream hauled to Stoneville; drainage, underground for a short distance, then open ditch; no bad odor in creamery; location and condition of skim milk tank, up stairs, fair condition; location and condition of buttermilk tank, up stairs, not washed; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, most of them fair, some quite neglected; condition of milk in cans, some considerably off flavor.

Name of creamery, Maple Leaf; location, town of Farmington, 1½ miles west of Jefferson Jct., Jefferson Co.; owner or manager, H. C. Christians Co.; P. O. address, Johnson Creek; name of buttermaker, Chas. H. Prust; average test 3.60 per cent., butter yield 4.19 per cent., and overrun 16 per cent. fat in skim milk, .05 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, open ditch to a creek about 20 rods distant; some bad odor in creamery; location

and condition of buttermilk tank, up stairs, washed once a week; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Spring Valley; location, 5 miles southwest of Footville, Rock Co.; owner, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, A. Schultz; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .32 per cent.; loss of fat in buttermilk, .37 per cent.; no starter is used; cream vat was covered with screen; drainage, tiled alongside of road; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, outside in ground; condition of building, fair, frame, cement floor; condition of apparatus, combined churn, separator, tester and vats, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, generally good.

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Name of creamery, Doylestown; location, Doylestown, Columbia Co.; owner or manager, F. Imme; P. O. address, Woodland, Dodge Co.; name of buttermaker, G. F. Imme; average test 3.78 per cent., butter yield 4.25 per cent., and overrun 13 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drainage, drain to a small creek near by; there was a bad odor in creamery; location and condition of skim milk tank, inside factory, very foul and unsanitary; location and condition of buttermilk tank, outside in the ground, never washed; condition of building, about fair, except floor, which is very poor and dirty; condition of apparatus, dirty; condition of surroundings, about fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: Called the buttermaker's attention to the condition of his factory and demanded a thorough cleaning and renovating of same; he explained that improvements were contemplated.

Name of creamery, Farmers' Store Co.; location, Bloomer, Chippewa Co.; manager, W. Larson; P. O. address, Bloomer; sampling and testing, composite, monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .05 per cent.; Commercial starter is used; cream vat was covered with compressed board; drainage, tiled to river near by; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily, skim milk pasteurized; location and condition of buttermilk tank, up stairs, washed daily; condition of building, good, cement floor; condition of apparatus, two combined churns, four separators, vats and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, a few dirty, considering the number of patrons a good showing; condition of milk in cans, generally good. Remarks: One of the best in the state.

Name of creamery, Fall River; location, Fall River, Columbia Co.; owner or manager, Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, John Hanson; average test 3.65 per cent., butter yield 4.00 per cent., and overrun 10 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .25 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, open ditch a short distance, then underground to a creek near by; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily;

location and condition of buttermilk tank, outside in the ground, not sanitary; condition of building, fair except the floor, which, although of cement, has begun to give way; condition of apparatus, fair; condition of surroundings, fair except for the buttermilk tank; condition of patrons' milk cans, fair, some of them neglected; condition of milk in cans, fair, some of it poor. Remarks: Suggested that the buttermilk tank in the ground be abandoned.

Name of creamery, Columbus; location, Columbus, Columbia Co.; owner or manager, Welk Bros.; P. O. address, Columbus; name of buttermaker, Frank Welk; average test 3.70 per cent., butter yield 4.20 per cent., and overrun 14 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with canvas; drainage, tiled for a distance of two blocks, then open ditch to river; no bad odor in creamery; location and condition of skim milk tank, up stairs, fair condition; location and condition of buttermilk tank, up stairs, fair condition; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Rock River Side Creamery and Cheese Factory; location, city of Mayville, Dodge Co., Wis.; owner or manager, Baertschy and Wuethrich; P. O. address, Mayville, Wis.; name of buttermaker, Fred Wuethrich; name of cheesemaker, Fred Baertschy; he has attended Dairy School at Madison; average test 3.89 per cent., butter yield 4.40 per cent., and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, from .03 to .06 to .10; Commercial starter is used; skim milk divided by pooling system; cream vat was covered by cloth cover; drainage, good, clean, underground sewer to running stream of water; no bad odor in creamery; location and condition of skim milk tank, tin tank 25 feet from building, elevated, clean; location and condition of whey tank, 25 feet from building, elevated, clean; condition of building, good, clean; condition of apparatus, first class, clean; condition of surroundings, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean. Remarks: Large, first-class creamery building, good cement floors throughout; large well built curing cellars, constructed of brick; cellars too moist.

Name of creamery, Gold Medal; location, Reeseville, Dodge Co.; owner or manager, G. W. Ohrmundt; P. O. address, Reeseville; name of buttermaker, Henry Miller; average test 3.60 per cent., butter yield 4.17 per cent., and overrun 15.7 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with canvas; drainage, tiled a short distance to open ditch; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside in the ground, not washed; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Name of creamery, Reeseville; location, Reeseville, Dodge Co.; owner or manager, Otto Dauffenbach; name of buttermaker, Otto Dauffenbach; P. O. address, Reeseville; sampling and testing, composite, tri-monthly; skim milk was divided by automatic weigher; cream vat was covered with wire screen; drainage, open ditch to a small stream near by; no bad odor in creamery; location and condition of skim milk tank, inside factory, washed every other day; location and condition of buttermilk tank, in boiler room,

washed occasionally; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good generally.

Name of creamery, Marshall; location, Marshall, Dane Co.; owner or manager, Mrs. E. Marshall; P. O. address, Marshall; name of buttermaker, C. P. Crawford; sampling and testing, composite, semi-monthly; home made starter is used; skim milk was divided by automatic weigher; cream vat was covered with board; drainage, tiled to river close by; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed every other day; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair.

Name of creamery, Hubbelton; location, Hubbelton, Jefferson Co.; owner or manager, Woelfer & Doepke; P. O. address, Lake Mills; name of buttermaker, C. R. Doepke; he has not attended Dairy School at Madison; sampling and testing, composite, weekly; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with a dirty oil cloth; drainage, drain into open ditch along the public road; there was a bad odor in creamery; location and condition of skim milk tank, up stairs, fair condition; location and condition of buttermilk tank, up stairs, fair condition; condition of building, fair except floor, which is in poor condition; condition of apparatus, fair; condition of surroundings, fair except for the drainage; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: Test cream without a gram scale; however, has but one cream patron; called the buttermaker's attention to the condition of the floor and various other things and suggested improvements.

Name of creamery, Ixonia; location, Ixonia, Jefferson Co.; owner or manager, Ixonia Butter & Cheese Co.; name of buttermaker, J. G. Roberts; sampling and testing, composite, weekly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .10 per cent.; Commercial starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered; drainage, tiled for 40 rods, then onto field; there was a bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside in ground, never cleaned; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good generally; condition of milk in cans, good. Remarks: The bad odor comes from a catch basin within the factory; gave directions for disinfecting and cleaning it; recommended that the tank in the ground be abandoned.

Name of creamery, Howard; location, Duck Creek, Brown Co.; manager, A. Hassan; P. O. address, Green Bay, R. D.; name of buttermaker, J. Chandor; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; home made starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, tiled to road; runs alongside road; no bad odor in creamery; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, inside, washed frequently; condition of building, good frame building, cement floor; condition of apparatus, combined churn, two separators, vats and tester, good; condition of surroundings, fair; condition of patrons' milk cans, quite a number dirty in seams; condition of milk in cans, showed food flavor and effects of dirty cans.

Name of creamery, Oregon; location, Oregon, Dane Co.; owner or manager, A. H. Stone; P. O. address, Oregon; name of buttermaker, E. Matson; he has attended Dairy School at Madison; average test 4.10 per cent., butter yield 4.50 per cent., and overrun 10 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, 1.4 per cent.; no starter was used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with board; drainage, tiled to creek near by; no bad odor in creamery; location and condition of skim milk tank, up stairs, fair condition; location and condition of buttermilk tank, up stairs, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: The unusually large fat content of the buttermilk is no doubt due to the improper ripening of the cream and too high churning temperature; called the buttermaker's attention to this, and suggested the use of a good starter.

Name of creamery, Magnolia; location, Magnolia, Rock Co.; owner or manager, D. C. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, Anton Cole; average test 3.53 per cent., butter yield 4.12 per cent., and overrun 14.7 per cent. at last payment; sampling and testing, composite, tri-monthly; loss of fat in skim milk, .06 per cent.; Commercial starter is used; skim milk was divided by check pump; there were screens on windows; cream vat was not covered; drainage, tiled 30 rods onto a field; no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, have none; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good generally.

Name of creamery, Salesville; location 6 miles southwest of Waukesha, Waukesha Co.; owner, S. Harrison; P. O. address, Waukesha, R. D. 1; name of buttermaker, C. Cruver; quality of butter, extras; sampling and testing, composite, every 10 days; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .05 per cent.; home made starter is used; skim milk was divided by check pump; cream vat was covered with board; drainage tiled to creek 80 rods distant; no bad odor in creamery; skim milk tank inside, washed frequently; buttermilk tank inside, not clean; condition of building, stone basement, cement floor, good; condition of apparatus, combined churn, separator, vats and tester, good; condition of surroundings, good; condition of patrons' milk cans, with two exceptions clean; condition of milk in cans, some sediment in bottom of cans.

Name of creamery, Oak Hall; location, $4\frac{1}{2}$ miles northwest of Oregon, Dane Co.; manager, H. A. Stone; P. O. address, Oregon, R. D.; name of buttermaker, B. J. Ellis; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .05 per cent.; no starter is used; skim milk divided by weigher; cream vat covered with board; drainage tiled to pond about 15 rods away; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank up stairs, washed daily; condition of building, good frame, newly painted inside; cement floor just put in; condition of apparatus, combined churn, cream vat new; 2 separators, vats, tester, etc., good; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, good.

Name of creamery, Wlota; location, Wlota, La Fayette Co.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, C. P. Tingleff; average test, 3.36 per cent.; butter yield, 3.90 per cent.; and overrun 14 per cent. at last payment; sampling and testing,

composite, tri-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .10 per cent.; commercial starter is used; condition of glassware, good, except a few inaccurate test bottles; condition of tester, fair; drainage underground a short distance, then open ditch to a ravine; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good generally; condition of milk in cans, good; condition of building, good.

Name of creamery, Browntown; location, Browntown, town of Cadiz, Green Co.; manager, Wm. McDonald; P. O. address, Browntown; name of buttermaker, J. E. Bnger; average test, 3.42 per cent.; butter yield, 3.91 per cent.; and overrun 14 per cent. at last payment; sampling and testing, composite, tri-monthly; home made starter is used; condition of glassware, fair; condition of tester, fair; drain to river close by; no bad odor; skim milk tank in fair condition; buttermilk tank in fair condition; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; condition of building, fair.

Name of creamery, Gratiot; location, Gratiot, La Fayette Co.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, Walter Judevine; average test, 3.42 per cent.; butter yield, 3.83 per cent.; and overrun 12 per cent. at last payment; sampling and testing, composite tri-monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .33 per cent.; commercial starter is used; cream vat was covered with water pan; condition of glassware, good; condition of tester, good; drainage tiled for a considerable distance to a small creek; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, many lacking in cleanliness; condition of milk in cans, fair; condition of building, good.

Name of creamery, Wittenberg; location, Wittenberg, Shawano Co.; owner, T. Krostese; P. O. address, Wittenberg; name of buttermaker, K. A. Hendricks; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01 per cent.; no starter is used; cream vat was covered with oil cloth; drainage, trough to creek at back of building; no bad odor in creamery; skim milk tank elevated in engine room, washed daily; buttermilk tank elevated in engine room, washed frequently; condition of building, good, frame building, wood floor; condition of apparatus, combined churn, separator, vats, tester, pasteurizer, O. K.; condition of surroundings, good; condition of patrons' milk cans, clean; condition of milk in cans, generally good, some flavored with weeds.

Name of creamery, Dunbarton; location, Dunbarton, town of Gratiot, La Fayette Co.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, Ralph Nelson; sampling and testing, composite, tri-monthly; commercial starter is used; cream vat was covered with water pan; condition of glassware, good; condition of tester, good; drainage tiled for some distance to a small creek; no bad odor; condition of skim milk tank, good; have no buttermilk tank; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair; condition of building, good.

Name of creamery, Mineral Point; location, Mineral Point, Iowa Co.; owner or manager, Spenseley & Hoare; P. O. address, Mineral Point; name of buttermaker, E. C. Spooner; average test, 3.65 per cent.; butter yield, 4.00 per cent.; and overrun, 10 per cent., at last payment; sampling and testing, one-third

sample test, 3d day; loss of fat in skim milk, .09 per cent.; loss of fat in buttermilk, .17 per cent.; home made starter is used; there were no screen doors and windows; cream vat was not covered; condition of glassware, fair; condition of tester, good; drainage tiled to small creek some distance away; no bad odor; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good generally; condition of milk in cans, good generally; condition of building, fair.

Name of creamery, Belmont; location Belmont, La Fayette Co.; owner or manager, Belmont Creamery Co.; P. O. address, Platteville or Belmont; name of buttermaker, W. Weittenhiller; sampling and testing, 1-3 sample, weekly test; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .14 per cent.; commercial starter is used; cream vat was covered, Farrington Ripe; condition of glassware, good; condition of tester, good; drainage tiled to a creek some distance away; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, many lacking in cleanliness; condition of milk in cans, about fair; condition of building, good.

Name of creamery, Cottage Inn; location, Cottage Inn, 5 miles north of Belmont, town of Kendall, La Fayette Co.; owner or manager, Belmont Creamery Co.; P. O. address, Platteville or Belmont; name of operator, Fred J. Horn; sampling and testing, 1-3 sample; loss of fat in skim milk, .03 per cent.; condition of glassware, fair; condition of tester, testing is done at Belmont; drainage underground a short distance to open ditch by the roadside; no bad odor; condition of skim milk tank, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, lacking in cleanliness; condition of milk in cans, fair; condition of building, fair.

Name of creamery, Cuba City; location, Cuba City, town of Cuba, Grant Co.; owner or manager, R. B. Luckey; P. O. address, Cuba City; name of buttermaker, J. M. Saugen; average test, 3.2 per cent.; cream, 25.2 per cent.; and overrun 13.5 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; no starter is used; cream vat was not covered; glassware was fair; condition of tester, good; drainage tiled to ravine some distance away; bad odor, floor unsanitary; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, many lacking in cleanliness; condition of milk in cans, about fair, except a few dairies which were poor; condition of building, poor, especially the floor. Remarks: Called the proprietor's attention to the unsanitary condition of their factory and suggested that they remedy this at once.

Name of creamery, Pleasant View; location, 10 miles west of Darlington, town of Seymour, La Fayette Co.; manager, The Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, Wm. A. Crow; sampling and testing, composite, semi-monthly; no starter is used; cream vat was not covered; condition of glassware, good, just received a new set of bottles; condition of tester, poor, practically useless; drainage poor, in need of repairing, the natural conditions good; bad odor; condition of skim milk tank, fair; condition of buttermilk tank, foul and unsanitary; condition of apparatus, fair; condition of surroundings, poor; condition of patrons' milk cans, reported fair, some lacking in cleanliness; condition of milk in cans,

reported good for some, part of it off flavor; condition of building, poor, improvements, however, are now being made. Remarks: The tester is old and can not be run at the proper speed.

Name of creamery, Elk Grove; location, Elk Grove, La Fayette Co.; owner or manager, Belmont Creamery Co.; P. O. address, Belmont or Platteville; name of operator, L. C. Dagenhardt; sampling and testing, 1-3 sample, weekly test; loss of fat in skim milk, .02 per cent.; cream hauled to Belmont; condition of glassware, fair; condition of tester, good; drainage, first 3 rods tiled, then onto field; no bad odor; condition of skim milk tank, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, lacking in cleanliness; condition of milk in cans, off flavor; condition of building, good.

Name of creamery, Willow Creek; location, country, Willow township; owner or manager, Henry Sorg; P. O. address, Reedsburg; name of buttermaker, H. E. Simpson; he has not attended Dairy School at Madison; sampling and testing, semi-monthly; skim milk was divided by weigher; drainage part underground, part surface, fairly good; no bad odor in creamery; skim milk tank inside, washed daily; condition of building, fairly good; condition of apparatus, needs some repairs on vat and boiler; condition of surroundings, fairly good; condition of patrons' milk cans, good; condition of milk in cans, fairly good.

Name of Creamery, Hazel Green; location, Hazel Green, Grant Co.; owner or manager, Jack Birkett; P. O. address, Hazel Green; name of buttermaker, M. Martin; average test, 3.65 per cent.; butter yield, 4.00 per cent.; and overrun 16 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .12 per cent.; no starter is used; cream vat was covered with canvas; condition of glassware, good; condition of tester, fair; drainage tiled to ravine about 10 rods distant; no bad odor; condition of skim milk tank, good; have no buttermilk tank; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, many lacking in cleanliness; condition of milk in cans, generally good; condition of building, good.

Name of creamery, Auroraville; location, Auroraville; Waushara Co.; owner, High Bros.; P. O. address, Berlin; name of buttermaker, J. T. Purvis; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, too much to read; commercial starter used; skim milk divided by weigher; cream vat was not covered; drainage tiled to mill pond near by; no bad odor in creamery; skim milk tank up stairs, inside, washed daily; buttermilk tank elevated, inside, washed frequently; condition of building, frame building, cement floor; condition of apparatus, combined churn new, cream vat new, 2 separators and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, a good deal of sediment in milk due to marsh pastures.

Name of creamery, Columbia; location, Benton, La Fayette Co.; owner or manager, L. J. Kearns; P. O. address, Benton; name of buttermaker, Fred Winder; average test, 3.4 per cent.; butter yield, 4.00 per cent.; and overrun 17 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .13 per cent.; no starter is used; cream vat was not covered; condition of glassware, good; condition of tester, good; drainage, first 3 rods run underground, then open ditch to small stream; no bad odor; condition of skim milk, clean;

condition of buttermilk tank, have none; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, many lacking in cleanliness; condition of milk in cans, fair; condition of building, fair.

Name of creamery, Platteville; location, Platteville, Grant Co.; owner or manager, Fred Krog; P. O. address, Platteville; name of buttermaker, Geo. Miller; sampling and testing, 1-3 sample, weekly test; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .30 per cent.; commercial starter is used; condition of tester, good; drainage tiled to small creek near by; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good generally; condition of building, good.

Name of creamery, Leslie; location, Leslie, town of Belmont, La Fayette Co.; owner or manager, Burris & Ellsprit; P. O. address, Leslie; name of buttermaker, Alfred A. Bauer; average test, 29.23 per cent.; butter yield, 33.90 per cent.; and overrun, 16 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; cream vat was covered with wire screen; condition of glassware, poor (new glassware is ordered); condition of tester, good; drainage, cess pool; no bad odor; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair; condition of building, fair.

Name of creamery, Six Corners; location, 3 miles southeast of Milton, Rock Co.; manager, D. Gray; P. O. address, Milton, R. D.; name of buttermaker, S. J. Simonson; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .15 per cent.; commercial starter is used; skim milk is divided by weigher; closed cream vat; drainage tiled 20 rods to pond; no bad odor in creamery; skim milk tank elevated over coal bin, washed daily; buttermilk tank elevated over coal bin, washed daily; condition of building, new frame, cement floor; condition of apparatus, combined churn, 2 separators, vats, etc., nearly new; condition of surroundings, O. K.; condition of patrons' milk cans, quite a number dirty; condition of milk in cans, considerable sediment.

Name of creamery, Livingston; location, Livingston, town of Clifton, Grant Co.; owner or manager, T. J. Watson; P. O. address, Livingston; name of buttermaker, Albert Eastman; average test, 29 per cent.; butter yield, 30.74 per cent.; and overrun 6 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .40 per cent.; no starter is used; condition of tester, good; drainage tiled to a ravine about 14 rods distant; no bad odor; condition of skim milk tank, fair; condition of buttermilk tank, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, fair.

Name of creamery, Stitzer; location, Stitzer, town of Liberty, Grant Co.; manager, J. N. Griswold; P. O. address, Stitzer; name of buttermaker, C. R. Winsor; sampling and testing, composite, semi-monthly; home made starter is used; cream vat was not covered; condition of glassware, good; condition of tester, good; drainage open ditch to a ravine; some bad odor, floor soft and defective; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair; condition of building, fair, except floor.

Name of creamery, Ironton; location 1 mile west of Ironton, town of Ironton, Sauk Co.; owner, H. Sorge; P. O. address, Reedsburg; name of buttermaker, M. S. Jones; sampling and testing, semi-monthly; commercial starter is used; there were no screen doors or windows; cream vat was not covered; drainage underground to creek, good; no bad odor; condition of skim milk tank, inside, washed daily; condition of buttermilk tank, inside, washed daily; condition of apparatus, fairly good, with exception of boilers, boiler is leaking some; condition of surroundings, fairly good; condition of patrons' milk cans, fairly good; condition of milk in cans, fairly good; condition of building, good.

Name of creamery, Pleasant View; location, 10 miles west of Darlington, La Fayette Co.; manager, E. C. Dodge; P. O. address, Lake Mills; name of buttermaker, W. Crow; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; no starter is used; skim milk was divided by weigher; cream vat was not covered; drainage boxed across drive way, open ditch; bad odor in creamery; skim milk tank up stairs, washed daily; condition of building, frame, poor, wooden floor, part new; condition of apparatus, box churn, vats fair, tester new, separator good; condition of surroundings, drain clogged, makes bad mess; condition of patrons' milk cans, large number dirty, some exceedingly so; condition of milk in cans, a good deal of sediment, some sour and tainted. Remarks: This factory has just changed hands and prospects are good for a very different condition of affairs.

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Name of creamery, Cobb; location, Cobb, Iowa Co.; manager, H. W. Quimby; P. O. address, Cobb; name of buttermaker, H. W. Quimby; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; skim milk was divided by weigher; there were screen doors and windows; cream vat was not covered; drainage tiled to creek, good; no bad odor in creamery; skim milk tank up stairs, cleaned daily; buttermilk tank inside, clean; condition of building, frame with stone; condition of apparatus, box churn, cream vat new, separator, vats, tester, etc., O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, good.

Name of creamery, Lancaster; location, Lancaster, Lancaster twp., Grant Co.; owner or manager, Baxter & Draper; P. O. address, Lancaster; name of buttermaker, D. W. Kilby; sampling and testing, composite, semi-monthly; no starter is used; there were screen doors and windows; cream vat was covered with canvas; condition of glassware, fair; condition of tester, good; drainage, poor, a cess pool which overflows; there was a bad odor from overflowing sewage; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair except skim milk pipes not clean; condition of surroundings, poor; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; condition of building, fair.

Name of creamery, Ellenboro; location, Ellenboro, Ellenboro twp., Grant Co.; owner or manager, Platteville Cheese & Produce Co.; P. O. address, Platteville; name of buttermaker, August Koehn; he has attended Dairy School at Ames, Ia.; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .20 per cent.; Commercial starter is used; use patent covered cream vat; condition of glassware, good;

condition of tester, good; drainage, tiled to a small stream close by; no bad odor in creamery; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good generally; condition of milk in cans, fair; condition of building, good.

Name of creamery, Cornelia; location, Cornelia, Harrison twp., Grant Co.; owner or manager, Platteville Cheese & Produce Co.; P. O. address, Platteville; name of buttermaker, H. O. Keese; he has not attended Dairy School at Madison; average test 3.6 per cent., butter yield 4.00 per cent., and overrun 13½ per cent. at last payment; sampling and testing, one-third sample test, 3d day; loss of fat in skim milk, .06 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was covered patent vat; condition of glassware, good; condition of tester, good; drainage, tiled for a distance of about 20 rods to a ravine; no bad odor in creamery; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, good.

Name of creamery, Big Platte; location, Big Platte, Harrison twp., Grant Co.; owner or manager, Platteville Cheese & Produce Co.; P. O. address, Platteville; name of operator, A. Burtcholder; sampling and testing, composite, semi-monthly; there were no screen doors or windows; condition of glassware, have none, the testing is done at the Whig plant; drainage, tiled to river, some distance away; no bad odor; condition of skim milk tank, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair; condition of building, good.

Name of creamery, Whig; location, Whig, Harrison twp., Grant Co.; owner or manager, Platteville Cheese & Produce Co.; P. O. address, Platteville; name of buttermaker, Chas. Randecker; sampling and testing, 1-3 sample, weekly test; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .20 per cent.; commercial starter used; there were no screen doors or windows; covered patent cream vat used; condition of glassware, good; condition of tester, good; drainage, tiled a short distance to an open ditch; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair except a few tainted lots; condition of building, good.

Name of creamery, Montford; location, Montford, Grant Co.; owner or manager, A. R. Manley; P. O. address, Montford; name of buttermaker, J. C. Mason; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .40 per cent.; home made starter is used; there were no screen doors or windows; cream vat was covered with canvas; condition of glassware, good; condition of tester, good; drainage, tiled to a small stream close by; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; condition of building, fair.

Name of creamery, Nowell; location in country, Lebanon twp., Waupaca Co.; owner and manager, O. E. Knoke; P. O. address, New London, Wis., R. R. No. 3; name of buttermaker, O. E. Knoke; he has attended Dairy School at Madison; average test 3.6 per cent., butter yield 4.00 per cent., and overrun 14 per cent. at last payment; sampling and testing, composite testing; loss of fat in skim milk, trace; loss of fat in buttermilk, .15 per cent.; no starter

is used; there were no screen doors or windows; cream vat was covered with tin cover; condition of glassware, O. K.; condition of tester, O. K.; drainage, first class, clean, blind ditch carries sewage long distance from factory; no bad odor; condition of skim milk tank, galvanized iron tank, elevated inside factory, clean; condition of buttermilk tank, buttermilk kept in clean cans in make room; condition of apparatus, first class, clean, good up to date machinery; condition of surroundings, good, neat clean; condition of patrons' milk cans, not all clean, some old cans not in good shape; condition of milk in cans, not all good; condition of building, first class, clean.

Name of creamery, Fennimore; location, Fennimore, Grant Co.; owner or manager, Hinn Bros.; P. O. address, Fennimore; name of buttermaker, A. J. Baumgartner; he has attended Dairy School at Madison; sampling and testing, composite, weekly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .25 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was covered with canvas; condition of glassware, good; condition of tester, good; drainage, cess pool; there was a bad odor from drainage; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, poor; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, good; brick building.

Name of creamery, Fennimore Co-op.; location, Fennimore, Grant Co.; owner or manager, F. N. Kern; P. O. address, Fennimore; name of buttermaker, H. D. Remington; he has attended Dairy School at Ames; average test 3.5 per cent., cream 25 per cent., and overrun 20 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .12 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was not covered; condition of glassware, good; condition of tester, good; drainage, tiled to an open ditch near by; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, good.

Name of creamery, Cardinal; location, city of Madison, Dane Co.; manager, H. A. Hass; P. O. address, Madison, Wis., 704 University Ave.; name of operator, H. A. Hass; he has attended Dairy School at Madison; sampling and testing, composite; loss of fat in skim milk, 10 per cent.; there were no screen doors or windows; condition of glassware, O. K.; condition of tester, O. K.; drainage, O. K., city sewage; no bad odor; condition of apparatus, good, clean; condition of surroundings, clean; condition of patrons' milk cans, not all clean, some old and rusty; condition of milk in cans, not all clean, some badly off flavor; condition of building, good, clean.

Name of creamery, Werley; location, Werley, Mount Ida twp., Grant Co., co-operative; owner or manager, A. Ketterer; P. O. address, Werley; name of buttermaker, C. T. Gilbert; av. test 3.5 per cent., butter yield 4.6 per cent., overrun 16 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .30 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was not covered; condition of glassware, good; condition of tester, good; drainage, tiled to creek near by; no bad odor; condition of skim milk tank, good; condition of buttermilk tank, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good generally; condition of building, good.

Name of creamery, Model; location, city of Madison; owner or manager, Hag n & Kuehne; P. O. address, Madison; name of buttermaker, Aug. Krethlom.

drainage, sewer, good; no bad odor in creamery; location and condition of skim milk tank, cans in factory; condition of building, fairly good, need more room; condition of apparatus, fairly good, pasteurizer used; condition of surroundings, fairly good; condition of patrons' milk cans, good; condition of milk in cans, part good, part tainted.

Name of creamery, Cobb; location, Cobb, Danville twp., Iowa Co.; owner or manager, The Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, H. W. Quimby; av. test 3.8 per cent., cream 25 per cent., and overrun 12 per cent. at last payment; sampling and testing, composite, tri-monthly; no starter is used; no screen doors or windows; cream vat not covered; condition of glassware, fair; condition of tester, good; drainage, leads underground for a distance of five rods to a creek; there was a bad odor; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair; condition of surroundings, untidy; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; condition of building, about fair.

Name of creamery, Edmund; location, Edmund, Linden twp., Iowa Co.; owner or manager, W. W. Kolb; P. O. address, Edmund; name of buttermaker, L. Mathews; he has attended Dairy School at Madison; average test 3.56 per cent., butter yield 3.96 per cent., and overrun 11.19 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .15 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was covered with oil cloth; condition of glassware, fair; condition of tester, the tester itself fair but poorly put up; drainage, tiled for some distance to a ravine; there was a bad odor; condition of skim milk tank, fair; condition of buttermilk tank, not clean, offensive odor; condition of apparatus, fair; condition of surroundings, poor, untidy; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, fair. Remarks: Called the buttermaker's as well as the manager's attention to the unclean condition of their factory, and suggested that they clean up and make improvements.

Name of creamery, East River Valley; location, country, De Pere township, Brown county; manager, James Smith; P. O. address, De Pere, Wis., R. R. No. 1; name of buttermaker, L. A. Goodchild; he has not attended Dairy School at Madison; average test 3.80 per cent., butter yield 4.35 per cent., and overrun about 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was covered with canvas cover; condition of glassware, correct, clean; condition of tester, first class; drainage, underground drain to running stream of water, does not carry off waste from skim milk weighing machine; there was a bad odor in front of creamery; condition of skim milk tank, galvanized iron tank, elevated inside factory, clean; condition of buttermilk tank, galvanized iron tank, inside factory, clean; condition of apparatus, good, clean; condition of surroundings, good, clean, except where skim milk was spilled in the drive; condition of patrons' milk cans, reported not all clean; condition of milk in cans, reported not all in good condition; condition of building, good, clean. Remarks: New cement floor in make room. This creamery is clean in all respects, except at outlet pipe from automatic skim milk weighing machine. Skim milk standing in drive. Bad odor. A great many flies.

Name of creamery, Poynette; location, Poynette, Decora twp., Columbia Co.; proprietary; owner or manager, A. F. Westphal; P. O. address, Neosho, Dodge Co.; name of buttermaker, G. A. Kimball; average test 3.7 per cent.; cream 25 per cent., and overrun 15 per cent. at last payment; sampling and testing, composite, semi-monthly; no starter is used; there were no screen

doors or windows; cream vat was not covered; condition of glassware, fair; condition of tester, poor; drainage, tiled for a short distance, then open ditch to river; no bad odor; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair; condition of building, fair. Remarks: Suggested that a new tester be ordered.

Name of creamery, Portage; location, Portage, Columbia county; owner or manager, Kehlet & Knack; P. O. address, Portage; name of buttermaker, Gus Knack; he has attended Dairy School at Madison; sampling and testing, composite, weekly; loss of fat in buttermilk, .20 per cent.; no starter is used; there were screen doors and windows; cream vat was covered with oil cloth; condition of glassware, fair; condition of tester, fair; drainage, tiled to the city sewer; there was a bad odor, defective floor; no buttermilk tank; condition of apparatus, rather poor; condition of surroundings, rather poor; condition of patrons' cream cans, fair; condition of cream in cans, fair; condition of building, poor. Remarks: Kehlet & Knack recently took hold of this creamery and intend to make improvements as soon as possible.

Name of creamery, Fox River Valley; location, country, Lawrence twp., Brown Co.; manager, T. F. Turiff; P. O. address, West Depere, R. R. No. 1; name of buttermaker, Clay Tyler; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent.; home made starter was used; there were no screen doors or windows; cream vat was covered with canvas cover; condition of glassware, correct, clean; condition of tester, first class; drainage, first class, underground gas pipe to running stream of water long distance from factory; no bad odor; condition of skim milk tank, galvanized iron tank, elevated, in factory, clean; condition of buttermilk tank, galvanized, iron tank, elevated, in factory, clean; condition of apparatus, first class, new, clean, in excellent running order; condition of surroundings, first class, clean; condition of patrons' milk cans, reported some not clean; condition of milk in cans, reported some not good; condition of building, first class, clean. Remarks: First class cement floors in making room, boiler room, refrigerator and store room. New building and new up to date equipment. One of the cleanest creameries in the state.

Name of creamery, Palmyra; location, Palmyra, Jefferson Co.; owner, Christians & Puemer; P. O. address, Jefferson; name of buttermaker, E. Meracie; he has not attended Dairy School at Madison; sampling and testing, composite, semi monthly; Commercial starter used; skim milk was divided by weigher; there were screen doors and windows; cream vat covered with board; drainage, tiled to river; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, outside in a small building, washed once in two weeks; condition of building, frame in good repair, cement floor; condition of apparatus, combined churn vats, two separators, pasteurizer, etc., in good condition; condition of surroundings, good; condition of patrons' milk cans, said to be generally clean; condition of milk in cans, said to be generally good.

Name of creamery, Melindy's Prairie; location three miles east of Palmyra, Jefferson Co.; owner, Christians & Puemer; P. O. address, Jefferson; name of operator, A. Meracle; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; skim milk was divided by weigher; there were screen doors and windows; use cans for cream; drainage, tiled to nearby field about 10 rods distant; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; condition of building, good frame building, cement floor; condition of apparatus, separator, vats, etc., in good shape; condition

of surroundings, clean and neat; condition of patrons' milk cans, quite a number dirty; condition of milk in cans, some sediment in bottom of cans, one can sour.

Name of creamery, Waupun Dairy Co.; location, country, Waupun twp., Fond du Lac county; manager, M. B. Johnson; P. O. address, Waupun, Wis.; name of buttermaker, James Gillespie; average test about 3.80 per cent., butter yield 4.20 per cent., and overrun about 16 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .50 per cent.; buttermilk starter is used; there were no screen doors or windows; cream vat was covered with tight board cover; condition of glassware, too dirty to calibrate; condition of tester, good, clean; drainage, bad, open ditch in public highway, stench very bad, factory sewage distributed for some 50 rods alongside of public road; the odor was extremely bad inside and outside of factory; condition of skim milk tank, galvanized iron tank, elevated over boiler room, in fair condition, not bad; condition of buttermilk tank, dirty, filthy wood tank in ground, stench very bad; condition of apparatus, dirty, old dirty combined churn and butter worker unfit for butter making; condition of surroundings, bad, dirty, filthy creamery and surroundings in violation of the state dairy laws; condition of patrons' milk cans, reported not all clean; condition of milk in cans, reported not all good; condition of building, dirty, needs cement floors.

Name of creamery, Oxford; location, Oxford, Oxford twp., Marquette county; owner or manager, Kerbaugh & Pierson; P. O. address, Oxford; name of buttermaker, F. A. Pierson; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .36 per cent.; no starter is used; there were no screen doors or windows; cream vat was covered with oil cloth; condition of glassware, fair; condition of tester, good; drainage, open ditch onto field; there was bad odor, floor defective; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, some fair, others lacking in cleanliness; condition of milk in cans, fair, some sour and tainted; condition of building, fair.

Name of creamery, Jonesville; location, Jonesville, Jackson twp., Adams Co.; owner or manager, Kerbaugh & Pierson; name of buttermaker, J. E. Kerbaugh; he has not attended Dairy School at Madison; average test 3.65 per cent., cream 28 per cent., and overrun 14.5 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .24 per cent.; no starter is used; there were no screen doors or windows; cream vat was covered with oil cloth; condition of glassware, fair; condition of tester, fair; drainage, open ditch by the roadside; there was a bad odor; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, many lacking in cleanliness, others fair; condition of milk in cans, some fair, while some is sour and tainted; condition of building, fair.

Name of creamery, Harrisville; location, Harrisville, Harris twp., Marquette Co.; owner or manager, S. A. Shark; P. O. address, Harrisville; name of buttermaker, John H. Goeb.; he has attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .10 per cent.; Commercial starter is used; there were screen windows; cream vat was covered with wire screen; condition of glassware, fair; condition of tester, good; drainage, tiled to a creek some distance away; no bad odor; condition of skim milk tank, poor; condi-

tion of buttermilk tank, have none; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, some fair, others lacking in cleanliness; condition of milk in cans, some fair, while some is sour and tainted; condition of building, good.

Name of creamery, Cambria; location, Cambria, Courtland twp., Columbia Co.; owner or manager, Fred Friday; P. O. address, Cambria; name of buttermaker, Fred Friday; sampling and testing, composite, weekly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .17 per cent.; no starter is used; there were no screen doors or windows; cream vat was not covered; condition of glassware, fair; condition of tester, fair; drainage, tiled to a mill pond near by; no bad odor; condition of skim milk tank, fair; condition of buttermilk tank, have none; condition of apparatus, fair; condition of surroundings, untidy; condition of patrons' milk cans, fair; condition of milk in cans, fair, some sour and tainted; condition of building, poor, especially the floor; the building is painted outside. Remarks: Have no scale for testing cream but use an 18 c. c. pipette; I called the owner's attention to the law covering this point.

Name of creamery, Russells Corners; location, two miles west of Augusta, Eau Claire Co.; manager, C. Newhouse; P. O. address, Augusta R. D.; name of buttermaker, R. Lee; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .2 per cent.; no starter is used; skim milk was divided by weigher; there were no screen doors or windows; cream vat was covered with screen; drainage, tiled five rods to creek; no bad odor in creamery; location and condition of skim milk tank, up stairs, washed daily; location and condition of buttermilk tank, up stairs, washed when empty; condition of building, good frame building, cement floor; the building is painted outside; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, good.

Name of creamery, Randolph; location, Randolph, Randolph twp., Columbia Co.; owner or manager, Ward & Andrus; P. O. address, Randolph; name of buttermaker, F. G. Martin; sampling and testing, composite, tri-monthly; no starter is used; there were no screen doors or windows; cream vat was not covered; condition of glassware, fair; condition of tester, good; drainage, tiled to a creek close by; there was a bad odor; condition of skim milk tank, fair; condition of buttermilk tank, not clean, never washed; condition of apparatus, about fair, except receiving vat, which is poor; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, about fair, except floor.

Name of creamery, Fox Lake; location, Fox Lake, Fox Lake twp., Dodge Co.; owner or manager, Ward & Andrews; P. O. address, Randolph; name of buttermaker, Arthur B. Rogers; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .15 per cent.; loss of fat in buttermilk, .28 per cent.; no starter is used; there were no screen doors or windows; use pails or setters for cream; condition of glassware, fair; condition of tester, good; drainage, tiled to a creek some distance away; there was a bad odor; condition of skim milk tank, fair; condition of buttermilk tank, have none; condition of apparatus, fair, except the churn not clean; condition of surroundings, about fair; condition of milk in cans, most of it dirty; condition of building, fair. Remarks: Have no scales for testing cream but use a pipette.

Name of creamery, Newark; location, Newark, Newark twp., Rock Co.; owner or manager, E. H. Skinner; P. O. address, Beloit; name of buttermaker, W. H. Chapman; he has not attended Dairy School at Madison; sampling and testing, composite, weekly; no starter is used; there were no screen

doors or windows; cream vat was covered with board; condition of glassware, fair; condition of tester, fair; drainage, tiled to slough, 30 rods distant; no bad odor in factory; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, rather poor; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, fair.

Name of creamery, Beloit; location, Beloit, Rock Co.; owner or manager, P. D. Corcoran; P. O. address, Beloit; name of buttermaker, F. M. Risley; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .12 per cent.; loss of fat in buttermilk, .40 per cent.; Commercial starter is used; there were no screen doors or windows; cream vat was not covered; condition of glassware, fair; condition of tester, fair; drainage, city sewer; no bad odor; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, about fair; condition of surroundings, about fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; condition of building, fair.

Name of creamery, Mondovi Dairymen's Association; location, Mondovi, Buffalo Co.; manager, J. T. Brownlee; P. O. address, Mondovi; name of buttermaker, A. Hyslop; sampling and testing, composite, semi-monthly; no starter is used; there were screen doors and windows; cream vat was not covered; drainage tiled 10 rods to river; no bad odor in creamery; buttermilk tank up stairs, washed daily; condition of building, frame building, wood floor, good; condition of apparatus, combined churn, vats and tester in good condition; condition of surroundings, O. K.

Name of factory, Brooklyn; location, village, town of Brooklyn, Green Co.; manager, H. B. Hoiberg; P. O. address, Brooklyn; name of maker, H. B. Hoiberg; he has not attended Dairy School at Madison; no starter is used; there were no screen doors and windows; drainage underground, sewer good; skim milk tank pasteurized, cleaned daily; buttermilk tank clean; condition of building, good, neat and clean; condition of surroundings, good; condition of apparatus, good; condition of patrons' milk cans, good; condition of milk in cans, fairly good.

Name of creamery, Clinton; location, Clinton, Rock Co.; owner or manager, John Jeppard, Pres.; P. O. address, Clinton; name of buttermaker, H. W. Conley; average test, 3.65 per cent.; butter yield, 4.18 per cent.; and overrun 14.5 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .30 per cent.; home made starter used; there were no screen doors and windows; cream vat was not covered; condition of glassware, good; condition of tester, good; drainage tiled a distance of 250 rods onto a field; no bad odor; condition of skim milk tank, fair; condition of buttermilk tank, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair generally, some not clean; condition of milk in cans, fair generally, some tainted; condition of building, good.

Name of creamery, Eagleton; location, 7 miles east of Bloomer, town of Eagle Point, Chippewa Co.; manager, C. Liehe; P. O. address, Bloomer, R. D.; name of buttermaker, O. E. Bell; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .02 per cent.; commercial starter is used; there were no screen doors or windows; cream vat was covered with cheese cloth; drainage tiled 20 rods to creek; no bad odor in creamery; skim milk tank up stairs, washed daily, skim milk pasteurized; buttermilk tank upstairs, washed weekly; condition of building, frame with cement

floor, nearly new; condition of apparatus, combined churn, separator, vats and tester, good; condition of surroundings, good; condition of patrons' milk cans, very good; condition of milk in cans, good.

Name of creamery, Pittsville; location, Pittsville, Wood Co.; owner, S. M. Baum; P. O. address, Pittsville; name of buttermaker, W. J. Damerow; he has not attended Dairy School at Madison; sampling and testing, composite; loss of fat in skim milk, .04 per cent.; buttermilk is used for starter; there were screen doors and windows; cream vat was covered with oil cloth; drainage, open ditch to marsh, good; no bad odor in creamery; skim milk tank elevated, inside, washed daily; have no buttermilk tank; condition of building, frame building, wooden floor, fair; condition of apparatus, combined churn, separator, tester, good, cream vat poor; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, good.

Name of creamery, Tiffany; location, Tiffany, town of Turtle, Rock Co.; owner or manager, D. M. Spicer; P. O. address, Tiffany; name of buttermaker, D. M. Spicer; he has not attended Dairy School; average test, 3.70 per cent.; butter yield, 4.38 per cent.; and overrun, 18 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .30 per cent.; there were no screen doors or windows; cream vat was covered; condition of glassware, good; condition of tester, fair; drainage tiled for some distance, then open ditch to river; no bad odor; condition of skim milk tank, fair; have no buttermilk tank; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, some fair, others not clean; condition of milk in cans, some of it fair, part of it tainted; condition of building, fair.

Name of creamery, Glendale; location, Glendale, Monroe Co.; manager, G. H. Robertson; P. O. address, Glendale; name of buttermaker, A. H. Raynor; he has not attended Dairy School at Madison; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, 1 per cent.; skim milk starter is used; there were screen doors and windows; cream vat was not covered; drainage tiled 15 rods to creek; skim milk tank outside, elevated, washed every day; buttermilk tank outside, washed whenever empty; condition of building, frame building, wood floor, passable; condition of apparatus, combined churn, separator, vats and tester, good; condition of surroundings, rather low and wet, account of wet weather some bad odor from slopping milk; condition of patrons' milk cans, all clean but four; condition of milk in cans, generally good. Remarks: Milk pump and pipe quite dirty.

INSPECTION OF MADISON CITY MILK SUPPLY

WISCONSIN CURD TEST APPLIED.

On the 6th, 7th and 8th of June an inspection was made of the milk supplies of Madison. This inspection included a test for the butter fat content, the specific gravity, presence of preservatives and the application of the Wisconsin curd test to determine the kind of care which the milk had received.

The Wisconsin curd test is a practical means of tracing the source of tainted conditions in milk. The test is made by adding rennet to milk; after curdling, the curd is cut into small pieces, thus allowing the whey to separate as in cheese making. The drained curd is then incubated at about blood heat to facilitate the rapid growth of gas-forming bacteria. Organisms capable of producing a gassy curd are thus able to overcome the lactic bacteria, so that within six or eight hours the presence of possible taints may be demonstrated. Taints caused by other than gas-forming organisms may also be detected by this forced development. Curds made from good milk occasionally show large, irregular, so-called mechanical holes due to the lack of pressure on the curd particles, while poor milks contain innumerable small pin holes and possess a decidedly bad odor.

Figure No. 1 represents a curd from a good milk. The large holes are mechanical. Such a curd has a smooth, velvety appearance, close, firm, even texture and a clean, agreeable flavor or odor and indicates that there are no deleterious bacteria present, that the milk has been produced under cleanly surroundings and has been suitably cared for.

Figure No. 2 represents a curd from a tainted milk. The numerous small "pin holes" are due to gas formed by the rapid development of sugar-fermenting bacteria. Such a curd indicates an imperfect milk. Those bacteria that find their way into the milk through the introduction of filth and dust are particularly prone to produce this kind of curd. This type of fermentation is very often found during the summer months.

Fig. No. 3 is a curd from a foul milk. When received this milk showed no abnormal symptom; but the foul odor and spongy texture



FIGURE 1.

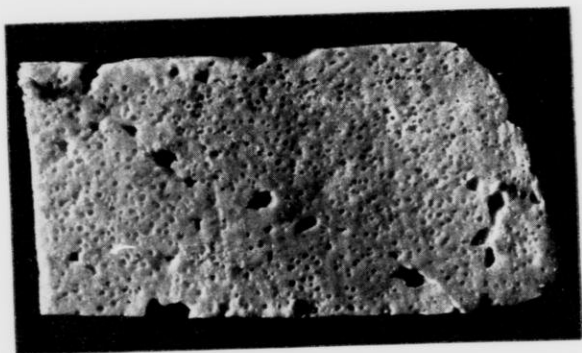


FIGURE 2.

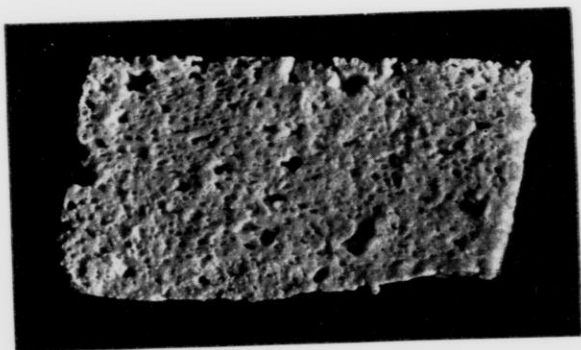
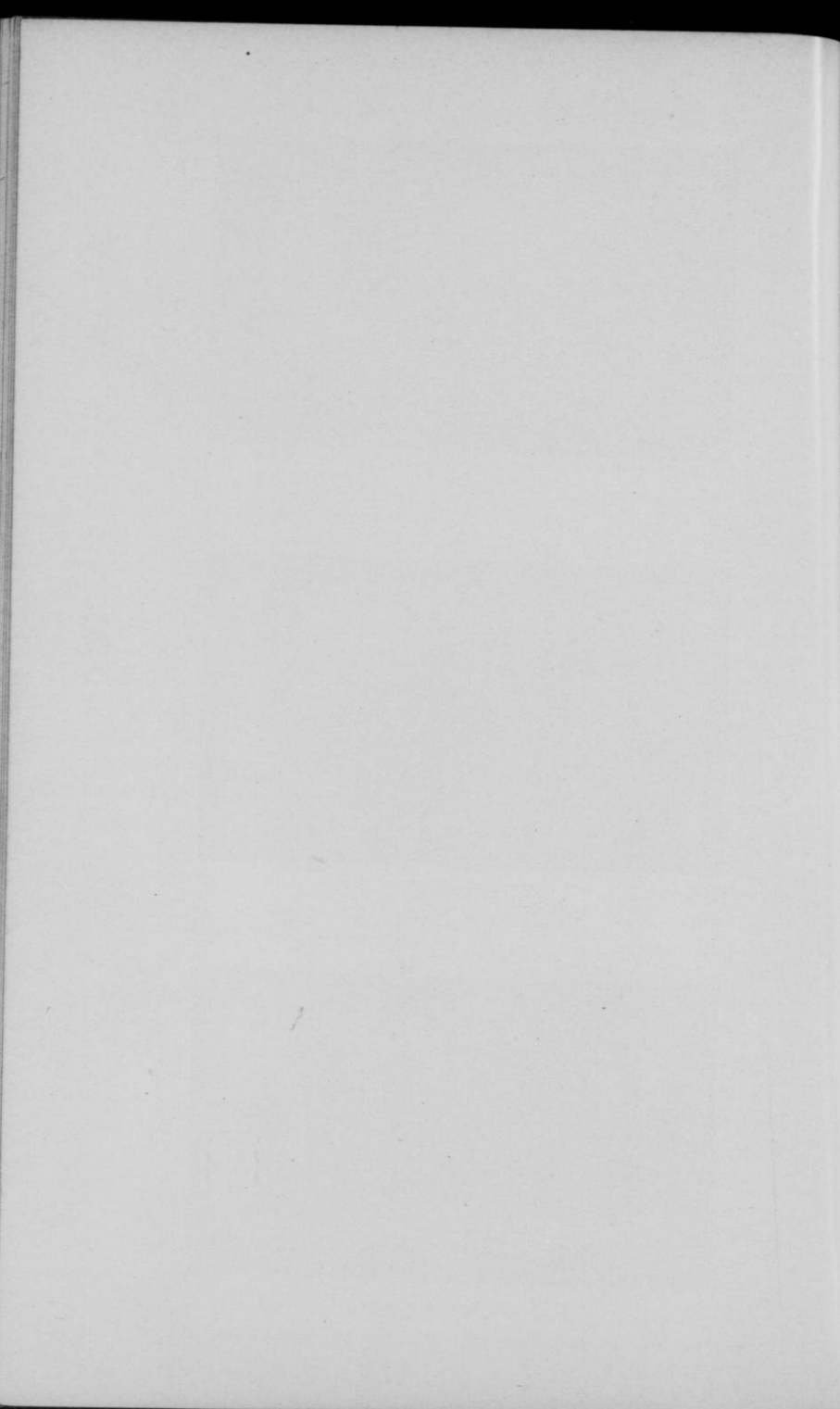


FIGURE 3.



were demonstrated in six to eight hours. The presence of taints in milk that are caused by the development of living organisms can be detected with certainty by this test. Bad milks, or milks produced under unclean or unsuitable conditions, will betray the presence of gas-producing bacteria in varying degrees by the spongy texture and the off flavor of the curd.

Gas-forming bacteria are so frequently found in milk that tests usually show the presence of a few gas holes, if the climatic conditions are especially favorable for growth, as is often the case in the hot summer months. Milks, therefore, which show only the occasional presence of gas holes are not to be condemned. The imperfect condition of the milk is revealed not only by the spongy texture but by the odor of the curd. Sometimes an off odor or flavor will be evident and yet the texture of the curd be fairly good.

Where the curds from the various samples are referred to figures 1, 2 or 3, it is not meant that the half-tone cut was made from that specific curd; but that the curd there specified was similar to the curd from which the half-tone picture was made.

BARNs. AND HERDS INSPECTED.

This inspection was followed in many cases by an inspection of the barns and herds.

Following are the results of this inspection: Cardinal creamery—city milk depot: Condition of glass ware of Babcock tester, correct; condition of tester, first-class; drainage, satisfactory; city sewage; no bad odor; condition of apparatus, good; condition of surroundings, clean; condition of patrons' milk cans, not all clean, some old and rusty; condition of milk in cans not all clean; some off-flavor; condition of building, clean.

The following samples of milk and cream were secured from Madison drivers:

F. Malic, driver, butter fat 4.2 per cent., sp. gr. 1.0308, bottle broken in making curd test. Cream 23 per cent. butter fat.

R. Weichmann, driver, butter fat 3.8 per cent., sp. gr. 1.0315. Curd test: Fair flavor, good texture, Fig. 1. Cream 23.5 per cent.

Wm. Hafermann, driver, butter fat 4 per cent., sp. gr. 1.032. Curd test: Fine flavor, fine texture, Fig. 1.

Wm. Hafermann (pasteurized), 33.4 per cent., sp. gr. 1.0325. Cream 25 per cent.

Store 3.6 per cent., sp. gr. 1.032. Curd test: Good flavor, good texture. Fig. 1. Cream 25.5 per cent.

Following is the result of the inspection of the milk delivered by patrons to the Cardinal creamery:

D. Piper (night's milk), 4.0 per cent. butter fat; curd test: good texture; one rusty can; Fig. 1 (morning's milk), 3.3 per cent. butter fat; curd test: good flavor, good texture.

F. Piper, 3.9 per cent. butter fat; curd test: good flavor, good texture, Fig. 1.

E. Weber, 4.0 per cent. butter fat; curd test, good flavor, good texture, Fig. 1.

F. Tillotson, 4.2 per cent. butter fat; curd test: good flavor, good texture, Fig. 1.

G. Gregg, 4.1 per cent. butter fat; curd test: good flavor, good texture, Fig. 1. Barn inspection: clean; upland pasture; water from deep well; milk cooled in tank of water and dipped while being cooled; cans and utensils clean.

C. Genske, 4.0 per cent. butter fat; curd test: good flavor, good texture.

L. Heinike, 3.6 per cent. butter fat; curd test good; good flavor, good texture, Fig. 1. Barn inspection: cows clean; upland pasture: barn and yard clean; water; water from deep well; milk cooled in water; cans and utensils clean.

R. Susner, 3.6 per cent. butter fat; curd test: tainted flavor, mushy texture, cans not clean.

A. Manson, 4.4 per cent. butter fat; curd test: good flavor, good texture, Fig. 1.

C. Adams, 3.6 per cent. butter fat; curd test: good flavor, good texture, Fig. 1.

Wm. Backus, 4.2 per cent. butter fat; curd test: good flavor, good texture, Fig. 1. (Night's milk), 4.6 per cent. butter fat; curd test: good flavor, good texture, Fig. 1. Barn inspection: Barn and yard clean; upland pasture; cows clean; cans and utensils clean; milk cooled in tank inside under shelter.

Ed Backus, 4.0 per cent. butter fat; curd test good flavor, good texture, Fig. 1. Barn inspection: cows stabled and barn yard clean; milk utensils clean; milk cooled in water; dipped while being cooled.

F. Schlotthauer, 4.9 per cent. butter fat; curd test: good flavor, good texture, Fig. 1. (Morning's milk) 4.0 per cent. butter fat; curd test: flavor, good texture, Fig. 1.

G. S. Lawrence, 3.9 per cent. butter fat; curd test: tainted flavor, good texture.

W. Gilbert, 3.3 per cent. butter fat; curd test; good flavor, good texture, two cans were rusty.

F. Topp, 3.8 per cent. butter fat; curd test: good flavor, good texture, Fig. 1.

George Phillips, 3.8 per cent. butter fat; curd test: good flavor, good texture, Fig. 1. Cans not perfectly clean.

H. Gregg, 4.7 per cent. butter fat; curd test: tainted flavor, spongy texture, Fig. 1.

L. Schlimgen, 4.4 per cent. butter fat; sp. gr. 1.0295; curd test: good flavor, good texture, Fig. 1. Barn inspection: Barn yard dry, not entirely cleaned; upland pasture and bran; water from deep well; barn in fairly clean condition; milk strained and kept in milk house; cans and utensils clean; herd, tuberculin tested about 5 years ago.

F. C. Stock, 4.0 per cent. butter fat; sp. gr. 1.0308; curd test: clean flavor, fine texture, Fig. 1. Barn inspection: barn clean, yard not clean, stagnant water in places; cows clean; upland pasture; milk strained in barn, cloth strainer; water from deep well; milk kept in milk house; tank clean.

F. J. Main, 2.95 per cent. butter fat; curd test: clean flavor, good texture, Fig. 1. Barn inspection: barn in good, clean condition, barn yard clean and dry; milk kept in well-kept creamery where the utensils are steamed and sterilized; water from deep well; cows clean; tuberculin tested about 5 years ago; upland pasture.

H. A. Krugman (milk bought by him from William Sachtgen), 3.6 per cent. butter fat; sp. gr. 1.032; curd test: good flavor, good texture, Fig. 1. Barn inspection of William Sachtgen's herd: cows in good condition; barn and barn yard fairly clean; upland pasture; water from deep well; milk kept in tank at well; sells milk to Krugman.

H. Harbort, 3.9 per cent. butter fat; sp. gr. 1.032; curd test: tainted flavor, gassy texture, Fig. 2. Barn inspection: Barn whitewashed yearly and kept clean; cows thrifty, upland pasture; milk kept in tank at well; barn yard not clean, giving off bad odors.

J. F. Castle, 4.2 per cent. butter fat; sp. gr. 1.0305; curd test: good flavor, good texture, Fig. 1. Barn inspection: Barn, stone basement, fairly clean; barn yard not clean; cows all in good condition, except one; upland pasture; water from deep well; milk kept in tank at well; cans and utensils clean.

L. W. Gay, 3.0 per cent. butter fat; sp. gr. 1.0301; curd test: bad flavor, bad texture, high acid, poor keeper; 3.1 butter fat; 1.032 sp. gr.; curd test: good flavor, good texture, Fig. 1. Cream 30.5 per cent. Driver, E. Larson. Driver, S. L. Boyum, 3.1 per cent. butter fat; sp. gr. 1.0312; curd test: good flavor, good texture, Fig. 1. Cream 31 per cent.

J. Capul, 3.9 per cent. butter fat; sp. gr. 1.0310; curd test: good flavor, good texture, Fig. 1. Barn inspection: low-land pasture; udders washed before milking; water from deep well; milk house and cans clean; barn not in clean condition, bad odors.

H. Schimming, 3.3 per cent. butter fat; sp. gr. 1.0326; curd test:

good flavor, good texture, Fig. 1. 3.8 per cent. butter fat; sp. gr. 1.033; curd test: good flavor, good texture, Fig. 1. Barn inspection: barn fairly clean; barn yard not very clean; cows in good condition; milking done in barn; cows and utensils clean; milk kept in ice water, milk stirred while cooling; water from deep well; upland pasture. 3.10 per cent. butter fat; 1.0271; curd test: flavor tainted, gassy texture, Fig. 2. Barn inspection: Barn not thoroughly clean; barn yard unclean; cows in clean condition; milk kept in cold water; water from deep well; upland pasture.

J. Pearson (milk purchased from F. Cook), 3.9 per cent. butter fat, sp. gr. 1.0315; curd test: good flavor, good texture, Fig. 1. 4.3 per cent. butter fat; sp. gr. 1.0312; curd test: good flavor, good texture, Fig. 1.

W. Doerfer, driver, Edward Doerfer, 4.5 per cent. butter fat; sp. gr. 1.0322; curd test: good flavor, good texture, Fig. 1. 3.8 per cent. butter fat; sp. gr. 1.0328; curd test: sour flavor, poor texture, high acid and poor keeper. Barn inspection: Barn and barn yard clean; utensils clean; milk cooled in tank; water from deep well.

Wm. Oldenburgh, 3.7 per cent. butter fat; sp. gr. 1.0328; curd test: clean flavor, good texture, Fig. 1. Driver, William Oldenburgh, Jr.

Joe Pearson, 4.1 per cent. butter fat; sp. gr. 1.0328; curd test: good flavor, good texture, Fig. 1.

A. Frisch, 3.8 per cent. butter fat; sp. gr. 1.0314; curd test; not perfectly clean flavor, good texture, Fig. 1.

H. Hatfield, 4.1 per cent. butter fat; 1.0322 sp. gr.; curd test good. 3.7 per cent. butter fat; sp. gr. 1.032; curd test: clean flavor, good texture; Fig. 1. Milk purchased from C. Nelson. Barn inspection (C. Nelson): barn not clean; drainage not good; yard muddy; fair drainage; cows clean; milking done in barn; milk kept in tank of cold water; cans and utensils old but clean; water from deep well; feed, grass and wet brewers' grain.

J. F. A. Pyre, 4 per cent. butter fat; sp. gr. 1.0313; curd test: good flavor, good texture, Fig. 1.

J. Spring, 4.5 per cent. butter fat; sp. gr. 1.0273; curd test: good flavor, good texture, Fig. 1.

A. B. Clayton, samples churned so badly that test could not be made. Curd test, good flavor, good texture, Fig. 1.

J. J. Pfister, 4.8 per cent. butter fat; sp. gr. 1.0305; curd test: tainted flavor, gassy texture, Fig. 2. 3.9 per cent. butter fat; curd test: tainted flavor, gassy texture, Fig. 3. Barn inspection: cows in good condition; barn in good condition; yard not clean; milk bottled in barn; cows tuberculin tested in 1903; upland pasture.

P. Gundlach, 3.7 per cent. butter fat; sp. gr. 1.0303; curd test: good flavor, good texture, Fig. 1. Buys milk from C. Gundlach and C. F.

Busse: Gundlach barn inspection: barn, stone basement, not clean; yard not clean; cows good condition; marsh pasture, and fed green rye in barn; water from deep well; milk kept in tank at well. Busse barn inspection: Barn floor could be cleaner; milk house clean; cans and utensils clean; cows in good condition; upland pasture.

H. A. Steinhauer, 4.45 per cent. butter fat; sp. gr. 1.0308; curd test: tainted flavor, gassy texture, Fig. 2. Barn inspection: cows in fair condition; marsh pasture; udders said to be washed before milking; milking done in barn; yard fairly clean and dry; water from springs in pasture. Milk bought by Steinhauer from P. Olson, 3.4 per cent. butter fat; sp. gr. 1.0303 curd test: good flavor, good texture, Fig. 1. Barn inspection: cows on mixed pasture; milking done in yard; yard clean; water from deep well.

S. McCann, buys milk from H. Christenson, 4.2 per cent. butter fat; sp. gr. 1.0288; curd test: musty flavor, gassy texture, Fig. 2; barn inspection: cows in thrifty condition and clean; run on mixed pasture; water from deep well; yard in poor shape; barn clean, cows kept in barn at night, well bedded, milk kept in milk house, which is clean; cans not well cleaned.

P. Gundlach, cream purchased from J. I. Brigham 19.5 per cent. butter fat. Barn inspection: cows in good condition; barn clean.

J. E. Buchard, 4.5 per cent. butter fat; sp. gr. 1.0305; curd test: fine flavor, fine texture, Fig. 1. Barn inspection: cows in good condition, clean; water from deep well; milk done in yard, which is fairly clean; upland pasture and bran; cans and utensils clean.

E. Bruns, 4.8 per cent. butter fat, sp. gr. 1.0316; curd test: fair flavor, gassy texture, Fig. 2. Barn inspection: Cows in fine condition; water from deep well; milking done in barn which is at present in poor condition, extensive repairs are being made and will remedy this; upland pasture; cans and utensils kept in milk house, everything clean. Cream 26 per cent. butter fat.

W. J. Crawford: Delivers cream to the Palace of Sweets: Barn inspection: Barn fairly clean, yard not very clean; cows in fine condition; milking done in barn; cream separated on farm and kept in ice water; utensils and milk house clean and good condition.

George Phillip, 3.0 per cent. butter fat; sp. gr. 1.0336 curd test: fine flavor, good texture, Fig. 1. Driver, Ralph Phillip.

Weichmann Bros., driver, Nick Rhyner, 3.7 per cent. butter fat; sp. gr. 1.0303; curd test: fair flavor, poor texture. Cream 22 per cent.

George F. Sachs, 4.0 per cent. butter fat; sp. gr. 1.030; curd test: flavor fair, poor texture.

Model Creamery company drainage, city sewer; no bad odors; condition of building, fairly good; pasteurizer used; condition of apparatus fairly good; patrons' milk cans good; condition of milk in cans, pretty good, part tainted.

Fred Clapp, driver, 3.0 per cent. sp. gr. 1.0331; curd test: tainted flavor, gassy texture, Fig. 3. Cream 20.5 per cent.

C. Thies, driver, 3.6 per cent.; sp. gr. 1.0315; curd test: tainted flavor, poor texture. Cream 24 per cent.

Store 3.0 per cent. butter fat; sp. gr. 1.0315; curd test: tainted flavor, poor texture. Cream 24 per cent.

Store 3.0 per cent. butter fat; sp. gr. 1.0335; fine flavor, fine texture, Fig. 1. Cream 19 per cent.

H. Busse, 4.10 per cent. butter fat, good flavor, good texture, Fig. 1.

A. Messerschmidt, 3.8 per cent. butter fat; tainted flavor, gassy texture, Fig. 2. Barn inspection: Liquid manure under barn floor, causing bad odor in barn; barn yard clean; cows clean and in good condition; cans and utensils clean; milk kept in cold well water; water from deep well; upland pasture, rank clover.

L. Messerschmidt, 3.8 per cent. butter fat; curd test: tainted flavor, gassy texture, Fig. 2. Barn inspection: barn fairly clean; yard clean, condition of cows clean; milk kept in tank of water; cans and utensils clean; water from deep well; upland pasture.

L. Thilke, 3.7 per cent. butter fat; curd test; good flavor, good texture, Fig. 1.

Wm. Gugel, 3.6 per cent. butter fat; curd test; tainted flavor, gassy texture, Fig. 2.

C. McCoy, 3.8 per cent. butter fat; curd test: tainted flavor, gassy texture, Fig. 2.

F. Niebuhr, cream 32 per cent. butter fat.

C. Messerschmidt, cream 35 per cent. butter fat. Barn inspection: barn white washed, clean, floors dry; yard clean; cows clean; cows tuberculin tested last February; cream kept in tank of cold water; water from deep well; upland pasture.

E. Viall, cream 44 per cent. butter fat.

A. Brotten, cream 38 per cent. butter fat.

Model creamery store, milk from pasteurizer 3.9 per cent. butter fat; curd test: flat flavor, good texture.

WISCONSIN CURD TESTS APPLIED TO CHEESE FACTORY MILK.

June 9, 1905. Cheese Factory located at Jordan township, four and one-half miles southeast of Argyle. Manager, Fred Brun, P. O. Woodford, R. D. No. 2.

Flanery, Pat.: Sp. gr. at 60 degrees F., 1.0301; flavor, good; texture, good; Fig. 1.

James, J.: Sp. gr. at 60 degrees F., 1.0296; flavor, bad; texture, pasty.

McGraft, Edw.: Sp. gr. at 60 degrees F., 1.0296; flavor, good; texture, good; Fig. 1.

Flanery, M.: Sp. gr. at 60 degrees F., 1.0296; flavor, good; texture, good.

Gavigan, J.: Sp. gr. at 60 degrees F., 1.0313; flavor, good; texture, little pasty.

Highland, T.: Sp. gr. at 60 degrees F., 1.0301; flavor, good; texture, good, Fig. 1.

Stevens, M.: Sp. gr. at 60 degrees F., 1.0306; flavor, bad; texture, gassy; Fig. 2.

June 19. Cheese Factory located at Cody's Corners. P. O., Spring Green, Wis.

M. Burns: Flavor clean; texture firm; Fig. 1.

Stanley Maxwell: Flavor tainted; pin-holes; Fig. 2.

Nels Christenson: Flavor tainted; texture gassy; Fig. 2.

M. Gorman: Flavor clean; texture firm; Fig. 1.

Ed. Cody: Flavor clean; texture slightly gassy.

Ed. Smith: Flavor unclean; texture weak.

G. Hickocks: Flavor tainted; texture gassy; Fig. 2.

F. Dienberg: Flavor tainted; gassy; Fig. 2.

J. Knudson: Flavor clean; texture slightly gassy.

N. J. Nelson: Flavor clean; texture firm; Fig. 1.

Geo. Smith: Flavor clean; texture slightly gassy.

- J. Buol: Flavor clean; texture weak.
M. Johnson: Flavor flat; texture weak.
C. Rasmusson: Flavor tainted; texture gassy; Fig. 2.
C. Jorgeson: Flavor medium; texture some gassy.
F. Tennet: Flavor clean; texture firm; Fig. 1.
E. Andreas: Flavor clean; texture firm; Fig. 1.
R. Jensen: Flavor clean; texture firm and meaty; Fig. 1.
C. Scholl: Flavor clean; texture firm; Fig. 1.
J. Kiney: Flavor not quite clean; texture good.
J. Hansen: Flavor clean; texture good, silky; Fig. 1.
Mrs. Fredrickson: Flavor clean, good; texture good; Fig. 1.
O. Butler: Flavor sour; texture weak.

June 22. Cheese Factory located nine and one-half miles south of Brodhead, Wis. Manager, Jacob Marty, Brodhead, Wis.

- 1 Sp. gr., 1.030; flavor, good; texture, firm, good; Fig. 1.
2. Sp. gr., 1.0292; flavor, bad; texture, gassy curd; Fig. 2.
3. Sp. gr., 1.030; flavor, bad; texture, gassy curd; Fig. 2.
4. Sp. gr., 1.030; flavor, bad; texture, gassy curd; Fig. 2.
5. Sp. gr., 1.030; flavor, bad; texture, gassy curd; Fig. 2.
6. Sp. gr., 1.029; flavor, good; texture, firm, good; Fig. 1.
7. Sp. gr., 1.0302; flavor, fair; texture, soft.
8. Sp. gr., 1.0297; flavor, good; texture, good; Fig. 1.
9. Sp. gr., 1.030; flavor, good; texture, good; Fig. 1.
10. Sp. gr., 1.030; flavor, bad; texture, gassy curd; Fig. 2.
11. Sp. gr., 1.0292; flavor, fair; texture, slightly gassy curd.
12. Sp. gr., 1.030; flavor, bad; texture, gassy curd; Fig. 2.
13. Sp. gr., 1.0305; flavor, bad; texture, gassy curd; Fig. 2.
14. Sp. gr., 1.030; flavor, bad; texture, gassy curd; Fig. 2.
15. Sp. gr., 1.0317; flavor, bad; texture, pin-holes; Fig. 2.

CONVICTIONS.

February 2, 1905.—August Zick of Clinton, Rock Co. Charged with delivering adulterated milk at a creamery. Pleaded guilty. Fined \$25 and costs in municipal court at Janesville.

February 2.—Charles Zick of Clinton, Rock Co. Charged with delivering adulterated milk at a creamery. Pleaded guilty. Fined \$25 and costs in municipal court at Janesville.

February 8.—L. Laubenheimer, 2112 Hall Ave., Marinette. Charged with selling Calumet Baking Powder containing alum and not lawfully labeled. Plead guilty. Fined \$10 and costs by Justice Bird.

February 6.—Wm. F. Pfeil, 378 Main St., Oshkosh. Charged with selling adulterated cider vinegar. Plead guilty. Fined \$10 and costs by Judge Goss.

February 6.—W. H. St. John, 273 Wisconsin Ave., Oshkosh. Charged with selling adulterated cider vinegar. Plead guilty. Fined \$10 and costs by Judge Goss.

February 6.—W. A. Lueck & Co., 58 Main St., Oshkosh. Charged with selling adulterated cider vinegar. Plead guilty. Fined \$10 and costs by Judge Goss.

May 17.—Fred Schafer, Calamus, Dodge Co. Charged with delivering adulterated milk at a cheese factory. Pleaded guilty. Fined \$25 and costs in Justice Stacey's court at Watertown.

May 17.—F. Pieper, Calamus, Dodge Co. Charged with delivering adulterated milk at a cheese factory. Pleaded guilty. Fined \$25 and costs in Justice Stacey's court at Watertown.

May 17.—Wm. Schafer, Beaver Dam, Dodge Co. Charged with delivering adulterated milk at a cheese factory. Pleaded guilty. Fined \$25 and costs in Justice Stacey's court at Watertown.

May 17.—John Zemlo, Beaver Dam, Dodge Co. Charged with delivering adulterated milk to a cheese factory. Pleaded guilty. Fined \$25 and costs in Justice Stacey's court at Watertown.

May 17.—Anton Bach, Beaver Dam, Dodge Co. Charged with delivering adulterated milk at a cheese factory. Pleaded guilty. Fined \$25 and costs in Justice Stacey's court at Watertown.

May 17.—Robert Giese, Mayville, for delivering unmerchantable milk to a cheese factory. Fined \$25 and costs by Judge W. D. Stacy.

May 17.—Fred Tornow, (Hustisford, for delivering unmerchantable milk to a cheese factory. Fined \$25 and costs by Judge W. D. Stacy.

May 17.—William Schmidt, Hustisford, for delivering unmerchantable milk to a cheese factory. Fined \$25 and costs by Judge W. D. Stacy.

May 17.—Aug. Fircks, Mayville, for delivering unmerchantable milk to a cheese factory. Fined \$25 and costs by Judge W. D. Stacy.

May 17.—Aug. Kamrath, Mayville, for delivering unmerchantable milk to a cheese factory. Fined \$25 and costs by Judge W. D. Stacy.

May 27.—L. W. Burtis, Newark. Charged with delivering watered milk to a creamery. Plead guilty. Fined \$25 and costs by Janesville municipal court.

May 27.—F. Rossiter, Footville. Charged with delivering watered milk to a creamery. Plead guilty. Fined \$25 and costs by Janesville municipal court.

June 3.—H. O. Hodsdon, Stevens Point. Charged with having preservatives in milk. Plead guilty. Fined \$25 and costs by J. B. Carpenter, Justice.

June 13.—Rudolph Schimming, Madison, Dane Co. Charged with delivering adulterated milk at a creamery. Pleaded guilty. Fined \$25 and costs in municipal court at Madison.

June 16.—J. J. Birkhauser. Town of Marshfield, Fond du Lac Co. Charged with selling decomposed, putrid whey butter for dairy butter. Found guilty after jury trial. Fined \$25 and costs by Justice Watson of Fond du Lac.