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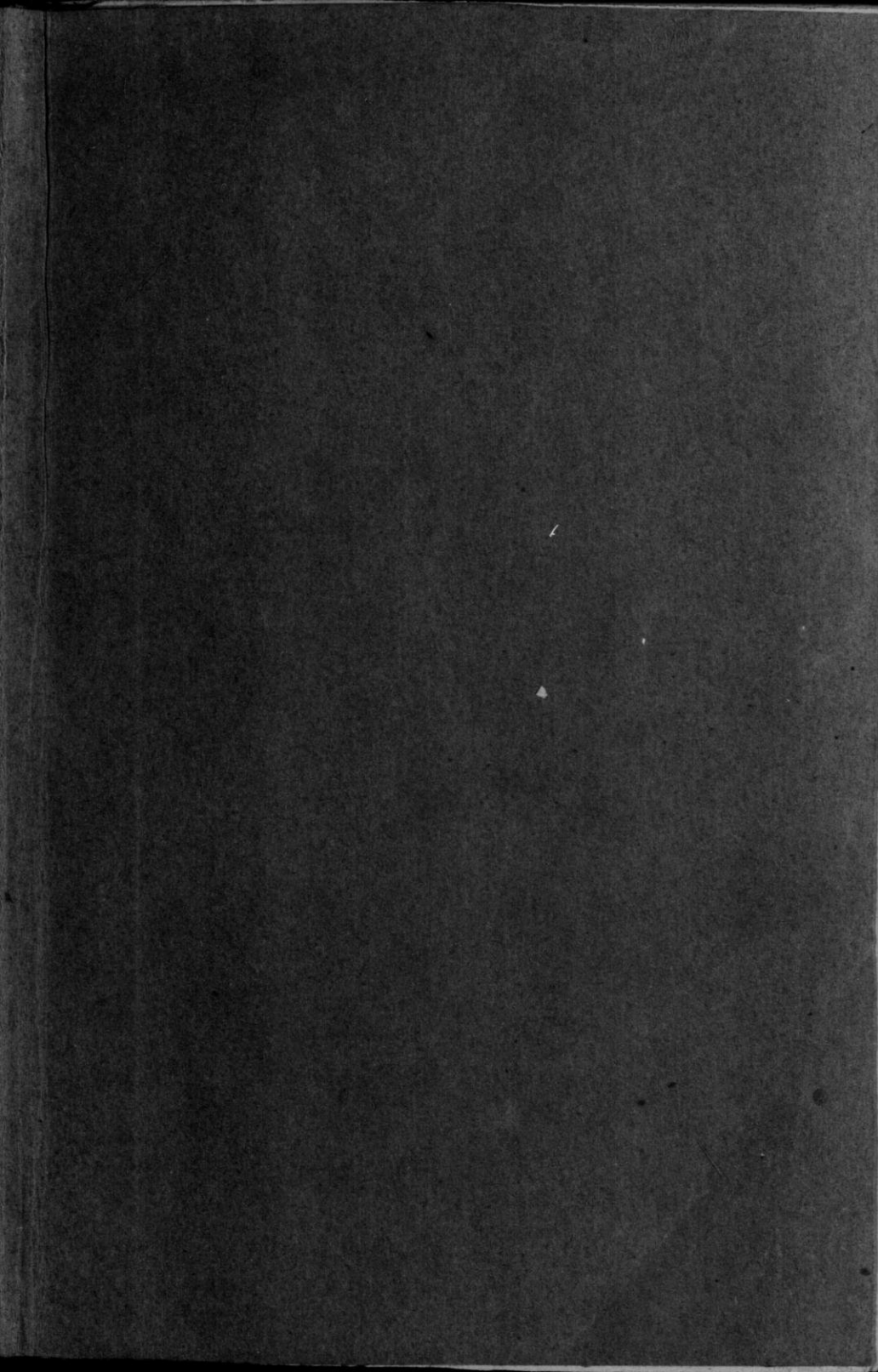
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QUARTERLY BULLETIN
OF THE
DAIRY AND FOOD COMMISSION
OF THE
STATE OF WISCONSIN.

MADISON, WIS.

By Authority of Law.

No. 5.

JULY 1—SEPTEMBER 30, 1904.



Organization of the Commission

J. Q. EMERYCommissioner
U. S. BAER Assistant Commissioner, Dairy Expert
RICHARD FISCHER, Ph. D.Chemist
A. T. TORGEStenographer and Confidential Clerk
F. M. BUZZELLFood Inspector
JAMES G. MOORECreamery 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, NeenahCheese Factory Inspector
FRED MARTY, MonroeSwiss Cheese Factory Inspector
F. CORNELIUSON, BellevilleCreamery Inspector

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

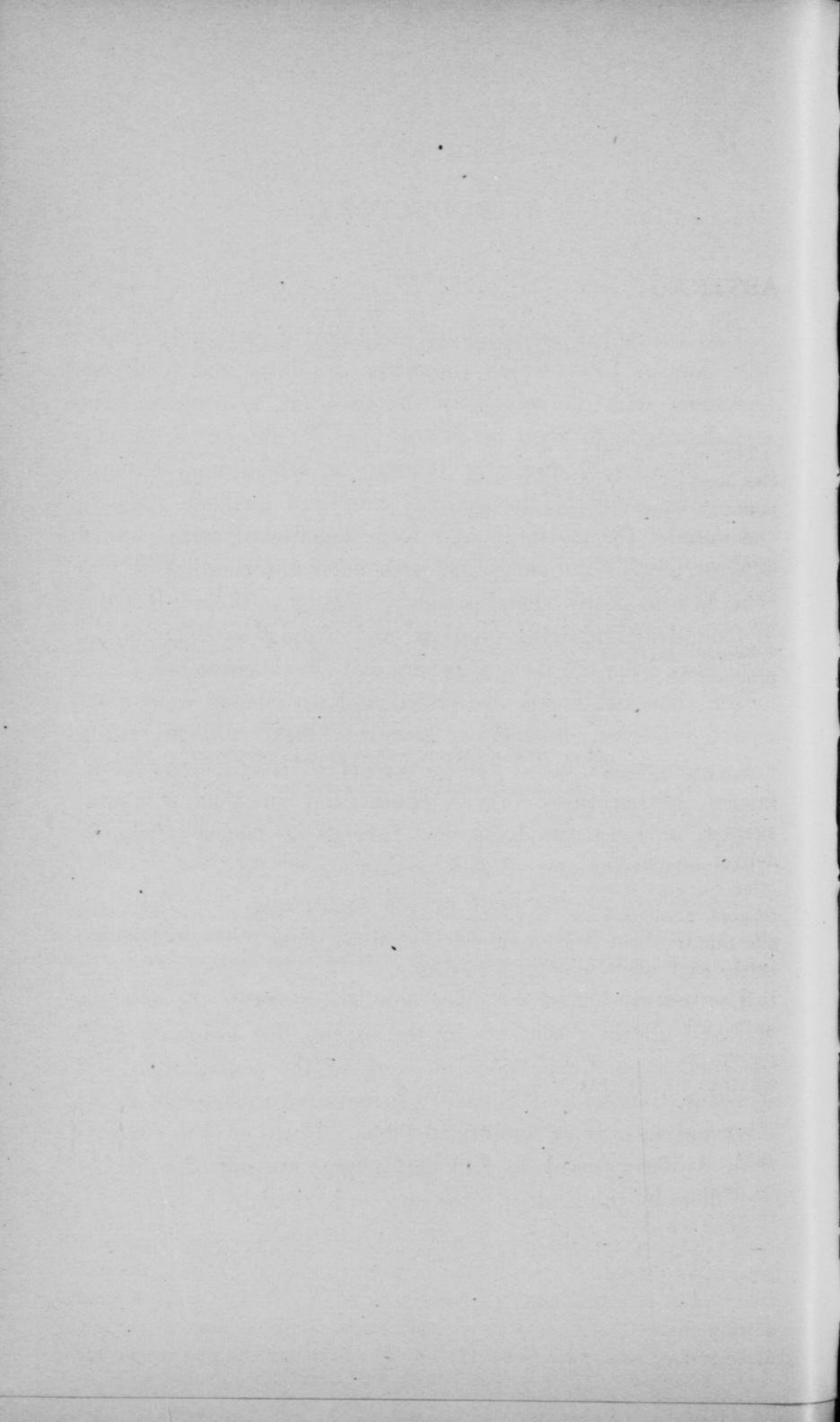
INTRODUCTORY.

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.

Ten thousand copies are issued and distributed among the cheese factories, creameries, groceries, meat markets, mills, daily newspapers, etc. The purpose is to give publicity to unlawful adulterations. It is educational in that it guards against unlawful products, by furnishing means of knowing the true character of such products.

Dealers are coming more and more to value these bulletins and to consult them as to the revelations they make concerning food products.

The destruction of the office and laboratory of the commission and all their contents by the capitol fire February 27th has been a handicap upon the work of the commission. Of necessity, time and effort have been required to re-establish the office and laboratory and equip them. However, the contents of the bulletin reveal the fact that a large amount of work has been done by the limited force now authorized by law.



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

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

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

GENERAL LAW ON ADULTERATION OF FOODS

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

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

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

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

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

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

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

RULINGS MADE BY THE COMMISSIONER

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

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

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

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

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

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

The manufacture and sale of filled cheese is prohibited.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Maple Sugar.—Maple sugar and maple syrup must be true to name. Any mixture or compound made in imitation of, or sold under the name of any other genuine food article is an unlawful adulteration. But mixtures or compounds may be sold under their own distinct names or under coined names, if such mixtures or compounds, being substitutes, are not in imitation of, nor sold under the name of any other article of food, and are labeled so as to show their exact character and composition.

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

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

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

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

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

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

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

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

Mustard.—Dry mustard must be pure.

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

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

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

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

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

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

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

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

Saccharine.—Saccharine in foods is held to be an unlawful adulterant.

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

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

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

Vinegar.—All vinegar must contain four per cent. of acetic acid. Cider vinegar must contain two per cent. of apple solids. It is unlawful to label spirit vinegar as fruit vinegar.

Dairy and Food Laws.—A copy of a pamphlet containing the dairy and food laws of the state may be obtained by applying to J. Q. Emery, Dairy and Food Commissioner, Madison, Wis.

NOTICE TO DEALERS IN FOOD PRODUCTS.

Inspections and analyses of food products disclose the fact that in many instances foods are being sold that do not comply with the food laws of the state. Formal notices have been served upon dealers in such cases when discovered. We have found that almost without exception dealers, when thus notified, have desisted from the sale of such food products. Prosecutions must follow in cases where food products are continuously sold unlawfully. Nor must dealers assume that they can, with impunity, sell food products, unlawfully until notified by this commission. The law places upon the seller the entire responsibility for the purity and lawfulness of what he sells and requires him at his own risk to know and be certain.

Inspection and analysis has made it clear that the maple syrup and maple sugar are the exception on the market. Time was when the manufacturers could with impunity adulterate their products with cane sugar; but that time has passed. A reasonable time will be conceded to dealers to put their stock of maple syrup and maple sugar into lawful condition. Maple syrup and maple sugar that are not pure must not be sold as pure. Mixtures must be labeled so as to show their true character and composition and be sold for what they are.

Dealers are cautioned also against selling as buckwheat flour any product that is not pure buckwheat flour.

Recent inspections and analyses disclose the fact that the law relating to the sale of vinegar is being violated. That law specifies that the standard strength of vinegar shall be denoted by the "Percentum of Acetic Acid" therein, and shall not be less than 4%, and shall be stencilled in black letters, not less than one inch in length on the head of each barrel.

CHEMIST'S ANALYSES.

BAKING POWDER.

NOTE.—See Commissioner's ruling on Baking Powder, page 7. See also special law on Baking Powder, section 4601b, Wisconsin Statutes of 1898.

June 23. Sample of pure cream tartar baking powder purchased of A. H. Elliott, Beloit. Manufactured by Theo. Carter, Oneida, N. Y. Brand, "Carter's Baking Powder." Passed.

June 23. Sample of pure cream tartar baking powder purchased of Regal Spice Co., Beloit. Manufactured by Regal Spice Co., Beloit. Brand, "Regal." Passed.

June 24. Sample of cream tartar baking powder submitted by Grubb Produce Co., Janesville, Wis. Jobber, Steele, Wedeles Co., Chicago, Ill. Brand, "Union." Commercially pure. Passed.

June 25. Sample of phosphate baking powder purchased of A. C. Munger, Janesville. Manufactured by McNeil & Higgins Co., Chicago, Ill. Brand, "New Chicago Baking Powder." Passed.

July 21. Sample of baking powder purchased of John Larson, Clayton. Manufactured by Kelly Mfg. Co., Chicago, Ill. Jobbers said to be Minnesota Mercantile Co., Stillwater, Minn. Brand, "Snowdrift." Contains alum. Not lawfully labeled.

July 21. Sample of baking powder purchased of R. C. Monney, Richardson. Jobber, Minnesota Mercantile Co., Stillwater, Minn. Brand, "Aunt Ellen's." Contains alum. Not labeled to that effect. Not lawful.

Aug. 3. Sample of baking powder purchased of R. B. Moore, Eau Claire. Manufactured by Hauley Kinsella Spice & Coffee Co., St. Louis, Mo. Contains alum. Not lawfully labeled.

Sample of baking powder. Submitted by H. C. Prange Co., Sheboygan. Manufactured by J. P. Dieter Co., Chicago, Ill. Brand, "Crown." Contains alum. Passed.

BEVERAGES.

Aug. 9. Sample of strawberry soda water purchased of C. P. Thompson North Side Bottling Wks., La Crosse. An artificial preparation, artificially colored.

Aug. 9. Sample of orange cider purchased of C. P. Thompson North Side Bottling Wks., La Crosse. Manufactured by C. P. Thompson. Not an orange cider. An adulteration.

Aug. 9. Sample of wild cherry, soft drink. Purchased of C. P. Thompson North Side Bottling Wks., La Crosse. Manufactured by C. P. Thompson. An artificial preparation, artificially colored.

Sample of apple cider. Submitted by Portage Bottling Co., Portage. Not a pure apple cider. Adulterated.

Sample of wine. Submitted by Edward Fischer, Milwaukee. Brand, "Zinfandel." Badly adulterated.

Sample of wine. Submitted by Edward Fischer, Milwaukee. Brand, "Neutral Red Wine." Badly adulterated.

Aug. 9. Sample of cherry beverage preparation purchased of C. P. Thompson North Side Bottling Wks., La Crosse. Manufactured by C. P. Thompson. A solution of a coal-tar dye. Not a cherry preparation. An adulteration.

Aug. 9. Sample of raspberry beverage preparation purchased of C. P. Thompson North Side Bottling Wks., La Crosse. Manufactured by C. P. Thompson. A solution of a coal-tar dye. Not a raspberry preparation.

Aug. 9. Sample of strawberry beverage preparation purchased of C. P. Thompson North Side Bottling Wks., La Crosse. Manufactured by C. P. Thompson. A solution of a coal-tar dye. Not a strawberry preparation. An adulteration.

Aug. 9. Sample of orange beverage preparation purchased of C. P. Thompson North Side Bottling Wks., La Crosse. Manufactured by C. P. Thompson. A solution of a coal-tar dye. Not an orange preparation. An adulteration.

Aug. 9. Sample of sarsaparilla soda purchased of Warminger & Houthmaker, La Crosse. Manufactured by Warminger & Houthmaker. An artificial preparation, artificially colored.

Aug. 9. Strawberry soda purchased of Warminger & Houthmaker, La Crosse. Manufactured by Warminger & Houthmaker. An artificial preparation, artificially colored.

Sample of apple cider. Submitted by Portage Bottling Co., Portage.

Sp. Gr. (20°)	1.050
Total solids	13.68 per cent.
Ash	0.13 per cent.
Rotation before inversion (20°)	+5.20°
Rotation after inversion (20°)	-1.5°
Sucrose	5.0 per cent.

Not a pure apple cider.

CATSUP.

NOTE.—See subject catsup on page 7.

March 8. Sample of catsup purchased of J. & S. Husebo, Deerfield. Manufactured by Windsor Packing Co., New York. Brand, "Windsor." Contains preservatives and artificial coloring.

March 23. Sample of tomato catsup purchased of Everson & Co., Hudson. Mfg. or jobber, Wm. McMurray & Co., St. Paul, Minn. Contains artificial coloring and preservatives.

July 28. Sample of catsup purchased of Spresler Bros., Black River Falls. Manufactured by Steele, Wedeles Co., Chicago, Ill. Brand, "Savoy." Artificially colored with coal-tar dye and preserved with benzoic acid.

BUTTER AND CHEESE.

NOTE.—See law on filled cheese and skimmed-milk cheese, section 4607c, Wisconsin Statutes of 1898.

Sample of whey butter submitted by Jos. Marty, New Glarus.

Moisture	13.4 per cent.
Butter fat	82.7 per cent.

Complies with requirements of United States Internal Revenue Laws.
Lawfully salable in Wisconsin as whey butter.

Sept. 14. Sample of Y. A. cheese purchased of Klessig Bros., Cleveland. Manufacturer or jobber, Klessig Bros., Cleveland.

Butter fat	33.3 per cent.
Moisture	36.3 per cent.

Passed.

Sept. 14. Sample of Y. A. cheese purchased of H. Hingiss, Cleveland. Manufactured by H. Hingiss, Cleveland.

Butter fat	32.85 per cent.
Moisture	36.4 per cent.

Passed.

 EXTRACTS.

NOTE.—See general law on adulteration of foods, pp. 5-6 and Commissioner's ruling on "Extracts," page 7.

Jan. 27. Sample of lemon flavoring purchased of Chris. Nelson, 1906—21st St., Superior. Manufactured by The Wolverine Tea Co., Grand Rapids, Mich. Brand, "W. T. Co."

Sp. Gr.	0.793
Lemon oil	5.0 per cent.

Contains wood alcohol.

Adulterated. Not lawful.

Sample of lemon extract submitted by A. Marachowsky, Mauston. Manufactured by E. R. Pahl Co., Milwaukee.

Lemon oil	trace
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Not a true "extract of lemon." Held not to be lawfully salable as such.

March 8. Sample of extract of vanilla and tonka purchased of J. & S. Husebo, Deerfield. Manufactured by McNeill & Higgins, Chicago, Ill. Brand, "Empire." An artificial preparation of vanillin and coumarin, artificially colored. Not an extract of vanilla and tonka. Adulterated.

Sample of lemon extract submitted by Nejedlo Bros., Green Bay. Manufactured by Joannes Bros. Co., Green Bay. Brand, "Martha Washington." Lemon oil (by vol.), 5.4 per cent. Passed.

April 9. Sample of lemon extract purchased of F. N. Kern & Co., Fennimore. Manufactured by Temple Mfg. Co., Chicago. Brand, "Standard." Lemon oil (by vol.), 5.4 per cent. Wood alcohol present. Adulterated. Not lawful.

April 12. Sample of lemon extract purchased of J. S. Brixton, Platteville. Manufactured by Reed, Walsh & Lange, Chicago. Brand, "Silver Seal." Lemon oil (by vol.), 5.4 per cent. Wood alcohol present. Adulterated. Not lawful.

April 12. Sample of lemon extract purchased of J. L. Mitchell, Platteville. Manufactured by Franklin MacVeigh & Co., Chicago. Brand, "Telmo." Lemon oil, 7.4 per cent. Passed.

April 13. Sample of vanilla extract purchased of D. Morrissey, Bagley. Manufactured by J. T. Hancock & Sons, Dubuque, Ia. Brand, "Acme." Resin, none. Color, artificial. Coumarin, 0.10 per cent. Vanillin, 0.022 per cent. Adulterated. Not a "Vanilla Extract."

April 30. Sample of orange flavoring extract purchased of J. O. Griffiths, Dodgeville. Manufactured by National Extract Works, Milwaukee. Passed.

May 12. Sample of lemon extract purchased of Schutt & Quilling, Menomonie. Manufacturers and jobbers, Griggs, Cooper & Co., St. Paul, Minn. Brand, "Bengal." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

May 12. Sample of lemon extract purchased of Forseth, Strand & Co., Menomonie. Manufacturer said to be Ideal Extract & Bottling Co., Eau Claire. Brand, "Ideal." Lemon oil (by vol.), 6.2 per cent. Passed.

May 12. Sample of lemon extract purchased of S. Kraft & Bro., Menomonie. Brand, "Pure Concentrated." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

May 26. Sample of lemon extract purchased of William Koch, East Farmington, Wis. Alcohol (by wt.), 34.8 per cent. Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

May 26. Sample of vanilla extract purchased of William Koch, East Farmington, Wis. Resin, none. Color, artificial. Coumarin, 0.0524 per cent. Vanillin, 0.0268 per cent. An artificial preparation of coumarin and vanillin artificially colored. An adulteration.

May 27. Sample of lemon extract purchased of T. M. Torgurson, Amery, Wis. Manufactured by Slocum-Bergren Co., Minneapolis, Minn. Brand, "Perfection." Alcohol (by wt.), 26.0 per cent. Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

May 27. Sample of lemon extract purchased of Hugh Phillips, Amery, Wis. Manufactured by Foley Bros. & Kelly, St. Paul, Minn. Brand, "Gopher." Alcohol (by wt.), 69.7 per cent. Lemon oil (by vol.), 4.4 per cent. Slightly deficient in lemon oil.

May 27. Sample of lemon extract purchased of Hugh Phillips, Amery, Wis. Manufactured by J. H. Allen & Co., St. Paul, Minn. Brand, "Robin." Alcohol (by wt.), 29.5 per cent. Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

May 27. Sample of lemon extract purchased of J. G. Burman, Amery, Wis. Jobber, J. H. Allen & Co., St. Paul, Minn. Brand, "Robin." Alcohol (by wt.), 74.0 per cent. Lemon oil (by vol.), 6.2 per cent. Passed.

May 27. Sample of lemon extract purchased of J. G. Burman, Amery, Wis. Manufactured by Slocum, Bergren Co., Minneapolis, Minn. Brand, "Thistle." Alcohol (by wt.), 73.2 per cent. Lemon oil (by vol.), 5.0 per cent. Passed.

May 27. Sample of lemon extract purchased of T. M. Torgerson, Amery, Wis. Jobber, Minnesota Mer. Co., Stillwater, Minn. Brand, "State." Alcohol (by wt.), 74.4 per cent. Lemon oil (by vol.), 6.3 per cent. Passed.

Sample of lemon extract submitted by M. Slattery, Milwaukee. Manufactured by Steele-Wedeles Co. Alcohol (by wt.), 64.2 per cent. Lemon oil (by vol.), 2.8 per cent. Deficient in lemon oil.

June 9. Sample of extract vanilla purchased of A. R. Michi, Milwaukee, Wis., 611-3rd St. Manufactured by Household Extract Works,

Milwaukee. Brand, "The French Vanilla." Resin, none. Coumarin, 0.0628 per cent. Vanillin, none. Color, artificial. Not an extract of vanilla. An adulteration.

June 9. Sample of lemon extract purchased of D. Wholers, 727—3rd St., Milwaukee, Wis. Manufactured by George Geiger & Co., Milwaukee, Wis. Brand, "Reliance." Contains wood alcohol. Adulterated. Not lawful.

June 10. Sample of lemon extract purchased of F. Bahr & Sons, 333 Reed St., Milwaukee, Wis. Manufactured by Saxon Extract Co., Chicago, Ill. Brand, "Perfection." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

June 15. Sample of lemon extract purchased of G. A. Gulle, 612 Main St., Fond du Lac, Wis. Manufactured by Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

June 15. Sample of lemon extract purchased of Herman Gerhard, 280 Main St., Fond du Lac, Wis. Manufactured by The Royal Remedy Extract Co., Dayton, Ohio. Brand, "Souder's Extracts." Lemon oil (by vol.), 5.0 per cent. Passed.

June 15. Sample of lemon extract purchased of Robbins Bros., 525 Main St., Fond du Lac, Wis. Manufactured by Arctic Mfg. Co., Grand Rapids, Mich. Brand, "Tropical." Lemon oil (by vol.), 5.0 per cent. Passed.

June 22. Sample of lemon extract purchased of Schuette Bros. Co., Manitowoc, Wis. Lemon oil (by vol.), 5.0 per cent. Passed.

June 22. Sample of lemon extract purchased of O. Torrison Co., Manitowoc, Wis. Manufactured by Meissner & Bergwald, Milwaukee, Wis. Lemon oil (by vol.), 5.0 per cent. Passed.

June 23. Sample of lemon extract purchased of Regal Spice Co., Beloit, Wis. Manufactured by Regal Spice Co., Beloit, Wis. Brand, "Regal." Lemon oil (by vol.), 5.6 per cent. Passed.

June 24. Sample of lemon extract purchased of A. Kleinheinz, Marshfield, Wis. Manufactured by National Extract Works, Milwaukee, Wis. Brand, "Calumet." Lemon oil (by vol.), 5.2 per cent. Passed.

June 24. Sample of lemon extract purchased of A. Kleinheinz, Marshfield, Wis. Manufactured by A. J. Hilbert & Co., Milwaukee, Wis. Brand, "Golden Rule." Lemon oil (by vol.), 6.0 per cent. Passed.

June 24. Sample of lemon extract purchased of Rose Brothers, Marshfield, Wis. Manufactured by A. J. Hilbert & Co., Milwaukee, Wis. Brand, "Pure Food." Lemon oil (by vol.), 5.6 per cent. Passed.

June 24. Sample of lemon extract purchased by H. C. Koenig, Marshfield, Wis. Manufactured by Joannes Bros. Co., Green Bay, Wis. Brand, "Martha Washington." Lemon oil (by vol.), 7.0 per cent. Passed.

June 24. Sample of lemon extract purchased of Rose Brothers, Marshfield, Wis. Manufactured by Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

June 24. Sample of lemon extract purchased of B. Treveitte, Beloit, Wis. Jobber, Forest Wholesale Grocer Co., Rockford, Ill. Brand, "Forest." Contains wood alcohol. Adulterated. Not lawful.

June 25. Sample of "Venil" purchased of George F. Carl, Janesville, Wis. Manufactured by H. Kirk White Co., Janesville, Wis. An artificial vanillin and coumarin preparation, artificially colored. An adulteration.

July 19. Sample of "Venil" purchased of Marsh Bros., Ft. Atkinson, Wis. Manufactured by H. Kirk White & Co., Janesville, Wis. Brand, "Superior." An artificial vanillin and coumarin preparation, artificially colored. An adulteration.

July 19. Sample of vanilla purchased of Fred Henchel, Ft. Atkinson, Wis. Manufactured by J. P. Dieter & Co., Chicago, Ill. Brand, "White Horse." Not a pure "Extract of Vanilla." An adulteration.

July 19. Sample of lemon extract purchased of Fred Henchel, Ft. Atkinson, Wis. Manufactured by J. P. Dieter & Co., Chicago, Ill. Brand, "White Horse." Alcohol (by wt.), 79.0 per cent. Lemon oil (by vol.), 6.8 per cent. Passed.

Sample of lemon extract manufactured by Plumb & Nelson Co., Manitowoc, Wis. Lemon oil, 5.6 per cent. Passed.

July 19. Sample of lemon extract purchased of Ives Roberts, Ft. Atkinson, Wis. Jobber, Janesville Wholesale Grocery Co., Janesville, Wis. Brand, "Absolutely Pure." Contains methyl alcohol. Adulterated. Not lawful.

July 19. Sample of lemon extract purchased of Marsh Bros., Ft. Atkinson, Wis. Manufactured by Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

July 21. Sample of lemon extract purchased of E. E. Demorest, Clear Lake, Wis. Jobber, Foley Brothers & Kelly, St. Paul, Minn. Brand, "Kelmur." Alcohol, 35.2 per cent. Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

July 21. Sample of lemon extract purchased of T. Stonte, Jr., Clear Lake, Wis. Jobber, Minnesota Mer. Co., Stillwater, Minn. Brand, "State." Lemon oil (by vol.), 5.5 per cent. Passed.

July 21. Sample of lemon extract purchased of Theodora Erickson, Clayton, Wis. Brand, "Superior." Lemon oil, none. Color, artificial. Held not to be lawfully salable as "Extract of Lemon."

July 21. Sample of vanilla purchased of N. P. Swanson, Richardson, Wis. Jobber, Green & DeLaitre Co., Minneapolis, Minn. Brand, "Golden West." Not an "Extract of Vanilla." An adulteration.

July 21. Sample of lemon extract purchased of Theodora Erickson, Clayton, Wis. Manufactured by Thompson & Taylor Spice Co., Chicago, Ill. Contains methyl alcohol. Adulterated. Not lawful.

August 4. Sample of "venil" purchased of Engel Bros., Sun Prairie, Wis. Manufactured by H. Kirk White Co., Janesville, Wis. An artificial vanillin and coumarin preparation, artificially colored. An adulteration.

August 4. Sample of orange flavoring extract purchased of Engel Bros., Sun Prairie, Wis. Manufactured by Chapman & Smith, Chicago, Ill. Passed.

August 10. Sample of lemon extract purchased of C. Lohr & Son, Hartford, Wis. Manufactured by Meissner & Bergwald, Milwaukee, Wis. Brand, "M. B." Lemon oil (by vol.), 5.3 per cent. Passed.

August 10. Sample of lemon extract purchased of Jacob Frank, Hartford, Wis. Manufactured by National Extract Works, Milwaukee, Wis. Brand, "National." Lemon oil (by vol.), 5.5 per cent. Passed.

August 10. Sample of lemon extract purchased of C. J. Heppe, Hartford, Wis. Manufactured by A. J. Hilbert & Co., Milwaukee, Wis. Brand, "Fishers." Lemon oil (by vol.), 6.9 per cent. Passed.

August 10. Sample of vanilla extract purchased of C. J. Heppe, Hartford, Wis. Manufactured by A. J. Hilbert & Co., Milwaukee, Wis. Brand, "Fishers." Passed.

August 16. Sample of lemon extract submitted by Fugina Bros. F'ertig Co., Arcadia village, Wis. Manufactured by Quaker Mfg. Co., Chicago, Ill. Brand, "Vienna." Lemon oil, none. Held not to be lawfully salable as "Lemon Extract."

September 19. Sample of lemon extract purchased of The Grange Store, Evansville, Wis. Manufactured by Corbin, Sons & Co., Chicago, Ill. Brand, "Clear Quill." Lemon oil (by vol.), 5.6 per cent. Contains methyl alcohol. Adulterated. Not lawful.

September 19. Sample of lemon extract purchased of Janesville Wholesale Grocery Co., Janesville, Wis. Brand, "Absolutely Pure." Contains methyl alcohol. Adulterated. Not lawful.

September 19. Sample of lemon extract purchased of The Grange Store, Evansville, Wis. Manufactured by Corbin, Sons & Co., Chicago, Ill. Brand, "Clear Quill." Lemon oil (by vol.), 6.2 per cent. Passed.

HONEY.

NOTE.—See special law on honey, sections 4607f and 4605a, Wisconsin Statutes 1898; also ruling of the Commissioner on page 7.

March 6. Sample of honey submitted by George Golden, Chippewa Falls, Wis. Jobber, John Bartz, town of Cleveland (P. O. Keystone). Passed.

June 8. Sample of honey purchased of H. A. Lemmermann, 209-211 Bedle St., Milwaukee, Wis. Jobber, E. R. Pahl, Milwaukee, Wis. Brand, "White Clover."

Polarization before inversion (25.7°)—5.3°
 Polarization after inversion (25.7°)—6.8°
 Sucrose 1.16 per cent.

Passed.

June 24. Sample of pure honey purchased of B. Trevette, Beloit, Wis. Jobber, Lemon Gahl Syrup Co., Chicago, Ill. Brand, "Lemon's Honey."

Polarization before inversion (26°) + 7.3°

Polarization after inversion (26°) - 22.5°

Sucrose 22.8 per cent.

Adulterated.

Sample of honey purchased of J. M. Reiss, Madison, Wis. Passed.

JELLIES, JAMS, PRESERVES.

NOTE.—See general law on adulteration of foods, pp. 5-6; also Commissioner's ruling on jellies, page 9.

June 8. Sample of strawberry preserves purchased of H. A. Lemmermann, 209-211 Bedle St., Milwaukee, Wis. Manufactured by The Williams Bros. Co., Detroit, Mich. Brand, "Highland." A compound glucose preserve, artificially colored. An adulteration.

June 10. Sample of strawberry jam purchased of J. P. Nord, 2401 Vliet St., Milwaukee, Wis. Manufactured by Dodson, Braun Mfg. Co., St. Louis, Mo. Brand, "Extra Quality." A compound glucose preparation, artificially colored. An adulteration.

June 10. Sample of red raspberry preserves purchased of Seeger & Trotter, 1302 Vliet St., Milwaukee, Wis. Manufactured by Smith, Ball & Co., Chicago, Ill. Brand, "White House." A compound glucose preserve, artificially colored. An adulteration.

June 24. Sample of red raspberry preserves purchased of B. Trevette, Beloit, Wis. Manufactured by D. B. Scully Syrup Co., Chicago, Ill. Brand, "Buffalo." A compound glucose preserve, artificially colored. An adulteration.

July 10. Sample of blackberry preserves submitted by Gould, Wells & Blackburn Madison, Wis. Manufactured by Chicago Syrup Refining Co., Chicago, Ill. Brand, "Premium Brand, Imitation." A compound glucose preparation, artificially colored. An adulteration.

July 20. Sample of red raspberry preserves purchased of Boston Store, Milwaukee, Wis. Manufactured by The Williams Bros. Co.,

Detroit, Mich. Brand, "Dragon." A compound glucose mixture, artificially colored. An adulteration.

July 20. Sample of current jelly purchased of Boston Store, Milwaukee, Wis. Manufactured by Steele Wedeles Co., Chicago, Ill. Brand, "Pure Fruit." A compound glucose jelly, artificially colored. An adulteration.

July 20. Sample of raspberry jelly purchased of Boston Store, Milwaukee, Wis. Manufactured by Steele Wedeles Co., Chicago, Ill. A compound glucose jelly, artificially colored. An adulteration.

July 25. Sample of jelly submitted by Hy Grade Yeast Powder Co., Chicago, Ill. A compound glucose jelly, artificially colored. An adulteration.

Sample of red raspberry preserves submitted by M. Slattery, Milwaukee, Wis. Manufactured by The Williams Bros. Co., Detroit, Mich. Brand, "Dragon." A compound glucose preserve, artificially colored. An adulteration.

Sample of pure fruit jelly submitted by M. Slattery, Milwaukee, Wis. Manufactured by Steele Wedeles Co., Chicago, Ill. Brand, "Pure Fruit (flavored)." A compound glucose jelly, artificially colored. An adulteration.

MAPLE SYRUP AND MAPLE SUGAR.

NOTE.—See general law on adulteration of foods, pp. 5-6; also Commissioner's ruling on page 10.

February 8. Sample of maple syrup submitted by J. Russell Brown, Sabin, Wis. Manufactured by J. Russell Brown, Sabin, Wis. Passed.

February 24. Sample of maple sugar purchased of Joe Stenz, Fond du Lac, Wis. Jobber, Wellauer & Hoffman Co., Milwaukee, Wis. Not a pure maple sugar. An adulteration.

March 8. Sample of maple sugar purchased of Britson Mercantile Co., Deerfield, Wis. Jobber, Gould, Wells & Blackburn, Madison, Wis. Not a pure maple sugar. Adulterated.

Sample of maple sugar submitted by Smith Bros., Green Bay, Wis. Manufactured by Marshalltown Syrup & Candy Co., Marshalltown, Ia. Not a maple sugar. An adulteration.

April 12. Sample of maple syrup purchased of Geo. Mehaffey, Richland Center, Wis. Manufactured by S. Caddell, Gillingham, Wis. Not a pure maple syrup. Adulterated.

April 28. Sample of maple syrup purchased of H. Sherman, Richland Center, Wis. Mfgr. or jobber, Sprague, Warner & Co., Chicago, Ill. Brand, "Richelieu." Not a pure maple syrup. Adulterated.

May 30. Sample of maple syrup submitted by Scott Hatch, town of Edgerton, Wis. Passed.

May 30. Sample of maple syrup purchased of Theo. A. Clarke, Edgerton, Wis. Manufactured by Samuel Clarke, Independence, N. Y. Brand, "Pure Maple." Passed.

July 21. Sample of maple syrup purchased of Theodore Erickson, Clayton, Wis. Jobber, Green De Laittre Co., Minneapolis, Minn. Brand, "Princess." Not a pure maple syrup. Adulterated.

September 23. Sample of maple sugar purchased of Findlay & Co., 30 N. Carroll St., Madison, Wis. Not a maple sugar. Adulterated.

COMPOUND SYRUPS.

NOTE.—See general law on adulteration of foods, pp. 5-6; also ruling of the Commissioner on page 11.

April 4. Sample of rock candy syrup purchased of Northwestern Lumber Co., Stanley, Wis. Manufactured by the Towle Syrup Co., St. Paul, Minn. Brand, "Towle Rock Candy Syrup." A glucose syrup. Not lawfully salable as "Rock Candy Syrup."

June 9. Sample of blackberry syrup purchased of New York Tea Co. (E. G. Greenwold, prop.), 733 3d St., Milwaukee, Wis. Manufacturer and jobber, Durand, Kasper & Co., Chicago, Ill. Brand, "Liberty." Artificially colored. An adulteration.

June 15. Sample of compound syrup purchased of C. R. Zinke, North Fond du Lac, Wis. Manufactured by Champion Syrup Refining Co., Indianapolis, Ind. Brand, "Princess." A compound glucose syrup. Not lawfully labeled.

MISCELLANEOUS.

June 10. Sample of fruit coloring purchased of C. J. Vurbach, 428 Springfield Ave., Milwaukee, Wis. Manufactured by The National Extract Works, 344 E. Water St., Milwaukee, Wis. A solution of a coal-tar dye.

June 23. Sample of fruit color purchased of Bull & Goodwin, Beloit, Wis. Manufactured by McNeill Higgins Co., Chicago, Ill. Brand, "Empire." A solution of a coal-tar dye.

Sample of powder submitted by J. J. Callman, Jewetts Mills, Wis. Said to be used by a buttermaker for improving poor separator cream. Consists largely of cream of tartar.

Sample of tablets submitted by J. J. Callman, Jewetts Mills, Wis. Said to be used by a buttermaker for preserving milk. Contain corrosive sublimate and boric acid.

August 9. Sample of sugar coloring purchased of North Side Bottling Works, Rose and St. James Sts., La Crosse, Wis. Manufactured by C. P. Thompson. A solution of caramel.

SAUSAGE.

NOTE.—See specific law on chopped meats and sausages on page 10.

August 4. Sample of sausage purchased of W. Lillich, Sun Prairie, Wis. Manufactured by W. Lillich, Sun Prairie, Wis. Contains boric acid and artificial coloring matter. Not lawful.

September 19. Sample of sausage purchased of Wm. Lillich, Sun Prairie, Wis. Contains boric acid and coal-tar dye. Adulterated. Not lawful.

September 19. Sample of sausage purchased of F. B. Haberman, Sun Prairie, Wis. Contains boric acid and coal-tar dye. Adulterated. Not lawful.

VINEGAR.

NOTE.—See specific law on vinegar, section 4607i, Wisconsin Statutes of 1898; also ruling of the Commissioner on page 10.

April 9. Sample of white wine vinegar purchased of F. N. Kern & Co., Fennimore, Wis.

Sp. gr.1.008
 Total acidity (calc. as acetic acid).....6.1 per cent.
 Total solids0.14 per cent.

Not a white wine vinegar. Not lawfully salable as such.

April 12. Sample of brown acid vinegar purchased of H. Saunders, Platteville Wis. Manufactured by Rediske Vinegar Co., Milwaukee, Wis.

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

A spirit vinegar, artificially colored.

May 26. Sample of cider vinegar purchased of William F. Koch, East Farmington, Wis. Jobber, Foley Brothers & Kelly, St. Paul, Minn. Brand, "Gopher."

Total acidity (calc. as acetic acid).....4.50 per cent.
 Total solids2.41 per cent.

Passed.

May 27. Sample of cider vinegar purchased of Hugh Phillips, Amery, Wis. Jobber, Foley Bros & Kelly, St. Pau., Minn. Brand, "Gopher."

Total acidity (calc. as acetic acid).....4.70 per cent.
 Total solids2.85 per cent.

Passed.

June 13. Sample of pure cider vinegar purchased of Lewis Dralle, 1531 Galena St., Milwaukee, Wis. Manufactured by Lewis & Van Holton, Milwaukee, Wis.

Total acidity (calc. as acetic acid).....4.31 per cent.
 Total solids1.7 per cent.

Not a pure cider vinegar. Adulterated.

June 13. Sample of distilled vinegar purchased of Louis Dralle, 1531 Galena St., Milwaukee, Wis. Manufactured by Lewis & Van Holton, Milwaukee, Wis. Brand, "Lewis & Van Holton's Pickling Vinegar, 40 grain Distilled."

Total acidity4.2 per cent.

Not lawfully stenciled.

June 15. Sample of pure cider vinegar submitted by Dilling & Kaughman, Main St., Fond du Lac, Wis. Manufactured by P. Brickbauer & Sons, Plymouth, Wis.

Total acidity (calc. as acetic acid)4.27 per cent.

Total solids1.7 per cent.

Not a pure cider vinegar. Adulterated.

June 15. Sample of cider vinegar submitted by W. C. Solle, 240 Main St., Fond du Lac, Wis. Manufactured by New York Cider Co., Orange county, N. Y. Brand, "New York Cider Vinegar."

Total acidity (calc. as acetic acid)3.7 per cent.

Total solids0.31 per cent.

Not a cider vinegar. An adulteration.

June 15. Sample of cider vinegar submitted by G. A. Guell, 612 Main St., Fond du Lac, Wis. Jobber, Henry P. Glasson, Fond du Lac, Wis. Brand, "Double Strength."

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

Total solids2.23 per cent.

Passed.

June 16. Sample of pure cider vinegar submitted by F. E. Stacks, 4th Ave., Fond du Lac, Wis. Manufactured by Lewis & Van Holten, Milwaukee, Wis. Brand, "Lewis, Fermented Pure Cider Vinegar."

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

Total solids2.5 per cent.

Not a pure cider vinegar. Adulterated.

June 16. Sample of pure cider vinegar submitted by Richard A. Fenger, West Division St., Fond du Lac, Wis. Manufactured by Lewis & Van Holten, Milwaukee, Wis. Brand, "Lewis Pure Cider Vinegar."

Total acidity (calc. as acetic acid)4.14 per cent.

Total solids2.2 per cent.

This is not a pure cider vinegar. Adulterated.

June 23. Sample of pure cider vinegar submitted by Stiles & Rogers, Beloit, Wis. Manufactured by Lewis & Van Holten, Milwaukee, Wis. Brand, "Lewis' Pure Cider Vinegar Fermented."

Total acidity (calc. as acetic acid)3.84 per cent.

Total solids2.5 per cent.

Not a pure cider vinegar. Adulterated.

June 24. Sample of pure cider vinegar submitted by B. Treviette, Beloit, Wis. Jobber, Chesbrough Moss Co., Beloit, Wis. Brand, "Monroe Co. 40 Gr. Cider Vinegar."

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids1.6 per cent.

Deficient in cider vinegar solids.

July 11. Sample of cider vinegar submitted by Farmers Store Co., Chippewa Falls, Wis. Manufactured by American Fruit & Produce Co., Rochester, N. Y.

Total acidity (calc. as acetic acid)4.66 per cent.

Total solids3.3 per cent.

Not a pure cider vinegar. Adulterated.

July 19. Sample of white wine vinegar purchased of Fred Henchel, Ft. Atkinson, Wis.

Total acidity (calc. as acetic acid)4.35 per cent.

Not a white wine vinegar. Not lawfully salable as such.

July 19. Sample of white 80 gr. vinegar submitted by S. Felbel, Ft. Atkinson, Wis. Manufactured by American Vinegar & Pickling Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid)8.2 per cent.

Passed.

July 19. Sample of brown acid vinegar submitted by Ives Roberts, Ft. Atkinson, Wis. Manufactured by Milwaukee Vinegar Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid)4.7 per cent.

A spirit vinegar, artificially colored.

July 19. Sample of brown acid vinegar purchased of F. M. Vicker & Son, Ft. Atkinson, Wis. Jobber, Gould, Wells & Blackburn, Madison, Wis.

Total acidity (calc. as acetic acid)5.06 per cent.

A spirit vinegar, artificially colored.

July 19. Sample of pure cider vinegar purchased of Marsh Bros., Ft. Atkinson, Wis. Manufactured by Lewis & Van Holten, Milwaukee, Wis.

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

Total solids2.9 per cent.

Not a pure cider vinegar. Adulterated.

July 19. Sample of home made vinegar purchased of S. Felbel, Ft. Atkinson, Wis. Manufactured by Weckler Bros., Ft. Atkinson, Wis.

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

Deficient in acetic acid.

July 19. Sample of vinegar submitted by Abbott Bros., Ft. Atkinson, Wis. Jobber, Gould, Wells, Blackburn Co., Madison, Wis. Brand, "Blue Ribbon."

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

Total solids2.7 per cent.

Passed.

July 19. Sample of cider vinegar purchased of Marsh Bros., Ft. Atkinson, Wis. Manufactured by S. R. & J. C. Mott, New York, N. Y.

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

Total solids2.0 per cent.

Passed.

July 19. Sample of cider vinegar purchased of Marsh Bros., Ft. Atkinson, Wis. Manufactured by American Vinegar & Pickling Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid).....4.7 per cent.

Total solids2.2 per cent.

Passed.

July 19. Sample of cider vinegar purchased of Fred Henchel, Ft. Atkinson, Wis. Manufactured by Rediske Vinegar Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid).....4.05 per cent.

Total solids1.6 per cent.

Deficient in cider vinegar solids.

July 20. Sample of cider vinegar purchased of Boston Store, Milwaukee, Wis. Mfr. or jobber, Steele-Wedeles & Co., Chicago, Ill. Brand, "Falls River."

Total acidity (calc. as acetic acid)3.76 per cent.

Total solids1.9 per cent.

Deficient in acetic acid and cider vinegar solids.

July 21. Sample of pure cider vinegar submitted by T. Stoute, Jr., Clear Lake, Wis. Jobber, Minnesota Mer. Co., Stillwater, Minn.

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

Total solids1.8 per cent.

Not a pure cider vinegar. Adulterated.

July 28. Sample of cider vinegar purchased of A. Erickson & Co., Black River Falls. Manufactured by Lewis & Van Holten, Milwaukee, Wis. Brand, "Lewis Pure Cider Vinegar Fermented."

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

Total solids2.4 per cent.

Not a pure cider vinegar. Adulterated.

Aug. 4. Sample of cider vinegar purchased of Hillenbrand & Weisensel, Sun Prairie. Manufactured by Rediske Vinegar Co., Milwaukee, Wis.

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

Total solids2.4 per cent.

Not a pure cider vinegar. Adulterated.

Aug. 4. Sample of cider vinegar. Purchased of J. E. Dott & Co., Sun Prairie. Manufactured by Lewis Van Holten & Co., Milwaukee.

Total acidity (calc. as acetic acid)4.16 per cent.

Total solids1.75 per cent.

Deficient in cider vinegar solids.

Aug. 10. Sample of cider vinegar. Purchased of C. Lohr & Son, Hartford, Wis. Brand, "Motto."

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

Total solids2.0 per cent.

Passed.

Aug. 10. Sample of cider vinegar purchased of Denison, Liver & Coeper, Hartford, Wis. Manufactured by Milwaukee Vinegar Co., Milwaukee, Wis.

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

Total solids2.4 per cent.

Passed.

Aug. 16. Sample of cider vinegar submitted by W. S. Massner & Co., Arcadia, Wis. Manufactured by Burlington Vinegar & Pickling Co., Burlington, Wis.

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

Total solids0.39 per cent.

Not a cider vinegar. Adulterated.

Sample of white wine vinegar. Submitted by H. Grove & Sons, Madison.

Total acidity (calc. as acetic acid)7.36 per cent.

Not a white wine vinegar and not lawfully salable as such.

Sept. 22. Sample of cider vinegar purchased of Con. Schmidt & Henderson, Milton Junction, Wis. Manufactured by Henry Horner, Chicago, Ill. Brand, "Baldwin."

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

Total solids2.3 per cent.

Not lawfully stenciled.

Sept. 22. Sample of cider vinegar purchased of M. M. Furness, Milton Junction, Wis. Mfr. or jobber. Roundy, Peckham & Co., Milwaukee, Wis. Brand, "Holly."

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

Total solids2.35 per cent.

Passed.

Sept. 23. Sample of brown vinegar purchased of John Meehan, Beloit. Manufacturer or jobber, Cheesebrough & Moss, Beloit, Wis.

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

Sept. 23. Sample of cider vinegar purchased of A. H. Elliott, Beloit, Wis. Manufacturer or jobber, F. C. Johnson, Kishwaukee, Wis.

Total acidity (calc. as acetic acid).....3.9 per cent.

Total solids1.87 per cent.

Deficient in acetic acid and cider vinegar solids. Not lawfully stenciled.

Sept. 23. Sample of cider vinegar purchased of Stiles & Rodgers, Beloit, Wis. Jobber, Sprague, Warner & Co., Chicago, Ill.

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

Total solids2.3 per cent.

Passed.

Sept. 23. Sample of cider vinegar purchased of Wilkins & Hamilton, Clinton, Wis. Manufactured by Lewis & Van Holten, Milwaukee, Wis.

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

Total solids2.5 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 23. Sample of cider vinegar purchased of J. McAlpin, Beloit, Wis. Manufacturer or jobber, Walsh, Boyle & Co., Chicago, Ill.

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

Total solids0.23 per cent.

Not a cider vinegar. An adulteration.

Sept. 23. Sample of cider vinegar purchased of J. McAlpin, Beloit, Wis. Manufacturer or jobber, Walsh, Boyle & Co., Chicago, Ill. Brand, "Holly." Bottle labeled: Guaranteed pure and unadulterated.

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

Total solids1.63 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 24. Sample of vinegar purchased of Marks & Arnold, Belleville, Wis. Manufactured by C. E. Meyer & Co., Freeport, Ill. Brand, "Seek No Farther."

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.35 per cent.

Not lawfully stenciled.

Sept. 24. Sample of cider vinegar purchased of Manson & Ulrich, Belleville, Wis. Manufactured by S. R. & J. C. Mott, New York. Brand, "Best Apple."

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

Total solids2.7 per cent.

Passed.

Sept. 24. Sample of white vinegar purchased of Marks & Arnold, Belleville, Wis. Manufactured by C. E. Meyer & Co., Freeport, Ill.

Total acidity (calc. as acetic acid)5.5 per cent.

Strength not lawfully stenciled.

Sept. 24. Sample of distilled colored vinegar purchased of Marks & Arnold, Belleville, Wis. Mfr. or jobber, Reid, Murdock & Co., Chicago, Ill.

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

Not lawfully stenciled.

Sample of cider vinegar purchased of J. S. Richards, Belleville, Wis. Manufacturer or jobber, John Hoffman Sons, Milwaukee, Wis.

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

Total solids2.2 per cent.

Not lawfully stenciled.

Sept. 24. Sample of cider vinegar purchased of C. H. Storey, Belleville Wis. Manufacturer or jobber, C. E. Meyer & Co., Freeport, Ill.

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

Total solids2.0 per cent.

Not lawfully stenciled.

Sept. 24. Sample of white vinegar purchased of C. H. Storey, Belleville, Wis. Manufactured by C. E. Meyer & Co., Freeport, Ill.

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

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of Herman & Ernest, 104 Main St., Oshkosh, Wis. Mfrgr. or jobber, A. M. Richter & Son, Manitowoc, Wis.

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

Total solids2.2 per cent.

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of Geisler & Abrams, 121 Wright St., Oshkosh, Wis. Mfrgr. or jobber, Wellauer & Hoffman, Milwaukee, Wis.

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

Total solids2.6 per cent.

Passed.

Sept. 27. Sample of pickling vinegar purchased of H. C. Nelson, 433 Main St., Oshkosh, Wis. Manufactured by H. J. Heinz & Co., Pittsburg, Pa.

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

Passed.

Sept. 27. Sample of cider vinegar purchased of Brainerd & Stannard, 372 Main St., Oshkosh, Wis. Manufactured by H. J. Heinz & Co., Pittsburg, Pa.

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

Total solids2.5 per cent.

Passed.

Sept. 27. Sample of white vinegar purchased of Macke & Jekisch, 311 Main St., Oshkosh, Wis. Mfrgr. or jobber, A. Fughberger, Oshkosh, Wis. Wis.

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

Passed.

Sept. 27. Sample of cider vinegar purchased of R. B. Klug, 58 Main St., Oshkosh, Wis. Mfrgr. or jobber, Lewis & Van Holten, Milwaukee, Wis.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.0 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 27. Sample of pickling vinegar purchased of R. B. Klug, 58 Main St., Oshkosh, Wis. Mfr. or jobber, Lewis & Van Holten, Milwaukee, Wis. Brand, "Eastern Star."

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

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of L. R. Mayer, 53 Main St., Oshkosh, Wis. Mfr. or jobber, Bemis, Hooper, Hayes Co., Oshkosh, Wis.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.15 per cent.

Not a pure cider. Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of Evans Bros., 183 Main St., Oshkosh, Wis. Manufactured by H. J. Heinz, Milwaukee, Wis.

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

Total solids2.6 per cent.

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of Rassmussen & Miller, 211-213 Main St., Oshkosh, Wis. Mfr. or jobber, Reid, Murdock & Co., Chicago, Ill.

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

Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 27. Sample of brown acid vinegar purchased of A. Lichenberger, 282 Main St., Oshkosh, Wis. Mfr. or jobber, G. F. Arnold, Oshkosh, Wis.

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

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of H. C. Nelson, 433 Main St., Oshkosh, Wis. Manufactured by H. J. Heinz & Co., Pittsburgh, Pa.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 27. Sample of brown acid vinegar purchased of H. C. Nelson, 433 Main St., Oshkosh, Wis. Mfr. or jobber, Bemis, Hooper & Hayes, Oshkosh, Wis.

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

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of R. Birkman, 541 Main St., Oshkosh, Wis. Manufactured by H. J. Heinz & Co., Pittsburg, Pa.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.4 per cent.

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of M. J. Ditter, 62 Jackson St., Oshkosh, Wis. Mfgr. or jobber, Bemis, Hooper & Hayes, Oshkosh, Wis.

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

Total solids2.9 per cent.

Not lawfully stenciled. Not a pure cider vinegar.

Sept. 27. Sample of cider vinegar purchased of Church Co., Jackson and Irving Sts., Oshkosh, Wis. Mfgr. or jobber, Bemis, Hooper & Hayes, Oshkosh, Wis.

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

Total solids1.4 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 27. Sample of cider vinegar purchased of Zenther & Kirk, 321 Algoma St., Oshkosh, Wis. Manufactured by H. J. Heinz Co., Pittsburg, Pa.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 27. Sample of brown acid vinegar purchased of Weideman Bros., 339 Algoma St., Oshkosh, Wis. Mfgr. or jobber, F. B. Ives & Co., Oshkosh, Wis.

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

Not lawfully stenciled.

Sept. 27. Sample of cider vinegar purchased of H. F. Wussow & Sons, 555 Algoma St., Oshkosh, Wis. Manufactured by H. F. Heinz Co., Pittsburg, Pa.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.6 per cent.

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of G. Kalfahs, 109 Wisconsin Ave., Neenah, Wis. Mfgr. or jobber, J. Hoffman & Sons, Milwaukee, Wis.

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

Total solids2.6 per cent.

Passed.

Sept. 28. Sample of cider vinegar purchased of J. Stelp, 221 N. Commercial St., Neenah, Wis. Mfgr. or jobber. J. Hoffman & Sons, Milwaukee, Wis.

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

Total solids2.6 per cent.

Passed.

Sept. 28. Sample of cider vinegar purchased of P. Switzer, 116 Main St., Neenah, Wis. Mfgr. or jobber, John Hoffman & Sons, Milwaukee, Wis. Brand, "Gold Medal."

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

Total solids2.0 per cent.

Passed.

Sept. 28. Sample of white vinegar purchased of F. Fritzen, 130 Wisconsin Ave., Neenah, Wis. Mfgr. or jobber, Neenah Cold Storage, Neenah, Wis.

Total acidity (calc. as acetic acid)5.5 per cent.

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of F. Fritzen, 130 Wisconsin Ave., Neenah, Wis. Mfgr. or jobber, Bemis, Hooper & Hayes, Oshkosh, Wis.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.3 per cent..

Not a pure cider vinegar. An adulteration. Not lawfully stenciled.

Sept. 28. Sample of vinegar purchased of J. J. Leutenegger, 101 Main St., Neenah, Wis. Mfgr. or jobber, A. M. Richter & Son, Manitowoc, Wis.

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

Total solids2.7 per cent.

Not lawfully stenciled.

Sept. 28. Sample of white wine vinegar purchased of A. Dahms, Neenah, Wis.

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

Not a white wine vinegar. An adulteration. Strength not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of A. Dahms, 139 Wisconsin Ave., Neenah, Wis. Manufactured by H. J. Heinz Co., Pittsburgh, Pa.

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

Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of B. V. McDermott, 125 Wisconsin Ave., Neenah, Wis. Mfrgr. or jobber, Lewis & Van Holten, Milwaukee, Wis.

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

Total solids2.4 per cent.

Not a pure cider vinegar. An adulteration. Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of Johnson Bros., Wisconsin Ave., Neenah, Wis. Manufactured by H. J. Heinz Co., Pittsburgh, Pa.

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

Total solids2.7 per cent.

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of A. Lavy Co., Peshigo, Wis. Mfrgr. or jobber, Robinson Cider & Vinegar Co., Benton Harbor, Mich.

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

Total solids1.75 per cent.

Deficient in cider vinegar solids. Not lawfully stenciled.

Sept. 28. Sample of white vinegar purchased of W. M. Schrank, Peshtigo, Wis. Mfrgr. or jobber, Carpenter, Cook & Co., Marinette, Wis.

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

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of H. Groessler, Peshigo, Wis. Mfrgr. or jobber Carpenter, Cook Co., Menominee, Mich.

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

Total solids2.2 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 28. Sample of brown vinegar purchased of Ellison Bros., Peshigo, Wis. Manufactured by A. M. Richter & Son, Manitowoc, Wis.

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

Not lawfully stenciled.

Sept. 28. Sample of white vinegar purchased of J. H. Stibbe, Peshigo, Wis. Manufactured by A. M. Richter & Son, Manitowoc, Wis.

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

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of J. H. Stibbe, Peshigo, Wis. Mfr. or jobber, Carpenter, Cook & Co., Marinette, Wis.

Total acidity (calc. as acetic acid)4.1 per cent.
 Total solids2.27 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 28. Sample of cider vinegar purchased of A. Simansky, Peshigo, Wis. Mfr. or jobber, Oakland Vinegar & Pickling Co., Saginaw, Mich.

Total acidity (calc. as acetic acid)4.2 per cent.
 Total solids2.3 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 28. Sample of cider vinegar purchased of Peshtigo Lumber Co., Peshtigo, Wis. Jobbers, Carpenter, Cook Co., Menominee, Mich.

Total acidity (calc. as acetic acid)4.2 per cent.
 Total solids2.3 per cent.

Not a pure cider vinegar. Not lawful.

Sept. 28. Sample of cider vinegar purchased of J. Courtney, 119 Wisconsin Ave., Neenah, Wis. Mfr. or jobber, Roundy, Peckham & Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid)5.6 per cent.
 Total solids2.7 per cent.

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of A. H. Neudeck, Neenah, Wis. Manufacturer or jobber, S. Shannon, Appleton, Wis.

Total acidity (calc. as acetic acid)4.2 per cent.
 Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 28. Sample of cider vinegar purchased of W. Peterson, 108 Wisconsin Ave., Neenah, Wis. Jobber, Neenah Cold Storage Co., Neenah, Wis.

Total acidity (calc. as acetic acid)4.4 per cent.
 Total solids2.0 per cent.

Not lawfully stenciled.

Sept. 28. Sample of brown vinegar purchased of W. Peterson, 108 Wisconsin Ave., Neenah, Wis. Jobber, Neenah Cold Storage Co., Neenah, Wis.

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

Not lawfully stenciled.

Sept. 29. Sample of white acid vinegar purchased of L. Schulmen, 1922 Wisconsin Ave., Marinette, Wis. Mfr. or jobber, A. C. Nott & Son., Marinette, Wis.

Total acidity (calc. as acetic acid)3.8 per cent.
Deficient in acetic acid. Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of C. Nightingale, 1828 Lewis St., Marinette, Wis. Manufactured by Albion Cider & Vinegar Co., Albany, N. Y. Brand, "Orchard."

Total acidity (calc. as acetic acid)4.6 per cent.
Total solids2.4 per cent.
Not a pure cider vinegar. An adulteration.

Sept. 29. Sample of cider vinegar purchased of G. Chudacff, 1904 Lewis St., Marinette, Wis. Proprietor had just bought stock. No marks on barrel.

Total acidity (calc. as acetic acid)4.8 per cent.
Total solids2.1 per cent.
Not a pure cider vinegar. An adulteration.

Sept. 29. Sample of brown acid vinegar purchased of F. Nooman, 2300 Hall Ave., Marinette, Wis. Jobber, A. C. Nott & Son, Marinette, Wis.

Total acidity (calc. as acetic acid)3.5 per cent.
Deficient in acetic acid. Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of Jas. Whelihan Grocery Co., 2120 Hull St., Marinette, Wis. Jobber, A. C. Nott & Son, Marinette, Wis.

Total acidity (calc. as acetic acid)4.6 per cent.
Total solids3.4 per cent.
Not a pure cider vinegar. An adulteration.

Sept. 29. Sample of cider vinegar purchased of J. J. Whelihan, 2010 Hull St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburgh, Pa.

Total acidity (calc. as acetic acid)4.6 per cent.
Total solids2.8 per cent.
Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of C. E. Larson, 135 Bird St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburgh, Pa.

Total acidity (calc. as acetic acid)4.5 per cent.
Total solids2.6 per cent.
Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of A. Swanson, 206 Starkwether St., Marinette, Wis. Manufactured by Albion Cider & Vinegar Co., Albion, N. Y. Brand, "Orchard."

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

Total solids2.5 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 29. Sample of cider vinegar purchased of Rydstrom & Nelson, 118 Main St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburg, Pa.

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

Total solids2.7 per cent.

Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of D. Payette, 339 Main St., Marinette, Wis. Jobber, Merchants' Supply Co., Marinette, Wis.

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

Total solids2.1 per cent.

Deficient in acetic acid. Not lawfully stenciled.

Sept. 29. Sample of white vinegar purchased of E. L. La Perriere, 700 Main St., Marinette, Wis. Jobber, Carpenter, Cook & Co., Menomonie, Mich.

Total acidity (calc. as acetic acid)9.5 per cent.

Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of O. Nelson, 726 Main St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburg, Pa.

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

Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 29. Sample of cider vinegar purchased of Marinette Flour & Feed Co., 1513 Main St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburg, Pa.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids2.8 per cent.

Passed.

Sept. 29. Sample of brown (fermented cider) vinegar purchased of E. L. La Perriere, 700 Main St., Marinette, Wis. Jobbers, Carpenter, Cook & Co., Menomonie, Mich.

Total acidity (calc. as acetic acid)4.7 per cent.

Total solids1.3 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 29. Sample of white pickling vinegar purchased of J. Whelihan Grocery Co., 2120 Hull St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburg, Pa.

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

Passed.

Sept. 29. Sample of cider vinegar purchased of Olson Co., 727 Main St., Marinette, Wis. Manufactured by Milwaukee Vinegar Co., Milwaukee, Wis. Brand, "Benton Harbor Cider." Marked 40 grain. Not lawfully stenciled. Payment refused.

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

Total solids3.36 per cent.

Not a pure cider vinegar. An adulteration.

Sept. 30. Sample of white vinegar purchased of M. Corn, Amberg, Wis. Manufactured by F. Hurbut, Green Bay, Wis.

Total acidity (calc. as acetic acid)7.65 per cent.

Not lawfully stenciled.

Sept. 30. Sample of white vinegar purchased of Geo. L. Robinson, Amberg, Wis. Manufactured by Carpenter, Cook Co., Menomonie, Mich.

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

Not lawfully stenciled.

Sept. 30. Sample of cider vinegar purchased of Wright Bros., Amberg, Wis. Jobber, Carpenter, Cook Co., Menomonie, Mich. Manufactured by Oakland Cider & Vinegar Co., Saginaw, Mich. Not lawfully stenciled.

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

Total solids2.1 per cent.

Not a pure cider vinegar.

Sept. 30. Sample of white distilled vinegar purchased of H. Siegel, 226 Reed St., Milwaukee, Wis. Mfr. or jobber, Roundy, Peckham & Dexter, Milwaukee, Wis.

Total acidity (calc. as acetic acid)3.7 per cent.

Deficient in acetic acid. Not lawfully stenciled.

Sept. 30. Sample of white distilled pickling vinegar purchased of Max Silberg, 178 Reed St., Milwaukee, Wis. Manufactured by Milwaukee Pickle Co., Milwaukee, Wis.

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

Not lawfully stenciled.

Sept. 30. Sample of cider vinegar purchased of J. L. Lauer, 231 Grove St., Milwaukee, Wis. J. L. Lauer purchased this vinegar of B. Lenit, 1126 Wells St., Milwaukee, Wis.

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

Total solids2.5 per cent.

Not lawfully stenciled.

Sept. 30. Sample of vinegar purchased of J. L. Laur, 231 Grove St., Milwaukee, Wis. Mr. Laur bought the vinegar of B. Lenit, 1126 Wells St., Milwaukee, Wis. Mr. Lenit a former grocer. Old barrel. No labels or marks could be found. Paid 10c for 4 oz. bottle drawn from barrel.

Total acidity (calc. as acetic acid)8.4 per cent.

Not lawfully stenciled.

Sept. 30. Sample of vinegar purchased of J. L. Laur, 231 Grove St., Milwaukee, Wis. J. L. Laur purchased the vinegar of B. Lenit, 1126 Wells St., Milwaukee, Wis. Mr. Lenit sold his grocery stock to Mr. Lauer. Small 10 gallon keg. "Sweet Cider, 10 gallons," printed on end of keg. Dirty keg, no other lettering. Paid 10c for 4 oz. sample.

Total acidity (calc. as acetic acid)8.3 per cent.

Not lawfully stenciled.

Sept. 30. Sample of white distilled vinegar purchased of J. Jonas, 402 Washington St., Milwaukee, Wis. Manufactured by Rediske Vinegar Co., Milwaukee, Wis.

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

Not lawfully stenciled.

Sept. 30. Sample of fermented cider vinegar purchased of J. Jonas 402 Washington St., Milwaukee, Wis. Reported bought of The Rediske Vinegar Co., Milwaukee, Wis.

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

Total solids1.9 per cent.

Not a pure cider vinegar. An adulteration.

MILK.

NOTE.—See page 10.

Sample of milk delivered at Edson Cheese Factory of Orth & Bosin. Patron: John Pinter. No. 59. Delivered to chemist, July 2.

Sp. gr. (15.5°)1.024

Butter fat 3.0 per cent.

Total solids9.74 per cent.

Solids not fat6.74 per cent.

Badly watered.

Sample of milk submitted by Fred Marty. Patron: Jno. Legler.
Received by chemist, July 6.

Sp. gr.	1.0289
Butter fat	2.65 per cent.
Total solids	10.57 per cent.
Solids not fat	7.92 per cent.

Below legal standard in butter fat.

Sample of milk submitted by Fred Marty. Patron: — Wohlwend.
Received by chemist, July 6.

Sp. gr.	1.0308
Butter fat	2.85 per cent.
Total solids	11.30 per cent.
Solids not fat	8.45 per cent.

Below legal standard.

July 15. Sample of milk collected at cheese factory of Anton Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: Math. Thorn.
Delivered to chemist, July 16.

Sp. gr.	1.029
Butter fat	3.5 per cent.
Total solids	11.6 per cent.
Solids not fat	8.1 per cent.

July 15. Sample of milk collected at cheese factory of A. Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: A. Weis.

Butter fat	2.4 per cent.
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Below legal standard in butter fat.

July 15. Sample of milk collected at cheese factory of Anton Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: J. Elsinger.

Sp. gr.	1.0268
Butter fat	3.4 per cent.
Total solids	10.9 per cent.
Solids not fat	7.5 per cent.

Watered.

July 15. Sample of milk collected at cheese factory of Anton Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: Jacob Olhafen.

Sp. gr.	1.0325
Butter fat	2.85 per cent.
Total solids	11.67 per cent.
Solids not fat	8.82 per cent.

Below legal standard in butter fat.

July 15. Sample of milk collected at cheese factory of A. Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: F. Brenn.

Sp. gr.	1.0323
Butter fat	2.05 per cent.
Total solids	10.71 per cent.
Solids not fat	8.66 per cent.

Below legal standard in butter fat.

July 15. Sample of milk collected at cheese factory of A. Aufdermauer. St. Lawrence, Washington Co., Wis. Patron: Max Mayer.

Sp. gr.	1.027
Butter fat	3.6 per cent.
Total solids	11.2 per cent.
Solids not fat	7.6 per cent.

Watered.

July 15. Sample of milk collected at cheese factory of Anton Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: Martin Wehner.

Sp. gr.	1.023
Butter fat	3.75 per cent.
Total solids	10.40 per cent.
Solids not fat	6.65 per cent.

Watered.

July 15. Sample of milk collected at cheese factory of A. Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: Max Mayer.

Sp. gr.	1.027
Butter fat	2.45 per cent.
Total solids	9.83 per cent.
Solids not fat	7.38 per cent.

Watered.

July 15. Sample of milk collected at cheese factory of Anton Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: Wm. Gehring.

Sp. gr.	1.0297
Butter fat	3.25 per cent.
Total solids	11.50 per cent.
Solids not fat	8.25 per cent.

July 15. Sample of milk collected at cheese factory of A. Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: A. Schawatz.

Sp. gr.	1.0323
Butter fat	2.4 per cent.
Total solids	11.1 per cent.
Solids not fat	8.7 per cent.

Below legal standard in butter fat.

July 15. Sample of milk delivered at cheese factory of A. Aufdermauer, St. Lawrence, Washington Co., Wis. Patron: A. Sell.

Sp. gr.	1.0315
Butter fat	2.9 per cent.
Total solids	11.5 per cent.
Solids not fat	8.6 per cent.

Below legal standard in butter fat.

July 23. Sample of milk purchased of G. F. Sachs, Madison, Wis.

Butter fat	4.5 per cent.
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Sample of cream submitted by Model Creamery, State St., Madison, Wis. Butterfat, 22.8 per cent.

July 23. Sample of milk purchased of G. F. Sachs, Madison, Wis.

Butter fat, 3.75 per cent.

July 23. Sample purchased for milk of J. Spring, Madison, Wis.

Butterfat, 26.0 per cent.

July 23. Sample of milk purchased of J. Spring, Madison, Wis.

Butter fat, 3.75 per cent.

Sample of milk submitted by Wm. Griepentrog, Juneau, Wis. Delivered to chemist, July 25. Butter fat, 3.5 per cent.

Sample of milk submitted by Dr. Payne, health officer, Beloit, Wis. Butter fat, 2.25 per cent. Reported to commissioner, July 26.

Sample of milk submitted by M. L. Hineman, Tomah, Wis. Butter fat, 2.8 per cent. Reported to commissioner, July 29.

Aug. 1. Sample of milk purchased of A. Weiss, St. Lawrence, Washington Co., Wis. Night's milk taken at farm. Milking done in presence of the inspector. Butter fat, 3.2 per cent.

Aug. 1. Sample of night's milk purchased of Louis Olhafen, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.031
Butter fat	3.2 per cent.
Total solids	11.7 per cent.
Solids not fat	8.5 per cent.

Aug. 2. Sample of morning's milk purchased of Louis Olhafen, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.0306
Butter fat	4.2 per cent.
Total solids	12.7 per cent.
Solids not fat	4.2 per cent.

August 2. Sample of milk purchased of A. Weiss, St. Lawrence, Washington Co., Wis. Morning's milk taken at farm. Milking done in presence of inspector. Butter fat, 3.5 per cent.

August 9. Sample of morning's milk purchased of Martin Wehner, Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.0292
Butter fat	4.0 per cent.
Total solids	12.34 per cent.
Solids not fat	8.34 per cent.

August 8. Sample of night's milk purchased of Martin Wehner, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.0290
Butter fat	4.6 per cent.
Total solids	12.76 per cent.
Solids not fat	8.16 per cent.

August 9. Sample of night's milk purchased of Joe Elsinger, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.0304
Butter fat	3.8 per cent.
Total solids	12.3 per cent.
Solids not fat	8.5 per cent.

August 10. Sample of night's milk purchased of Max Meyer, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.030
Butter fat	3.95 per cent.
Total solids	12.38 per cent.
Solids not fat	8.43 per cent.

August 10. Sample of morning's milk purchased of Joe Elsinger, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.0314
Butter fat	3.7 per cent.
Total solids	12.43 per cent.
Solids not fat	8.73 per cent.

August 11. Sample of morning's milk purchased of Max Meyer, St. Lawrence, Washington Co., Wis. Cows milked in presence of inspector.

Sp. gr.	1.030
Butter fat	4.4 per cent.
Total solids	12.90 per cent.
Solids not fat	8.5 per cent.

Sample of milk submitted by John Fulton, R. F. D. No. 8, Janesville, Wis. Delivered to chemist September 13. Butter fat, 6.7 per cent.

Sample of milk taken at Ives Grove Creamery, town of Union Grove, Wis. Lee Hemingfield, patron. Watered.

MILK INSPECTION AT CHEESE FACTORIES AND CREAMERIES.

Butter Fat Tests.

July 1, 1904. Edson Cheese Factory, Orth & Bosin, proprietors:

	% butter fat.
Frank Ederer	3.55
Peter Jaeger	3.6
Ed. Lufkin	3.5
Peter Zimmerman	3.65
John Neisins	4.15
Nic Leicht	3.65
Peter Gindt	4.05
John Schmitz	3.7
Peter Binsfeld	4.15
M. Zimmerman	3.25
Ed Lorenz	4.2
A. Scirrer	4.0
Geo. Sonnentag	3.55
N. Klein	3.7
John Betz	3.4
Jac. Chivala	3.0
M. Zais, Sr.	3.4
Fr. Schiersel	3.9
Mat. Schmitz	4.5
John Pinter	Watered
Mrs. M. Pinter	5.1
Wm. Endernig	4.8
Luc. Ederer	3.15
Margaret Hebbing	3.2
Adam Spath	4.2
Wm. Eslinger	3.5
Jac. Nachtman	3.7

July 1, 1904. Hillside Valley Cheese Factory, Elkhart Lake, Wis.:

	% butter fat.
C. Sihuler	3.7
J. F. Miller	3.6
H. C. Reiss	3.4
L. Platz	4.5
J. Zimmerman	3.7
V. Mueller	3.3
J. Feldman	3.9
Y. W. Wolf	3.5
J. Lavey	3.3
F. G. Mayer	3.9
Mrs. Krause	3.9
F. Klein	3.5
W. Reineck	3.2
J. Urban	3.5
Mrs. McGraw	3.1
J. Miller	4.0
W. Wieland	3.9
W. Fischer	3.1
R. Mersberger	3.3
J. Mersberger	3.6
J. Luth	3.8
J. Serfling	2.9

July 2, 1904. Samples of milk submitted by Seidling Cheese Factory of Orth & Bosin, Juneau:

	% butter fat.
Jer. Zais	3.5
M. Plass	3.45
Chas. Fredrickson	3.8
Geo. Mahel	4.0
W. Sye	3.85
Frank Dusick	3.55
Tom Seidling	3.3
John Mahel	3.6
John Seidling	3.65
Peter Mahel	3.25
Wm. Willitzer	3.65
Chr. Peterson	
M. Stahr	3.25
J. Gabert	3.7
M. Fitzgerald	3.2
J. Steinbach	3.8
Jos. Seidling	3.6
— Fogol	
Fr. Jackup	
Joe Mahel	3.85
Joe Ryba	3.4
John Ryba	3.0
Frank Dusick, Jr.	3.6
Peter Geist	3.4
R. Johnson	3.6
Chas. Gustion	4.0
Joe Mahr	3.8
A. Chismore	4.0
Ed. Wettstein	3.8
Tom Kain	3.45

July 2, 1904. Cheese Factory of Claus Streveler, Marathon Co.

	% butter fat.
Louis Dininger	3.8
C. Weissenberger	4.05
J. Kohler	4.2
T. Imhoff	4.3
Joe Imhoff	4.4
C. Dininger	
J. Petroski	4.3
Em. Laing	4.05
Ig. Storsinski	3.5
H. Ahrens	4.1
John Koller	4.0
Chas. Labach	4.4
W. Marcinski	4.2
L. Salzman	4.2
M. Levendoski	4.3
J. Karlin	4.15
W. Michlig	4.3

	% butter fat.
Peter Michlig	4.1
Joe Michlig	4.0
Otto Michlig	4.3
Claus Peters	4.0
Henry Johnson	4.0
Joe Ueblacher	4.2
Jake Fetter	4.0
B. Fueger	3.95
Mary Heill	
A. Goldbach	3.9
Joe Laing	4.3

Cody Cheese Factory, Spring Green, Wis.:

	% butter fat.
Wm. Cody	3.2
Stanley Maxwell	3.2
Chris Jergeson	3.8
M. Burns	3.8
Louis Butler	3.6
M. German	3.5
Chris Rasmussen	3.7
Ras. Jensen	3.4
Jim Knudson	3.7
Mrs. Larkin	3.4
Frank Tennet	4.2
M. Johnson	4.0
E. W. Anderson	4.0
Geo. Smith	3.8
Otto Scholl	3.5
Jim Hansen	3.8
N. J. Nelson	4.0
John Kinnev	4.0
Chris Scholl	3.8
John Buol	4.0

Same factory, composite samples:

	% butter fat.
Wm. Cody	3.4
Stanley Maxwell	3.3
Chris Jorgenson	3.8
M. Burns	3.4
L. Putler	3.3
M. German	3.6
Chris Rasmussen	3.4
Ras. Jensen	3.3
Jim Knudson	3.4
Mrs. Larkin	3.6
F. Tennet	3.8
M. Johnson	3.7
E. W. Anderson	3.8
Geo. Smith	3.6
Otto Scholl	3.4
Jim Hansen	3.5
N. J. Nelson	3.8
John Kinnev	3.8
Chris Scholl	3.6
John Buol	3.6

July 13, 1904. DeForest B. & C. Co. Creamery, DeForest:

	% butter fat.
H. Dieffernicht	4.3
H. Hinnie	3.9
C. Leopold	4.0
E. Pyschoman	3.6
T. F. Johnson	3.5
A. Finde	3.6
A. Nelson	3.9
E. O. Peisum	4.0
T. Deunm	3.5
A. Euedlepd	3.8
T. F. F. F.	3.7
T. T. Schottschneider	3.7
J. Raigestad	3.8

	% butter fat.
McFarlane & Falk	4.1
W. Olmstadt	3.3
J. Johnson	3.9
A. P. Linde	3.5
H. Gest	3.5
T. Kralheim	4.2

July 15, 1904. Milk inspection at Cheese Factory, located at St. Lawrence, Washington Co. Manager, Anton Aufderman. P. O., St. Lawrence:

	% butter fat.
A. Sell	2.9
J. Heilman	3.8
J. Schmorenberg	3.9
A. Schwartz	2.4
L. Schaefer	3.7
I. Bertlein	3.8
Wm. Gehring	3.3
H. Lex	3.8
Len Olhafen	3.9
Max Gehl	3.5
Louis Olhafen	2.4
Chas. Ziegler	3.6
Joe Gass	3.2
Martin Wehner	3.65
Anton Weis	2.4
Max. Meyer	3.6
Math. Thorn	3.5
F. Kauper	3.0
G. Eifert	3.4
J. Kenner	*
Pat Walter	*
Theo. Gehring	3.6
Pat Schmitt, Jr.	3.5
Geo. Einsinger	3.8
W. Gutheberg	3.8
T. Schaefer	3.3
John Paver	3.8
Leo Polne	*
John Ziegelbauer	*
John Reistler	3.0
A. Krang	2.7
T. Deunm	3.6
A. Stoeman	*
H. Konrad	*
Max H. Pasler	*
C. Khar	*
Pat Schmitt, Sr.	*
I. Dalar	2.8
A. Schwabenlanter	2.9
T. Weinmeyer	4.0
T. Olhafen	2.7
Miba Schuh	2.65
Miba Ziegelbauer	2.4
Wm. Weinmeyer	*
M. Surcos	4.2
Pat Strunn	3.4
Leo Schnerenberg	3.7
T. Kleig	2.85
T. Meisinger	*
Mat. Gehl	2.6
G. Hatzung	3.8
J. Hatzung	3.8
E. Weinmeyer	2.7
T. Holtzman	2.2
T. Doll	2.0
E. Diedrich	2.7
H. Schallingner	2.4
C. Schwabenlanter	2.0
A. Doering	2.2
Leo Fiebig	*
Leo Doll	2.0
Daul Weinmeyer	*
Leo Wolf	*
F. Kron	2.05

*Sample spoiled.

	% butter fat.
L. Schwerbel	3.2
Joe Esser	3.7
Jacob Olhafen	2.85
Joe Elsinger	3.45

July 20, 1904. Cameron Creamery, Cameron, Wis.:

	% butter fat.
J. Gartman	32.5
J. D. Jehli	29.0
Mr. Moen	35.5
C. Lee	26.0
Wm. Piper	40.5
P. Hagna	25.5
C. Daehle	36.5
C. Bever	33.0
C. Albright	30.5

July 20, 1904. Columbus Creamery, Columbus:

	% butter fat.
T. Zeigler	3.4
E. Rovce	4.2
T. F. Manley	4.2
J. Huebner	4.2
G. Berger	4.0
F. Riebom	3.9
A. Lanz	4.0
Mrs. Alf	3.4
H. W. Tomge	5.3
E. Holderman	3.8
A. E. Federley	4.4
E. Bohl	4.2
W. Theiss	3.5
E. Tobin	4.2
W. C. Lange	4.3
A. Schultz	3.7
E. Schmidt	3.7
E. Thomas	3.8
W. Laveny	3.6
H. Hofon	5.1
J. Austin	3.8
E. Voss	4.0
H. Voigt	4.3
F. Grunert	3.9
H. Teidt	3.9
C. Kruse	4.0
O. Sell	4.0
W. J. Roberts	3.9
A. Huebner	3.6
G. Wagner	4.0
J. Traudel	3.8
R. R. Thiede	3.6

July 28, 1904. Milk inspection at Cheese Factory, located at Pulaski, Iowa Co. Manager, Henry Hansholter. P. O., Muscoda, Wis.:

	% butter fat.
G. Dietert	3.8
John Vranek	3.8
P. Delph	4.1
J. Morava	4.0
G. Muller	3.9
E. Hansholter	3.4
J. Pennish	4.0
J. Kashark	3.9

Aug. 4, 1904. Milk inspection at Cheese Factory, located at Rib River, Marathon Co. Manager, Albert Kutz. P. O., Marathon City:

	% butter fat.
Robt. Hanke	4.3
Carl Hanke	3.6
Gust Wilke	3.8

	% butter fat.
Wm. Weber	3.8
Ernst Redenzke	3.9
Anton Santer	3.75
Wm. Lemke	3.4
Herman Schlueter	4.0
Ferd Weber	4.1
Carl Wilke	4.1
C. F. Hanke	3.8
F. Vekert	3.55
Herman Heise	3.9
Otmar Santer	3.55
John Kruger	3.8
R. Paul	4.4
Carl Schave	3.8
Aug. Strey	4.1
Fred Rusch	3.95
Martin Lodholz	4.1
Henry Lemke	3.4
Herman Roeder	3.85

Aug. 8, 1904. Crystal Creamery, Verona:

	% butter fat.
John Merdith	4.2
F. Wustroff	3.7
T. Gordon	3.8
H. Hageman	3.8
P. Bugenski	3.6
Chas. McCormick	3.6
Mrs. Keller	4.0
E. Collins	3.8
C. Winkelman	3.6
C. Pallow	4.6
J. Person	4.0
John Eith	4.0
C. Carpenter	3.4
E. Kirsher	3.9
J. Synon	4.0
Giles Pierce	3.9
Mrs. D. Grady	3.9
W. Mutschler	3.8
W. Grady	3.8
E. Coscheer	4.0
H. Palmer	3.8
E. Duess	3.7
E. Sharer	4.2
E. Sharer	3.8
S. Perry	3.4
C. Pone	4.0
T. Nesbitt	3.8
E. Klinga	4.2
C. Truck	4.1
D. Thomson	4.2
Mrs. Julius Gust	4.7

Aug. 11, 1904. Klevenville Creamery, Klevenville:

	% butter fat.
M. Skindrud	3.4
A. Sletto	3.2
A. K. Sorenson	3.5
W. M. Goth	3.2
E. K. Bangs	3.6
H. Schwanker	3.4
Matt Domini	3.8
T. W. Kalscheur	4.0
T. Mackesey	3.6
J. Mackesey	3.8
F. Koch	3.4
H. Bangs	3.4
T. Brannen	3.6
W. M. Carden	3.6
J. Carey	3.8
M. Farrell	3.7
Pat Connors	3.8
T. Connors	3.9

	% butter fat.
Ole Severson	3.8
H. L. Trevett	4.1
L. E. Shourers	3.8
Mrs. O. Johnson	3.8
P. Moen	3.0
J. Dollhausen	4.4
Paul Lee	3.8

Aug. 12, 1904. Milk inspection at Star Cheese Factory, located two and one-half miles out of Marion railroad station, town of Grant, Shawano county. Manager, John Hoepfner. P. O., Marion, Wis., R. F. D. No. 2:

	% butter fat.
E. Catencamp	4.0
J. Schroeder	4.75
W. Ebert	4.1
W. Radtke	4.15
A. Wegner	3.9
C. Beyer	4.2
H. Gollnow	4.5
A. Radtke	3.7
E. Pockat	3.9
A. Duche	3.75
J. Surchow	4.1
J. Duche	3.8
W. Anklan	3.6
Mrs. H. Dreger	4.2
H. Buss	4.2
D. Westerman	5.3
A. Ehrlicke	3.7
G. Mielke	4.3
W. Sturt	4.2
Mrs. J. Marnsal	4.15
A. Kreger	4.15
A. Schroeder	4.3
F. Streholow	4.2
Otto Radtke	3.7
John Pockat	4.55
Julius Buss	3.8
H. Kliveler	4.35
F. Buss	4.05
B. W. Cochran	4.3

Aug. 12, 1904. Mount Horeb Creamery, Mt. Horeb:

	% butter fat.
C. Steinhauer	3.8
H. Wieneke	3.8
F. These, Jr.	3.4
J. Heuser	3.4
J. Riley	4.0
J. A. Moen	3.6
L. Fosshage	3.8
E. Grefsrud	3.6
A. Gesme	3.9
L. Mennes	3.5
Hy. Thompson	3.6
T. Gordon	3.5
H. Wittie	3.6
A. Solvey	3.9
F. These, Sr.	3.8
O. S. Moen	3.8
Eggum Bros.	3.8
Ed. Murphy	3.5
C. A. Brager	3.4
I. L. Scott	3.6
Otis Bros.	3.6
A. Inslumar	3.8
Wm. Baxter	4.0
Wm. Kahl	3.6
Oscar Larson	3.6
G. A. Thompson	3.6
A. Sanderson	4.1
A. Ruste	3.2

	% butter fat.
Hy. Maurer	3.9
Ed. Bingham	3.8
A. O. Grinde	3.7
T. Thompson	3.6
Aug. Luhman	3.7
M. Cenneen	3.7
Robt. Bonner	3.9
A. Sheldon	3.6
F. Luhman	3.6
A. Field	3.9
James Bonner	3.8
O. Bjelde	3.8
L. Dysterud	4.5
B. Kelliher	3.6
E. J. Murphy	3.8
N. Besthemer	3.9
J. Zimmerman	3.6
P. Johnson	3.2
Mrs. Grinde	3.7
Mrs. Grinde	3.6
S. L. Swiggum	3.7
P. Nace	3.5
John Hustad	3.9

August 13, 1904. Milk inspection at South Kaukauna Cheese Factory, located two and one-half miles south of Kaukauna, Wis. Manager, Paul E. Canpine. P. O., Kaukauna, Wis., R. F. D. No. 15:

	% butter fat.
Frank Van Greeck	4.1
Edward Glasheen	*
John Jackel	4.2
Christ Bungart	3.8
P. Meyerhoefer	3.3
Fred Buesth	4.15
Henry Jonen	3.95
Joseph Hartzheim	3.9
Joseph Hartmantsdorfer	4.2
Joseph Springer	3.6
T. Esmers	4.15
John Marrbach	3.9
John Brockman	3.8
William Hopenberger	3.85
Frank Fischer	4.1
Henry Spitz	4.0
W. A. Hopensberger	4.1
Mrs. Marks	4.0
T. Paschen	3.45
Gus Relsto	4.25
Wm. Fierke	3.9
A. Kaner	3.8
J. Hank	3.95
Jos. Kaner	3.8
C. Widenhaupt	3.5
Herman Frany	3.25
John Deno	3.85
Frank Gorafmear	3.8

Aug. 13, 1904. Blue Mounds Creamery, Blue Mounds:

	% butter fat.
T. Knudson	4.3
C. I. Brigham	4.8
C. R. Collins	4.2
O. Loken	3.9
A. Doken	4.0
A. Esker	3.7
T. Riley	4.0
W. Helmenstein	4.0
Mrs. Cuneen	4.5
M. K. Walsh	4.1
K. K. Kjolrie	3.8

*Watered.

	% butter	fat.
Geo. Helmenstein	4.2	
J. Tulland	4.3	
D. Grebner	4.1	
T. Topper	3.8	
A. B. McIlivree	4.2	
Wm. Mahoney	3.4	
H. Arnold	3.8	
J. Harvey	3.8	
A. Olson	3.4	

	% butter	fat.
C. Hippenbecker	3.8	
W. Gerhard	3.5	
B. Meyers	4.0	
W. Stippick	3.7	
J. Jackson	3.5	
Jac. Yunek	3.6	
A. J. Maso	3.8	
T. Hollenberg	3.6	
Geo. Dempsey	3.9	
F. Clark	4.9	
Bradbury & Fischer	3.7	

Aug. 19, 1904. Fennimore Creamery, Fennimore:

	% butter	fat.
B. A. Schuppener	3.6	
Fred Brandt	3.4	
H. H. Streeter	3.8	
T. G. Smith	3.8	
Fred Kramer	4.0	
W. M. Peacock	4.9	
Wm. Farris	3.6	
Chas. H. Meyers	3.4	
Eisele	3.4	
Mrs. A. Howell & Son	3.5	
Frank Yellowneck	3.0	
McGee & Edge	3.2	
John Tennant	3.6	
Eugene McDonald	3.6	
Joe Hurst	3.3	
P. H. Finnegan	3.5	
Geo. Finnegan	3.0	
Walter Clark	3.4	
Geo. Monroe	3.4	
Domick Dorer	3.9	
I. A. Spencer	3.5	
Aug. W. Mason	3.4	
J. T. Cottingham	3.8	
Miles Cottingham	3.8	
Emil Schwer	3.2	
John Linton	4.0	
Timothy Cottingham	3.6	
Aug. Brandt	3.2	
John Curtis	3.3	
J. M. Gelvin	4.0	
John Znehr	3.2	
Amos Cushman	3.2	
Thos. Edge	3.4	
Frank Karasek	3.4	
Morveg & Cottingham	3.5	
Chas. Patzner	4.2	
Storrs & Brunson	3.5	
Chas. Lostetter	3.6	
S. G. Bailey	3.4	
Mrs. John Walters	3.3	
Mrs. Jake Meyers	4.1	
Henry Rucht	3.7	
Will Liddle	3.0	
Frank Novak	3.5	
Wayne Clark	3.8	
W. W. Rogers	3.3	

Aug. 22, 1904. Fennimore Co-op. Creamery, Fennimore, Wis.

	% butter	fat.
Theo. Wehrle	4.8	
K. Krueel	3.7	
L. Bekentheler	4.0	
G. Anderson	4.0	
P. Gunderson	3.5	
McGee & Smith	3.8	
J. Knapp	3.9	
Mrs. Budd	3.5	
J. W. Russell	3.6	
Wm. Mitchell	3.9	
Mitchell & Gratz	3.7	

Aug. 24, 1904. Stitzer Creamery, Stitzer, Wis.:

	% butter	fat.
P. Reed	3.5	
A. Jahnkee	4.1	
A. Boessar	3.8	
J. Griswold	3.6	
J. B. Mauer	3.9	
B. Stitzer	4.3	
F. Stimpson	3.8	
H. Schupp	4.2	
B. Weide	3.7	
H. Leist	4.0	
A. Wehn	4.0	
J. Plattener	3.9	
J. Lind	3.7	
A. Leist	3.8	
W. Riddough	3.6	
J. Davis	3.7	
N. Harneg	3.4	

Aug. 26, 1904. Werley Creamery, Werley, Wis.:

	% butter	fat.
C. Taylor	3.9	
J. Kinsler	4.2	
D. Farris	4.1	
F. Pollman	3.8	
W. Fry	3.8	
J. W. Smith	3.8	
L. Adkins	3.6	
F. Weiser	4.0	
W. Lance	3.7	
C. Merry	4.0	
A. Ketterer	3.6	
S. Wehrle	3.7	
L. Stenner, Jr.	3.7	
J. Steinforth	4.0	
E. Steinforth	3.8	
C. Hunter	3.8	
L. Stenner	3.9	
M. Faith	3.7	
M. Smith	3.2	
N. Petit	3.6	
Beaumeister Bros.	3.8	

September 1, 1904. Otter Creek Swiss Cheese Factory, located 4 miles east of Darlington, Darlington Township, Lafayette Co. Manager P. B. and E. G. Barlow. P. O. Darlington, Wis.:

	% butter	fat.
A. Kearns	4.00	
D. Howard	4.00	
Jos. Deary,	broken in transportation	
McConnell Bros.	4.10	
J. Tully	4.40	
J. Graham	3.70	
T. Moran	broken in transportation	
F. Thompson	4.60	
P. Steger	4.00	
A. Miller	4.00	

	% butter fat.
K. Peterson broken in transportation	
C. Albersohn	3.60
A. Anschutz	4.30
L. Larson	4.10
John Deary	3.60
All samples were of morning's milk.	

September 2, 1904. Cheese factory, located 4 miles north of Darlington, Willow Spring Township, Lafayette Co. Manager P. B. and E. G. Barlow. P. O. Darlington, Wis.:

	% butter fat.
Dan Mcaloon	3.30
Frank Meehan	3.80
Ed. Howard	3.70
Ralph Ward	3.60
Elmer Hendrichson	3.20
George Armstrong	3.60
P. B. and E. G. Barlow	3.60
Worst flavored milk delivered to the factory.	
Louis Phillipson	3.40
Geo. Nebels	3.20
F. Larson	3.60
George Orsendorf	3.80
George Moseley	3.40
Mrs. Wharrie	3.20
Samples taken from the mixed milk of night and morning.	

February 2, 1904. Geo. Otto Creamery, Centralia, Wis.:

	% butter fat.
G. Yeancatz	3.8
G. Yeancatz	3.7
Chas. Bender	5.2
J. Bittner	4.4
J. Bittner	4.0
M. Peterson	4.3
A. Krieger	3.7
Wm. Jackson	4.2
Wm. Jackson	4.0
Wm. Hill	4.2
Wm. Damitz	4.6
Aug. Schroeder	4.8
O. Doughty	4.5
O. Doughty	4.0
Cream	24.0
Skim milk	0.3

July 15, 1904. At creamery located 6 miles northwest of Beloit. Manager F. D. Coryell. P. O. Beloit, R. D. 27.:

	% butter fat.
E. T. Rasey	3.4
A. Knutson	4.0
Malloy & DeJean	3.6
J. Cleophas	3.7
R. Jackson	3.4
A. Irish	4.7
G. T. Graredale	4.3
F. Eldredge	4.1
T. Larson	3.8
F. Olson	4.2
L. T. Thompson	4.5
H. Thompson	3.6
J. Cochran	4.1
J. Stebbins	4.0
A. M. Haugen	3.7
A. D. Swaine	4.4
B. Haugen	4.0
El. Nelson	3.7
N. Larson	3.6

	% butter fat.
C. Erickson	3.8
N. Nelson	3.6
E. Murle	3.6
W. Treudermann	4.4
W. Stenzruison	4.1
C. Nongle	3.9
A. Nelson	3.4
J. K. Nongle	4.8
G. Hendrickson	3.6
M. Kerthlun	3.8

August 3, 1904. Creamery located at Tomah. Manager M. L. Hineman. P. O. Tomah, R. D.:

	% butter fat.
T. Sullivan	3.8
I. Gonderzleck	4.7
N. Rosenick	4.5
P. J. McEvoy	4.4
W. B. Ruker	3.9
W. Wilson	4.0
J. Jieschler	4.2
H. Allingham	4.6
D. Allingham	4.2
T. Chapman	4.0
T. Chapman	3.9
F. Schoot	3.9
O'Leary & Rowin	4.4
C. Schmidt	5.0
R. McMullen	3.7
T. Castello	4.0
M. Popenpus	4.0
R. Beardsley	4.0
N. E. Ward	3.6
W. Jennings	4.6
N. Earle	3.6
C. Hedding	3.6
J. Grovestein	4.7
L. O. Gaylord	4.6
N. Meade	4.0

August 10, 1904. At Creamery located at Hill Point, Sauk Co. Manager Ed. Kroeger. P. O. Lime Ridge R. D. 1.:

	% butter fat.
E. Ratzeburg	4.0
Wm. Ruehlow	4.1
E. Kurth	3.9
F. Blank	4.0
R. Krueger	3.6
A. Thorton	3.7
A. Stark	4.2
E. F. Schlueler	4.3
Wm. Wiese	4.2
Hy. Wiese	3.6
Wm. Werner	4.6
Wm. Hasse	4.1
F. Hasse	4.1
G. Schulz	4.1
G. Maalus	4.5
E. Witte	3.7
R. Kutzbach	4.0
Wm. Kutzbach	4.7
E. Kroeger	3.8
S. Roberts	4.2
A. Retz	4.0
F. Stabenaw	4.1
Wm. Stabenaw	3.6
H. Vight	4.0
A. Geiske	3.8
J. Schulte	3.6
F. Brandt	4.2
G. Mockon	4.0
E. Mochon	3.9
H. Werner	4.0
O. Goetch	3.4
A. Hasse	4.0

	% butter fat.
F. Meyer	3.7
Wm. Schroeder	4.1
Mrs. Lattenstien	3.7
Eds. Brandt	4.5
Ed. Sedgwick	3.5

August 15, 1904. At creamery located at Sumner, P. O. Ft. Atkinson, manager H. Schempf.

	% butter fat.
O. C. Larson	4.7
F. G. Burieson	4.0
J. W. Robbins	3.8
A. Conrad	4.0
C. Hamnerquist	3.7
E. A. Meisberg	4.3
W. D. Kempnail	4.1
Ed Kirby	4.2
C. J. Draves	5.0
A. Loga	3.8
W. Gouthorp	3.9
C. Christiaason	3.7
N. Atwood	4.8
B. Mesiner	3.8
A. Bichel	3.6
A. Butler	4.2
J. Darby	4.3
W. Bichel	4.2
J. Jenson	4.0
A. Johnson	3.7
J. Hanson	3.7
J. J. Bichel	4.2
F. Jenkin	5.0
H. Danielson	4.5
W. F. Loga	4.4
C. Leverton	4.0
H. Alverson	4.4
C. Pierce	4.1
P. Pierce	4.2
W. G. Cooper	3.6
G. Green	4.4
T. Tinker	3.8
F. Klement	4.6
E. Blinkert	4.5
R. P. Sliegel	4.6
Rudolph Klement	4.1
O. Skibbe	4.4
F. Toner	5.0
H. Troksted	3.7
O. C. Anderson	4.6
P. Johnson	4.2
F. Procknow	3.7

August 29, 1904. Paoli Creamery, owned by William Fisher:

	% butter fat.
E. Gaffney	3.6
H. Eickelkrant	3.9
J. Little	3.6
G. Kuhni	3.8
B. Wineland	4.0
J. Cullen	3.7
F. Brow	3.7
H. Borchard	3.6
C. Winkelman	3.5
A. Pallow	4.5
W. Gafke	3.8
F. Fleury	3.8
Harmon & Lamont	3.7
J. Buel	3.8
A. Babler	3.8
H. Boning	3.8
L. Green	4.1
F. Guldner	4.0
F. Sauer	4.6

	% butter fat.
W. Packard	4.0
F. Duppier	3.6
F. Lyons	4.1
F. S. Duppier	4.0
H. Pierce	4.2
J. Ganjon	4.2
F. Warner	3.9
H. Wakenman	3.9
J. Neelson	4.2
J. Schaller	4.4
A. Blute	4.1
G. Bazzard	4.1
F. Bluch	3.9
H. Green	4.2
J. Grmott	3.9
J. German	3.8
Gaika & Bicher	4.2
G. Little	3.8
H. Lardacker	3.6
J. Meyer	4.8
F. Schmaike	3.9
C. Baeger	3.8
H. H. Lamont	3.6
D. Thornton	4.2
J. Manson	4.0
H. Gitzeloff	4.4
L. E. Rice	3.8
N. Duerst	4.3
A. Schaner	3.9
E. Little	4.4
F. Hoffman	4.4
C. Buetzer	4.5
F. H. Bluch	3.6
J. Muehen	4.4
G. Dunn	4.0
W. Crippen	3.8
J. Henry	3.7
E. Matis	4.1
A. Bavery	4.1

August 31, 1904. East Middleton Creamery, owned by Huegel & Company:

	% butter fat.
J. Staack	4.2
E. Engle	4.0
F. Geath	4.3
A. Mullenbruck	3.9
H. Schuitz	3.9
F. Mister	4.0
W. Miller	3.9
Cy. Donkie	3.8
C. Hintz	4.4
A. Hackborth	3.4
A. Teckan	4.0
W. Wesenburg	4.1
R. Brashington	5.0
Mrs. L. Ortt	4.2
F. Brashington	4.2
J. Wittenburg	3.7
L. Dewey	3.9
Albert Teckan	4.2
H. Sprague	3.9
C. Henning	4.0
F. Goat	4.0
J. Doll	4.0
H. Binger	4.2
W. Lubcke	3.8
H. Neighbor	4.0
C. Lubcke	3.6
J. Westphal	4.9
R. Reuter	4.1
O. Burmaster	3.8
J. Gordon	3.9
G. Stace	4.2
H. Steine	4.6
L. Maenkie	3.8
W. Holloway	4.4

September 1, 1904. West Middleton Creamery, owned by William Lubcke.

	% butter fat.
A. C. Voss	3.6
C. C. Lubcke	4.0
J. B. Dahlk	4.0
C. Showers	4.2
Wm. Vitensk	3.9
C. Cleveland	3.8
J. Krueger	4.8
Chas. Neal	3.7
H. Vogtz	3.6
J. R. Schwenn	3.6
W. Haberland	3.9
A. Klemfeldt	3.9
Wm. Voss	4.1
Herman Schule	3.6
Frank Neal	4.2
Wm. Schwenn	3.6
Joe Cleveland	4.0
C. Dahlk	3.8
Geo. Elver	3.8
C. Schwenn	3.5
H. Schewe	3.6

September 15, 1904. At Creamery located at North Freedom. Manager John Barker.

CREAM.	% butter fat.
R. Pripe	17.0
T. Barker	14.0
M. Detrich	26.0
J. Fabry	18.0
A. Meyers	24.5
A. Filter	27.0
G. Black	19.0
W. Schutte	27.0
Geo. Borders	15.0
R. Curry	21.5
H. Alexander	23.0
H. Meahring	24.0
A. Fisk	15.5
E. B. McCoy	23.5
F. Kuhm	31.0
H. Lange	16.5
R. Frederick	22.5
Egerer Bros.	21.0
W. Egerer	23.0
W. Tome	17.0
C. Egerer	32.0
T. Hackett	25.5
J. Dickey	29.5

September 20, 1904. At Creamery, located at Brooklyn. Manager F. R. Boyse.

	% butter fat.
J. Lamb	3.3
T. Stuart	3.9
G. Schults	4.3
C. Rassmussen	3.7
G. Mason	5.8
P. Nevel	4.1
T. Norton	3.7
A. Schults	3.5
J. Johnson	4.3
W. Benson	4.2
R. McCann	4.1
A. Hendrickson	4.3
J. Schmidt	4.2
G. Burblin	3.0
B. King	4.4
F. Golz	3.7
Boyce & Co.	3.8
Rollins Bros.	4.3
G. Rassmussen	4.8
P. Hubbard	4.1

	% butter fat.
E. E. Devol	4.2
O. Johnson	3.7
J. Kevillin	3.7
G. Waite	4.3
F. Grutzmacher	4.3
C. Hanson	5.3
F. Farnsworth	3.8
G. Farnsworth	4.2
B. Glidden	4.6
H. Olson	4.0
J. Norton	3.9
W. Rossiter	3.8
G. W. Smith	3.9
F. Kutzke	4.5
P. Hanson	4.1
F. M. Ames	3.7
A. Crahen	4.5
C. Peterson	4.1
A. Lindertson	4.0
C. Schmidt	4.2
R. Mason	4.4
H. Tilly	3.7
J. Barton	3.6
W. Nevel	3.3
F. Kutske	4.1
C. Anderson	4.5
Holt Bros.	4.5
F. Dramer	4.0
J. M. Nelson	3.8
F. Chapin	3.5
J. Nevel	4.0
P. Rassmussen	4.5

September 22, 1904. At Creamery, located at Waterloo. Manager, Roach & Seeber.

	% butter fat.
R. Latch	4.4
C. Doschades	4.2
E. Graham	5.1
E. Heck	5.1
J. Hell	3.4
J. Fischer	4.0
Carl Fischer	4.1
W. Grossman	3.6
R. Pearsall	4.4
B. Motl	3.9
H. B. Stokes	3.7
W. Splitzgaber	4.1
J. Welhelffer	3.6
C. White	3.8
W. Frantz	4.6
J. Klecker	4.4
Wilt Bros.	3.4
Wm. Hahn	3.9
E. Fischer	4.0
J. Neupert	4.4
A. Hildebrand	3.3
A. Weckert	4.4
Wederward & Heyer	3.4
Aug. Veith	4.5
J. Rutter	3.5
E. Bartosch	4.8
F. Pohlman	5.2
J. Skallitzky	4.4
Henry Stokes	3.8
Geo. Beers	4.4

September 23, 1904. At Creamery, located at Rosendale. P. O. Waterloo. Manager, Roach & Seeber.

	% butter fat.
F. Himan	3.8
A. Kennitz	3.8
J. Yelk	4.8
E. Strauss	4.6
R. Strauss	3.6

	¢ butter fat.
E. Barfknecht	5.2
A. Paschke	4.0
A. Braunschweig	4.2
F. Ortman	4.0
W. Hilman	3.8
F. Kotmar	5.0
W. Kuhl	3.8
H. Kreuger	4.6
P. Faltersack	4.1
A. Hecking	4.3
H. Zupke	5.2
H. Cohl	4.1
J. Chappe	3.4
A. Chadwick	4.1
F. Krause	3.9
F. Behling	4.5
C. Hahn	4.1
G. Offord	4.8
A. C. Wilke	4.4

September 26, 1904. At Creamery, located at Maple Grove, Township Waterloo, P. O. Waterloo. Manager, Roach & Seeber.

	¢ butter fat.
W. Abendroth	3.8
H. Ottow	4.0
Aug. Draeger	4.0
J. Strauss	3.5
Aug. Geise	4.3
E. Draeger	3.4
F. Draeger	3.5
F. Debbert	3.8
Al Doschades	3.9
C. Maseke	3.5
Pete Goehl	3.8
Wm. Tasch	3.5
Al Goenl	4.0
Wm. Tasch	3.7
F. Cruchow	3.1
Mat Adams	3.6
Wm. Konsonback	3.9
Gust Korth	3.5
C. Sagckora	3.8
C. Kiesow	3.8
R. Frentzel	3.8

CITY MILK AND CREAM INSPECTION

January 12, 1904. Madison.

	¢ butter fat.
University Creamery, cream, taken from wagon	22.0
Model Creamery Co., cream, taken from wagon	15.8
Model Creamery Co., milk, taken from wagon	4.5
Model Creamery Co., cream, taken from milk depot	14.5
Model Creamery Co., milk, taken from milk depot	4.2
William Doerfer, milk, taken from wagon	4.5
William Oldenburg, milk, taken from wagon	4.4
Cardinal Creamery Co., milk, taken from wagon	4.4
Cardinal Creamery Co., cream, taken from wagon	19.0
Cardinal Creamery Co., cream, taken from milk depot	21.0
Cardinal Creamery Co., milk, taken from milk depot	4.3
J. Pearson, milk, taken from wagon	4.9
Fred Cook, milk, taken from wagon	4.4

	¢ butter fat.
L. Markin, milk, taken from wagon	4.7
H. Hatfield, milk, taken from wagon	4.2
A. Elbers, milk, taken from wagon	5.0
C. H. Holby & Son, milk, taken from wagon	4.8
L. W. Gay, milk, taken from wagon (bottled)	4.3
L. W. Gay, milk, taken from wagon (can)	4.2

January 21, 1904. Grand Rapids.

Milk.

	¢ butter fat.
Geo. Waterman	4.8
Geo. Waterman	4.6
Geo. Waterman	4.0
Geo. Waterman	4.4
A. Modoe	5.1
Chandos & Gillette	3.8
H. Robinson	5.1

Cream.

Geo. Waterman	20.5
Chandlos & Gillette	24.5
H. Robins	17.5

January 28, 1904. Janesville.

Cream.

	¢ butter fat.
A. W. Slocum	38.0
L. J. Bonin	39.0
Shurtliff Co., wagon No. 1	38.0
Shurtliff Co., creamery	38.0
Shurtliff Co., wagon No. 3	38.0

Milk.

T. Anderson	4.2
J. E. Myers	3.7
H. J. Bullock	5.1
L. J. Cronin	4.0
Chris Knudson	4.2
Shurtliff Co., wagon No. 1	5.2
A. W. Slocum	3.8
Shurtliff Co., creamery	4.2
Shurtliff Co., wagon No. 3	4.5

July 19, 1904. Fort Atkinson.

	¢ butter fat.
Wm. Braunschweig, cream from can	37.2
Wm. Braunschweig, milk from can	4.9
Wm. Braunschweig, milk from bottle	4.9
W. E. Kyle, milk from bottle	4.6
W. E. Kyle, milk from can	4.2
L. Rankin, milk from can	5.4
J. D. Hetts, milk from can	5.2
J. H. Richardson, milk from can	4.1

Aug. 19. Samples of cream submitted Aug. 19, 1904. Model Creamery, Madison. E. Brown, Prop.:

	¢ butter fat.
Mt. Horeb	30.8
Edwin	27.0
Bratten	31.8
C. Messerschmidt	31.2
Fanners	31.8

WISCONSIN CURD TEST APPLIED TO CITY MILK SUPPLIES.

"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.

Figure No. 3 is a curd from a foul milk. When received this milk showed no abnormal symptom; but the foul odor and spongy texture 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



FIG. 1.

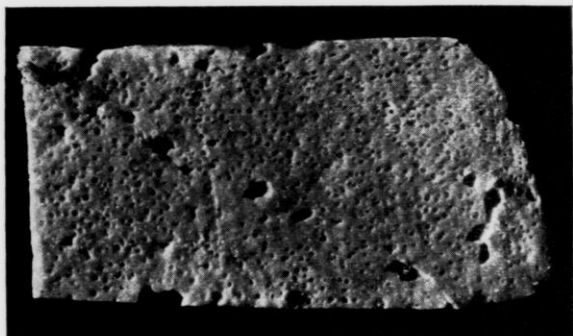


FIG. 2.

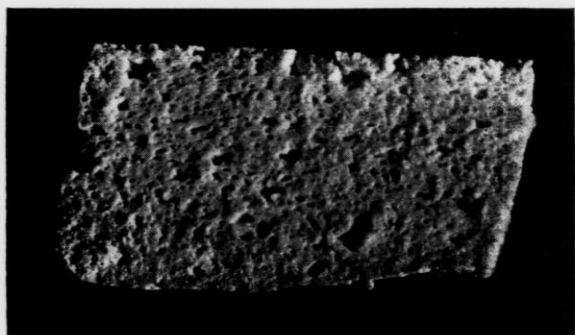


FIG. 3.

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.

During the month of August a thorough inspection was made of the milk supplies of the cities of Madison, Baraboo, Watertown, Oshkosh, Wausau, Grand Rapids and La Crosse. Dr. Fischer, state chemist, improvised a portable laboratory for testing milks for the various preservatives. Mr. U. S. Baer, assistant commissioner, and Mr. James G. Moore, creamery inspector, and Dr. Fischer comprised the force. All these inspected the milk supplies of all of these cities; the commissioner was present and Mr. Carswell, dairy inspector, assisted in Madison and Baraboo. All the milks were tested for their butter fat content, to determine whether they had been skimmed or watered and to determine whether any preservatives had been used. The Wisconsin curd test was applied to all these milks. The results of this inspection are published below and demonstrate that with few exceptions the milk supplied these cities on the days when the inspection was made was of a high order of excellence as to butter fat content, cleanliness and freedom from preservatives of every kind. It is reasonable to infer that as these cities are located in different parts of the state, they may be taken as typical of the milk supplied to other cities.

The test of the Madison city milks was made on one of the hottest days of the season, a day hotter than any day on which the other city milks were tested.

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.

August 16, 1904—Madison, Wis.

- F. J. Main: Louis Anderson driver, bottle; per cent butter fat, 3.95; flavor clean; texture close, firm; see figure 1.
- J. Capaul: Can, per cent butter fat, 4.4; flavor badly tainted; texture spongy; see figure 3.
- J. Capaul: Bottle, per cent butter fat, 4.2; flavor clean; texture close, firm; see figure 1.
- J. J. Pfister: Bottle, per cent butter fat, 4.45; flavor bad; texture spongy; see figure 3.
- J. J. Pfister: Can, per cent butter fat, 4.4; flavor clean; texture close, firm; see figure 1.
- A. Frisch: Bottle, per cent butter fat, 4.0; flavor clean; texture close, firm; see figure 1.
- A. Frisch: Can, per cent butter fat, 4.1; flavor badly tainted; texture spongy; see figure 3.
- Wlechmann Bros.: Bottle, per cent butter fat, 3.6; flavor fair; texture fair.

- W. W. Welch: Bottle, per cent butter fat, 3.8; flavor clean; texture close, firm; see figure 1.
- W. W. Welch: Can, per cent butter fat, 5.1; flavor clean; texture close, firm; see figure 1.
- Eken Bros: Can, per cent butter fat, 4.05; flavor clean; texture close, firm; see figure 1.
- H. A. Steinhauer: Bottle, per cent butter fat, 4.35; flavor clean; texture close, firm; see figure 1.
- H. A. Steinhauer: Can, per cent butter fat, 3.85; flavor tainted; texture soft, mushy.
- E. Busse: Bottle, per cent butter fat, 4.5; flavor clean; texture close, firm; see figure 1.
- Top Notch Dairy: Fred Buhler, driver, bottle, per cent butter fat, 4.45; flavor clean; texture close, firm; see figure 1.
- L. H. Kleinheinz: Joe Kleinheinz driver, can, pasteurized, per cent butter fat, 3.7; flavor fair; texture fair.
- Wm. Doerfer: Ed. Doerfer driver, can, per cent butter fat, 3.65; flavor tainted; texture spongy; see figure 3.
- L. W. Gay: John Beale driver, can, per cent butter fat, 3.85; flavor clean; texture close, firm; see figure 1.
- Model Creamery: John Hagan driver, can, pasteurized, per cent butter fat, 6.1; flavor fair; texture fair.
- Joe Pearson: Ed. Lawrence driver, can, per cent butter fat, 4.8; flavor badly tainted; texture spongy; see figure 3.
- Otto Toepfer: Can, per cent butter fat, 3.95; flavor clean; texture close, firm; see figure 1.
- Otto Toepfer: Can, per cent butter fat, 3.55; flavor clean; texture close, firm; see figure 1.
- Wichmann Bros.: Bottle, per cent butter fat, 4.0; flavor not clean; texture soft and mushy.
- L. W. Gay: A. C. Sykes driver, can, per cent butter fat, 3.8; flavor fair; texture fair.
- A. B. Clayton: Can, per cent butter fat, 4.15; flavor clean; texture close, firm; see figure 1.
- Model Creamery: Con Stellingware driver, can, per cent butter fat, 4.1; flavor tainted; texture spongy; see figure 3.
- Cardinal Creamery: John Kleinheinz driver, can, per cent butter fat, 3.75; flavor clean; texture close, firm; see figure 1.
- H. Hatfield: Can, per cent butter fat, 4.25; flavor tainted; texture spongy; see figure 3.
- Mr. Pyre: Bottle, per cent butter fat, 4.5; flavor badly tainted; texture spongy; see figure 3.
- L. W. Gay: John Gay driver, bottle, per cent butter fat, 3.5; flavor clean; texture close, firm; see figure 1.
- E. Bruns: Can, per cent butter fat, 4.4; flavor clean; texture close, firm; see figure 1.
- L. Roth: Can, per cent butter fat, 4.3; flavor clean; texture fair.
- H. Harbort: Can, per cent butter fat, 5.05; flavor clean; texture close, firm; see figure 1.
- Joe Pearson: Joe Pearson driver, can, per cent butter fat, 4.10; flavor clean; texture close, firm; see figure 1.
- Wm. Oldenburg: Can, per cent butter fat, 3.70; flavor badly tainted; texture soft and spongy; see figure 3.
- Model Creamery: Faucet store, per cent butter fat, 4.8; flavor badly tainted; texture spongy; see figure 3.
- Model Creamery: Walter Nunn driver, can, per cent butter fat, 4.1; flavor clean; texture close, firm; see figure 1.
- C. Lapaul: Can, per cent butter fat, 4.1; flavor tainted; texture spongy; see figure 3.
- Cardinal Creamery: Store, per cent butter fat, 4.55.

August 18, 1904. Baraboo City.

- H. H. Wordelman: Louis Wordelman driver, bottle, milk, per cent butter fat, 4.60; flavor clean; texture close, firm; see figure 1.
- H. H. Wordelman: Bottle, cream, per cent butter fat, 40.00.
- H. H. Wordelman: Can, milk, per cent butter fat, 5.30; flavor clean; texture close, firm; see figure 1.
- Geo. H. Holmes, bottle, milk, per cent butter fat, 3.50; flavor clean; texture close, firm; see figure 1.
- Geo. H. Holmes: Bottle, cream, per cent butter fat, 20.75.
- Geo. H. Holmes: Can, milk, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- C. H. Varnell: L. I. Stillson driver, bottle, milk, per cent butter fat, 5.00; flavor clean; texture close, firm; see figure 1.
- C. H. Varnell: Bottle, cream, per cent butter fat, 28.50.
- C. H. Varnell: Can, milk, per cent butter fat, 5.20; flavor slightly tainted; texture somewhat spongy; see figure 2.
- Geo. H. Holmes: Can, milk, night, per cent butter fat, 3.90; flavor fair; texture close, firm.
- Rudolph Schumacher: Can, milk, per cent butter fat, 5.70; flavor clean; texture fair.
- Rudolph Schumacher: Bottle, cream, per cent butter fat, 26.00.
- W. E. Brown: Can, milk, per cent butter fat, 4.00; flavor clean; texture close firm; see figure 1.
- W. E. Brown: Bottle, cream, per cent butter fat, 24.00.
- Geo. H. Holmes: Can, milk, morning, per cent butter fat, 4.20; flavor clean; texture close, firm; see figure 1.
- M. J. Tyler (Van.): Can, milk, per cent butter fat, 4.60; flavor clean; texture close, firm; see figure 1.
- M. J. Tyler: Cream, bottled, per cent butter fat, 22.00.
- M. J. Tyler: Can, milk, per cent butter fat, 5.10; flavor clean; texture close, firm; see figure 1.
- A. G. Glover: Harvey Ott driver, can, milk, nights, per cent butter fat, 3.70; flavor clean; texture close, firm; see figure 1.
- A. G. Glover: Bottle, cream, per cent butter fat, 20.25.
- A. G. Glover: Can, milk, morning, per cent butter fat, 4.20; flavor clean; texture close, firm; see figure 1.
- F. W. Simons: Can, milk, per cent butter fat, 5.90; flavor clean; texture close, firm; see figure 1.
- F. W. Simons: Can, cream; per cent butter fat, 30.00.

August 19, 1904. Watertown City.

- H. L. Gillis: Can, milk, per cent butter fat, 3.20; flavor clean; texture close, firm; see figure 1.
- H. L. Gillis: Bottle, milk, per cent butter fat, 3.80; flavor tainted; texture somewhat spongy; see figure 2.
- H. L. Gillis: Bottle, cream, per cent butter fat, 23.00.
- E. Marquart, Prop. Spring Valley Dairy: A. H. Leuck driver, bottle, cream, per cent butter fat, 21.50.
- E. Marquart, Prop. Spring Valley Dairy: Can, milk, per cent butter fat, 3.60; flavor clean; texture close, firm; see figure 1.
- Wm. Frederick: Can, milk, per cent butter fat, 4.80; flavor slightly tainted; texture fair.
- Clover Leaf Dairy: Can, milk, per cent butter fat, 4.20; flavor clean; texture close, firm; see figure 1.
- J. C. Harrison, grocer: Cream, bottled, per cent butter fat, 25.00.
- J. C. Harrison: Bottled milk, per cent butter fat, 3.60; flavor clean; texture close, firm; see figure 1.
- John E. Heismann, grocer: Bottled cream, per cent butter fat, 18.00.

- John E. Heismann, grocer: Bottled milk, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- Julius Doar: Can, milk, per cent butter fat, 3.60; flavor clean; texture firm; see figure 1.
- H. Bargainz: Can, night's milk, per cent butter fat, 3.60; flavor clean; texture, close, firm; see figure 1.
- H. Bargainz: Can, morning milk, per cent butter fat, 3.80; flavor clean, texture, close, firm; see figure 1.
- H. Bargainz: Can, morning milk, per cent butter fat, 4.00; flavor clean; texture, close, firm; see figure 1.
- Jim Enright: Can, night's milk, per cent butter fat, 4.40; flavor tainted; texture spongy; see figure 3.
- Jim Enright: Can, morning milk, per cent butter fat, 4.40; flavor fair; texture close, firm.
- Mrs. M. Herzog: House, milk, per cent butter fat, 3.30; flavor clean; texture close, firm; see figure 1.
- J. Dobler: Can, milk, per cent butter fat, 4.10; flavor clean; texture close, firm; see figure 1.

August 23, 1904. Oshkosh.

- P. Faust: cream, bottle, per cent butter fat, 21.00.
- P. Faust: Milk, bottle, broken.
- W. D. Owen: Milk, bottle, per cent butter fat, 5.40; flavor clean; texture close, firm; see figure 1.
- W. D. Owen: Cream, bottle, per cent butter fat, 24.00.
- W. D. Owen: Milk, can; flavor clean; texture close, firm; see figure 1.
- A. Grundman, milk, bottle, per cent butter fat, 4.0; flavor clean; texture close, firm; see figure 1.
- A Grundman: Cream, bottle, per cent butter fat, 19.5.
- E. Wiczkosky, milk, bottle, per cent butter fat, 3.40; flavor clean; texture close, firm; see figure 1.
- Oshkosh Pure Milk Co.: Milk, bottle, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- Wagon No. 2: Milk, bottle, per cent butter fat, 4.80; flavor clean; texture close, firm; see figure 1.
- Wagon No. 2: Cream, bottle, per cent butter fat, 26.0.
- Wagon No. 2: Cream, bottle, per cent butter fat, 26.0.
- G. Hafeman, milk, bottle, per cent butter fat, 4.60; flavor clean; texture close, firm; see figure 1.
- G. Hafeman: Cream, bottle, per cent butter fat, 18.0.
- M. J. Ditter: Milk, bottle, per cent butter fat, 3.70; flavor clean; texture close, firm; see figure 1.
- M. J. Ditter: Cream, bottle, per cent butter fat, 25.0.
- Oshkosh Pure Milk Co.: Milk, bottle, per cent butter fat, 4.10; flavor clean; texture close, firm; see figure 1.
- Oshkosh Pure Milk Co.: Cream, bottle, per cent butter fat, 26.0.
- Oshkosh Pure Milk Co.: Cream, bottle, per cent butter fat, 27.0.
- A. Schroeder: Milk, bottle, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- A. Schroeder: Cream, bottle, per cent butter fat, 26.0.
- J. Ruth: Milk, bottle, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- J. Ruth: Cream, bottle, per cent butter fat, 19.60.
- G. Sparks: Milk, bottle, per cent butter fat, 3.70; flavor clean; texture close, firm; see figure 1.
- G. Sparks: Cream, per cent butter fat, 16.0.
- R. Lake: Milk, bottle, per cent butter fat, 6.20; flavor clean; texture close, firm; see figure 1.

- J. Hewitt: Milk, can, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- A. C. Atwood: Milk, bottle, per cent butter fat, 4.30; flavor clean; texture close, firm; see figure 1.
- A. C. Atwood: Cream, bottle, per cent butter fat, 20.0.
- J. C. Rothenbach: Milk, can, per cent butter fat, 4.20; flavor clean; texture close, firm; see figure 1.
- A. W. Gore: Milk, can, per cent butter fat, 3.70; flavor clean; texture close, firm; see figure 1.
- G. M. Kenfield: Milk, can, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- E. A. Zillmer: Milk, can, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- H. W. Gerdes: Milk, bottle, per cent butter fat, 5.20; flavor clean; texture close, firm; see figure 1.
- H. W. Gerdes: Cream, bottle, per cent butter fat, 19.0.
- Oshkosh Pure Milk Co.: Cream, bottle, per cent butter fat, 30.0.
- Wagon No. 4: Cream, bottle, per cent butter fat, 27.0.
- Oshkosh Pure Milk Co.: Milk, bottle, per cent butter fat, 4.0; flavor clean; texture close, firm; see figure 1.
- Oshkosh Pure Milk Co.: Milk, bottle, per cent butter fat, 5.0; flavor clean; texture close, firm; see figure 1.
- E. D. Nichols: Milk, can, per cent butter fat, 3.70; flavor clean; texture close, firm; see figure 1.
- Geo. Hotchkiss: Milk, can, per cent butter fat, 4.50; flavor clean; texture close, firm; see figure 1.
- Geo. Hotchkiss: Milk, bottle, per cent butter fat, 3.50; flavor not clean; texture slightly spongy; see figure 2.
- Geo. Hotchkiss: Cream, bottle, per cent butter fat, 24.0.
- F. Doernel, milk, bottle, per cent butter fat, 3.30; flavor clean; texture close, firm; see figure 1.
- F. Doernel: milk, can, per cent butter fat, 3.60; flavor clean; texture close, firm; see figure 1.
- W. Schroeder: Milk, bottle, per cent butter fat, 4.0; flavor clean; texture close, firm; see figure 1.
- W. Schroeder: Milk, can, per cent butter fat, 4.0; flavor clean; texture close, firm; see figure 1.
- W. Schroeder: Cream, bottle, per cent butter fat, 22.0.
- A. Luebke: Milk, can, per cent butter fat, 3.50; flavor clean; see figure 1.
- A. Luebke: Milk, bottle, per cent butter fat, 3.40; flavor clean; texture close, firm; see figure 1.
- F. T. Gunning: Milk, bottle, per cent butter fat, 5.0; flavor clean; texture close, firm; see figure 1.
- F. T. Gunning: Milk, can, per cent butter fat, 4.6; flavor tainted; texture slightly spongy; see figure 2.

August 24, 1904. Wausau.

- Chas. Morgenroth: Bottle, per cent butter fat, 4.50; flavor clean; texture close, firm; see figure 1.
- Chas. Morgenroth: Cream, bottle, per cent butter fat, 20.50.
- Chas. Morgenroth: Milk, can, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- Marathon Co. Dairy: Bottle, per cent butter fat, 4.25; flavor clean; texture close, firm; see figure 1.
- Co. Wagon No. 2: Cream, bottle, per cent butter fat, 23.00.
- H. Menret: Milk, bottle, per cent butter fat, 5.00; flavor clean; texture close, firm; see figure 1.
- H. Menret: Milk, can, per cent butter fat, 5.10; flavor clean; texture close, firm; see figure 1.

- E. E. Means: Milk, bottle, per cent butter fat, 5.30; flavor clean; texture close, firm; see figure 1.
- Old Reliable Dairy: Milk, can, per cent butter fat, 3.50; flavor clean; texture close, firm; see figure 1.
- Old Reliable Dairy: Cream, bottle, per cent butter fat, 25.50.
- Marathon Co.: Milk, bottle, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- Dairy Co.: Cream, bottle, per cent butter fat, 21.20.
- G. W. Witter: Milk, can, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- G. W. Witter: Milk, bottle, per cent butter fat, 4.80; flavor clean; texture close, firm; see figure 1.
- J. J. Bean: Milk, bottle, per cent butter fat, 5.00; flavor clean; texture close, firm; see figure 1.
- J. J. Bean: Cream, can, per cent butter fat, 21.00.
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August 25—Grand Rapids.

- Chandos & Jellitt: J. Knouse driver, milk, bottle, per cent butter fat, 3.50; flavor clean; texture close, firm; see figure 1.
- Chandos & Jellitt: Milk, can, per cent butter fat, 3.40; flavor clean; texture close, firm; see figure 1.
- Huberty & Ehlenbeck: J. Gnos driver, milk, bottle, per cent butter fat, 4.30; flavor clean; texture close, firm; see figure 1.
- Huberty & Ehlenbeck: J. Gnos driver, cream, bottle, per cent butter fat, 21.75.
- Huberty & Ehlenbeck: Cream, per cent butter fat, 16.00.
- Huberty & Ehlenbeck: Milk, can, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- O. Doughty: Milk, bottle, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- O'Doughty: Cream, bottle, per cent butter fat, 40.00.
- J. T. L. Bittner: Milk, bottle, per cent butter fat, 4.00; flavor bad; texture somewhat spongy; see figure 2.
- J. L. T. Bittner: Milk, can, per cent butter fat, 4.30; flavor bad; texture somewhat spongy; see figure 2.
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August 26, 1904.—La Crosse.

- L. Casperson: Milk, can, per cent butter fat, 3.50, 3.70; flavor clean; texture close, firm; see figure 1.
- L. Casperson: Cream, per cent butter fat, 16.50.
- D. Heslip: Milk, can, per cent butter fat, 5.10; flavor clean; texture good; see figure 1.
- D. Heslip: Milk, can, per cent butter fat, 4.10; flavor clean; texture good; see figure 1.
- J. C. Kempson: Milk, can, per cent butter fat, 3.70; flavor clean; texture good; see figure 1.
- B. P. Lee & Co.: Milk, can, per cent butter fat, 3.70; flavor clean; texture good; see figure 1.
- W. Zierke: Milk, can, per cent butter fat, 3.40; flavor clean; texture good; see figure 1.
- A. Muller: Milk, can, per cent butter fat, 2.90, 2.60; flavor clean; texture good; see figure 1.
- J. Buchner: Milk, can, per cent butter fat, 3.40; flavor clean; texture good; see figure 1.
- F. Keppel: Milk, can, per cent butter fat, 4.40; flavor clean; texture good; see figure 1.

- Mrs. E. Sablwitz: Milk, per cent butter fat, 3.60; flavor clean; texture good; see figure 1.
- Delphinch & Kneifer: Milk, per cent butter fat, 3.70; flavor clean; texture good; see figure 1.
- Hildreth: Milk, can, per cent butter fat, 3.80; flavor clean; texture good; see figure 1.
- E. Richter: Milk, can, per cent butter fat, 3.80; flavor poor; texture somewhat spongy; see figure 2.
- S. Larson: Milk, can, per cent butter fat, 4.00; flavor good; texture close, firm; see figure 1.
- Mrs. Fillner: Milk, can, per cent butter fat, 3.40; flavor good; texture close, firm; see figure 1.
- Submitted by Dr. Holmes: Per cent butter fat, 3.30.
- N. Jenson: Milk, can, per cent butter fat, 3.60; flavor fair; texture fair.
- N. Jenson: Cream, can, per cent butter fat, 16.00.
- K. Zweifel: Milk, can, per cent butter fat 4.80; flavor clean; texture close, firm; see figure 1.
- C. H. Baker: Milk, can, 2.70, 2.70; flavor bad; texture somewhat spongy; see figure 2.
- C. H. Baker: Cream, can, per cent butter fat, 18.50.
- A. Swenson: Milk, can, per cent butter fat, 4.00; flavor clean; texture close, firm; see figure 1.
- J. P. Dorais: Milk, can, per cent butter fat, 5.00; flavor clean; texture close, firm; see figure 1.
- J. P. Dorais: Cream, can, per cent butter fat, 20.50.
- A. Keppel: Milk, can, per cent butter fat, 7.50; flavor sour, clean; texture short, mealy.
- L. Koch: Milk, can, per cent butter fat, 3.40; flavor clean; texture close, firm; see figure 1.
- E. Almos: Milk, can, per cent butter fat, 3.90; flavor clean; texture close, firm; see figure 1.
- Seller Bros.: Milk, can, per cent butter fat, 3.10; flavor clean; texture close, firm; see figure 1.
- Seiler Bros.: Cream, bottle, per cent butter fat, 20.00.
- C. H. Farman: Milk, can, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- J. Lindsey: R. Smalley, driver, milk, bottle, per cent butter fat, 4.40; flavor clean; texture close, firm; see figure 1.
- J. Lindsey: R. Smalley, driver, cream, can, per cent butter fat, 19.00.
- W. Fredrichs: Milk, can, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- W. Fredrichs: Cream, bottle, per cent butter fat, 27.00.
- W. Murphy: Milk, can, per cent butter fat, 3.80; flavor clean; texture close, firm; see figure 1.
- A. Zeggler: Milk, can, per cent butter fat, 4.70; flavor clean; texture close, firm; see figure 1.
- A. Zeggler: Cream, can, per cent butter fat, 20.00.
- Seller Bros.: Milk, can, per cent butter fat, 6.60; flavor clean; texture soft, mushy.
- C. H. Lindsey: Milk, bottle, per cent butter fat, 4.40; flavor clean; texture close, firm.
- C. H. Lindsey: Cream, bottle, per cent butter fat 19.00.
- G. Kolb: Milk, can, per cent butter fat, 3.60; flavor clean; texture close, firm; see figure 1.

WISCONSIN CURD TEST APPLIED TO CHEESE FACTORY AND CREAMERY MILK.

- July 8, 1904.—Cedar Grove Cheese Factory, located at Plain, Wis. Manager, W. B. Constantine.
- Wm. Schoenman: Per cent butter fat, 4.2; flavor clean; texture close, firm; see figure 1.
- Joe Frank: Per cent butter fat, 3.8; flavor Bad; texture soft, weak.
- H. Will: Per cent butter fat, 3.6; flavor clean; texture close, firm; see figure 1.
- Wolf Bower: Per cent butter fat, 3.9; flavor bad; texture spongy; see figure 3.
- Joe Ruland: Per cent butter fat, 4.2; flavor very bad; texture soft, mushy.
- Joe Kramer: Per cent butter fat, 3.9; flavor clean; texture close, firm; see figure 1.
- H. A. Homuth: Per cent butter fat, 3.6; flavor fair; texture weak, loose.
- A. Beer: Per cent butter fat, 3.6; flavor tainted; texture spongy; see figure 2.
- Joe Ederer: Per cent butter fat, 3.5; flavor fair; texture somewhat spongy; see figure 2.
- A. Weiss: Per cent butter fat, 4.1; flavor bad; texture gassy; see figure 2.
- M. Quirk: Per cent butter fat, 3.6; flavor fair; texture gassy; see figure 2.
- Carl Ruland: Per cent butter fat, 3.8; flavor not clean; texture spongy, mushy; see figure 3.
- John Hass: Per cent butter fat, 3.6; flavor O. K.; texture perfect; see figure 1.
- John Hetzel: Per cent butter fat, 4.0; flavor fair; texture spongy, weak; see figure 3.
- John Alt: Per cent butter fat, 4.0; flavor fair; texture gassy; see figure 2.
- F. Reader: Per cent butter fat, 4.1; flavor tainted; texture spongy; see figure 3.
- Casper Volk: Per cent butter fat, 3.6; flavor tainted; texture spongy; see figure 3.
- John Ruland: Per cent butter fat, 3.8; flavor clean; texture close, firm; see figure 1.
- Joe Weiss: Per cent butter fat, 3.6; flavor O. K.; texture perfect; see figure 1.
- A. Brickel: Per cent butter fat, 3.9; flavor not clean; texture spongy; see figure 2.
- J. B. Nachreiner: Per cent butter fat, 4.0; flavor tainted; texture spongy; see figure 3.
- M. Bindle: Per cent butter fat, 3.8; flavor O. K.; texture perfect; see figure 1.
- John Pletzer: Per cent butter fat, 3.6; flavor O. K.; texture perfect; see figure 1.
- Frank Frank: Per cent butter fat, 2.8; below legal standard; flavor bad; texture spongy; see figure 3.
- Frank Gasner: Per cent butter fat, 3.7; flavor fair; texture gassy; see figure 2.
- Anton Hutter: Per cent butter fat, 4.1; flavor fair; texture gassy; see figure 2.
- S. Reuschline: Per cent butter fat, 3.7; flavor good; texture close, firm; see figure 1.
- J. Housladen: Per cent butter fat, 3.6; flavor clean; texture close, firm; see figure 1.

- Sol. K. Cramer: Per cent butter fat, . . . ; flavor not clean; texture close.
- John Hutter: Per cent butter fat, 3.5; flavor fair; texture gassy; see figure 2.
- Joe Schreiner: Per cent butter fat, 3.8; flavor clean; texture close, firm; see figure 1.
- John Kramer: Per cent butter fat, 3.7; flavor badly tainted; texture spongy; see figure 3.
- F. Weiss: Per cent butter fat, 3.7; flavor O. K.; texture perfect; see figure 1.
- Geo. Markline: Per cent butter fat, 4.0; flavor good; texture close, firm; see figure 1.
- Joe Valkel: Per cent butter fat, 4.2; flavor O. K.; texture perfect; see figure 1.
- J. J. Cooper: Per cent butter fat, 3.4; flavor good; texture close, firm; see figure 1.
- H. Engle: Per cent butter fat, 4.0; flavor fair; texture fair.
- P. Volk: Per cent butter fat, 3.6; flavor good; texture close, firm; see figure 1.
- John Reacer: Per cent butter fat, 4.2; flavor fair; texture gassy; see figure 2.
- John Huller: Per cent butter fat, 3.7; flavor clean; texture close, firm; see figure 1.
- H. Hemberger: Per cent butter fat, 4.1; flavor bad; texture spongy; see figure 3.
- Note:—Tested for preservatives. None found in any of the above samples.

- July 22-23, 1904.—Creamery, located at Stiles, Oconto Co., Wis. Manager, Anson Eldred Co.
- Anson Eldred Co.: Per cent butter fat, 4.8; flavor clean; texture close, firm; see figure 1.
- T. Caldie: Per cent butter fat, . . . ; flavor fair; texture, gassy; see figure 2.
- J. Erickson: Per cent butter fat, 4.3; flavor not clean; texture spongy; see figure 2.
- S. Merrell: Per cent butter fat, 4.3; flavor tainted; texture fair.
- J. Fagen: Per cent butter fat, 3.8; flavor flat and low; texture spongy; see figure 3.
- Ed. Bigelow: Per cent butter fat, 3.9; flavor bad; texture spongy; see figure 3.
- A. Kohaupt: Per cent butter fat, 4.1; flavor fair; texture fair.
- J. Cary: Per cent butter fat, 4.2; flavor bad; texture fair.
- J. McReever: Per cent butter fat, 4.1; flavor bad; texture spongy; see figure 3.
- Pat. Curley: Per cent butter fat, . . . ; flavor fine; texture fine; see figure 1.
- W. Grade: Per cent butter fat, . . . ; flavor good; texture good; see figure 1.
- Wm. Whiting: Per cent butter fat, 3.85; flavor fair; texture mealy.
- C. Kinney: Per cent butter fat, 4.0; flavor good; texture good; see figure 1.
- P. La Ponce: Per cent butter fat, 3.6.
- A. Caribean: Per cent butter fat, . . . ; flavor fair; texture gassy.
- John Olson: Per cent butter fat, 4.3; flavor tainted; texture slimy.
- Joe Leigh: Per cent butter fat, 4.4; flavor bad; texture spongy; see figure 3.
- M. Scanlin: Per cent butter fat, 4.65; flavor clean; texture close, firm, good; see figure 1.
- Eliza Shores: Per cent butter fat, 3.85; flavor bad; texture spongy, poor; see figure 3.
- Ole Olson: Per cent butter fat, 4.04; flavor fair; texture spongy; see figure 3.
- Joe Marlow: Per cent butter fat, 4.1; flavor perfect; texture perfect; see figure 1.
- John Leigh: Per cent butter fat, . . . ; flavor tainted; texture good.
- John Larson: Per cent butter fat, 4.1; flavor tainted; texture soft, mushy.
- Geo. Duame: Per cent butter fat, 3.9; flavor good; texture good; see figure 1.
- T. Jarvey: Per cent butter fat, 4.6; flavor clean; texture good; see figure 1.
- Anna O'Meal: Per cent butter fat, 4.1; flavor clean; texture close, firm; see figure 1.

- Emil Louis: Per cent butter fat, ...; flavor not clean; texture gassy; see figure 2.
- Wm. McAllister: Per cent butter fat, 4.2; flavor tainted; texture spongy; see figure 3.
- Joe Jarvey: Per cent butter fat, ...; flavor fair; texture mushy.
- M. Exfort: Per cent butter fat, 3.8; flavor good; texture close, firm; see figure 1.
- Ed. Earnish: Per cent butter fat, 4.1; flavor good; texture close, firm; see figure 1.
- S. Nelson: Per cent butter fat, ...; flavor good; texture close, firm; see figure 1.
- Maggie Tilford: Per cent butter fat, ...; flavor good; texture close, firm; see figure 1.
- Cream, per cent butter fat 31.5.
- Skim milk, per cent butter fat, 0.15.
- Buttermilk, per cent butter fat, 0.10.

July 30, August 1, 1904.—Cheese Factory, located seven miles northwest of Manitowoc City. Manager, J. B. Junker.

- Wm. Schutte: Flavor badly tainted; texture spongy; see figure 3.
- H. Meyer: Flavor fair; texture somewhat spongy; see figure 2.
- T. Dirkmann: Flavor very bad; texture very spongy; see figure 3.
- A. Krausa: Flavor good; texture close, firm; see figure 1.
- G. Steinbecker: Flavor tainted; texture good; some gas holes.
- W. Scholton: Flavor clean; texture somewhat spongy; see figure 2.
- H. Oestreich: Flavor O. K.; texture perfect; see figure 1.
- C. Anhold: Flavor tainted; texture slimy, soft.
- P. Kurba: Flavor clean; texture close, firm; see figure 1.
- Mrs. Korton: Flavor clean; texture close, firm; see figure 1.
- Mrs. Ahlswade: Flavor good.
- C. Schmittmann: Flavor off; texture spongy, short, mealy; see fig. 2.
- F. Neuser: Flavor tainted odor; texture mushy; wet soggy curd.
- Ed. Ahlswade: Flavor good; texture close, firm; see figure 1.
- A. Stanzel: Flavor tainted; texture spongy; see fig. 3.
- J. Tills: Flavor good; texture close, firm; see figure 1.
- Otto Mueller: Flavor badly tainted; texture spongy; see figure 3.
- B. Dalsmann: Flavor fine; texture perfect; see figure 1.
- E. Klorzenski: Flavor good; texture close, firm; see figure 1.
- J. Kullmann: Flavor good; texture close, firm; see figure 1.
- H. Specht: Flavor fair; texture fair.
- Wm. Bohzenthal: Flavor clean; texture soft.
- C. Jens: Flavor O. K., texture perfect; see figure 1.
- J. Fagean: Flavor badly tainted; texture poor, wet, pasty.
- P. Massmann: Flavor fair; texture fair; few gas holes.
- M. Seidel: Flavor fair; texture fair; few gas holes.
- W. Maas: Bad, tainted; texture poor, spongy; see figure 2.
- J. Harlik: Flavor bad; texture fair; some gas holes.

July 30, August 1, 1904.—Report of milk inspection at cheese factory, located seven miles northwest of Manitowoc city, Manitowoc Co., Wis. Manager, J. B. Junker.

- A. Krundick: Flavor clean; texture good; see figure 1.
- L. Forester: Flavor bad; texture poor; full of gas holes; see figure 2.
- G. Kolmsmeyer: Flavor clean; texture close firm; see figure 1.
- F. Hardruth: Flavor not clean; texture fair; moist, mushy curd.
- C. Nemer: Flavor O. K.; texture perfect; see figure 1.

August 4, 1904.—Cheese factory, located five and one-half miles southwest of Reedsburg, Wis. Manager, G. A. Powell.

- W. Sass: Per cent butter fat, 3.7; flavor very bad; texture very spongy; see figure 3.
- H. Schulze: Per cent butter fat, 4.6; flavor bad; texture soft, mushy; slimy body, pasty, wet curd.
- W. Buhr: Per cent butter fat, 3.6; flavor tainted; texture gassy; full of fine pin holes; see fig. 2.
- A. Schutte: Per cent butter fat, 3.6; flavor fair; texture good; slightly gassy.
- F. Kaun: Per cent butter fat, 3.5; flavor clean; texture good; slightly gassy.
- P. Faivor: Per cent butter fat, 4.2; Flavor bad; texture spongy; see figure 3.
- T. Niddler: Per cent butter fat, 4.0; flavor off; texture fair; slightly gassy.
- A. Tourdot: Per cent butter fat, 3.7; flavor clean; texture good; few fine pin holes.
- W. C. Schultz: Per cent butter fat, 4.2; flavor O. K.; texture perfect; see figure 1.
- E. Faivor: Per cent butter fat, 3.6; flavor poor; texture weak, pasty; slimy body, very little gas.
- Joe Gonoslin: Per cent butter fat, 3.4; flavor very bad; texture very spongy; see figure 3.
- Chas. Faivor: Per cent butter fat, 3.5; flavor fair; texture fair; some gas.
- F. Kinnamann: Per cent butter fat, 4.3; flavor clean; texture good; few gas holes.
- Wm. Meyer: Per cent butter fat, 3.7; flavor O. K.; texture perfect; see figure 1.
- F. Sass: Per cent butter fat, 3.4; flavor clean; texture soft, weak; no gas.
- A. Mallon: Per cent butter fat, 3.4; flavor tainted; texture weak, pasty; full of gas holes.
- E. Finegan: Per cent butter fat, 3.7; flavor O. K.; texture perfect; see figure 1.
- Tom Clossey: Per cent butter fat, 3.6; flavor tainted; texture bad, spongy; see figure 3.
- A. Middlestead: Per cent butter fat, 3.6; flavor O. K.; texture perfect; see figure 1.

August 11, 1904.—Liberty Corners Cheese Factory, located eight miles northeast of New London R. R. Station; P. O. New London, Wis., R. F. D. No. 25. Manager, Anton K. Schmitz.

- C. Oaks: Per cent butter fat, 3.7; flavor bad; texture soft, mushy.
- E. Dexter: Per cent butter fat, 4.0; flavor clean; texture good; see figure 1.
- F. Goehring: Per cent butter fat, 4.0; flavor bad; texture poor; soft, wet curd.
- F. Lehndorf: Per cent butter fat, 3.8; flavor very bad; texture very spongy; see figure 3.
- F. Shepardson: Per cent butter fat, 3.8; flavor bad; texture soft, sticky.
- Joe Reed: Per cent butter fat, 3.8; flavor clean; texture fair.
- John Beyer: Per cent butter fat, 3.8; flavor clean; texture good; see figure 1.
- W. Wardell: Per cent butter fat, 4.2; flavor clean; texture good; see figure 1.
- John Johnson: Per cent butter fat, 3.7; flavor clean; texture good; see figure 1.
- S. Bruce: Per cent butter fat, 3.9; flavor bad; texture very spongy; see figure 3.
- W. Lehndorf: Per cent butter fat, 3.8; flavor clean; texture fair; soft, mushy curd.
- F. McCormick: Per cent butter fat, 3.9; flavor tainted; texture gassy; see figure 2.
- A. Lange: Per cent butter fat, 4.0; flavor clean; texture good; see figure 1.
- A. Shepardson: Per cent butter fat, 3.8; flavor clean; texture good; see fig. 1.
- H. Knorr: Per cent butter fat, 4.0; flavor tainted; texture gassy; see figure 2.
- Wm. O'Brien: Per cent 3.7; flavor bad; texture spongy; see figure 3.

- L. Vanstratten: Per cent butter fat 4.0; flavor bad; texture soft, sticky; mushy, wet curd.
- H. Vanstratten: Per cent butter fat, 4.0; flavor bad; texture soft, porous; full of fine gas holes.
- P. McCormick: Per cent butter fat, 3.8; flavor clean; texture good; see figure 1.
- Jacob Johnson: Per cent butter fat, 4.0; flavor clean; texture good; figure 1.
- M. Lutz: Per cent butter fat, 3.6; flavor clean; texture good; see figure 1.
- John Foley: Per cent butter fat, 3.9; flavor bad; texture gassy, soft, mushy; see figure 3.
- W. Bliss: Per cent butter fat, 4.2; flavor clean; texture fair.
- T. Cahill: Per cent butter fat, 4.0; flavor fair; texture spongy; soft porous body; see figure 3.
- T. Jackson: Per cent butter fat, 3.8; flavor clean; texture good; see figure 1.

REPORT OF CHEESE FACTORY INSPECTION.

July 1, 1904.—Name of factory, Missling; location, Black Creek, one mile west; owner or manager, Missling Bros.; P. O. address, Black Creek, R. R. 34; name of maker, Ed Missling; he has not attended Dairy School at Madison; no. of patrons, 49; pounds of milk daily, 12,000; pounds of cheese daily, 1,135; style of cheese, flats; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats used; there were some screen doors and windows; for drainage a wooden box leads to open ditch, leaks under building; whey tank adjacent to building, elevated, leaks and makes a strong stench; floor in make room sagging and rotting, foul smell, foul underneath, intake filthy; condition of surroundings extremely rotten; building painted outside.

July 1, 1904.—Location 3 miles north of Black Creek; owner or manager, Albert Koehler; P. O. address, Black Creek, R. R. 34; Name of Maker, J. F. Bachman; he has attended Dairy School at Madison; no. of patrons 28; pounds of milk daily, 5,200; pounds of cheese daily, 500; style of cheese, Daisies; the Babcock Test is used; the Wisconsin Curd Test is used; last test of composite milk sample for day, 3.3-4.1; payments are made on fat basis; weight of milk, 53,354; average test 3.67; and pounds of cheese, 4,901 at last payment; steam vats used; screen doors and windows; drainage, ditch; whey tank 8 feet from building, in good condition; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patron's milk cans, very good; condition of milk in cans, some dirty; building painted outside.

July 1, 1904.—Name of factory, Hillside Valley; location, 2 miles east of Elkhart, section 22, township 16; owner H. C. Riess; P. O. address, Elkhart Lake, R. D. 34; name of maker, F. O. Miller; he has not attended Dairy School at Madison; no. of patrons, 23; pounds of milk daily, 5,000; pounds of cheese daily, 450; style of cheese, Young America and Daisies; the Babcock Test is not used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.74; payments are made by monthly pooling; weight of milk, 96,926; pounds of cheese, 8,740 at last payment; self-heating vats used; there were no screen doors and windows; drainage alongside of road to creek, about 5 rods away; whey tank about 15 feet from building, new and washed weekly; condition of building poor, intending to build new in fall; condition of apparatus O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, good; building is not painted outside. Remarks: Held meeting in afternoon and run test in presence of patrons, most of whom were present.

July 3, 1904.—Name of factory, Stauffacher Bros.; location, country, Mt. Pleasant township; owner or manager, Matt Stauffacher; P. O. address, Monticello; name of maker, Arnold Reinhard; he has attended Dairy School at Madison; no. of patrons, 5; no. of cows, 130; pounds of milk daily,

2,400; style of cheese, Block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors and windows; no drainage, very poor condition; whey tank in factory; building very poor, old, and out of repairs; condition of apparatus fair, but building is so bad it is hard to keep tools clean; condition of surroundings poor, barn yard and hog pen joining to building; condition of patrons' milk cans fair, some old and rusty; condition of milk in cans, fair; building is painted outside.

July 7, 1904.—Name of factory, Belleville Cheese Co., Dane Co.; location, town, Mt. Rose township; owner or manager, Jac. Wild; P. O. address, Belleville; name of maker, Wm. Klausner; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 170; pounds of milk daily, 3,500; style of cheese, Block Swiss; the Babcock Test is not used; the Wisconsin Curd test is not used; payments are made per hundred; steam kettles used; there were no screen doors and windows; drainage in good condition, underground into river; whey barrels in poor, filthy condition; condition of building, fair; condition of apparatus, clean, good steam outfit; condition of surroundings poor on account of whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; building is painted outside.

July 7, 1904.—Name of factory, West Brooklyn, Green Co.; location, country, Brooklyn township; owner or manager, M. Baumgardner; P. O. address, Brooklyn, R. F. D. 1; name of maker, Christ Guggisberg; he has not attended Dairy School at Madison; No. of patrons, 9; No. of cows, 130; pounds of milk daily, 3,400; style of cheese, block Swiss and limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments made per cwt.; fire kettle is used; no screen doors or windows; drainage in fair condition, will be fixed better; location and condition of whey barrels, partly in ground; condition of building, fair; condition of apparatus, fair, not best tools used; condition of surroundings, fair; condition of patrons' milk cans, some very filthy and dirty and also old cans are used, to which I called their attention; condition of milk in cans, fair; the building is painted outside. Remarks: Patrons promised to change whey barrels by putting in a tank. Curing room is very damp. Patrons at the factory seem to be very much in favor of test system.

July 8, 1904.—Name of factory, Cedar Grove; location, Franklin, Sauk Co., Owner, W. B. Constantine; P. O. address, Plain, Wis., R. F. D. No. 1; name of maker, W. B. Constantine; he has not attended Dairy School at Madison; no. of patrons, 41; no. of cows, 600; pounds of milk daily, 11,000; pounds of cheese daily, 1,050; 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, 330,000; average test, 3.50; and pounds of cheese, 32,500 at last payment; steam vats used; there were no screen doors and windows; drainage carried off through tile underground to marsh near factory, no bad odors; location and condition of whey tank, close up to factory, fairly clean, no bad odors; condition of building, first-class, new brick building, clean, O. K.; condition of apparatus, good, new, clean, all up-to-date machinery; condition of surroundings, O. K., clean, some building material still scattered about factory; condition of patrons' milk cans fair, not all clean; condition of milk in cans fair, some overripe, not all clean in flavor; the building has brick walls.

July 9, 1904.—Name of factory, Ryhner, Jno.; location country, Brooklyn sec.; Owner or manager, John Ryhner; P. O. address, Dayton; name of maker, John Ryhner; he has not attended Dairy School at Madison; no. of patrons, 5; no. of cows, 100; pounds of milk daily, 2,000; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; pay-

ments are made per hundred; steam vat is used; there were no screen doors or windows; drainage, poor condition, open drainage; location and condition of whey barrels, sunk in ground, filthy condition; condition of building, poor, not kept up in repairs; condition of apparatus, not clean, in filthy condition; condition of surroundings, poor, on account of whey barrels and drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside. This factory is in poor condition.

July 9, 1904.—Name of factory, Freitag; location country, Brooklyn Sec.; owner or manager, Sam Freitag; P. O. address, Brooklyn; name of maker, Fridolin Logu; he has not attended Dairy School at Madison; no. of patrons, 2; no. of cows, 70; pounds of milk daily, 1,500; style of cheese, Limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage, good condition, underground; location and condition of whey barrels, sunk in ground, poor condition; condition of building, fair; condition of apparatus, clean; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside. Remarks: This factory is in fair condition as to sanitary surroundings.

July 9, 1904.—Name of factory, Colburn; location, Colburn, 6 miles north Boyd; owner or manager, Wm. Kleiner; P. O. address, Colburn; name of maker, Chas. Breit; he has attended Dairy School at Madison; no. of patrons, 18; pounds of milk daily, 1,700; pounds of cheese daily, 175; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; last test of composite milk, 3.4 to 4.2; payments made on fat basis; weight of milk, 15,153; average test, 3.55; and pounds of cheese, 1,553 at last payment; steam vats used; there were screen doors and windows; drainage, box underground leading to ditch; location and condition of whey tank inside, good; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fairly clean; condition of milk in cans, fair, some gassy; the building is painted outside.

July 11, 1904.—Name of factory, Stetsonville; location, Stetsonville; owner or manager, Henry Amacher; P. O. address, Stetsonville; name of maker, same as owner; he has attended Dairy School at Madison; no. of patrons, 26; pounds of milk daily, 3,000; pounds of cheese daily, 298; style of cheese, squares; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.7 to 4.4; payments are made on fat basis; weight of milk, 47,399; average test, 3.91; and pounds of cheese, 4,629 at last payment; self-heating vats used; there were screen doors and windows; drainage box carries it to ditch well away; location and condition of whey tank, 20 feet from building, fair; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, gassy; the building is painted outside.

July 11, 1904.—Name of factory, Broughton; location, country, Albany twp.; owner or manager, Harvey Peebles; P. O. address, Albany, R. F. D. No. 2; name of maker, Jac. Rhyner; he has not attended Dairy School at Madison; no. of patrons, 21; no. of cows, 300; pounds of milk daily, 6,200; style of cheese, Swiss, quality good; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage in poor condition; location and condition of whey barrels, sunk in ground, poor condition; condition of building, fair, old but kept in fair repairs; condition of apparatus, clean; condition of surroundings, poor, on account of drainage and whey barrels; condition of patrons' milk cans, poor, some not cleaned, some rusty and damaged; condition of milk in cans, fair; the building is painted outside.

- July 11, 1904.—Name of factory, Edmunds Cheese Co.; location, country, Albany; owner or manager, John Lewis; P. O. address, Albany, R. F. D. 2; name of maker, Fred Loeffel; no. of patrons, 8; no. of cows, 100; pounds of milk daily, 2,100; style of cheese, drum and block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettle is used; there were no screen doors or windows; drainage, fair condition; location and condition of whey tank, 15 feet from building, good condition; condition of building, good, new building; condition of apparatus, very good, all new and a fine steam outfit; condition of surroundings good, clean in all respects; condition of patrons' milk cans, all good but one patron; condition of milk in cans, good; the building is painted outside.
- July 12, 1904.—Name of factory, Meyer Cheese Co.; location, country, Jordan, Green Co.; owner or manager, Adolph Meyer; P. O. address, Monroe, Wis., R. F. D. 3; name of maker, Fred Franchiger; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 185; pounds of milk daily, 3,300; style of cheese, drum Swiss; the Babcock Test is not used; The Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors or windows; drainage, fair condition, underground about 25 feet; location and condition of whey barrels, poor condition; condition of building, old and out of repairs; condition of apparatus, fair, clean, mostly old tools; condition of surroundings fair, whey barrels producing bad odor; condition of patrons' milk cans fair; all fair condition; condition of milk in cans, good; the building is not painted outside.
- July 12, 1904.—Name of factory, Little Black Cheese Factory; location, 2 miles southwest Little Black; owner or manager, E. A. Laabs; P. O. address, Curtis; name of maker, Albert Sneberk; he has attended Dairy School at Madison; no. of patrons, 21; pounds of milk daily, 2,300; pounds of cheese daily, 232; style of cheese, flats and long horns; the Babcock test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.5 to 4.0; payments are made on fat basis; weight of milk, 45,369; steam vats used; there were screen doors and windows; drainage, open ditch under factory, leading to underground box; location and condition of whey tank outside, six feet from building, good; condition of building, fair; condition of apparatus, fair; condition of surroundings, good, except imperfect drainage; condition of patrons' milk cans, mostly fair; condition of milk in cans, gassy; part of the building is painted outside. Remarks: Maker promises to fix drainage so nothing will run on the ground.
- July 13, 1904.—Name of factory, Johnson Cheese Co.; location, country, Jordan; owner or manager, Henry Johnson; P. O. address, Browntown, Green Co.; name of maker, Fred Wiess; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 175; pounds of milk daily, 3,000; style of cheese, drum and block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage fair condition; location and condition of whey barrels, fair distance from building; condition of building, old but kept in repair; condition of apparatus, old but fair and clean; condition of surroundings, poor on account of drainage and whey barrels; condition of patrons' milk cans, fair; condition of milk in cans, good; the building is not painted outside.
- July 13, 1904.—Name of factory, Basswood; location, Eagle, Richland Co.; owner, Charles Sobec; P. O. address, Muscoda, Wis., R. F. D. No. 1; name of maker, Chas. Searles; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 240; pounds of milk daily, 4,500; pounds of cheese daily, 400; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk,

130,000; av. test, 3.75; lbs. cheese, 12,700 at last payment; steam vats used; screens on curing room windows; drainage good, underground drain to large ditch some distance from factory building; location and condition of whey tank, near factory, above ground, clean; condition of building, fairly good, clean; condition of apparatus, good, clean, in good repair; condition of surroundings, good, clean, O. K.; condition of patrons' milk cans, reported in very fair condition, most all clean; condition of milk in cans, reported not all clean in flavor, some gassy; the building is painted outside.

July 13, 1904.—Name of factory, Union Cheese Co.; location, Eagle, Richland Co., Wis.; manager, Frank Gile; P. O. address, Muscoda, R. F. D. No. 1; name of maker, James Loyd; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, 300; pounds of milk daily, 4,270; pounds of cheese daily, 400; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 3.70; payments are made on pooling system; weight of milk, 108,500; average test, 3.50; and pounds of cheese, 1,080 at last payment; steam heating vats used; there were no screen doors or windows used; drainage poor, bad, not sanitary; location and condition of whey tank, near factory, above ground, clean; condition of building, good, new frame building, clean; condition of apparatus, good, new, clean, O. K.; condition of surroundings, not clean, not sanitary; condition of patron's milk cans, clean, good new cans; condition of milk in cans, not all good, some gassy, fairly clean; the Remarks: Met a part of the patrons of the factory and arranged for the immediate installation of a complete sewage system. Cement floor will be placed in boiler room at once.

July 14, 1904.—Name of factory, Murphy Cheese Factory; location, country, Wayne, Lafayette Co.; owner or manager, Joseph Foley; P. O. address, South Wayne; name of maker, Henry Wenger; he has not attended Dairy School at Madison; no. of patrons, 10; pounds of milk daily, 3,800; style of cheese, drum Swiss; Babcock Test not used; Wisconsin Curd Test not used; payments made per cwt.; fire kettle used; were no screen doors or windows; drainage, not in good condition; location and condition of whey barrels, poor condition; condition of building, old and not kept in repairs; condition of apparatus, good, clean condition; condition of surroundings, poor account of drainage and whey barrels, which produce bad odor; condition of patrons' milk cans, some old and rusty, also damaged; condition of milk in cans, poor, cans not cleaned; the building is painted outside. Remarks: Drainage will be fixed in due time, also whey barrels will be replaced with a new tank. Floor in making room is damaged and in poor condition.

July 14, 1904.—Name of factory, Clover Hill; location, village of Plain; owner or manager, Mrs. A. Schoenman; P. O. address, Plain, Sauk Co., Wis.; name of maker, Frank H. Wismer; he has attended Dairy School at Madison; no. of patrons, 51; no. of cows, 700; pounds of milk daily, 14,000; pounds of cheese daily, 1,250; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis; weight of milk, 403,000; average test, 3.70; and pounds of cheese, 36,600 at last payment; steam vats used; there were screen doors and windows; drainage carried long distance from factory building through underground drain, clean, O. K.; location and condition of whey tank, near factory, large wood tank above ground, O. K.; condition of building, first class, clean, O. K.; condition of apparatus, first class, up to date, clean, O. K.; condition of surroundings, clean, neat, O. K.; condition of patron's milk cans, very fair, some old cans, but nearly all clean and well cared for; condition of milk in cans, good, with but a few exceptions; the building is painted.

July 14, 1904.—Name of factory, Rothenbach; location, Washington, Polk Co.; owner or manager, J. Rothenbach; P. O. address, Ackerville; name of maker, J. Rothenbach; no. of patrons, 21; no. of cows, 150; pounds of milk daily,

3,000; style of cheese, brick; the Babcock Test is used; payments are made monthly, pooled; steam vats used; there were no screen doors or windows; surface drainage, fair; location and condition of whey tank, near factory, outside, washed every week; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, fair; the building is painted outside.

July 14, 1904.—Name of factory, Zimmermann; location, Washington Co., Polk twp.; owner or manager, B. Zimmermann; P. O. address, Schleisingerville; name of maker, B. Zimmermann; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 200; pounds of milk daily, 5,000; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made every month; steam vats are used; there were no screen doors or windows; drainage, fair; location and condition of whey tank, near factory, washed every week; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, nearly all good; condition of milk in cans, fair; the building is painted outside.

July 15, 1904.—Name of factory, Log Cabin; location, Liberty, Grant Co.; owner, Christ Schenk; P. O. address, Stitzer, Grant Co., Wis., R. F. D. No. 2; name of maker, Christ Schenk; he has not attended Dairy School at Madison; no. patrons, 3; no. cows, 60; lbs. milk daily, 1,200; lbs. cheese daily, 135; style of cheese, brick; Babcock Test not used; Wisconsin Curd Test used; payments made on pooling system; steam vats are used; there were no screen doors or windows; drainage down steep hill, some distance from factory, clean, O. K.; no whey tank used; condition of building, small cabin built of logs, new and clean; condition of apparatus, small vat and cheese molds, clean and in good order, small steam boiler used to heat milk; condition of surroundings, neat and clean; condition of patrons' milk cans, reported clean; condition of milk in cans, reported good by Mr. Carson after making curd test of same; the building is not painted outside.

July 15, 1904.—Name of factory, Browntown Cheese Factory; location, town Cadiz; owner or manager, Jacob Marty; P. O. address, Kettle Falls, Wash.; name of maker, Geo. Bernalt; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 230; pounds of milk daily, 5,500; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; steam kettle is used; there were no screen doors or windows; drainage, fair condition, underground; location and condition of whey barrels, poor condition, stand on ground, no platform; condition of building, good; condition of apparatus, good steam outfit, tools kept clean; condition of surroundings, poor, caused by whey barrels, which produce bad odor; condition of patrons' milk cans, some very old and rusty, also damaged; condition of milk in cans, fair, some not very clean, had bad odor; the building is painted outside.

July 16, 1904.—Name of factory, Dill Cheese Factory; location, Romana Station, Cadiz township; owner or manager, Frank Montgomery; P. O. address, Romana; name of maker, Sam Armstutz; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 225; pounds of milk daily, 4,900; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors or windows; drainage good condition, underground, good distance; whey barrels in poor condition; condition of building, good; condition of apparatus, good, clean condition; condition of surroundings, good, location has good slope; condition of patrons' milk cans, very good, all most new, with exception of one; condition of milk in cans, good; the building is painted outside. Remarks: Had a meeting and patrons were willing to change condition of whey barrels, replace same with a tank.

- July 16, 1904.—Name of factory, Lund; location, Shawano, Waukechon twp., Sec. 28; owner or manager, John J. Lund; P. O. address, Shawano, R. R. No. 1; name of maker, Fred Splittgerber; he has attended Dairy School at Madison; no. of patrons, 20; pounds of milk daily, 2,500; pounds of cheese daily, 252; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.5 to 4.3; payments are made on fat basis; weight of milk, 42,338; average test, 3.8; and pounds of cheese, 4,125 at last payment; steam vats used; there were screen doors and windows; drainage, nothing provided, hardly anything is spilled on ground; location and condition of whey tank, 15 feet from building, good; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fair; the building is painted outside. Remarks: This factory is kept exceptionally clean.
- July 18, 1904.—Name of factory, Vosburg; location, Oshkosh, Vinland twp., seven and one-half miles northwest; owner or manager; Vinland Cheese Factory Association; P. O. address, Oshkosh; name of maker, C. H. Van Name; he has not attended Dairy School at Madison; no. of patrons, 24; pounds of milk daily, 45; style of cheese, flats; The Babcock Test is used; The Wisconsin Curd Test is not used; payments are made on fat basis; self-heating vats used; there were no screen doors or windows; drainage, waste products run on ground and soak in; location and condition of whey tank, new tank, near building; condition of building, good exterior, no screens, floor not clean; condition of apparatus, fair; condition of surroundings, not the best; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside. Remarks: Cheesemaker has demanded screens and proprietors refuse to furnish them. Flies are gathering.
- July 18, 1904.—Name of factory, Five Corners; location, country, Jefferson twp.; owner or manager, John Deininger; P. O. address, Monroe, R. 5; name of maker, Christ Stauffer; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 175; pounds of milk daily, 3,500; style of cheese, drum Swiss; The Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage; poor conditions, but will be changed; location and condition of whey barrels in very poor condition, but shall be replaced with a tank; condition of building, old and out of repairs; condition of apparatus, in not very clean condition, floor in making room filthy; condition of surroundings, poor account of drainage and whey barrels; condition of patrons' milk cans, some old and rusty, also filthy; condition of milk in cans, not very good, some off flavor; building is painted outside. Remarks: Made curd test of milk and found some very poor. Patrons have agreed to change whey barrels and drainage.
- July 14, 1904.—Name of factory, Highland; location, Dodge Co., Herman twp.; owner or manager, Emil Sette; P. O. address, Iron Ridge; name of maker, Geo. McCauley; he has not attended Dairy School at Madison; no. of patrons, 18; pounds of milk daily, 2,600; pounds of cheese daily, 267; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by hundred; steam vats used; there were no screen doors or windows; drainage part underground and surface, fair; location and condition of whey tank, outside, washed weekly; condition of building, fair; condition of apparatus, good; condition of surroundings, building, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, good; the building is painted outside.
- July 18, 1904.—Name of factory, Cody; location, Bear Creek twp.; owner or manager, Co-op., Secretary, E. W. Andreas; P. O. address, Spring Green; name of maker, Frank Coine; he has not attended Dairy School at Madison;

no. of patrons, 20; no. of cows, 300; pounds of milk daily, 6,000; pounds of cheese daily, 560; style of cheese, prints; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made monthly by test; steam vats used; there were screen doors and windows; drainage fair, surface will be improved; location and condition of whey tank, outside, washed once a week; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, most all good; condition of milk in cans, three-fourths good, one-fourth tainted; the building is painted outside.

July 20, 1904.—Name of factory, Pine River; location, one and one-half miles east; owner or manager, O. H. Stoltzman; P. O. address, Merrill R. R. No. 2; name of maker, O. H. Stoltzman; he has not attended Dairy School at Madison; no. of patrons, 18; pounds of milk daily, 2,300; pounds of cheese daily, 222; style of cheese, flats and Y. A.; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of milk sample for day, 3.5 to 4.0; payments are made per cwt.; weight of milk, 40,343; and pounds of cheese, 3,799 at last payment; self-heating vats used; there were some screen doors and windows; drainage, open ditch; location and condition of whey tank, 25 feet from building, fair; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, mostly good; condition of milk in cans, some dirty and gassy; the building is not painted outside.

July 21, 1904.—Name of factory, Rounrod Cheese Factory; location country, Gratiot twp.; owner or manager, P. Rounrod; P. O. address, Gratiot; name of maker, Alexander Rolli; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 215; pounds of milk daily, 4,800; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors and windows; drainage will be fixed, but is not at present in good condition; location and condition of whey barrels, sunk in ground, poor condition, will be changed; condition of building, fair; condition of apparatus, good, clean; condition of surroundings, poor, on account of drainage and whey barrels; condition of patrons' milk cans, most of them very dirty and rusty; condition of milk in cans, some good; the building is painted outside.

July 22, 1904.—Name of factory, Viota Cheese Factory; location, country, Viota twp.; owner or manager, Peter Brenan; P. O. address, Viota, Lafayette Co.; name of maker, Goff. Isly; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 150; pounds of milk daily, 2,500; style of cheese, limburger; 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, poor condition, enters into road; location and condition of whey barrels, sunk in ground, very poor condition; condition of building, old and out of repairs; condition of apparatus, fair; condition of surroundings, poor, on account of drainage and condition of whey barrels; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.

July 22, 1904.—Name of factory, C. P. Sycon; location, country, Viota twp.; owner or manager, W. H. McConnell; P. O. address, Viota, Lafayette Co.; name of maker, F. Schenkel; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 275; pounds of milk daily, 5,800; style of cheese, drum 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; drainage, good condition, enters good distance from building; location and condition of whey barrels sunk in ground, poor condition; condition of building, good, well built and kept in good repairs; condition of apparatus, good, clean, good steam outfit; condition of

surroundings, good with exception of whey barrels; condition of patrons' milk cans, good condition, most all new; condition of milk in cans, good; the building is painted outside.

July 22-23, 1904.—Name of creamery, Stiles; proprietary; location, village of Stiles; owner, Anson Eldred Co.; P. O. address, Stiles, Oconto Co., Wis.; name of buttermaker, J. W. Whipple; he has not attended Dairy School at Madison; no. of patrons, 36; no. of cows, about 300; no. of pounds of milk daily, 4,639; no. of pounds of butter daily, 228; average test, 3.80; butter yield, 4.30, and overrun, 15 per cent. at last payment; sampling and testing, composite; commercial starter is used; there were screen doors and windows; cream vat was covered with clean board cover; drainage, underground tile to river, perfect, O. K.; no bad odor in creamery; location and condition of skim milk tank, galvanized iron tank overhead in boiler room, clean, O. K.; location and condition of buttermilk tank, galvanized iron tank overhead in boiler room, clean, O. K.; condition of building, fine, nice, roomy frame building, neatly painted inside, good brick and concrete floors; building is painted outside; condition of apparatus, first class, clean, in excellent order, factory well equipped; condition of surroundings, splendid, neat and clean, O. K.; condition of patrons' milk cans, clean, O. K., with but few exceptions; condition of milk in cans, not all good, milk well strained but off in flavor in several instances. Remarks: Thirty-eight test bottles, O. K.; 2 pipettes, O. K.; 1 thermometer, O. K.; 1 Babcock testing machine, O. K.

July 23, 1904.—Name of factory, Trueman Cheese Factory; location, country town, Kindall twp.; owner or manager, F. Fink; P. O. address, Trueman; name of maker, Alfred Gack; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 175; pounds of milk daily, 3,900; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage in very bad condition, enters into a hole near to building; whey barrels in very poor condition; condition of building, old and out of repairs; condition of apparatus, not very clean, old tools; condition of surroundings, very bad, caused by drainage and whey barrels; condition of patrons' milk cans, some old and very dirty; condition of milk in cans, poor; the building is not painted outside. Remarks: Made curd test and found three patrons' milk very gassy; patrons agreed to change whey barrels and drainage.

July 25, 1904.—Name of factory, Barrel Town Cheese Factory; location country, Barrel town; owner or manager, Michael Richard; P. O. address, Mineral Point, Iowa Co.; name of maker, J. Segesser; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 200; pounds of milk daily, 4,800; 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 not very good condition, but will be changed; location and condition of whey barrels, sunk in ground, will be changed for tank; condition of building, old and out of repairs; condition of apparatus, clean condition, except curing room, which is in filthy condition; condition of surroundings poor, on account of whey barrels and drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.

July 26, 1904.—Name of factory, Stecker; location, Colby; owner or manager, Mandel & Co.; P. O. address, Colby, R. R. No. 2; name of maker, John Kosmosky; he has not attended Dairy School at Madison; no. of patrons, 25; pounds of milk daily, 3,800; pounds of cheese daily, 363; style of cheese, squares and flats; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.6 to 4.2; payments are made on fat basis; weight of milk, 43,610; average test, 3.7;

and pounds of cheese, 4,182 at last payment; steam vats used; there were screen doors and windows; drainage, open ditch; location and condition of whey tank, 20 feet away, extra good; condition of building, good; condition of apparatus, good; condition of surroundings, good except open drain—that is bad; condition of patrons' milk cans, fair; condition of milk in cans, some gassy; the building is painted outside. Remarks: An underground tile drain is badly needed.

July 27, 1904.—Name of factory, Burr Oak Cheese Factory; location, country, Dodgeville, Iowa Co.; owner or manager, Wm. Powell; P. O. address, Dodgeville; name of maker, August Regez; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 195; pounds of milk daily, 4,300; pounds of cheese daily, 409; style of cheese, drum and block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, fair condition, enters into ditch about 100 feet from factory; whey barrels in filthy condition; condition of building, fair; condition of apparatus, good, clean; condition of surroundings poor, caused by the drainage; condition of patrons' milk cans, some not clean, also patrons using dirty caps on top of cover; condition of milk in cans, poor of two patrons whose curd in curd test was very gassy; the building is painted outside.

July 27, 1904.—Name of factory, Lensink; location, one and one-half miles west of Oostberg, Sheboygan Co.; owner, J. Lensink; P. O. address, Oostberg, R. D.; name of maker J. Lensink; he has not attended Dairy School at Madison; no. of patrons, 37; pounds of milk daily, 6,500; pounds of cheese daily, 560; style of cheese, long horns and daisies; the Babcock Test is not used; a modification of the Wisconsin Curd Test is used; payments are made by the hundred; self-heating vats used; there were no screen doors or windows; no drainage; location and condition of whey tank, 25 feet from building, in ground, washed twice a year; condition of building, poor; condition of apparatus, fair; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good; the building is painted outside.

July 28, 1904.—Name of factory, Edgewood; location, Greenbush, Sheboygan C o., Wis.; owner, J. B. Thackray; P. O. address, Glenbeulah, Wis.; name of maker, J. B. Thackray; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, about 300; lbs. milk daily, 5,762; lbs. cheese daily, 550; style of cheese, daisies; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made by pooling system; weight of milk, about 180,000; and pounds of cheese, about 1,700 at last payment; self-heating vats used; there were no screen doors or windows; drainage, O. K., no bad odor; location and condition of whey tank, near factory, fairly clean; condition of building, old frame building, clean; condition of apparatus, self-heating vats, clean; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported clean; condition of milk in cans, reported clean, free from gas; the building is painted outside.

July 28, 1904.—Name of factory, Fawn Valley; location, Rib Lake, Rib Lake twp., sec. 29; owner or manager, P. R. Heffernen; P. O. address, Rib Lake; name of maker, Herman Burmeister; he has not attended Dairy School at Madison; no. of patrons, 26; pounds of milk daily, 1,300; pounds of cheese daily, 132; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.0 to 4.6; payments are made on fat basis; weight of milk, 42,351; and pounds of cheese, 4,046 at last payment; steam vats used; there were no screen doors or windows; drainage, sloping soil; location and condition of whey tank, 25 feet from building, fair; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk

cans, fair; condition of milk in cans, fair; the building is not painted outside—log building. Remarks: Some whey leaking on the ground. Maker has promised to stop it.

July 28, 1904.—Name of factory, Oostburg; location, Oostburg, Sheboygan Co.; owner, H. Selberlink; P. O. address, Oostburg; name of maker, H. Verhulst; he has not attended Dairy School at Madison; no. of patrons, 27; pounds of milk daily, 3,500; pounds of cheese daily, 300; style of cheese, long horn and daisies; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by the hundred; self-heating vats used; there were no screen doors or windows; no drainage; location and condition of whey tank, 50 feet from building, in ground, washed once a year; condition of building, poor; condition of apparatus, good; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, with a few exceptions, good; the building is not painted outside.

July 28, 1904.—Name of factory, Wilson; location, four and one-half miles south of Sheboygan, Sheboygan Co.; manager, W. Froelich; P. O. address, Sheboygan, R. D. 5; name of maker, Theo. Undresser; he has not attended Dairy School at Madison; no. of patrons, 41; pounds of milk daily, 10,000; pounds of cheese daily, 1,000; style of cheese, twins; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made by Babcock Test; weight of milk, 34,600; average test, 3.5; and pounds of cheese, 34,593 at last payment; self-heating vats used; there were no screen doors or windows; drainage, under building across road to ditch; location and condition of whey tank, alongside of building, washed two or three times weekly; condition of building, fair; condition of apparatus, fair; condition of surroundings, drainage needs fixing, also whey tank removed from building; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.; the building is painted outside.

July 28, 1904.—Name of factory, Star & Star; location, Iowa Co., Pulaski twp.; owner or manager, Henry Haushalter; P. O. address, Muscoda; name of maker, C. B. Moore; he has not attended Dairy School at Madison; no. of patrons, 24; no. of cows, 300; pounds of milk daily, 5,645; pounds of cheese daily, 500; style of cheese, twins; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made monthly by test; steam vats used; there were no screen doors or windows; drainage poor, trough under factory and leaking bad, looks as if hogs have been wallowing there; location and condition of whey tank, outside 20 feet from building, unwashed, with some bad mud holes and filth near; condition of building, floor poor, leaky, shelving grease soaked and mouldy; condition of apparatus, fair with exception of one wood vat, which is rotted and test machine not reliable; conditions of surroundings, poor, bad mud holes in road caused by drainage; hog yard within sixty feet of factory, odor very strong; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is not painted outside. Factory is located on side hill and the conditions while bad, could be easily improved; told manager would have to be improved or prosecution for unsanitary condition would be commenced.

July 29, 1904.—Name of factory, Glenbeulah; location, village of Glenbeulah; owner and manager, C. Garling & Son; P. O. address, Glenbeulah, Wis.; name of maker, C. Garling & Son; he has not attended Dairy School at Madison; no. of patrons, 24; no. of cows, about 250; pounds of milk daily, 5,200; pounds of cheese daily, 500; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on roofing system; weight of milk, about 150,000; average test, 3.50; and lbs. of cheese, 1,400 at last payment; steam vats used; there were screen doors and windows; drainage, good, perfect; location and condition of whey tank, near factory, in the ground, fairly clean; condition of building, first class, frame building, clean; condition of apparatus, first class, up-to-date

cheese and buttermaking machinery, clean; condition of surroundings, fine, O. K., neat yard, good drives; condition of patrons' milk cans, reported good and clean; condition of milk in cans, troubled more or less with gas and off flavors; the building is painted outside. Remarks: Splendid plant in all respects; machinery for making both butter and cheese; factory clean and machinery in good running order.

July 29, 1904.—Name of factory, White Clover; location, Sheboygan Falls, sec. 6; owner and manager, H. C. Alves; P. O. address, Sheboygan Falls, R. F. D. No. 8; name of maker, H. C. Alves; he has attended Dairy School at Madison; no. of patrons, 29; no. of cows, over 600; pounds of milk daily, 14,000; pounds of cheese daily, 130; style of cheese, longhorns; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on pooling system; weight of milk, 365,000; and pounds of cheese, 36,500 at last payment; steam vats used; there were screen doors and windows; drainage, fine, perfect; location and condition of whey tank, long distance from factory, clean; condition of building, first-class, clean; condition of apparatus, splendid, up-to-date, modern in every respect, clean; condition of surroundings, fine, neat, clean; condition of patrons' milk cans, reported good, clean; condition of milk in cans, reported clean and free from taint and gas; the building is painted outside.

July 29, 1904.—Name of factory, North Survey; location, country, Dodgeville, Iowa county; owner or manager, Chas. H. Berryman; P. O. address, Dodgeville, R. F. D. 4; name of maker, Cap Myer; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 240; pounds of milk daily, 5,600; style of cheese, drum 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; drainage in good condition, enters into ditch good distance from building; location and condition of whey barrels, on platform, but in filthy condition; condition of building, good, well built, good cement floor; condition of apparatus, good, clean condition, fine steam outfit for two kettles; condition of surroundings, good, except whey barrels make it little bad; condition of patrons' milk cans, good condition, with exception of two cans, which were dirty and damaged; condition of milk in cans, fair; the building is painted outside.

July 29, 1904.—Name of factory, Cleaveland Creamery Co.; location, Cleaveland, Manitowoc Co.; manager, M. G. Douma; P. O. address, Cleaveland; name of maker, M. G. Douma; he has not attended Dairy School at Madison; no. of patrons, 52; pounds of milk daily, 8,000; pounds of cheese daily, 700; style of cheese, Young America and Daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made by Babcock Test; weight of milk, 260,000; average test, 3.63; steam vats used; there were no screen doors or windows; drainage, tiled about ten rods to creek; location and condition of whey tank, upstairs, washed twice weekly or more; condition of building, fair, cement floor; condition of apparatus, fair, agitators used; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.; the building is painted outside.

July 30, 1904.—Name of factory, Blatz Cheese Factory; location, country, Mineral Point, Iowa Co.; owner or manager, Geo. Potterton; P. O. address, Dodgeville, R. F. D. No. 3; name of maker, Alfred Bitano; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 145; pounds of milk daily, 2,991; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch fair distance from building; location and condition of whey barrels, filthy condition; condition of building, old, not kept in repair; condition of apparatus, not in the cleanest condition; condition of sur-

roundings, poor, caused by whey barrels; condition of patrons' milk cans, fair condition, a few a little rusty; condition of milk in cans, fair; the building is not painted outside.

July 30, 1904.—Name of factory, Potterton Cheese Factory; location, country, Mineral Point, Iowa Co.; owner or manager, Dave Potterton; P. O. address, Dodgeville, R. F. D., No. 3; name of maker, Peter Stenri; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 158; pounds of milk daily, 3,400; 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, 40 feet from building; location and condition of whey barrels, 14 feet from building, poor condition; condition of building, old and out of repair, poor drained floor in making room; condition of apparatus, fair, clean condition; condition of surroundings, poor on account of whey barrels, which produce a bad odor; condition of patrons' milk cans, cans mostly new, good condition; condition of milk in cans, fair; the building is not painted outside.

July 30–August 1, 1904.—Name of factory, Specht; location, Usnit, Manitowoc Co.; owner and manager, J. B. Junker; P. O. address, Manitowoc, Wis.; name of maker, J. B. Junker; he has not attended Dairy School at Madison; no. of patrons, 33; no. of cows, about 325; pounds of milk daily, 6,004; pounds of cheese daily, about 550; style of cheese, Young Americas; the Babcock Test is used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.70; payments are made on fat basis; weight of milk, about 95,000; average test, 3.50; and pounds of cheese, about 8,750 at last payment; self-heating vats used; there were screen doors and windows, but poor ones; drainage, not good, no objectionable odors; location and condition of whey tank, new, near factory, about 20 feet from make room, washed out daily, clean; condition of building, poor, frame building, fairly clean, not up to date; condition of apparatus, fair, fairly clean, not up to date; condition of surroundings, fair, not tidy; condition of patrons' milk cans, fair, not all clean; condition of milk in cans, not good, not all clean; the building is not painted outside. Remarks: Testing machine, bottles, pipette and sulphuric acid O. K. Mr. J. B. Junker is planning to build a new model stone factory at an early date. Expects to do so before the close of the present season.

August 1, 1904.—Name of factory, Schriener Cheese Factory; location, country, Glarno, Green Co.; owner or manager, F. Bronkow; P. O. address, Glarno; name of maker, Fred Wutturr; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 130; pounds of milk daily, 2,000; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments made per cwt.; steam vat used; there were no screen doors or windows; drainage, poor condition, enters into road, open drainage; location and condition of whey barrels, sunk in ground, filthy condition; condition of building, old and out of repair; condition of apparatus, fair; condition of surroundings, poor on account of whey barrels and drainage; condition of patrons' milk cans, fair, some were not clean; condition of milk in cans, fair; the building is not painted outside.

August 2, 1904.—Name of factory, Lawver Cheese Factory; location, country, Cadiz twp.; owner or manager, Geo. Lawver; P. O. address, Freeport, Ill.; name of maker, Gottfred Burkhalter; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 180; pounds of milk daily, 3,900; pounds of cheese daily, 373; style of cheese, drum 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; drainage, fair condition, underground thirty feet; location and condition of whey barrels, in very poor condition; condition of building, old and not well

kept in repair; condition of apparatus, fairly clean condition; condition of surroundings, poor, caused by whey barrels, which are on no platform; condition of patrons' milk cans, fair, most all good cans; condition of milk in cans, good; the building is painted outside.

Aug. 2, 1904.—Location, Millhome, 3 miles northeast; owner or manager, August Ebeling; P. O. address, Millhome; name of maker, Chas. Ebeling; he has not attended Dairy School at Madison: no. of patrons, 18; pounds of milk daily, 2,500; style of cheese, Y. A. and longhorns; the Babcock Test is used; the Wisconsin Curd Test is not often used; payments are made on fat basis: weight of milk, 94,206; average test, 3.38; and pounds of cheese, 8,979 at last payment; self-heating vats used; there were no screen doors or windows; drainage, waste water and whey leak on ground between building and whey tank; location and condition of whey tank, 20 feet from building, condition pretty good; condition of building, bad inside, not clean; condition of apparatus, some good, some isn't clean; condition of surroundings, bad around whey tank and under factory; condition of patrons' milk cans, mostly good; condition of milk in cans, some dirty, mostly good; the building is painted outside.

Aug. 3, 1904.—Name of factory, Ebeling; location, Kiel, two miles east; owner or manager, Louis Ebeling; P. O. address, Kiel; name of maker, Louis Ebeling; he has not attended Dairy School at Madison: no. of patrons, 48; pounds of milk daily, 8,000; pounds of cheese daily, 780; style of cheese, fair, Y. A. and long horns; the Babcock Test is used; the Wisconsin Curd Test is not much used; inspector's test of composite milk sample for day, 3.2 to 4.4; payments are made on fat basis: weight of milk, 253,191; average test, 3.67; pounds of cheese, 24,143 at last payment; self-heating vats used; there were no screen doors or windows; drainage, open ditch, begins at factory, smells bad; location and condition of whey tank, 25 feet from building, fair; condition of building, good; condition of apparatus, good; condition of surroundings, good except open drain; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside. Flies are gathering in factory.

August 4, 1904.—Name of factory, May; location, Ironton, Sauk Co., Wis.; manager, A. Tourdot, co-operative; P. O. address, Reedsburg, Wis.; name of maker, G. A. Powell; he has not attended Dairy School at Madison; no. of patrons, 21; no. cows, 260; lbs. milk daily, 2,747; lbs. cheese daily, 260; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test not used; payments are made on fat basis: weight of milk, about 93,000; average test, 3.65; and pounds of cheese, about 9,000 at last payment; steam vats used; there were no screen doors or windows; drainage, underground ditch out into near-by field, no objectionable odors; location and condition of whey tank, close up to building, fairly clean; condition of building, old dwelling house, made over into factory, poor, cheap building, fairly clean; condition of apparatus, not first-class, boiler and engine old and in poor condition, fairly clean; condition of surroundings, fair, free from objectionable odors; condition of patrons' milk cans, not all clean; condition of milk in cans, not good, much of the milk supply tainted and gassy; the building is painted a dirty red outside.

August 4, 1904.—Name of factory, Divan Cheese Factory; location, country, Cadiz twp.; owner or manager, Herman Keel; P. O. address, Browntown, R. 1; name of maker, Edw. Neuenschwander; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, 148; pounds of milk daily, 3,000; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire-kettle vats used; there were no screen doors or windows; drainage in poor condition, underground only ten feet; location and condition of whey barrels, sunk in ground, very poor condition; condition of building, old and not well

kept in repairs; condition of apparatus, good, clean condition; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, one patron's very filthy, others in good, clean condition; condition of milk in cans, fair; the building is not painted outside. Remarks: Patrons promised to change drainage and whey barrels by extending drainage further from building, and place whey barrels on a platform.

August 5, 1904.—Name of factory, Egan Cheese Factory; location, country, Gratiot twp.; owner or manager, James Gallagher; P. O. address, Gratiot, Wis.; name of maker, G. F. Aeschleman; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 135; pounds of milk daily, 2,700; pounds of cheese daily, 261; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, fair condition, underground, 25 feet; location and condition of whey barrels, sunk in ground, poor condition; condition of building, good, well built, plenty of room; condition of apparatus, good clean tools used; condition of surroundings, very good with exception of whey barrels, which make it bad around building; condition of patrons' milk cans, some not in clean condition, and most of them are getting old and rusty; condition of milk in cans, fair; the building is painted outside.

August 6, 1904.—Name of factory, Boyrhofer Cheese Factory; location, country, Jordan twp.; owner or manager, Joe Ginner; P. O. address, Monroe, R. F. D. 3; name of maker, Fred Laengacher; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 220; pounds of milk daily, 4,500; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage forms a filthy hole alongside road; location and condition of whey barrels, very filthy; condition of building, old and out of repairs; condition of apparatus, fair; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, most of them were in very unsanitary condition, found "skippers" in one can; condition of milk in cans, not sanitary; building is not painted outside.

August 8, 1904.—Name of factory, Peter Legler; location, town Argyle; owner or manager, Peter Legler; P. O. address, Argyle; name of maker, Alfr. Leuder; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 135; pounds of milk daily, 2,700; style of cheese, drum Swiss; the Babcock Test is not used; no Curd Test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch about 20 feet from building; location and condition of whey barrels, in poor condition, next to building; condition of building, fair; wooden floor in making room; condition of apparatus, fair, with exception of whey tank, which is very filthy; condition of surroundings, poor, caused by condition of whey barrels, which are joined to building; condition of condition of milk in cans, fair; the building is painted outside.

Aug. 9, 1904.—Name of factory, Gilmanton Valley; location, Mondovi, Buffalo Co., Wis.; secretary, Arnold Moser; P. O. address, Mondovi, Buffalo Co., R. F. D. No. 2; name of maker, Frank Young; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 160; pounds of milk daily, 3,200; pounds of cheese daily, 300; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 3.70; payments are made by pooling system; weight of milk, about 139,500; average test, 3.60; and pounds of cheese about 12,500, at the time of the last payment; the condition of surroundings, fairly good with the exception of sewage disposal; condition of patrons' milk cans, clean as a rule; condition of milk in cans, not all good, some very gassy; the building is painted outside.

of cheese, about 12,500, at last payment; steam vats used; there were no screen doors or windows; drainage, open ditch, along roadside, down to low land, not first class; location and condition of whey tank, near factory, above ground, fairly clean; condition of building, very good, part stone and part wood, clean; condition of apparatus, very good, clean; condi-

August 9, 1904.—Name of factory, Rib Falls; location, Marathon Co., Rib Falls twp.; owner or manager, Albert Kutz; P. O. address, Marathon; name of maker, Albert Kutz; he has attended Dairy School at Madison; no. of patrons, 22; no. of cows, 200; pounds of milk daily, 3,000; style of cheese, brick; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made every month, milk bought by 100 pounds; steam vats used; there were screen doors or windows; drainage fair, part underground, part surface; location and condition of whey tank, outside underground, washed once per 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; the building is painted outside.

August 9, 1904.—Name of factory, Wenger & Flint Cheese Factory; location, country, Argyle twp.; owner or manager, I. Penniston; P. O. address, Argyle R. F. D. 2; name of maker, Adolph Haehlen; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 220; pounds of milk daily, 5,100; style of cheese, drum Swiss; 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 enters into ditch 20 feet from building; location and condition of whey barrels, sunk in ground, poor condition; condition of building, good; condition of apparatus, good, clean, good steam outfit used; condition of surroundings, poor, caused by drainage and whey barrels which are sunk in ground; condition of patrons' milk cans, some very old and rusty; badly damaged; condition of milk in cans, some contain barn yard dirt; the building is painted outside.

Aug. 10, 1904.—Name of factory, A. Nelson, location, Liberty, Outagamie Co.; owner and manager, A. Nelson; P. O. address, New London, Wis., R. F. D. No. 25; Name of maker, A. Nelson; he has not attended Dairy School at Madison; no. of patrons, 31; no. of cows, 275; pounds of milk daily, 4,500; pounds of cheese daily, 450; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.80; payments are made on fat basis; weight of milk, 150,000; average test, 3.80; and pounds of cheese, 15,000, at last payment; steam vats used; there were no screen doors or windows; drainage good, flowing water from well removes factory sewage long distance from building; location and condition of whey tank, near factory, clean; 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; the building is painted outside. Remarks: Factory very neat and clean. Factory building small frame structure, but perfectly clean within and without.

August 10, 1904.—Name of factory, Wm. Carry Cheese Factory; location, country, Adams twp.; owner or manager, Wm. Carry; P. O. address, Argyle; name of maker, Peter Ramseier; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 175; pounds of milk daily, 2,800; pounds of cheese daily, 270; style of cheese, drum Swiss; the Babcock Test is not used! no Wisconsin Curd Test used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters 15 feet from factory, poor condition; location and condition of whey barrels, sunk in ground, in very poor condition; condition of building, old and not kept in repairs, very poor condition; condition of apparatus, kept fairly clean; condi-

tion of surroundings, poor, whey barrels, hog pen and drainage are the causes; condition of patrons' milk cans, some very bad; condition of milk in cans badly damaged and unsanitary; building is not painted outside.

August 10, 1904.—Name of factory, Mullen Cheese Factory; location, country, Adams twp.; owner or manager, M. C. Collentine; P. O. address, Argyle; name of maker, Fred Strauss; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 110; pounds of milk daily, 1,700; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into road 15 feet from building and good condition; location and condition of whey barrels, sunk in ground, poor condition; condition of building, old and out of repairs; condition of apparatus, fairly clean; condition of surroundings, good barrels and drainage, fair distance from building; condition of patrons' milk cans, two patrons use old and rusty cans; condition of milk in cans, fair; the building is not painted outside.

August 11, 1904.—Name of factory, Liberty Corners; location, Liberty, Outagamie Co., Wis.; owner and manager, Anton K. Schmitz; P. O. address, New London, Wis., R. F. D. No. 25; name of maker, Anton K. Schmitz; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 200; pounds of milk daily, 3,123; pounds of cheese daily, 300; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.90; payments are made on fat basis; weight of milk, about 114,700; average test, 3.80; and pounds of cheese, 11,400 at last payment; steam vats used; there were no screen doors and windows; drainage, fair; blind ditch out into field; no bad odor; location and condition of whey tank, near factory, under shelter, galvanized iron, clean; condition of building, good, new frame building, clean, O. K.; condition of apparatus, good, new, clean; condition of surroundings, good, clean, no bad odor; condition of patrons' milk cans, fair; not all clean; condition of milk in cans, not good in flavor, weedy taints; the building is not yet painted outside, new building. Remarks: First-class frame building, two stories in height, upper floor used for dwelling purposes. Bad, weedy taints in the milk supply. All low, marshy land, mostly wild marsh feed; water for stock in low stagnant pools in part of pastures. Milk test bottles, O. K.; sulphuric acid, S. G.—1.083, O. K.; testing machine, O. K.

August 11, 1904.—Name of factory, Gopher Hill; location, Hortonville, Ellington twp., Sec. 13; owner or manager, Pat Wallace; P. O. address, Hortonville R. F. D.; name of maker, Pat Wallace; he has attended Dairy School at Madison; no. of patrons, 36; pounds of milk daily, 6,600 pounds of cheese daily, 628; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; last test of composite milk sample for day, 3.4 to 4.2; payments are made on fat basis; weight of milk, 91,193; average test, 3.6; and pounds of cheese, 8,611 at last payment; steam vats used; there were screen doors and windows; drainage, open ditch, faulty, ill smelling; location and condition of whey tank, 125 feet from building, fair; condition of building, good; condition of apparatus, good; condition of surroundings, good except drainage; condition of patrons' milk cans, fair; condition of milk in cans, some dirty milk; the building is painted outside.

Aug. 11, 1904.—Name of factory, Jno. Noll & Co.; location, country, Argyle twp.; owner or manager, Jno. Noll; P. O. address, Argyle; name of maker, Christ Strauss; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 180; pounds of milk daily, 3,600; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors

or windows; drainage, not finished, will be better after done; location and condition of whey barrels, next to building; condition of building, very good building, new, good cement floors; condition of apparatus, good, clean; condition of surroundings, remains from timber and stone left over from building; condition of patrons' milk cans, all in good condition; condition of milk in cans, fair; the building is painted outside. Remarks: This is about the best built factory I have visited so far. It is just newly built; has good cement floors in making and curing rooms. This is a model for many other factories.

August 12, 1904.—Name of factory, Star; location, Grant, Shawano Co., Wis.; owner and manager, John Hoepfner; P. O. address, Marion, Wis., R. F. D. No. 2; name of maker, John Hoepfner; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 300; pounds of milk daily, 4,211; pounds of cheese daily, 420; style of cheese, daisies; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis; weight of milk, about 139,000; average test, 3.8; and pounds of cheese, about 13,900 at last payment; steam vats used; there were screen doors and windows, no flies in factory; drainage, carried long distance from factory through tin tube, clean, O. K.; location and condition of whey tank, 160 feet from factory, wood tank above ground, automatic weigher, clean, O. K.; condition of building, fine, new frame building, clean, O. K.; condition of apparatus, new clean; condition of surroundings, neat, clean; condition of patrons' milk cans, clean, O. K.; milk well taken care of; condition of milk in cans, clean, O. K.; no dirt in bottom of cans; the building is painted outside and inside in neat, attractive colors. Remarks: One of the cleanest factories in Wisconsin; milk testing apparatus, O. K.; sulphuric acid, specific gravity, 1.033, O. K. Cheese are dipped in hot paraffine before marketing.

August 13, 1904.—Name of factory, South Kaukauna; location, country, Harrison, Calumet Co.; manager, Frank Fischer; P. O. address, Kaukauna, Wis., R. F. D., No. 15; name of maker, Paul E. Canpine; he has not attended Dairy School at Madison; no. of patrons, 29; no. of cows, about 250; pounds of milk daily, 4,300; pounds of cheese daily, 430; style of cheese, flats; the Babcock Test is used occasionally; the Wisconsin Curd Test is not used; payments are made by pooling system; weight of milk, about 140,000; and pounds of cheese about 14,000 at last payment; steam vats used; there were no screen doors or windows; drainage, carried out into blind well near factory, not good; location and condition of whey tank, about 30 feet from factory, wood tank above ground, fairly clean; condition of building, not good, small frame building, fairly clean; condition of apparatus, good, clean; condition of surroundings, good, fairly clean; condition of patrons' milk cans, fair, not all clean; condition of milk in cans, fair, not all free from gas; the building was painted outside long years ago.

August 13, 1904.—Name of factory, C. W. Kleckner; location, country, Glarno twp.; owner or manager, C. W. Kleckner; P. O. address, Monroe; name of maker, Fred Roder; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 250; pounds of milk daily, 5,400; style of cheese, limburger; Babcock Test not used; Wisconsin Curd Test not used; payments made per cwt.; steam vats used; there were no screen doors or windows; drainage in very poor condition, filth runs under floor; location and condition of whey tank, fair distance from building; condition of building, old and out of repair, floor in making room badly damaged; condition of apparatus, fair condition, but it is not possible to keep tools clean when there is such an odor coming from under the floor condition of surroundings, remains in making room, as floor is badly damaged; condition of patrons' milk cans, in clean condition, mostly all new; condition of milk in cans, fair; the building is painted outside. Remarks: The floor is badly damaged in making room and a bad odor is caused from filth gathering under the floor. Drainage is in bad condition.

- August 16, 1904.—Name of factory, Birnamwood; location, Birnamwood; owner or manager, Knoke Bros.; P. O. address, Birnamwood; name of maker, A. H. Knoke; he has not attended Dairy School at Madison; no. of patrons, 36; no. of cows, 215; pounds of milk daily, 3,800; pounds of cheese daily, 380; style of cheese flats; Babcock Test used; Wisconsin Curd Test seldom used; last test of composite milk sample for day, 3.4 to 4.6; payments are made on fat basis; weight of milk, 131,001; average test, 3.6; and pounds of cheese, 13,111 at last payment; steam vats used; there were screen doors and windows; drainage runs into well; location and condition of whey tank, near building, elevated, good; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, mostly fair, some rusty; condition of milk in cans, mostly fair, some dirty; the building is painted outside.
- August 16, 1904.—Name of factory, Walnut Grove; location, country, Adams twp.; owner or manager, Jno. Connaway; P. O. address, Argyle, R. F. D. 1; name for maker, August Kern; he has not attended Dairy School at Madison; no. patrons, 12; no. cows, 165; lbs. milk daily, 3,500; style of cheese, drum Swiss; Babcock Test not used; Wisconsin Curd Test not used; payments made per hundred; steam vat used; there were no screen doors or windows; drainage enters into road, poor condition; location and condition of whey barrels, sunk in ground; condition of building, old and out of repairs; condition of apparatus, fairly clean condition, good steam outfit; condition of surroundings, poor on account of drainage; condition of patrons' milk cans, in general not sanitary, some old and rusty; condition of milk in cans, some bad flavor and dirty; the building is not painted outside. Remarks: The factory is in general not in good condition; surroundings are bad, which are caused by drainage and whey barrels.
- August 18, 1904.—Name of factory, S. Severtson Cheese Factory; location, country, Lindan twp.; owner or manager, S. Severtson; P. O. address, Edmund; name of maker, Milt Zuhrfush; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 240; pounds of milk daily, 3,600; style of cheese, drum 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; drainage, in good condition, enters into ditch good distance from building; location and condition of whey barrels, good distance from factory, condition good; condition of building, good in all respects; condition of apparatus, clean and good condition, good steam outfit, everything in neat condition; condition of surroundings, good; condition of patrons' milk cans, one patron's can was very filthy and dirty; condition of milk in cans, fair; the building is painted outside. The factory is in general in neat, clean condition; everything is in its place. Surroundings are very neat and clean. Building and conditions are a model for many other cheese factories.
- August 19, 1904.—Name of factory, County Line; location, Milladore, two miles south; owner or manager, Frank Schujahn; P. O. address, Theresa; name of maker, Chas. H. Indermuehle; he has not attended Dairy School at Madison; no. of patrons, 27; pounds of milk daily, 3,000; pounds of cheese daily, 320; style of cheese, brick; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; steam vats used; there were no screen doors or windows; tile drainage; location and condition of whey tank, 55 feet from building, fair; condition of building, good; condition of apparatus, good; condition of surroundings, good except around whey tank; condition of patrons' milk cans, fair; condition of milk in cans, some dirty; the building is painted outside.
- August 19, 1904.—Name of factory, Maple Grove Cheese Factory; location, country, Lindan twp.; owner or manager, Geo. Jewell; P. O. address, Mineral Point; name of maker, Michior Zweifel; he has not attended Dairy School

at Madison; no. of patrons, 14; no. of cows, 215; pounds of milk daily, 3,529; 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, fair distance; location and condition of whey barrels, on platform, fair condition; condition of building, old and out of repairs; condition of apparatus, fairly clean; condition of surroundings, fair, barrels are quite close to building; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.

August 19, 1904.—Name of factory, Sisson Cheese Factory; location, country, Wiota twp.; owner or manager, Joe Kemp; P. O. address, Woodford, R. 1; name of maker, Christ Ubert; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 160; pounds of milk daily, 2,800; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, no drainage at all, very poor condition; location and condition of whey barrels, sunk in ground, very poor; condition of building, old and out of repairs; condition of apparatus, not very clean; condition of surroundings, very bad, caused by drainage and whey barrel; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; the building is painted.

August 20, 1904.—Name of factory, A. Mueller; location, country, Wiota twp.; owner or manager, A. Mueller; P. O. address, Woodford, R. 1; name of maker, Sam Ubert; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 252; pounds of milk daily, 4,100; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch, 20 feet from building; location and condition of whey barrels, sunk in ground, poor condition; condition of building, fair, good cement floor; condition of apparatus, fairly clean; condition of surroundings, fair; whey barrels too near to building; condition of patrons' milk cans, fair, cans mostly new and clean; condition of milk in cans, fair; the building is not painted outside.

August 20, 1904.—Name of factory, River Bend Cheese Factory; location, country, Wiota twp., Sec. 2; owner or manager, Wm. Gierhart; P. O. address, Argyle; name of maker, Emil Kropf; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 200; pounds of milk daily, 3,600; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle; ditch 12 feet from building, poor condition; location and condition of whey barrels, 10 feet from factory, poor condition; condition of building, not in good condition; filthy floor in curing room; condition of apparatus, not clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, two cans old and damaged, others in fair, clean condition; condition of milk in cans, fair; the building is not painted outside.

August 22, 1904.—Name of factory, Peter Ott Cheese Co.; location, country, New Glarus twp., Sec. 10; owner or manager, Peter Ott; P. O. address, New Glarus; name of maker, Sam Ert; he has not attended Dairy School at Madison; no. patrons, 7; no. cows, 200; lbs. milk daily, 3,500; style of cheese, drum Swiss; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per cwt.; fire kettle used; there were no screen doors or windows; drainage enters into ditch fair distance from building; location and condition of whey barrels, joining building, poor condition; condition of building, old and not well kept in repairs; condition of apparatus, fair, separator used for whey butter; condition of surroundings, poor, caused by whey barrels, which produce bad odor; condition of patrons'

milk cans, some old and rusty; condition of milk in cans, fair; the building is painted outside. Remarks: Patrons intend to put in cement floor in making room, and have made good improvements since last inspection.

August 22, 1904.—Name of factory, Stone Hill Cheese Co.; location, country, Primrose; owner or manager, Martin Hefty; P. O. address, Belleville, R. F. D. No. 59; name of maker, Jno. Ming; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 180; pounds of milk daily, 3,200; style of cheese, block cheese; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, very poor condition, open drainage; location and condition of whey barrels, sunk in ground, poor condition; condition of building, old and out of repairs; 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, fair; the building is not painted outside.

August 22, 1904.—Name of factory, Town Hall Cheese Co.; location, country, Primrose twp.; owner or manager, G. G. Stamm; P. O. address, Mt. Vernon, R. F. D. No. 70; name of maker, Henry Elmer; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 240; pounds of milk daily, 4,500; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage, poor condition, enters into road, near to factory; location and condition of whey barrels, sunk in ground; condition of building, old and out of repairs; condition of apparatus, fairly clean; condition of surroundings, poor, caused by whey barrels and drainage; condition of patrons' milk cans, old and rusty, a few in fair condition; condition of milk in cans, fair; the building is not painted outside.

August 22, 1904.—Name of factory, Peerless Cheese Co.; location, country, Primrose twp., Sec. 25; owner or manager, Henry Hoffman; P. O. address, Belleville, R. F. D. No. 59; name of maker, Gottfr. Saengacher; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 300; pounds of milk daily, 4,100; 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, poor at present, that will be changed; location and condition of whey barrels, sunk in ground; condition of building, old but well kept in repairs; condition of apparatus, good, clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, fair, one can unfit for use; condition of milk in cans, fair; the building is not painted outside.

August 23, 1904.—Name of factory, H. Altman; location, country, New Glarus twp.; owner or manager, Cap. Altman; P. O. address, New Glarus; name of maker, Gottfr. Althaus; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 115; pounds of milk daily, 2,100; style of cheese, block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch close to factory; location and condition of whey barrels, sunk in ground close to factory; condition of building, old and out of repairs; condition of apparatus, good, clean condition, separator used for whey butter; condition of surroundings, poor, caused by whey barrels; condition of patrons' milk cans, fair, mostly new; condition of milk in cans, fair; the building is not painted outside. Remarks: This factory is up-to-date with the tools used by the cheesemaker, but building is old and out of repairs.

- August 23, 1904.—Name of factory, Duerst Cheese Factory; location, country, New Glarus; owner or manager, J. H. Duerst; P. O. address, Belleville, R. F. D. No. 59; Name of maker, Adolf Arn; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 125; pounds of milk daily, 2,200; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch fair distance from building; location and condition of whey barrels, joining, not clean; condition of building, old and out of repairs; condition of apparatus, fairly clean, separator used for whey butter; condition of surroundings, fair; condition of patrons' milk cans, mostly all new; condition of milk in cans, fair; the building is painted outside.
- August 23, 1904.—Name of factory, Mueller Hollow Cheese Factory; location, country, Primrose twp.; owner or manager, S. Hustad; P. O. address, Mt. Vernon, R. F. D. No. 71; name of maker, Fred Zysset; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 120; pounds of milk daily, 1,900; style of cheese, limburgger; 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 fair distance from factory; location and condition of whey barrels, 10 feet from building; condition of building, old and out of repairs; condition of apparatus, fairly clean; condition of surroundings, poor water gathers next to factory, which causes bad odor; condition of patrons' milk cans, fair, mostly all new; condition of milk in cans, fair; the building is not painted outside.
- August 23, 1904.—Name of factory, Military Road; location, Kaukauna, three miles east; owner or manager, Roemer Bros.; P. O. address, South Kaukauna, No. 14; name of maker, Jos. Roemer; he has attended Dairy School at Madison; no. of patrons, 22; pounds of milk daily, 3,700; pounds of cheese daily, 360; style of cheese, flats; the Babcock Test is used; the Wisconsin Curd Test is used; last test of composite milk sample for day, 3.5 to 4.0; payments are made on fat basis; weight of milk, 82,662; average test, 3.6; and pounds of cheese, 7,568 at last payment; self-heating vats used; there were screen doors and windows; will put in tile drain; location and condition of whey tank, 25 feet from building, cleaned often; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, mostly fair; the building is not painted outside.
- August 24, 1904.—Name of factory, John Baebler; location, country, New Glarus; owner or manager, Jno. Baebler; P. O. address, New Glarus; name of maker, Fred Zeller; he has not attended Dairy School at Madison; no. patrons, 3; no. cows, 100; lbs. milk daily, 1,900; style of cheese, block Swiss; Babcock Test not used; Wisconsin Curd Test not used; payments made per hundred; steam kettle used; there were no screen doors or windows; drainage enters into ditch fair distance from factory; location and condition of whey barrels, 10 feet from factory; condition of building, new, fairly well built; condition of apparatus, fair; condition of surroundings, fair, only three whey barrels used and drainage fair distance away; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.
- August 24, 1904.—Name of factory, Lyle Cheese Co.; location, country, Paoli twp.; owner or manager, Jno. Lyle; P. O. address, Belleville, R. F. D. No. 58; name of maker, Ulrich Nay; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 180; pounds of milk daily, 3,000; style of cheese, limburgger; 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, condition fair, enters into

ditch; location and condition of whey barrels, joining to factory; condition of building, old and out of repair; condition of apparatus, clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; patrons' milk cans, some are old and rusty; condition of milk in cans, fair; the building is not painted outside.

August 24, 1904.—Name of factory, Spring Valley; location, country, New Glarus twp.; owner or manager, Nic Elmer; P. O. address, New Glarus, R. F. D., No. 2; name of maker, Jno. Zeller; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 320; pounds of milk daily, 5,600; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; open drainage, poor condition; location and condition of whey tank, good tank used; condition of building, old but fair, kept in repair; condition of apparatus, good, clean condition, good steam outfit used; condition of surroundings, fair, drainage causes bad odor; condition of patrons' milk cans, fairly clean, one can declared unfit for use; condition of milk in cans, fair; the building is not painted outside.

August 25, 1904.—Name of factory, Fritz Cheese Co.; location, country, Mt. Rose twp.; owner or manager, M. Fritz; P. O. address, Belleville, R. 54; name of maker, Emil Roder; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 200; pounds of milk, 2,900; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors or windows; drainage enters into road ditch, poor condition; location and condition of whey barrels, sunk in ground; condition of building, old and out of repairs; condition of apparatus, not best tools used; condition of surroundings, poor, caused by drainage; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; building is not painted outside.

August, 1904.—Name of factory, Frank McKenny; location, country, Hollandale twp.; owner or manager, Frank McKenny; P. O. address, Blanchardville; name of maker, Henry Marty; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 131; pounds of milk daily, 2,000; style of cheese, block; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors or windows; drainage enters into ditch, very poor condition; location and condition of whey barrels, joining to factory, poor condition; condition of building, poor, poor floor in curing room; condition of apparatus, fairly clean; condition of surroundings, very poor, open drainage, which forms a filthy hole next to building; condition of patrons' milk cans, one patrons' can old and rusty; condition of milk in cans, fair, one patron little unclean; the building is not painted outside.

August 27, 1904.—Name of factory, Hollandale Cheese Factory; location, town, Hollandale; owner or manager, Mike Thoene; P. O. address, Hollandale; name of maker, Mike Thoene; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 220; pounds of milk daily, 4,000; style of cheese, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; steam kettle used; there were screen doors and windows; drainage enters into ditch, 85 feet from building; location and condition of whey tank, 12 feet from factory, condition fair; condition of building, good, good cement floors; condition of apparatus, good, clean; condition of surroundings, fair, some filth from factory forms filthy hole; condition of patrons' milk cans, some dirty and rusty, others in fairly clean condition; condition of milk in cans, fair; the building is painted outside.

- August 29, 1904.—Name of factory, Robert Theller; location, country, Washington; owner or manager, Robt. Theller; P. O. address, Monticello; name of maker, Jno. Glansen; he has not attended Dairy School at Madison; no. patrons, 7; no. cows, 200; lbs. milk daily, 3,200; style of cheese, limburger and block Swiss; Babcock Test not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were no screen doors or windows; drainage enters into ditch 30 feet from building; location and condition of whey barrels, sunk in ground; condition of building, fair, cement floor in making room; condition of apparatus, fairly clean; condition of surroundings, poor, caused by drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.
- Aug. 31, 1904.—Name of factory, Seymour Corners Cheese Factory; location, country station, Seymour twp.; owner or manager, C. Teastle; P. O. address, Darlington, R. 1; name of maker, Gottlieb Kammer; he has not attended Dairy School at Madison; no. of patrons, 22; no. of cows, 370; pounds of milk daily, 5,000; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam kettles used; there were no screen doors or windows; drainage, good condition; location and condition of whey tank, 30 feet from factory, good, clean condition; condition of building, good, cement floor in making room; condition of apparatus, good steam outfit, two steam kettles used; condition of surroundings, good, no barrels, underground drainage; condition of patrons' milk cans, fair, some were not good; condition of milk in cans, fair; the building is painted outside.
- September 1, 1904.—Name of factory, Otter Creek; location, Darlington, Lafayette Co.; owner or manager, P. B. and E. G. Barlow; P. O. address, Darlington, Wis.; name of maker, Emil Amstutz; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 350; pounds of milk daily, 4,000; pounds of cheese daily, 375; style of cheese, large round drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made at 85c per 100 pounds; fire heated copper kettle used; there were no screen doors or windows; drainage poor, could be made good at little cost; location and condition of whey tank, near factory, wood tank, above ground, fairly clean; condition of building, good, make room very neat and clean, cellar not in as good condition; condition of apparatus, O. K., clean; condition of surroundings, not first class, sewage not properly disposed of; condition of patrons' milk cans, fair, fairly clean; condition of milk in cans, fair, not all properly strained; the building is painted outside.
- Sept. 1, 1904.—Name of factory, Clear Creek; location, Osseo, Clear Creek twp., Sec. 23; owner or manager, Clear Creek Dairy Association; P. O. address, Osseo; name of maker, Henry Solie; he has not attended Dairy School at Madison; no. of patrons, 34; lbs. milk daily, 3,200; lbs. cheese daily, 316; style of cheese, flats; Babcock Test is used; Wisconsin Curd Test not used; last test of composite milk sample for day, 3.4 to 4.7; payments made on fat basis; weight of milk, 153,632; average test, 3.8; and pounds of cheese, 15,259 at last payment; steam vats used; there were screen doors and windows; drainage underground, box leading to ditch; location and condition of whey tank, near factory, condition fair; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, some rusty; condition of milk in cans, some dirty; the building is painted outside.
- September 2, 1904.—Name of factory, Farm; location, Willow Spring twp., Lafayette Co., Wis.; owner or manager, P. B. and E. G. Barlow; P. O. address, Darlington, Wis.; name of maker, W. E. Reeve; he attended Dairy School at Madison in 1900; no. patrons, 13; no. cows, about 135; lbs. milk daily,

2,500; pounds of cheese daily, about 240; style of cheese, flats; the Babcock Test is not often used; the Wisconsin Curd Test is not used; payments are made on pooling system; steam vats used; there were no screens on windows, but some on doors that were no good, factory swarming with flies; drainage, open ditch across drive around factory, not sanitary; location and condition of whey tank, within one foot of factory wall, wood tank underground, not clean; condition of building, very poor, unfit for cheese making purposes; condition of apparatus, fair, not clean, factory in such shape that it cannot be kept clean; condition of surroundings, not clean, hog houses and lots within sixty feet of factory; condition of patrons' milk cans, fair, not all clean, some badly rusted; condition of milk in cans, not all good, some dirty, some overripe; the building was painted outside years ago, some parts painted, some unpainted. Remarks: Factory building wholly unfit to manufacture in; low, filthy ceilings, swarming with flies. Building in such poor shape that it cannot be kept clean.

September 2, 1904.—Location, city of Darlington, Wis.; owner or manager, P. B. and E. G. Barlow; P. O. address, Darlington, Wis.; name of maker, W. A. Bothwell; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 225; pounds of milk daily, 3,600; pounds of cheese daily, 350; style of cheese, flats and daisies; the Babcock Test is not often used; the Wisconsin Curd Test is not used; payments are made on pooling system; steam vats used; there were screen doors and windows; drainage, good, O. K., into city sewer; location and condition of whey tank, near factory, wood tanks in ground, fairly clean; condition of building, good, two-story frame building, fairly clean; condition of apparatus, good, O. K., clean; condition of surroundings, good, neat, clean; condition of patrons' milk cans, reported fairly good; condition of milk in cans, reported fairly good, cheese clean in flavor; the building is painted outside.

September 2, 1904.—Name of factory, Sunny Side Cheese Factory; location, country, Darlington twp.; owner or manager, Jno. Schwarz; P. O. address, Darlington; name of maker, Jac. Kammer; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 220; pounds of milk daily, 4,000; style of cheese, drum and block Swiss; the Babcock Test is not used; foreign Curd Test is used; payments are made per hundred; steam kettle is used; there were no screen doors or windows; drainage enters into ditch, 40 feet from building; location and condition of whey tank, 12 feet from factory, good condition; condition of building, good cement floor in making room; condition of apparatus, fairly clean, good steam outfit used; condition of surroundings, good, no bad odor caused by drainage or whey tank; condition of patrons' milk cans, fair, mostly all new, found that many new cans were put in since last visit; condition of milk in cans, some not good; the building is painted outside.

September 3, 1904.—Name of factory, Hutzell Cheese Co.; location, country, Sylvester twp.; owner or manager, F. Haldiman; P. O. address, Juda, R. F. D. No. 2; name of maker, Gottfr. Klossner; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 200; pounds of milk daily, 3,800; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into road; very poor condition; location and condition of whey barrels, 20 feet from building, fair condition; condition of building, old and out of repairs; condition of apparatus, fair; condition of surroundings, poor, caused by drainage, which forms filthy hole in road; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.

September 5, 1904.—Name of factory, Maple Grove Cheese Co.; location, country, Jefferson twp.; owner or manager, Wm. Grencow; P. O. address, Juda, R. 2; name of maker, Frank Kessler; he has not attended Dairy School

at Madison; no. of patrons, 6; no. of cows, 125; pounds of milk daily, 2,700; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into road, 15 feet from building; location and condition of whey barrels, poor condition; condition of building, fair, new; condition of apparatus, fair; condition of surroundings, not very good; caused by drainage and whey barrels; condition of patrons' milk cans, good, mostly new cans, and in clean condition; condition of milk in cans, fair; the building is painted outside.

September 6, 1904.—Name of factory, Pengra Cheese Co.; location, country, Sylvester twp.; owner or manager, Wallace Pengra; P. O. address, Monroe, R. F. D.; name of maker, Emil Hofen; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 160; pounds of milk daily, 2,800; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch; location and condition of whey barrels, fair; condition of building, old and out of repairs; condition of apparatus, good, clean condition; condition of surroundings, fair; condition of patrons' milk cans, fair, mostly all new; condition of milk in cans, fair; the building is painted outside.

September 6, 1904.—Name of factory, Dawson Cheese Co.; location, country, Decatur twp.; owner or manager, Jac. Roderick; P. O. address, Brodhead, R. F. D. No. 3; name of maker, F. Miller; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 200; pounds of milk daily, 3,800; style of cheese, drum, Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, poor condition, enters into road; location and condition of whey barrels, fair condition; condition of building, old but fair; condition of apparatus, good, clean; condition of surroundings, fair; condition of patrons' milk cans, one old and rusty; condition of milk in cans, fair; the building is painted outside.

September 6, 1904.—Name of factory, Zahorik; location, 3 miles north of Cato; owner or manager, John Zahorik; P. O. address, Cato, R. F. D.; name of maker, Frank J. Slegler; he has attended Dairy School at Madison; no. of patrons, 61; pounds of milk daily, 7,100; pounds of cheese daily, 710; style of cheese, daisies and Y. A.; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.6 to 4.3; payments are made on fat basis; weight of milk, 107,406; average test, 3.78; and pounds of cheese, 10,261 at last payment; self-heating vats used; there were screen doors and windows; no provision for drainage; location and condition of whey tank, 40 feet from building, cleaned once a month; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, some rusty; condition of milk in cans, some dirty; the building is painted outside.

September 7, 1904.—Name of factory, Ball's Mill Cheese Factory; location, country, Sylvester twp.; owner or manager, F. Leiser; P. O. address, Monroe, R. F. D. No. 2; name of maker, F. Leiser; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 270; pounds of milk daily, 4,400; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch, fair condition; location and condition of whey barrels, joining to building; condition of building, good, kept in good repair; condition of apparatus, good, clean; condition of surroundings, good; condition of patrons' milk cans, fair, mostly all new; condition of milk in cans, fair; the building is painted outside.

September 8, 1904.—Name of factory, Sylvester Cheese Co.; location, country, Sylvester twp.; owner or manager, Chas. Pengra; P. O. address, Monroe, R. F. D., No. 2; name of maker, A. Mathis; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 220; pounds of milk daily, 3,700; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, very poor condition, open drainage; location and condition of whey barrels, very filthy; condition of building, old, kept in good repair; condition of apparatus, good, clean; condition of surroundings, very poor, caused by drainage and whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; the building is not painted outside.

September 9, 1904.—Name of factory, O. Kubly; location, country, New Glarus; owner or manager, O. Kubly; P. O. address, New Glarus; name of maker, Chr. Kuneblhl; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 130; pounds of milk daily, 2,800; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; open drainage, very poor condition; location and condition of whey barrels, joining, poor condition; condition of building, old and not kept in good repair; condition of apparatus, good, kept in clean condition; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, mostly all new, good condition; condition of milk in cans, fair; the building is not painted outside.

September 10, 1904.—Name of factory, Marx Hoesly; location, country, Exeter twp.; owner or manager, M. B. Hoesly; P. O. address, New Glarus; name of maker, Ernest Klossner; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 115; pounds of milk daily, 2,680; style of cheese, drum and block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, good condition, underground; location and condition of whey barrels, joining to building; condition of building, old and well kept in repairs; condition of apparatus, fair, well kept, in clean condition; condition of surroundings, poor, caused by barn yard and whey barrels; condition of patrons' milk cans, good, mostly all new and in clean condition; condition of milk in cans, fair, the building is painted outside.

September 10, 1904.—Name of factory, Rudy Wild; location, country, Belleville twp.; owner or manager, Rudy Wild; P. O. address, Belleville, name of maker, Chr. Erb; he has not attended Dairy School at Madison; no. of patrons, 5; no. of cows, 140; pounds of milk daily, 2,600; style of cheese, block and 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 fair distance from factory; location and condition of whey barrels, not in clean condition; condition of building, well built and kept in fair repair; condition of apparatus, clean; condition of surroundings, poor, caused by whey barrels; condition of milk in cans, fair; the building is painted outside.

September 10, 1904.—Name of factory, Caspar Zwicky; location, Exeter twp.; owner or manager, Caspar Zwicky; P. O. address, New Glarus; name of maker, Joseph Gohl; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 200; pounds of milk daily, 4,000; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into barrel, from which it is drained underground good distance from factory; location and condition of whey tank and barrels used, fair; condition of building, old and

not kept in good repair; condition of apparatus, good, clean; condition of surroundings, fair, barrels fair distance from factory; condition of milk in cans, fair; the building is painted outside.

September 10, 1904.—Name of factory, Allenton Creamery; location, Allenton; owner or manager, Allenton Farmer Dairy Co.; P. O. address, Allenton; name of maker, Carl Schaefer; he has not attended Dairy School at Madison; no. of patrons, 97; pounds of milk daily, 9,000; 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; condition of building, good; condition of apparatus, good; condition of surroundings, good.

September 12, 1904.—Name of factory, Wittenwyler Cheese Co.; location, country, Washington twp.; owner or manager, Jac. Burgy; P. O. address, Monticello; name of maker, Thomas Hanser; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 250; lbs. of milk daily, 4,800; style of cheese, Limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vat used; there were no screen doors or windows; drainage enters into creek fair distance from factory; location and condition of whey barrels, sunk in ground, poor condition; condition of building, good, kept in good repair; condition of apparatus, good, clean; condition of surroundings, poor, caused by hog pen and whey barrels; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.

September 12, 1904.—Name of factory, Fred Kundret; location, country, Monroe; owner or manager, F. Kundret; P. O. address, Monroe, R. 4; name of maker, John Bruegger; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 170; pounds of milk daily, 2,900; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, enters under factory, very poor condition; location and condition of whey barrels, joining to factory; condition of building, old and out of repair; condition of apparatus, extra clean; condition of surroundings, very poor, caused by drainage, whey barrels, hog pens and cow yard; condition of patrons' milk cans, fair, most of them new; condition of milk in cans, fair, with exception of one; the building is not painted outside.

September 13, 1904.—Name of factory, Denmark; location, Denmark; owner or manager, Enz Bros.; P. O. address, Denmark; name of maker, Geo. Enz; he has not attended Dairy School at Madison; no. of patrons, 67; pounds of milk daily, 10,000; pounds of cheese daily, 990; style of cheese, flats; the Babcock Test is used, but not much; the Wisconsin Curd Test is not used; payments are made on basis of one pound for ten; weight of milk, 310,516, and pounds of cheese, 28,339 at last payment; self-heating vats used; there were screens on doors and windows; drainage, runs through trough on open ground; location and condition of whey tank, ten feet, washed weekly; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, some rusty; condition of milk in cans, some dirty; the building has stone walls.

September 13, 1904.—Name of factory, Crinnell Cheese Co.; location, country, Washington twp.; owner or manager, P. Crinnell; P. O. address, Monroe, R. F. D. 4; name of maker, Jac. Strasser; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 160; pounds of milk daily, 3,000; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage, open drain, very bad condition; location and condition of whey barrels, on platform, good condition; condition of building, fair, floor in making room damaged;

condition of apparatus, fair, clean; condition of surroundings, poor, caused by drainage which runs about the surroundings of factory; condition of patrons' milk cans, mostly all new; condition of milk in cans, fair; the building is painted outside.

September 14, 1904.—Name of factory, Geo. Meythaler Cheese Co.; location, country, Mt. Pleasant twp.; owner or manager, Geo. Meythaler; P. O. address, Monroe, R. F. D. 6; name of maker, Henry Huber; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 120; pounds of milk daily, 2,000; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into road, not very good condition; location and condition of whey barrels, joining to building, poor condition; condition of building, not very good; condition of apparatus, fairly clean, but tools for whey butter are in a very unsanitary condition; condition of surroundings, poor, caused by tanks where whey is kept for making whey butter; condition of patrons' milk cans, mostly all new; condition of milk in cans, fair; the building is not painted outside.

September 14, 1904.—Name of factory, Hingiss; location, Centerville, Manitowoc Co.; owner or manager, Henry Hingiss; P. O. address, Cleveland, R. F. D. 2; name of maker, H. Hingiss; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 300; pounds of milk daily, 6,000; pounds of cheese daily, 550; style of cheese, long horns and Young America; the Babcock Test is not used; the Wisconsin Curd Test is used; steam vats used; there were screen doors and windows; drainage, surface, fair; location and condition of whey tank, 100 feet from factory, unwashed; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside. Remarks: Building is built of brick with cement floor.

September 15, 1904.—Name of factory, Geigel Cheese Co.; location, country, Mt. Pleasant twp.; owner or manager, Martin Geigel; P. O. address, Monroe, R. F. D. 6; name of maker, Balz Hoesly; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 160; pounds of milk daily, 3,200; style of cheese, block Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch fair distance from building; location and condition of whey barrels, on platform, fair condition; condition of building, old but fair, kept in repair; condition of apparatus, good, clean; condition of surroundings, fair, drainage may cause little poor odor; condition of patrons' milk cans, mostly all new; condition of milk in cans, fair; the building is painted outside.

September 19, 1904.—Name of factory, Adam Elmer; location, country, Mt. Pleasant; owner or manager, Adam Elmer; P. O. address, Monroe, R. F. D., No. 6; name of maker, John Smith; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 80; pounds of milk daily, 1,300; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; no drainage at all; location and condition of whey barrels, joining to factory, poor condition; condition of building, very poor, old and not fit for cheesemaking; condition of apparatus, fair; condition of surroundings, very poor; hog pen and barn yard joining; condition of patrons' milk cans, good; condition of milk in cans, fair; the building is not painted outside.

September 19, 1904.—Name of factory, Stauffacher Cheese Co.; location, country, Sylvester twp.; owner or manager, Frank Stauffacher; P. O. address, Monroe, R. F. D., No. 6; name of maker, Fritz Floeckiger; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 130; pounds of milk daily, 2,400; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch fair distance from factory; location and condition of whey barrels, joining to building on platform; condition of building, fair, old but kept in fair repairs; condition of apparatus, good, clean; condition of surroundings, poor, caused by hog pen, which is near by; condition of patrons' milk cans, some little old and rusty; condition of milk in cans, fair; the building is painted outside.

September 20, 1904.—Name of factory, Lena; location, Lena; owner or manager, E. Niquette; P. O. address, Lena; name of maker, Wm. Maeûe; he has not attended Dairy School at Madison; no. patrons, 23; lbs. milk daily, 1,500; lbs. of cheese daily, 160; style of cheese, flats; Babcock Test is used; the Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.2 to 4.8; payments are made on fat basis; weight of milk, 101,347; average test, 3.72; and pounds of cheese, 10,138 at last payment; steam vats used; there were screen doors and windows; underground drain leads to open ditch; location and condition of whey tank, three feet from building, fair; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, mostly fair; condition of milk in cans, mostly fair; the building is painted outside.

September 21, 1904.—Name of factory, Spruce; location, Spruce; owner or manager, Wm Teske; P. O. address, Spruce; name of maker, Herman Schmidt; he has not attended Dairy School at Madison; no. of patrons, 23; pounds of milk daily, 3,000; pounds of cheese daily, 310; style of cheese, flats and Y. A.; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 84,409; average test, 3.95; and pounds of cheese, 8,318 at last payment; self-heating vats used; there were screen doors and windows; drainage, side hill; location and condition of whey tank, ten feet from building; condition of building, not tidy inside; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair mostly; the building is not painted outside.

September 21, 1904.—Name of factory, Ople Cheese Factory; location, country, Gratiot twp.; manager, Chr. Otto; P. O. address, Apple River; name of maker, Simon Roethlisberger; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 225; pounds of milk daily, 3,000; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors and windows; drainage enters into ditch, good distance from factory; location and condition of whey barrels, 15 feet from factory; condition of building, good, will build good curing room; condition of apparatus, clean, found everything neat and clean; condition of surroundings, little bad, caused by drainage leaking some; condition of patrons' milk cans, found one can very dirty, others were all very clean; condition of milk in cans, good, with exception of few patrons; the building is painted outside.

September 20-23, 1904.—Name of factory, Rounrod Cheese Factory; location, Gratiot; manager, Peter Rounrod; P. O. address, Gratiot; name of maker, Alexander Rolli; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 230; pounds of milk daily, 3,600; style of cheese, drum Swiss; the Babcock Test is not used; no Curd

Test is used; payments are made per hundred; fire kettle used; drainage enters into ditch fair distance from factory; location and condition of whey tank, fair; condition of building, good, good cement floor in making room; condition of apparatus, good, clean condition; condition of surroundings, good, everything neat and clean; condition of patrons' milk cans, good, those who had old cans replaced them with new ones; condition of milk in cans, some good, others poor; the building is painted outside.

September 23, 1904.—Name of factory, Beckman Cheese Factory; location, Adams twp.; owner or manager, Wm. Beckman; P. O. address, Monroe, R. F. D., No. 5; name of maker, Fred Solberger; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 215; no. of pounds of milk daily, 4,000; style of cheese, brick cheese; 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 enters into ditch, open drainage, could be better; location and condition of whey barrels, partly on platform, very filthy condition; condition of building, fairly constructed; condition of apparatus, clean condition, good steam outfit used; condition of surroundings, little bad, caused by whey barrels, otherwise everything appears neat and clean; condition of patrons' milk cans, found all in good, clean condition, with the exception of two patrons' cans, which were very dirty; condition of milk in cans, fair, all well tended to; the building is painted outside.

September 23, 1904.—Name of factory, Barlow Cheese Factory; location, Darlington, Lafayette Co.; owner, P. B. and E. G. Barlow; P. O. address, Darlington, Wis.; name of maker, M. E. Reeve; he has attended Dairy School at Madison; style of cheese, flats; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments made per hundred; steam vats used; there were no screen doors or windows; open drainage, very poor condition; location and condition of whey tank, mostly joining building, bad condition; condition of building, not fit for manufacturing a product for human beings; condition of apparatus, maker is trying to keep tools clean, but it is hardly possible to do so in a building of this kind; condition of surroundings, very poor, caused by whey tank, drainage and hog pen, causing very bad odor; condition of patrons' milk cans, found three milk cans owned by Mr. Barlow at 1:30 p. m. not washed, remainder had milk in them; condition of milk in cans could not be good under those circumstances; the building is not painted outside

September 24, 1904.—Name of factory, Fred Hefty; location, Washington twp.; owner or manager, F. Hefty; P. O. address, New Glarus, R. F. D., No. 1; name of maker, Fer. Schlessler; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 120; pounds of milk daily, 2,500; style of cheese, limburger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were no screen doors and windows; drainage enters into ditch, good condition; location and condition of whey barrels, joining to building; condition of building, old and not very well kept in repairs; condition of apparatus, found everything in very clean condition; condition of surroundings, good surroundings, except barn yard is near building; condition of patrons' milk cans, mostly all new; condition of milk in cans, well cared for; the building is painted. Remarks: Everything in good, clean condition.

September 26, 1904.—Name of factory, Monticello Cheese Factory; location, Monticello; owner, Wiltmer & Urben; P. O. address, Monticello; name of maker, Christ Amacher; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 120; pounds of milk daily, 2,900 pounds; style of cheese, brick cheese; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vats are used;

there were no screen doors or windows; drainage enters into creek underground drainage; location and condition of whey tank, in building, awful filthy condition; condition of building, not very good; condition of apparatus, in not clean condition, also factory was in filthy condition; condition of surroundings, barn close to factory; condition of patrons' milk cans, one old and rusty; condition of milk in cans, mostly all well taken care of; building is not painted outside. Remarks: This factory is in general in very filthy condition. Cheese room is not kept clean.

September 27, 1904.—Name of factory, Bernhardt; location, two and one-half miles southwest of Sturgeon Bay; owner or manager, Frank Bernhardt; P. O. address, Sawyer, R. R. 3; name of maker, Frank Bernhardt; he has not attended Dairy School at Madison; no. of patrons, 35; pounds of milk daily, 3,100; pounds of cheese daily, 310; style of cheese, Daisies; the Babcock Test is used; the Wisconsin Curd Test is not used; last test of composite milk sample for day, 3.6 to 4.6; payments are made on fat basis; weight of milk, 118,684; average test, 3.67; and pounds of cheese, 10,797 at last payment; self-heating vats used; there were screen doors and windows; drainage, everything goes in whey tank; location and condition of whey tank, 20 feet from building, underground, not clean; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, some dirty, mostly good; condition of milk in cans, mostly fair; the building is painted outside. Remarks: Cheese shelves are badly neglected.

September 27, 1904.—Name of factory, Dave Zimmerman; location, New Glarus; owner or manager, D. Zimmerman; P. O. address, New Glarus, R. F. D. 1; name of maker, Ernst Arn; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 200; pounds of milk daily, 4,100; 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 creek 30 rods from building; location and condition of whey barrels, joining to factory, sunk in ground; condition of building, old and out of repairs; condition of apparatus, clean condition, everything neat and clean; condition of surroundings, poor, very bad as to whey barrels and drainage has left bad remains; condition of patrons' milk cans, cans all in good condition; condition of milk in cans, good, well cared for; the building is painted outside.

September 27, 1904.—Name of factory, Hans Legler Cheese Co.; location, New Glarus; owner or manager, Hans Legler; P. O. address, New Glarus, R. F. D. 1; name of maker, Ed. Sterchi; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 210; pounds of milk daily, 3,800; 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, good condition; location and condition of whey barrels, joining to factory, very filthy; condition of building, old and not well kept in repairs; condition of apparatus, found everything in clean condition; condition of surroundings, bad, caused by whey barrels, which are never cleaned at all; condition of patrons' milk cans, mostly all new; condition of milk in cans, good; the building is not painted outside. This factory is in very poor condition as to surroundings, which is only caused by whey barrels.

September 27, 1904.—Name of factory, Becker & Schuller; location, Washington township; owner or manager, Becker & Schuller; P. O. address, Monticello, Green county; name of maker, Theo. Schiess; he has not attended Dairy School at Madison; no. of patrons, 5; no. of cows, 150; pounds of milk daily, 2,300; 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;

open drainage from building, very poor condition; location and condition of whey barrels, good distance from factory; condition of building, well constructed; condition of apparatus, clean condition, good steam outfit; condition of surroundings, poor, caused by open drainage, other conditions as to surroundings are good; condition of patrons' milk cans, most all are old and rusty; condition of milk in cans, well taken care of; the building is painted outside.

September 27, 1904.—Name of factory, Blum Cheese Co.; location, Washington twp. owner or manager, Fred Blumer; P. O. address, Monticello; name of maker, Emil Frick; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 180; pounds of milk daily, 3,200; 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 enters into road, very unsanitary condition; location and condition of whey barrels, in bad condition, never cleaned; condition of building, old but fair, kept in repairs; condition of apparatus, clean condition, good steam outfit used; condition of surroundings, very bad, caused by drainage and whey barrels; condition of patrons' milk cans, mostly new, good condition; condition of milk in cans, good, all well taken care of; the building is not painted outside. Remarks: This factory is in general in unsanitary condition as to surroundings.

September 27, 1904.—Name of factory, Stuessy Cheese Factory; location, New Glarus; owner or manager, Jac. Stuessy; P. O. address, New Glarus, R. F. D. 2; name of maker, Karl Mueller; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 80; pounds of milk daily, 1,800; style of cheese, block and Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into cornfield near to factory, open drainage; location and condition of whey tank, barrels and tank are used; condition of building, old and repairs much needed; condition of apparatus, clean condition, condition of surroundings, good, drainage causes little bad odor; condition of patrons' milk cans, mostly all new; condition of milk in cans, good; the building is painted outside. Remarks: The factory is in fair condition as to sanitary surrounding.

September 27, 1904.—Name of factory, Henry Freitag Cheese Co.; location, Exeter; owner or manager, Henry Freitag; P. O. address, Monticello; name of maker, Eugene Rider; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 160; pounds of milk daily, 3,100; style of cheese, block and drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into a hole which was dug for said purpose; location and condition of whey barrels, 10 feet from factory; condition of building, old and many repairs are needed; condition of apparatus, clean; condition of surroundings, good; condition of patrons' milk cans, all mostly new and kept clean; condition of milk in cans, good, well taken care of; the building is not painted outside. Remarks: This factory is in general in good condition.

September 28, 1904.—Name of factory, Giese Cheese Factory; location, Spring Grove; owner or manager, Herman Giese; P. O. address, Broadhead, R. 2; name of maker, Jno. Lederman; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 190; pounds of milk daily, 3,000; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; there were no screen doors or windows; drainage enters into ditch, fair distance from factory; location and condition of whey tank, 10 feet from factory, sunk in ground; condition of building, old and out of repairs; condition of apparatus, good, clean; condition of surroundings, poor, caused by

drainage and whey barrels; condition of patrons' milk cans, most all in clean condition; condition of milk in cans, some not well taken care of; the building is not painted outside.

September 29, 1904.—Name of factory, Water Street; location, three miles northwest of Kewaunee; owner or manager, Wm. Waterstreet; P. O. address, Spring Green; name of maker, Bohumil Albrecht; he has not attended Dairy School at Madison; no. of patrons, 24; pounds of milk daily, 3,200; pounds of cheese daily, 320; style of cheese, squares; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; self-heating vats used; there were no screen doors or windows; no drainage; condition of building, dirty; condition of apparatus, fair; condition of surroundings, very bad; the building is not painted outside. Remarks: An unclean factory and premises.

Sept. 29, 1904.—Name of factory, Carlton Farmers; location Kewaunee, 5 miles south; owner or manager, Carlton Farmers Dairy Assn.; P. O. address, Kewaunee R. D. No. 1; name of maker, George Steinhart; P. O. address, Kewaunee, R. R. No. 1; name of maker, George Steinhart; he has not attended Dairy School at Madison. Remarks: This factory is unclean generally.

Sept. 30, 1904.—Owner or manager, Albert Gertzmacher; P. O. address, Kewaunee, R. R. No. 2; name of maker, George Schneider; P. O. address, Kewaunee R. R., No. 2; he has not attended Dairy School at Madison. Remarks: Generally slovenly; factory and tools unclean.

Sept. 30, 1904.—Location, Luxemburg; owner or manager, Louis Liebl; P. O. address, Luxemburg; name of maker, Lawrence Rechel; P. O. address, Luxemburg; he has attended Dairy School at Madison. Remarks: Whey leaking under floor. Badness underneath factory. Factory full of flies and nothing done to keep them out.

Sept. 30, 1904.—Name of factory, Newman Cheese Co.; location, Spring Grove; owner or manager, W. J. Newman; P. O. address, Juda; name of maker, Jno. Cassanova; P. O. address Juda; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 270; pounds of milk daily, 4,200; style of cheese, drum Swiss; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; no screen doors or windows; open drainage, enters into ditch, fair distance; location and condition of whey barrels, filthy condition, never washed; condition of building, old and out of repair, good cement floor in making room; condition of apparatus, clean, neat; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, found most all in clean condition, except two patrons' cans; condition of milk in cans, few patrons' milk was off flavor; the building is painted outside.

REPORT OF CREAMERY INSPECTION.

July 1, 1904.—Name of creamery, Cadott Co-op.; co-operative; location, Cadott, Chippewa Co.; manager, Frank Wilhelm; P. O. address, Cadott; name of buttermaker, Harry S. Hague; he has not attended Dairy School at Madison; no. of patrons, 66; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 270; average test, 3.8; handle cream, and overrun 12 at last payment; sampling and testing, composite bi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; skim milk was divided by automatic weigher; cream vat was covered with canvas; drainage good underground to near by creek; bad odor in creamery; location and condition of skim milk tank, inside factory clean, the weigher also inside not clean; location and condition of buttermilk, none; 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, fair. Remarks: The bad odors in this creamery came from the skim milk weigher.

July 1, 1904.—Name of creamery, Chippewa Valley Creamery Co.; proprietary; location, Chippewa Falls, Chippewa Co.; owner or manager, P. H. Bolten; P. O. address, 231-233 S. Water St., Chicago, Ill.; name of buttermaker, C. E. Van Slyke; P. O. address, Chippewa Falls; he has attended Dairy School at Madison; no. of patrons, 277; no. of pounds of cream daily, 5,500; no. of pounds of butter daily, 1,700; average test, 25.2; butter yield, 29.4, and overrun, 16.5 at last payment; sampling and testing composite semi-monthly; loss of fat in buttermilk, .10 per cent.; no starter is used; cream vat is not covered; drainage, city sewer; no bad odor in creamery; location and condition of buttermilk tank, on first story, fair condition; condition of building, poor, considered as a creamery; building is brick; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, generally fair considering the distance shipped.

July 6, 1904.—Name of creamery, Withee; proprietary; location, Withee, Clark Co.; owner, Casper & Blumenstein; P. O. address, Sullivan; name of buttermaker, Jos. Bornheimer; P. O. address, Withee; he has not attended Dairy School at Madison; no. of patrons, 110; no. of pounds of milk daily, 7,500 and 600 cream; no. of pounds of butter daily, 650; average test, 3.5; butter yield, 4.10, and overrun, 15 at last payment; quality of butter, good; sampling and testing, composite semi-monthly; loss of fat in skim milk, .03; loss of fat in buttermilk, .08; Commercial starter is used; skim milk is divided by weigher; there were no screen doors and windows; cream vat was not covered; drainage, drain into open ditch, then into village ditch; no bad odor in creamery; location and condition of skim milk, upstairs, washed daily; location and condition of buttermilk tank, inside fair, washed when empty; condition of building, good; building is painted outside; condition of apparatus, combined churn, Alpha separator, vats and

tester O. K., water poor; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Four inaccurate test bottles.

July 7, 1904.—Name of creamery, Klondike; proprietary; location, 4 miles south of Marshfield, Wood Co.; owner, C. A. Hathaway; P. O. address, Marshfield, R. D. No. 1; name of buttermaker, W. Hathaway; P. O. address, Marshfield, R. D. No. 1; he has not attended Dairy School at Madison; no. of patrons, 99; no. of pounds of milk daily, 11,000; no. of pounds of butter daily, 502; average test, 3.81; butter yield, 4.48, and overrun, 17.8 at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .1 per cent.; loss of fat in buttermilk, .2 per cent.; Commercial starter is used; skim milk was divided by weigher; there were no screen doors and windows; cream vat was covered with board; drainage, short distance to creek; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, have none; condition of building, fair; building is painted outside; condition of apparatus, combined churn, Alpha separator, tester and vats, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, with the exception of a few, clean; condition of milk in cans, some sediment in bottom of cans.

July 7, 1904.—Name of creamery, Eclipse; proprietary; location, Windsor; Dane Co.; owner or manager, C. J. Dodge; P. O. address, Windsor; name of buttermaker, Peter Tenjum; P. O. address, Windsor; he has not attended Dairy School at Madison; no. of patrons, 90; no. of pounds of milk daily, 4,200, cream 9,000 weekly; no. of pounds of butter daily, from 200 to 1,000; sampling and testing, composite, weekly; no starter is used; skim milk was divided by automatic weigher; there were no screen doors and windows; cream vat was covered with canvas; drainage, into open ditch then onto near-by field; some bad odor in creamery; location and condition of skim milk tank, up above near weigh room, cleaned; location and condition of buttermilk tank, in same place as skim milk tank, not clean; condition of building, poor and untidy; building is painted on outside; condition of apparatus, fair; condition of surroundings, fair, except where the skim milk is delivered, where it is quite foul; condition of patrons' milk cans, fair; condition of milk in cans, fair.

July 7, 1904.—Name of creamery, De Forest; co-operative; location, De Forest, Dane Co.; manager, R. Lee; P. O. address, De Forest; name of buttermaker, T. L. Woodford; P. O. address, De Forest; he has not attended Dairy School at Madison; no. of patrons, 39; no. of pounds of milk daily, 2,400, cream about 500 every other day; no. of pounds of butter daily, 100 to 200; sampling and testing, composite, test cream at every delivery; 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; there were no screen doors and windows; cream vat was not covered; drainage, drain underground to a pool; bad odor in creamery; location and condition of buttermilk tank, in the ground outside, not cleaned; condition of building, poor; building is painted outside; condition of apparatus, poor; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Found here considerable inaccurate glassware, many bottles graduated from 1 to 8 only, and neck so narrow that the bottle tester could not be used.

July 8, 1904.—Name of creamery, Brookside; proprietary; location Sherry, Wood Co.; owner, J. A. Yerck; P. O. address, Markesan; name of buttermaker, C. A. Harbaugh, P. O. Sherry; he has not attended Dairy School at Madison; no. of patrons, 100; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 350; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .15 per cent.; loss of fat in buttermilk,

.1 per cent.; no starter is used; skim milk is divided by weigher; there were no screen doors and windows; cream vat was covered with cloth cover; drainage, wooden trough, toward creek, stopped up and water lies on ground; bad odor in creamery from drain; location and condition of skim milk tank, upstairs, washed daily; location and condition of butter-milk tank, use half of twin cream vat; condition of building, fair, wooden floor, engine room dirty; building is painted outside; condition of apparatus, combined churn and separator poor, vats, O. K.; condition of surroundings, hole where skim milk is received and drainage smells badly; condition of patrons' milk cans, O. K.; condition of milk in cans, quite a lot of sediment in bottom of cans.

July 8, 1904.—Name of creamery, Blinker; proprietary; location, Blinker or Sherry Station, Wood Co.; owner, Mitchell, Griffith & Co.; P. O. address, Dodgeville; name of buttermaker, F. W. Parks; P. O. Sherry; he has not attended Dairy School at Madison; no. of patrons, 120; no. of pounds of milk daily, 19,000; no. of pounds of butter daily, 800; average test, 3.6, and overrun 11 at last payment; sampling and testing, composite, semi-monthly; Commercial starter is used; skim milk was divided by weigher; there were no screen doors and windows; cream vat was covered; drainage, underground to near-by field; no bad odor in creamery; location and condition of skim milk tank, elevated outside building, an old churn, condition fair; location and condition of buttermilk tank, outside in ground, fair; condition of building, an old cheese factory, rather poor; the building is painted outside; condition of apparatus, combined churn, Alpha separator and tester, O. K.; condition of surroundings, fair.

July 8, 1904.—Name of creamery, Arlington; location, Arlington, Columbia Co.; owner, J. W. Kester; P. O. address, Mazomania; name of buttermaker, Joe Singler; P. O. address, Arlington; he has not attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 125; average test, 3.75; butter yield, 4.20, and overrun, 12 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk was divided by farmers helping themselves; cream vat was not covered; drainage, drain underground to a pool; no bad odor in creamery; location and condition of skim milk tank, in a shed outside creamery, clean; location and condition of buttermilk tank, same, place not cleaned; condition of building, poor; building is pointed outside; condition of apparatus, fair, except churn and pipes, which are quite foul, cream vat also in poor shape; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair, excepting two patrons.

July 9, 1904.—Name of creamery, Poynette; proprietary; location, Poynette, Columbia Co.; owner or manager, A. F. Westphal; P. O. address, Neosho, Dodge Co.; name of buttermaker, G. A. Kimball; P. O. address, Poynette; he has not attended Dairy School at Madison; no. of patrons, 91; no. of pounds of milk daily, 3,500, cream 600; no. of pounds of butter daily, 180 to 500; average test not figured out, and overrun, 15 at last payment; sampling and testing, composite, monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk is divided by farmers helping themselves; there were no screen doors and windows; cream vat was not covered; drainage, drain into open ditch, then into creek near by; no bad odor in creamery; location and condition of skim milk tank, in boiler room, not clean; location and condition of butter-milk tank, in ground outside, not cleaned; condition of building, fair; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

July 11, 1904.—Name of creamery, New Lisbon; proprietary; location, New Lisbon, Juneau Co.; owner, Frank Steiner; P. O. address, Mauston; name of buttermaker, Geo. A. Steiner; P. O. address, New Lisbon; he has not attended Dairy School at Madison; no. of patrons, 75; no. of pounds of milk daily, 6,200; no. of pounds of butter daily, 270; average test, 3.9; butter yield, 4.40, and overrun, 13 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .20 per cent.; butter milk starter is used; skim milk was divided by farmers helping themselves; there were no screen doors and windows; cream vat was not covered; drainage into river or mill pond near by no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; have no buttermilk tank; condition of building, fair; the building is not painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

July 12, 1904.—Name of creamery, Necedah; proprietary; location, Necedah, Juneau county; owner or manager, Fuller & Mathes; P. O. address, Marshfield, Wood Co.; name of buttermaker, Otto C. Hinc; he has not attended Dairy School at Madison; no. of patrons, 41; no. of pounds of milk daily, 800; cream, 350; no. of pounds of butter daily, 200; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08; loss of fat in buttermilk, .12; no starter is used; there were no screen doors or windows; the cream vat was not covered; drainage underground on nearby lot; bad odor in creamery; have no skim milk tank; location and condition of buttermilk tank, near churn, washed once in while; condition of building, fair, except the floor, which is defective; the building is not painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, many of them dirty; condition of milk in cans, most of it fairly good. Remarks: Found two inaccurate pipettes, which I warned buttermaker to discard. Called attention of the patrons to the condition of their cans and warned them as well as the buttermaker, to see that they be clean.

July 12, 1904.—Name of creamery, Arlington; proprietary; location, Arlington, Columbia Co.; owner, J. W. Kester; P. O. address, Mazomanie; name of buttermaker, J. Singler; he has not attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 125; average test, 3.75; butter yield, 4.20; and overrun, 12 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .2 per cent.; no starter is used; patrons help themselves to skim milk; there were no screen doors or windows; cream vat was covered with cloth; drainage, underground to a cesspool, O. K.; no bad odor in creamery; location and condition of skim milk tank, shed next creamery, washed daily; location and condition of buttermilk tank, same place as skim milk, use barrels; condition of building, poor; the building is painted outside; condition of apparatus, combined churn, two separators, O. K., cream vat galvanized iron in poor condition; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, good except that of two patrons. Remarks: Cream vat is made of galvanized iron, galvanizing worn off by the action of acid in cream and leaving it in a rusty, poor condition.

July 13, 1904.—Name of creamery, DeForest B. & C. Co.; co-operative; location, DeForest, Dane Co.; manager, L. J. Lee; P. O. address, DeForest; name of buttermaker, T. Woodford; he has not attended Dairy School at Madison; no. of patrons, 19 milk and 20 cream; no. of pounds of milk daily, 2,400 and 2,200 lbs. of cream weekly; no. lbs. butter daily, 180; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; there were no screen doors or windows; cream vat was not covered; drainage, cesspool, poor; location and condition of skim milk tank,

elevated in engine room, washed about four times weekly; location and condition of buttermilk tank, cistern outside, never washed; condition of building, poor, wooden floor in bad condition; the building is painted outside; condition of apparatus, combined churn, separator and tester O. K.; vats poor; condition of surroundings, O. K. except cesspool; condition of patrons' milk cans, with a few exceptions fair; condition of milk in cans, fair.

July 13, 1904.—Name of creamery, Jahnke Creamery; proprietary; location, Grand Rapids, Wood Co.; owner, Jahnke Creamery Co.; P. O. address, Watertown; name of buttermaker, L. P. Gazeley; he has not attended Dairy School at Madison; no. of patrons, 14; no. of pounds of cream daily, 300; no. of pounds of butter daily, 150; average test, 3; overrun, 13; sampling and testing, test every delivery; no starter is used; there were no screen doors or windows; cream vat was covered; drainage, city sewer; no bad odor in creamery, have no buttermilk tank; condition of building, good, new; building is not painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, fair.

July 13, 1904.—Name of creamery, Vesper; proprietary; location, Vesper, Wood Co.; owner or manager, The F. Albert Dairy Co.; P. O. address, Mayville, Dodge Co.; name of buttermaker, Theo. Albert, a member of the firm; he has not attended Dairy School at Madison; no. of patrons, 86; no. of pounds of milk daily, 8,500; no. of pounds of butter daily, 400; average test, 3.8; butter yield, 4.5; and overrun, 19; sampling and testing, composite, semi-monthly; cream saved from one day to the other is used as starter; skim milk was divided by automatic weigher; there were screen windows; cream vat was covered with canvas; drainage, underground on nearby field; no bad odor in creamery; location and condition of skim milk tank in boiler room, clean; have no buttermilk tank; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of milk in cans, none received while present.

July 14, 1904.—Name of creamery, Curtiss; proprietary; location, Curtiss, Clark Co.; owner, Laabs Bros.; P. O. address, Curtiss; name of buttermaker, Fred W. Laabs; he has attended Dairy School at Madison; no. of patrons, 63; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 370; average test, 3.8; butter yield, 4.50; and overrun, 18; sampling and testing, composite, weekly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered; drainage, poor, drain into open ditch, finally into the woods; bad odor in creamery; location and condition of skim milk tank, up-stairs, not clean; location and condition of buttermilk tank, outside, fair; condition of building, poor; the building is not painted outside; condition of apparatus, good; condition of surroundings, fair, except the drain; condition of patrons' milk cans, fair; condition of milk in cans, fair.

July 14, 1904.—Name of creamery, Eclipse; proprietary; location, Windsor, Dane Co.; owner, J. C. Dodge; P. O. address, Windsor; name of buttermaker, P. Tenjum; he has not attended Dairy School at Madison; no. of patrons, 90; no. of pounds of milk daily, 4,200; cream, 9,000 pounds per week; no. of pounds of butter daily, 200 to 1,000; sampling and testing, composite for milk; no starter is used; skim milk was divided by weigher; there were no screen doors or windows; cream vat was covered with canvas; drainage, open ditch to nearby field; no bad odor in creamery; location and condition of skim milk tank, overhead, cleaned daily; location and condition of buttermilk tank, overhead, clean; the building is painted outside; condition of apparatus, combined churn, separator and vats O. K.;

condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: New cement floor being laid in work room and cement driveway where skim milk is loaded, greatly improving conditions.

July 14, 1904.—Name of creamery, Gridley; proprietary; location, Schleisingerville, Washington Co.; owner or manager, Dow Maxon; P. O. address, Schleisingerville; name of buttermaker, Mike Witthauer; he has not attended Dairy School at Madison; no. of patrons, 48; no. of cows, 250; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 220; average test, 3.8; butter yield, 4.15; sampling and testing, daily, test 2 weeks; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .02 per cent.; cream vat was covered with board cover; drainage, tile, good; no bad odor in creamery; location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, kept in cans in ice water; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, fair.

July 15, 1904.—Name of creamery, Clover Leaf; proprietary; location, six miles northwest of Beloit, Sec. 18, town Beloit; owner, Coryell & Brinkman; P. O. address, Beloit R. D. 27; name of buttermaker, F. D. Coryell; he has not attended Dairy School at Madison; no. of patrons, 35 milk and 4 cream; no. of pounds of milk daily, 7,000; no. of pounds of butter daily, 350; average test, 3.60; butter yield, 4.20; and overrun 13+; sampling and testing, composite, semi-monthly; inspector's test of composite milk sample for day, 3.9; cream starter is used; skim milk was divided by weigher; there were no screen doors or windows; setter cans used for cream; drainage, tiled 80 rods or more to a ditch; a little bad odor in creamery from weigher; location and condition of skim milk tank, up-stairs, washed daily, clean, pasteurize skim milk; location and condition of buttermilk tank, have none, use cans; condition of building fair, new cement floor; the building is painted outside; condition of apparatus, combined churn, new tester and separator, good; condition of surroundings, O. K.; condition of patrons' milk cans, with a few exceptions, good; condition of milk in cans, fairly good.

July 15, 1904.—Name of creamery, Little Black; proprietary; location, Little Black, Taylor Co.; owner, David McAdam; P. O. address, Medford; name of buttermaker, David McAdam; he has not attended Dairy School at Madison; no. of patrons, 80; no. of pounds of milk daily, 7,600; no. of pounds of butter daily, 325; average test, 3.8; butter yield, 4.30; and overrun 13. sampling and testing, composite, three times a month; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; home made starter is used; skim milk was divided by automatic weigher; no screen doors or windows; cream vat was not covered; drainage, underground to a ditch, then to small stream; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, have none; condition of building, first-class, everything new and in good shape; the building is painted outside; condition of apparatus, good; condition of surroundings, fine; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Found an inaccurate pipette in use. Instructed the owner how to test pipettes.

July 15, 1904.—Name of creamery, Stitzer; co-operative; location, village of Stitzer; manager, C. R. Winsor; P. O. address, Stitzer, Grant Co., Wis.; name of buttermaker, C. R. Winsor; he has not attended Dairy School at Madison; no. of patrons, 33 cream, 17 milk; no. of cows, about 510; no. of pounds of milk daily, 3,100; no. of pounds of butter daily, 2,100; average test, 3.50; butter yield, 3.72, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat

in buttermilk, .30 per cent. fat; common soured skim milk starter is used; skim milk was divided by check pump; there were no screen doors or windows; cream vat was not covered; drainage, blind ditch to ravine below factory building, clean, O. K.; no bad odor in creamery; location and condition of skim milk tank, elevated, near factory, galvanized iron, clean; location and condition of buttermilk tank, galvanized iron tank above ground, near building, clean, O. K.; condition of building, fairly good, clean; the building is painted outside; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

July 15, 1904.—Name of creamery, Fennimore; proprietary; location, village of Fennimore, Grant Co., Wis.; owner, Hinn Bros.; P. O. address, Fennimore, Wis.; name of buttermaker, A. J. Baumgartner; he has attended Dairy School at Madison; no. of patrons, 100; no. of cows, 1,000; no. of pounds of milk daily, 7,000; cream, 725; no. of pounds of butter daily, 1,250; average test, 3.40; butter yield, 3.92, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .2 per cent.; commercial starter used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with cloth; drainage, underground drain pipe to large septic tank, O. K.; no bad odor in creamery; location and condition of skim milk tank, elevated near factory, galvanized iron, clean; location and condition of buttermilk tank, near factory, galvanized iron, above ground, clean; condition of building, old, wood floors in bad condition, as clean as they could be kept; the building is painted outside; condition of apparatus, good, clean, power derived from milling plant some distance from creamery building; condition of surroundings, clean, O. K.; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

July 18, 1904.—Name of creamery, Chelsea; co-operative; location, Chelsea, Taylor Co.; manager, Chas. Schwoock; P. O. address, Chelsea; name of buttermaker, Geo. Galloway; he has attended Dairy School at Madison; no. of patrons, 36; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 175; average test, 3.88; butter yield, 4.46; and overrun, 15 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .25 per cent.; commercial starter is used; skim milk was divided by automatic weigher; there were screen doors and windows; cream vat was not covered; drainage good, into small stream near by; no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; have no buttermilk tank; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, fine; condition of patrons' milk cans, good; condition of milk in cans, fair.

July 19, 1904.—Name of creamery, Prentice; proprietary; location, Prentice, Price Co.; owner, Parmen & Kester; P. O. address, Mazomanie; name of buttermaker, H. L. Ashdown; he has not attended Dairy School at Madison; no. of patrons, 36; no. of pounds of milk daily, 2,000; no. of pounds of butter daily, 90; average test, 4.2; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with canvas; drainage, underground for a distance, then on a lot; no bad odor in creamery; location and condition of skim milk tank, inside factory, cleaned every day; have no buttermilk tank; condition of building, good; the building is painted outside; condition of apparatus, good except churn, which is quite foul, suggested remedies for its purification; condition of surroundings, fair; condition of patrons' milk cans, none received while present. Remarks: This creamery has 12 cream patrons and uses a 17.6 c. c. pipette for taking sample; called attention of the buttermaker to the state laws in regard to testing cream.

July 20, 1904.—Name of creamery, Cameron; proprietary; location, Cameron, Barron Co.; owner or manager, J. O. Breitenback; P. O. address, Cameron, Wis.; name of buttermaker, J. O. Breitenback; he has not attended Dairy School at Madison; no. of patrons, 60; no. of pounds of cream daily, 1,000; no. of pounds of butter daily, 300; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .10 per cent.; buttermilk starter was used; there were screen doors; cream vat was covered with canvas; drainage, a pipe above ground, then onto lot; no bad odor in creamery; location and condition of buttermilk tank, inside factory, clean; condition of building, fair; the building is not painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, fair. Remarks: Some dissatisfaction among patrons with the test. Tested such samples as were available and found them running about the same as or lower than the maker's test, due, perhaps, to his using an old scale which is no longer sensitive. Had a new one on hand which I suggested he use hereafter.

July 20, 1904.—Name of creamery, Chetek; proprietary; location, Chetek, Barron Co.; owner or manager, E. J. Morrison, P. O. address, Chetek; name of buttermaker, E. J. Morrison; he has not attended Dairy School at Madison; no. of patrons, 36; no. of pounds of milk daily, 1,600; cream, 150; no. of pounds of butter daily, 120; average test, 3.8; and overrun, 12 at last payment; sampling and testing, composite, semi-monthly; no starter was used; there were screen doors; cream vat was covered with board cover; drainage underground to a pool or sink hole; no bad odor in creamery; location and condition of skim milk tank, in boiler room; location and condition of buttermilk tank, have none; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, none received while present. Remarks: Had two pipettes; found one correct, but the other considerably off.

July 20, 1904.—Name of creamery, Columbus; proprietary; location, Columbus, Columbia Co.; owner, Welk Bros.; P. O. address, Columbus; name of buttermaker, F. A. Welk; he has not attended Dairy School at Madison; no. of patrons, 43 milk, 29 cream; no. of pounds of milk daily, 3,500; cream, 375; no. of pounds of butter daily, 250; 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; there were screen doors or windows; cream vat was covered with cloth; drainage, private sewer to river; 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 whenever empty; condition of building, good wood floor, neat and clean; the building is painted outside; condition of apparatus, combined churn, two Alpha separators, vats and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, a few dirty; condition of milk in cans, with a few exceptions, good. Remarks: Held meeting of patrons in afternoon and explained test to them.

July 21, 1904.—Name of creamery, New London Condensing Co.; proprietary; location, city of New London; manager, C. Otto; P. O. address, New London, Wis.; name of buttermaker, C. Otto; he has not attended Dairy School at Madison; no. of patrons, 42; no. of cows, about 450; no. of pounds of milk daily, 9,500; no. of pounds of butter daily, some butter and some ice-cream; loss of fat in buttermilk, trace; .2 per cent; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with cloth; drainage into river, factory built on bank of river; no bad odor in creamery, clean and neat; location and condition of skim milk tank, in manufacturing room, clean, O. K.; location and condition of buttermilk tank, in manufacturing room, clean, O. K.; condition of building, first class, clean, splendid cement floor throughout; the building is painted out-

side; condition of apparatus, first class, clean, buttermaking machinery, ice cream making machinery, condensing machinery; condition of surroundings, first class, O. K., clean and sanitary; condition of patrons' milk cans, good, clean; condition of milk in cans, fine, clean, good flavor.

July 21, 1904.—Name of creamery, Maple Leaf; proprietary; location, village of Abrams; owner, H. C. Schultz; P. O. address, Abrams, Wis.; name of buttermaker, H. C. Schultz; he has not attended Dairy School at Madison; no. of patrons, 32; no. of cows, about 200; no. of pounds of milk daily, 3,500; no. of pounds of butter daily, about 150; average test, 3.85; butter yield, 4.00, and overrun about 10 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent; no starter is used; skim milk was divided by automatic weigher; there were screen doors and windows; cream vat was covered with clean cloth cover; drainage, underground tiling, fine, O. K.; no bad odor in creamery; location and condition of skim milk tank, overhead in boiler room, clean, O. K.; location and condition of buttermilk tank, two barrels close up to factory, clean, O. K.; condition of building, good, clean, neatly painted, O. K.; the building is painted outside; condition of apparatus, good, clean, kept up in splendid running order; condition of surroundings, good, neat, clean and attractive, O. K.; condition of patrons' milk cans, clean, O. K.; condition of milk in cans, clean, O. K. Remarks: Neat little creamery plant; everything within and without the creamery plant given careful attention.

July 21, 1904.—Jewitt's Mills; proprietary; location, Jewitt's Mills, St. Croix Co.; owner, Fuller & Mathie; P. O. address, Marshfield; name of buttermaker, J. J. Dallman; he has not attended Dairy School at Madison; no. of patrons, 17 milk; 58 cream; no. of pounds of milk daily, 2,200; cream, 1,100; no. of pounds of butter daily, 450; sampling and testing, composite, semi-monthly; no starter is used; patrons help themselves to skim milk; there were no screen doors or windows; cream vat was not covered, but intend getting one; drainage, creamery built on bank of river; no bad odor in creamery; location and condition of skim milk tank, outside on ground, not washed; location and condition of buttermilk tank, outside on ground, not washed; condition of building, good, wooden floor; the building is painted outside; condition of apparatus, combined churn and vats fair, taster new, hollow bowl separator; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, fine.

July 21, 1904.—Name of creamery, Rusk; co-operative; location, Rusk, Dunn Co.; owner or manager, A. F. W. Maves; P. O. address, Rusk; name of buttermaker, J. F. Magrane; he has not attended Dairy School at Madison; no. of patrons, 129; no. of pounds of milk daily, 20,000; cream, 1,200; no. of pounds of butter daily, 1,250; average test, 3.75; butter yield, 4.50; and overrun, 18 at last payment; sampling and testing, composite; commercial starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered; drainage, underground to open ditch, then to sink hole; no bad odor in creamery; location and condition of skim milk tank, outside, clean; location and condition of buttermilk tank, outside, clean; condition of building, fair; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

July 22, 1904.—Name of creamery, Woodville; proprietary; location, Woodville, St. Croix Co.; owner or manager, Stockman Bros. & Hurd; P. O. address, Woodville; name of buttermaker, B. F. Hurd; he has not attended Dairy School at Madison; no. of patrons, 90; no. of pounds of milk daily, 7,000; cream, 600; no. of pounds of butter daily, 600; average test, 4; butter yield,

4.40; and overrun 10, 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.; no starter is used; skim milk was divided by automatic weigher; there were screen doors and windows; cream vat was covered by board cover; drainage, through open ditch on nearby field; no bad odor in creamery; location and condition of skim milk tank, up-stairs, fairly clean; location and condition of buttermilk tank, outside, not cleaned; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of milk in cans, none received while present.

July 22, 1904.—Name of creamery, Marshfield; proprietary; location, Marshfield, Wood Co.; owner, Fuller & Mathie; P. O. address, Marshfield; name of buttermaker, L. J. Randall; he has not attended Dairy School at Madison; no. of patrons, 23 milk; 200 cream; no. of pounds of milk daily, 2,300, plus cream; no. of pounds of butter daily, 1,300; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; there were no screen doors or windows; cream vat was not covered; drainage, runs alongside of street, will be put in sewer; no bad odor in creamery; location and condition of skim milk tank, outside in small house, clean; location and condition of buttermilk tank, in ground, not washed; condition of building, fair, except floor, which is poor, are to put in new one; building is painted outside; condition of apparatus, good; condition of surroundings, except drainage, good; condition of patrons' milk cans, clean; condition of milk in cans, fair.

July 23, 1904.—Name of creamery, Baldwin; co-operative; location, Baldwin, St. Croix Co.; owner or manager, John Wyman; P. O. address, Baldwin; name of buttermaker, O. Garlid; he has not attended Dairy School at Madison, but has at Minnesota; no. of patrons, 226; no. of pounds of cream daily; no. pounds of butter daily, 1,300; average test, 23.5; butter yield, 26; and overrun 11, at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .05 per cent.; no starter is used; there were no screen doors or windows; cream vat was covered; drainage, good drain underground to nearby stream; no bad odor in creamery; location and condition of buttermilk tank, inside factory, clean; condition of building, fair; the building is painted outside; condition of apparatus, good; condition of surroundings, rather poor, perhaps on account of recent repairs and not yet had time to clean up; condition of patrons' cream cans, fair; condition of cream in cans, most of it fair.

July 25, 1904.—Name of creamery, Hammond; proprietary; location, Hammond, St. Croix Co.; Receiver, S. J. Bradford; P. O. address, Hudson, Wis.; name of buttermaker, Egbert Bratley; P. O. address, Hammond; he has not attended Dairy School at Madison; no. of patrons, 23; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 130; average test, 3.95; butter yield, 4.34; and overrun, 10 at last payment; sampling and testing, composite, weekly; no starter is used; farmers help themselves to skim milk; there were no screen doors or windows; cream vat was covered; drainage, poor, drain to a sink hole; no bad odor in creamery; location and condition of skim milk tank, have none; location and condition of buttermilk tank, have none; condition of building, fair; the building is painted outside; condition of apparatus, poor; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

July 26, 1904.—Name of creamery, Roberts; proprietary; location, Roberts, St. Croix Co.; owner or manager, S. J. Hawkins; P. O. address, Roberts; name of buttermaker, C. J. Goddard; he has not attended Dairy School at Madison; no. of patrons, 68; no. of pounds of milk daily, 1,200, balance cream; no. of pounds of butter daily, 350; average test, 22, butter yield, 25; and overrun 14 at last payment; sampling and testing, composite, weekly; no

starter is used; farmers help themselves to skim milk; there were no screen doors or windows; cream vat was covered with paper cover; drainage, underground a distance, then on field; no bad odor in creamery; location and condition of skim milk tank, have none; location and condition of buttermilk tank, have none; condition of building, fair; the building is painted outside; condition of apparatus, fair as to cleanliness but old and obsolete; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

July 26, 1904.—proprietary; location, New Richmond, St. Croix Co.; owner or manager, Superior Creamery Co.; P. O. address, New Richmond; name of buttermaker, John Sheild; he has attended Dairy School at Madison; no. of patrons, 140; no. of pounds of milk daily, 14,000, cream, 600; no. of pounds butter daily, 750; average test, 3.6; butter yield, 4.14; and overrun, 15 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 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, underground to river, but it is clogged up at present; bad odor in creamery from drain; location and condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, have none; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

July 27, 1904.—Name of creamery, Cylon; proprietary; location, Cylon, St. Croix Co.; owner, John E. Pfeifer; P. O. address, Cylon; name of buttermaker, John E. Pfeifer; he has not attended Dairy School at Madison; no. of patrons, 61; no. of pounds of milk daily, 3,400, cream 550; no. of pounds of butter daily, 420; average test, 3.80; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .11 per cent.; loss of fat in buttermilk, .20 per cent.; commercial starter is used; skim milk was divided by automatic weigher; screen doors and windows; cream vat covered; drainage into small stream close by; bad odor in creamery from defective floor; location and condition of skim milk tank, up-stairs, clean; no buttermilk tank; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: Have no cream scales for testing, but use a pipette. Advised getting scales and called attention to the law in regard thereto; also suggested remedies for purifying the floor until it can be repaired.

July 28, 1904.—Name of creamery, Downing; proprietary; location, Downing, Dunn Co.; owner or manager, Montauge & McLennan; P. O. address, Glenwood, St. Croix Co.; name of buttermaker, W. J. Dougherty; he has not attended Dairy School at Madison; no. of patrons, 85; no. of pounds of milk daily, 1,500; balance cream; no. of pounds of butter daily, 650; average test, 4.10; butter yield, 4.10; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .3 per cent.; loss of fat in buttermilk, .2 per cent.; cream of previous day is used as starter; farmers helped themselves to skim milk; there were no screen doors or windows; cream vat was covered; drainage underground to nearby stream; no bad odor in creamery; have no skim milk tank; location and condition of buttermilk tank, in boiler room, cleaned occasionally; condition of building, fair; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, none received while present.

July 29, 1904.—Name of creamery, Colfax; proprietary; location, Colfax, Dunn Co.; owner or manager, Colfax Creamery Co.; P. O. address, Colfax; name of buttermaker, G. Hammer; he has attended Dairy School at Madison; no. of patrons, 130; no. of pounds of cream, 6,500 every other day; no. of

pounds of butter weekly, 4,500; average test, 23; butter yield, 25.6; and overrun, 11.5 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; drainage good, underground to river; no bad odor in creamery; location and condition of buttermilk tank, inside factory, clean; condition of building, good; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, fair.

July 29, 1904.—Name of creamery, Grafton; co-operative; location, Grafton, Ozaukee Co.; manager, C. Gerlach; P. O. address, Grafton; name of butter-maker, C. Gerlach; he has not attended Dairy School at Madison; no. patrons, 116 milk, 2 cream; no. lbs. milk daily, 15,000; sampling and testing, composite, semi-monthly; skim milk starter is used; skim milk divided by weigher; no screen doors or windows; cream vat was not covered; drainage, tiled to river; 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 daily; condition of building, good cement floor; the building is painted outside; condition of apparatus, combined churn, two separators, vats and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

July 29, 1904.—Name of creamery, Cedarburg; proprietary; location, Cedarburg, Ozaukee Co.; owner, O. J. Groth; P. O. address, Cedarburg; name of butter-maker, O. J. Groth; he has not attended Dairy School at Madison; no. of patrons, 70, plus 2 cream patrons; no. of pounds of milk daily, 8,500; average test, 3.65; butter yield, 4.50; overrun, 22 at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk divided by weigher; there were screen windows; cream vat covered with oil cloth; box drain to nearby creek; no bad odor in creamery; location and condition of skim milk tank, elevated inside, washed daily; location and condition of buttermilk tank, use old cream vat, washed daily; condition of building, good cement floor; building is painted outside; condition of apparatus, combined churn, two separators, vats and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K. Remarks: Have no cream scales; will order scales.

July 29, 1904.—Name of creamery, Five Corners; co-operative; location, one and one-fourth miles north of Cedarburg, Ozaukee Co.; owner or manager, Thos. Halpin; P. O. address, Cedarburg, R. D.; name of buttermaker, W. H. Cockerill; he has attended Dairy School at Madison; no. of patrons, 85; no. of pounds of milk daily, 12,000; no. of pounds of butter daily, 550; sampling and testing, composite, semi-monthly; whole milk starter was used; skim milk was divided by weigher; there were no screen doors or windows; cream vat was covered with oil cloth; drainage, box underground across road to pond; bad odor in creamery from pond outside; location and condition of skim milk tank, up-stairs, washed daily; location and condition of buttermilk tank, elevated, inside, washed every other day; condition of building, fair, cement floor; the building is painted outside; condition of apparatus, combined churn, two separators and vats in fair shape; condition of surroundings, stagnant pool alongside of road, very bad odor; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

July 30, 1904.—Name of creamery, Albertville; proprietary; location, Albertville, Chippewa Co.; owner or manager, F. C. Walker; P. O. address, Albertville; name of buttermaker, F. C. Walker; he has not attended Dairy School at Madison; no. of patrons, 42; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 200; sampling and testing, composite, monthly; no starter is used; skim milk was divided by check pump; there were no screen doors or windows; cream vat was not covered; drainage poor, underground short distance, then on field; no bad odor in creamery; location and

condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, inside factory, near cream vat; condition of building, fair; the building is painted outside; condition of apparatus, fair, except the churn, which is not clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: had some inaccurate glassware, which I suggested be destroyed; also suggested means of cleaning and purifying the churn; called attention to the septic tank system of disposal of drainage.

Aug. 2, 1904.—Name of creamery, South Wayne; proprietary; location, South Wayne, LaFayette Co.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, C. T. Tingleff; he has not attended Dairy School at Madison; no. of patrons, 31; no. of cows, 450; no. of pounds of milk daily, 7,000; no. of pounds of butter daily, 300; average test, 3.55; butter yield, 4.00; and overrun 12 at last payment; sampling and testing, composite, weekly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .08 per cent.; commercial starter is used; skim milk was divided by buttermaker; there were no screen doors or windows; cream vat was covered with water pan; drainage good, underground to river some distance away; no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, inside in weigh room, cleaned every day; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

August 3, 1904.—Name of creamery, Gratiot; proprietary; location, Gratiot, La Fayette Co.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, Walter Judevine; he has attended Dairy School at Madison; no. of patrons, 75; no. of pounds of milk daily, 15,000, including skim station; average test, 3.50; butter yield, 3.92; and overrun 12 at last payment; sampling and testing, composite, weekly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .25 per cent.; commercial starter is used; buttermaker deals out skim milk; there were no screen doors or windows; cream vat was covered with water pan; drainage, underground to river; no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, inside in weigh room, cleaned; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, most of it fair, some sour and unclean odor.

August 3, 1904.—Name of creamery, Tomah Co-op. Butter Association; co-operative; location, Tomah, Monroe Co.; manager, M. L. Hineman; P. O. address, Tomah, R. D.; name of buttermaker, G. F. Ferris; he has not attended Dairy School at Madison; no. of patrons, 27 milk, 234 cream; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 1,500 to 2,100; average test, 3.8, and overrun, 15 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01 per cent.; no starter is used; patrons help themselves to skim milk; there were no screen doors or windows; cream vat was not covered; have no drainage; location and condition of skim milk tank, elevated outside, not washed, also used for buttermilk; condition of building, poor, a new brick one in course of construction; the building is not painted outside; condition of apparatus, combined churn, separator and tester O. K.; vats poor; condition of surroundings, sewerage bad; condition of patrons' milk cans, most of them dirty in seams; condition of milk in cans, fair.

August 4, 1904.—Name of creamery, Shulsburg; proprietary; location, Shulsburg, La Fayette Co.; owner, W. Leeke; P. O. address, Shulsburg; name of buttermaker, A. W. Dickinson; he has not attended Dairy School at Madison; no. of patrons, 59; no. of pounds of milk daily, 4,000, balance cream; no. of pounds

of butter daily, 500; average test, 3.3; butter yield, 3.80, and overrun 14 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .1 per cent.; loss of fat in buttermilk, .25 per cent.; no starter is used; patrons help themselves to skim milk; there were no screen doors or windows; cream vat was not covered; drainage into open ditch, then to stream close by, offensive; no bad odor in creamery; have no skim milk tank; location and condition of buttermilk tank, outside, not clean; condition of building, fair, quite old; building is not painted outside; condition of apparatus, fair; condition of surroundings, would be fair if a proper drain were put in; condition of patrons' milk cans, some of them dirty; condition of milk in cans, fair.

August 5, 1904.—Name of creamery, Dunbarton; proprietary; location, Dunbarton, La Fayette Co.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Elgin, Ill.; name of buttermaker, D. Sullivan; he has not attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 4,200; no. of pounds of butter daily, 170; average test, 3.53; butter yield, 4.07; and overrun, 15, at last payment; 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; farmers help themselves to skim milk; there were no screen doors or windows; cream vat was covered with water pan; drainage, underground to a stream some distance away; no bad odor in creamery; location and condition of skim milk tank, outside factory in a shed, not clean; location and condition of buttermilk tank, in shed, outside factory, not cleaned; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

August 8, 1904.—Name of creamery, Crystal Creamery; proprietary; location, Verona, Dane Co.; owner or manager, Groth Bros.; P. O. address, Verona; name of buttermaker, Groth Bros.; he has not attended Dairy School at Madison; no. of patrons, 70; no. of pounds of milk daily, 13,000; no. of pounds of butter daily, 575; average test, 3 at last payment; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with board cover; drainage, fair, underground, then open ditch and on field; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, inside factory, cleaned once in a while; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

August 9, 1904.—Name of creamery, Rileys; proprietary; location, Rileys St., Dane Co.; owner or manager, Brown & Deneen; P. O. address, Rileys; name of buttermaker, John Deneen; he has not attended Dairy School at Madison; no. of patrons, 26; no. of cows, 260; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 190; average test, 3.50; butter yield, 3.97; and overrun, 12 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; farmers help themselves to skim milk; there were no screen doors or windows; cream vat was covered with oil cloth; drainage, underground to nearby creek; no bad odor in creamery; location and condition of skim milk tank inside factory, clean; location and condition of buttermilk tank, inside factory, clean; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, most of them neglected, and not clean; condition of milk in cans, fair. Remarks: Found inaccurate pipette in use; also several old and inaccurate bottles.

August 10, 1904.—Name of creamery, Hill Point; co-operative; location, fourteen miles southwest of Reedsburg, Sauk Co.; manager, E. Broeger; P. O. address, Lime Ridge, R. D.; name of buttermaker, F. W. Ashman; he has attended Dairy School at Madison; no. of patrons, 40; no. of pounds of milk daily, 8,500; no. of pounds of butter daily, 375; average test, 3.85; butter yield, 4.32; and overrun, 12½ at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; commercial starter is used; skim milk is divided by weigher; there were no screen doors or windows; cream vat was covered; drainage, tiled to creek, good; no bad odor in creamery; location and condition of skim milk tank, on floor inside, washed daily; location and condition of buttermilk tank, have none, use farmer's cans; condition of building, fair; floor part wood and part cement; the building is painted outside; condition of apparatus, combined churn, two separators, cream vat and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, fair with few exceptions; condition of milk in cans, fair.

August 10, 1904.—Name of creamery, Logansville; co-operative; location, Logansville, Sauk Co.; manager, H. Riggert; P. O. address, Logansville; name of buttermaker, F. H. Harms; he has attended Dairy School at Madison; no. of patrons, 237; no. of pounds of milk daily, 12,000, plus cream: no. of pounds of butter daily, 1,300; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .1 per cent.; commercial starter is used; skim milk was divided by weigher; there were screen doors and windows; cream vat was covered with cloth; drainage, tiled to creek, good; 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 daily; condition of building, good, wooden floor; the building is painted outside; condition of apparatus, two combined churns, two separators, tester and vats, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, good.

August 11, 1904.—Name of creamery, Klevenville; proprietary; location, Klevenville, Dane Co.; owner or manager, M. J. Powers & Co.; P. O. address, 13 Dearborn St., Chicago; name of buttermaker, Terrance E. Mackesey; he has not attended Dairy School at Madison; no. of patrons, 27; no. of pounds of milk daily, 4,800; no. of pounds of butter daily, 200; average test, 3.60; butter yield, 4.18; and overrun, 16, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent; loss of fat in buttermilk, .80 per cent; no starter was used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was not covered; drainage, into open ditch, along the road; no bad odor in creamery; location and condition of skim milk tank, up-stairs, washed every day; location and condition of buttermilk tank, outside, not washed very often; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, many of them neglected; condition of milk in cans, fair.

August 12, 1904.—Name of creamery, Mount Horeb; co-operative; location, Mt. Horeb, Dane Co.; owner or manager, C. Eggum; P. O. address, Mt. Horeb; name of buttermaker, Otto Olson; he has not attended Dairy School at Madison; no. of patrons, 57; no. of pounds of milk daily, 13,000; no. of pounds of butter daily, 550; average test, 3.57; butter yield, 4.20, and overrun, 14.8, 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.; no starter is used; skim milk was divided by automatic weigher; there were screen doors and windows; cream vat was covered with oil cloth; drainage, good, drain underground some distance to a ravine; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, up-stairs, clean; condition of building, good; the

building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Found a few inaccurate test bottles; also one inaccurate pipette. Buttermaker destroyed them.

August 13, 1904.—Name of creamery, Blue Mounds; proprietary; location, Blue Mounds, Dane Co.; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, John Weisensel; he has not attended Dairy School at Madison; no. of patrons, 21; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 240; average test, 3.80; butter yield, 4.18; and overrun, 10 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered by wire screens; drainage, fair, drain to sink hole; 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; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, fair.

August 15, 1904.—Name of creamery, Sumner; proprietary; location, Sumner, Jefferson Co.; owner, H. Schempf; P. O. address, Ft. Atkinson, R. D. 5; name of buttermaker, T. C. Blake; he has not attended Dairy School at Madison; no. of patrons, 44; no. lbs. of milk daily, 5,300; no. lbs. butter daily, 250; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .025 per cent.; loss of fat in buttermilk, .1 per cent.; skim milk divided commercial; were screen doors and windows; cream vat covered with board; drainage, tiled to nearby creek; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean, washed daily; location and condition of buttermilk tank, up-stairs, clean, washed daily; location and condition of buttermilk tank, up-stairs, clean, washed frequently; condition of building, good stone building, cement floor; not painted, stone; condition of apparatus, combined churn, two separators, vats and tester, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, generally good.

August 16, 1904.—Name of creamery, Dodgeville; proprietary; location, Dodgeville, Iowa Co.; owner or manager, Mitchell & Griffiths; P. O. address, Dodgeville; name of buttermaker, Elmer C. Mitchell; he has not attended Dairy School at Madison; no. of patrons, 125; no. of pounds of milk daily, 22,000; no. of pounds of butter daily, 900; average test, 3.55; butter yield, 4.10; and overrun, 16, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .08 per cent.; commercial starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with water pan; drainage, underground for a distance, then on field; no bad odor in creamery; location and condition of skim milk tank, outside, washed every day; location and condition of buttermilk tank, outside, not washed; condition of building, fair; building not painted outside, brick; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

August 17, 1904.—Name of creamery, Edmund; co-operative; location, Edmund, Iowa Co.; manager, James Watkins; P. O. address, Edmund; name of buttermaker, Martin Martin; he has attended dairy school at Madison; no. of patrons, 32; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 185; average test, 3.5; butter yield, 4.00; and overrun, 14.26 at last payment; sampling and testing, composite, semi-monthly; 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 automatic weigher; there were screen doors and windows; cream vat was covered with oil cloth; drainage, under-

ground for some distance, then on field; no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, inside factory, cleaned most every day; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair except where skim milk is delivered where there is some bad odor; condition of patrons' milk cans, fair; condition of milk in cans, good.

August 18, 1904.—Name of creamery, Montfort; proprietary; location, Montfort, Grant Co.; owner or manager, Manley & Mason; P. O. address, Montfort; name of buttermaker, J. C. Mason; he has not attended Dairy School at Madison; no. of patrons, 69; no. of pounds of milk daily, 10,000; no. of pounds of butter daily, 400; average test, 3.5; butter yield, 3.95; and overrun, 12.5 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .18 per cent.; loss of fat in buttermilk, .50 per cent.; no starter used; farmers helped themselves to skim milk; there were no screen doors or windows; cream vat was not covered; drainage, good, drain underground to nearby stream; no bad odor in creamery; location and condition of skim milk tank, up-stairs washed every day; location and condition of buttermilk tank, outside, washed every other day; condition of building, good; building not painted outside, chiefly masonry; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fair.

August 19, 1904.—Name of creamery, Fennimore; proprietary; location, Fennimore, Grant Co.; owner or manager, Hinn Bros.; P. O. address, Fennimore; son; no. of patrons, 91; no. lbs. milk daily, 14,000; no. lbs. butter daily, he has attended Dairy School at Madison; no. of patrons, 91; no. of pounds of milk daily, 14,000; no. of pounds of butter daily, 600; sampling and testing, composite, every 10th day; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .05 per cent.; skim milk was divided by automatic weigher; there were screen doors and windows; cream vat was covered with canvas; drainage, use a septic tank; some bad odor in creamery; location and condition of skim milk tank, outside, cleaned every day; location and condition of buttermilk tank, outside, cleaned now and then; condition of building poor; the building is painted outside; condition of apparatus, poor; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

August 20, 1904.—Name of creamery, Mount Hope; proprietary, location, Mount Hope, Grant Co.; owner or manager, Hinn Bros.; P. O. address, Fennimore; name of buttermaker, C. E. Button; he has attended Dairy School at Madison; no. of patrons, 86; no. of cows, 1,000; no. of pounds of milk daily, 11,000; no. of pounds of butter daily, 500; 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; there were screen windows; cream vat was covered with canvas; drainage, into open ditch for a distance, then to ravine; no bad odor in creamery; location and condition of skim milk tank, outside, washed every day; location and condition of buttermilk tank, outside, not washed; condition of building, fair, except floor and drain, which is poor; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good.

August 22, 1904.—Name of creamery, Fennimore Co-operative; co-operative; location, Fennimore, Grant Co.; manager, F. N. Kern; P. O. address, Fennimore; address, Fennimore; he has attended Dairy School at Ames, but not at name of buttermaker, H. D. Rennington; P. O. address, Fennimore; he has not attended Dairy School at Ames, but not at Madison; no. of pounds of milk daily, 16,000; no. of pounds of butter daily, 700; average test,

3.60; butter yield, 4.20; and overrun, 17, at last payment; 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; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with wire screen; drainage, into small stream near by; no bad odor in creamery; location and condition of skim milk tank, inside in boiler room, clean; location and condition of buttermilk tank, outside, clean; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good.

August 23, 1904.—Name of creamery, Lancaster; proprietary; location, Lancaster, Grant Co.; owner or manager, Baxter & Draper; P. O. address, Lancaster; name of buttermaker, D. W. Kilby; he has not attended Dairy School at Madison; no. of patrons, 140; no. of pounds of milk daily, 17,500; no. of pounds of butter daily, 720; average test, 3.7; butter yield, 4.18; and overrun 15.5 at last payment; sampling and testing, composite, 3 times a month; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; patrons help themselves to skim milk; there were screen windows; cream vat was covered with canvas; drainage, into a cess-pool, which is now running over; no bad odor in creamery; location and condition of skim milk tank, outside, washed most every day; location and condition of buttermilk tank, outside, not cleaned; condition of building, fair; the building is painted outside; condition of apparatus, fair, except milk pipes, not clean; condition of surroundings, would be fair, except for the defective drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: Had inaccurate pipette and several inaccurate test bottles in use; called attention to the septic tank system, also to the condition of the milk pipes and suggested remedies.

August 24, 1904.—Name of creamery, Stitzer; co-operative; location, Stitzer, Grant Co.; manager, J. B. Mauer; P. O. address, Stitzer; name of buttermaker, C. R. Winsor; he has not attended Dairy School at Madison; no. of patrons, 52; no. of cows, 550; no. of pounds of milk daily, 8,500; no. of pounds of butter daily, 360; average test, 3.63; butter yield, 4.17; and overrun, 15, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .12 per cent.; no starter is used; skim milk is divided with check pump; there were no screen doors or windows; cream vat was not covered; drainage, into a ravine near by; no bad odor in creamery; location and condition of skim milk tank, outside, clean; location and condition of buttermilk tank, outside, washed once in a while; condition of building, fair; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good.

August 25, 1904.—Name of creamery, Ideal Creamery; proprietary; location, Fennimore, town Hickory Grove, Sec. 33; owner or manager, Hinn Bros.; P. O. address, Fennimore; name of buttermaker, G. W. Morrison; he has attended Dairy School at Madison, no. of patrons, 34; no. of pounds of milk daily, 6,200; no. of pounds of butter daily, 260; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .25 per cent.; commercial starter is used; skim milk was divided by automatic weigher; there were screen windows; cream vat was covered with gauze cover; drainage, underground for a distance to small stream; no bad odor in creamery; location and condition of skim milk tank, outside washed every day; location and condition of buttermilk tank, outside, washed once a week; condition of building, fair; building is painted outside; condition of apparatus, fair, except tester; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: Tested the milk, but tests not satisfactory; tester poor; advised the purchase of a new one. Proprietor said he would order a new tester at once.

August 26, 1904.—Name of creamery, Werley; co-operative; location, Werley, Grant Co.; owner or manager, A. Hetterer; P. O. address, Werley; name of buttermaker, C. T. Gilbert; he has attended Dairy School at Madison; no. of patrons, 42; no. of cows, 400; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 210; average test 3.60, cream, 27.5; butter yield 4.14; and overrun 15, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .01; per cent.; loss of fat in buttermilk, .10; no starter is used; skim milk was divided by skim milk weigher; there were no screen doors or windows; cream vat was covered with gauze cover; drainage, good drain into nearby stream; no bad odor in creamery; location and condition of skim milk tank, outside, washed every day; location and condition of buttermilk tank, outside, washed every day; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good. Everything in and around this plant O. K. except the churn, which was not clean. Gave instruction for its purification.

August 27, 1904.—Name of creamery, Green River Valley Creamery; proprietary; location, Anderson, P. O. Werley, town of Woodman; owner or manager, Hinn Bros.; P. O. address, Fennimore; name of buttermaker, John J. Peacock; he has attended Dairy School at Madison; no. of patrons, 34; no. of pounds of milk daily, 5,200; no. of pounds of butter daily, 220; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was not covered; drainage good, drain underground to nearby stream; some bad odor in creamery location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, outside, not washed; condition of building, fair; building is painted; condition of apparatus, fair except weigh can, and some of the pipes which were not clean; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

August 29, 1904.—Name of creamery, Paoli; co-operative; location, Paoli, Dane Co.; owner or manager, Wm. Fischer; P. O. address, Paoli; name of buttermaker, Jacob Halder; he has attended Dairy School at Madison; no. of patrons, 59; no. of pounds of milk daily, 10,000; no. of pounds of butter daily, 450; average test, 3.8; butter yield, 4.26; and overrun, 12.1; sampling and testing, composite, 10th day; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .60; per cent.; home made starter used; skim milk was divided by skim milk weigher; there were no screen doors or windows; cream vat was covered with oil cloth; drain underground to river close by; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, up-stairs, clean; condition of building, fair; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good. Remarks: Had two inaccurate pipettes in use.

August 30, 1904.—Name of creamery, Middleton; proprietary; location, Middleton, Dane Co.; owner or manager, Hopkins Bros.; P. O. address, Middleton; name of buttermaker, Wm. F. Hopkins; he has attended Dairy School at Madison; no. of patrons, 68; no. of cows, 425; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 260; average test, 4.17; butter yield, 4.80; and overrun 15, at last payment; sampling and testing, composite, 10th day; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .40 per cent.; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with board cover; drainage, poor drain into shallow, open ditch; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; have no buttermilk tank; condition of building, fair; building is painted outside;

condition of apparatus, fair except the churn, not clean; condition of surroundings, fair except the drainage; condition of patrons' milk cans, fair; condition of milk in cans, good. Remarks: Have six cream patrons. Take cream samples with a 17.6 pipette. Called attention of the buttermaker, who is also part owner, to the law, also suggested the septic tank system for the disposal of drainage.

August 31, 1904.—Name of creamery, East Middleton; proprietary; location, East Middleton, Dane Co., town Middleton, Sec. 22; owner or manager, Huegell & Co.; P. O. address, Madison, R. F. D. 7; name of buttermaker, F. Huegel; he has not attended Dairy School at Madison; no. of patrons, 34; no. of cows, 325; no. of pounds of milk daily, 3,300; no. of pounds of butter daily, 160; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .45 per cent.; no regular starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with oil cloth; drainage to cistern, from there it is pumped out into open ditch and ravine; some bad odor in creamery; cause, a cistern and ravine; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, inside factory; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair except three patrons. Remarks: Some of the patrons insisted on their right to bring milk in dirty cans, if they choose to do so. I called their attention to the law covering that point.

September 1, 1904.—Name of creamery, West Middleton; co-operative; location, West Middleton, Dane Co., town of Middleton; owner or manager, Wm. Lubcke; P. O. address, Middleton, R. F. D., No. 8; name of buttermaker, Chris Paulson; he has not attended Dairy School at Madison; no. patrons, 40; no. lbs. milk daily, 4,500; no. lbs. butter daily, 220; av. test, 3.77; butter yield, 4.45, and overrun 18 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .20 per cent.; home made starter; skim milk divided by automatic weigher; there were no screen doors or windows; cream vat was covered with oil cloth; drainage poor, drain on nearby field; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, up-stairs, clean; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, good except the drainage; condition of patrons' milk cans, good; condition of milk in cans, fair. Remarks: Found the pipette short.

September 2, 1904.—Name of creamery, Cross Plains Dairy Co.; co-operative; location, Cross Plains, Dane Co.; owner or manager, Peter Kaltenberg; P. O. address, Cross Plains; name of buttermaker, Peter Noltner; he has not attended Dairy School at Madison; no. of patrons, 38; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 220; average test, 3.80; butter yield, 4.35; and overrun 14 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with canvas; drainage, underground for a distance to a sink hole; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, outside building, clean; condition of building, fair; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

Sept. 3, 1904.—Name of creamery, Cross Plains; proprietary; location, Cross Plains, Dane Co.; owner or manager, Henry M. Zander; P. O. address, Cross Plains; name of buttermaker, A. W. Zimmerman; he has not attended Dairy School at Madison; no. patrons, 80; no. lbs. milk daily, 9,500; no. lbs. butter

daily, 440; average test, 3.70; butter yield, 4.38; and overrun 15.5 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .20 per cent.; home made starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with canvas; drainage good, drain into near-by stream; no bad odor in creamery; location and condition of skim milk tank, outside, washed every day; location and condition of buttermilk tank, outside, washed twice a week; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

September 10, 1904.—Name of creamery, Oak Hall; co-operative; location, Floyd, town of Fitzburg, Dane Co.; owner or manager, D. E. Main; P. O. address, Oregon; name of buttermaker, C. H. Masche; he has not attended Dairy School at Madison; no. of patrons, 103; no. of pounds of milk daily, 9,500; no. of pounds of butter daily, 450; average test, 4.00; butter yield, 4.52; and overrun 13 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; farmers help themselves to skim milk; there were no screen doors or windows; cream vat was covered with oil cloth; drainage, underground for a distance, then on field; bad odor in creamery; location and condition of skim milk tank, up-stairs, fairly clean; location and condition of buttermilk tank, up-stairs, very bad condition; condition of building, dirty inside and begins to show neglect; the building is painted outside; condition of apparatus, poor; condition of surroundings, fair, except where the skim milk is delivered, where it is quite foul; condition of patrons' milk cans, fair generally, a few quite foul; condition of milk in cans, most of it fair, rejected some.

Sept. 12, 1904.—Name of creamery, Waunakee; proprietary; location, Waunakee, Dane Co.; owner or manager, Casper Hilgers; P. O. address, Waunakee; name of buttermaker, Simon Kirchesch; P. O. address, Waunakee; he has not attended Dairy School at Madison; no. of patrons, 41; no. of pounds of milk daily, 2,700; no. of pounds of butter daily, 120; average test, 3.8; butter yield, 4.30; and overrun, 13, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; farmers helped themselves to skim milk; there were screen windows; cream vat was covered; drainage, underground a short distance to a ravine; bad odor in creamery; location and condition of skim milk tank, up-stairs, fairly clean; location and condition of buttermilk tank, outside factory, not clean; condition of building, fair, except the floor; the building is painted outside; condition of apparatus, fair, except tester, which is no good; condition of surroundings, rather poor; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: Tested the milk, but tests were not satisfactory. The tester is old and can not run much more than half the required speed. Advised a new tester and a general cleaning up.

September 12, 1904.—Name of creamery, Albion Co-operative; co-operative; location, Albion, Dane Co.; manager, W. Bussey; P. O. address, Edgerton, R. D., name of buttermaker, W. H. Lester; he has not attended Dairy School at Madison; no. of patrons, 180; no. of cows, 1,500; no. of pounds of milk daily, 16,500; no. of pounds of butter daily, 775; average test, 4.32; butter yield, 5.09, and overrun 17 at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by weigher; there were screen doors and windows; closed vat used for cream; drainage, creek runs back of building; no bad odor in creamery; location and condition of skim milk tank, up-stairs, washed daily; location and condition of buttermilk tank, upstairs, washed daily; condition of building, good, cement

floor; the building is painted outside; condition of apparatus, combined churn; three separators, vats and testers, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

September 13, 1904.—Name of creamery, Lodi, proprietary; location, Lodi, Columbia Co.; owner or manager, C. J. Dodge, P. O. address, Windsor; name of buttermaker, C. B. Hessegrave; he has not attended Dairy School at Madison; no. of patrons, 64; no. of pounds of cream weekly, 5,500; no. of pounds of butter weekly, 1,000; sampling and testing, composite, weekly; loss of fat in buttermilk, .20 per cent.; no starter is used; there were screen windows; cream vat was not covered; drainage, underground to nearby stream; no bad odor in creamery; location and condition of buttermilk tank, outside in the ground, not washed; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, the cream is mostly hauled in by haulers, in large cans, which are washed in the factory; condition of cream in cans, poor.

September 14, 1904.—Name of creamery, Merrimac; proprietary; location, Merrimac, Sauk Co.; owner or manager, Heimere Creamery Co.; P. O. address, Wales, Wis.; name of buttermaker, H. J. Racek; he has attended Dairy School at Madison; no. of patrons, 36; no. of pounds cream weekly, 4,000; no. of pounds of butter weekly, 1,200; average test, 26; butter yield, 30; and overrun 15 at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .13 per cent.; no starter is used; there were screen windows; cream vat was not covered; drainage on the lot in rear of factory; no bad odor in creamery; location and condition of buttermilk tank, up-stairs, fair condition; condition of building, fair; the building is painted outside; condition of apparatus, fair, except churn, not clean; condition of surroundings, poor; condition of patrons' cans, all the cream is hauled in by haulers. Remarks: Suggested that a cover be procured for the cream vat and that the drainage be led to the river which is close by.

September 14, 1904.—Name of creamery, Klessig Bros.; proprietary; location, Centerville, Manitowoc Co.; owner or manager, Klessig Bros.; P. O. address, Cleveland, R. F. D. 1; name of buttermaker, L. H. Klessig; he has not attended Dairy School at Madison; no. of patrons, 21; no. of cows, 300; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 500; average test, 3.75; sampling and testing, Babcock Test; sour milk starter used; there were no screen doors or windows; cream vat was covered; drainage, underground; no bad odor in creamery; location and condition of skim milk tank, whey vat, washed every two days; condition of building, good; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

September 15, 1904.—Name of creamery, North Freedom; co-operative; location, North Freedom, Sauk Co.; owner or manager, John Barker; P. O. address, North Freedom; name of buttermaker, Wm. Hill; he has attended Dairy School at Madison; no. of patrons, 115; no. of pounds of butter daily, 2,000; average test, 22; butter yield, 25.5; and overrun 16 at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .2 per cent.; no starter was used; there were no screen doors or windows; cream vat was not covered; drainage, underground to nearby river; no bad odor in creamery; location and condition of buttermilk tank, outside, cleaned once a week; condition of building, fair; the building is painted outside; condition of apparatus, fair, except churn, which is not clean; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, rather old and poor.

September 16, 1904.—Name of creamery, Ablemans; co-operative; location, Ablemans, Sauk Co.; owner or manager, Gustaf Schranke; P. O. address, Ablemans; name of buttermaker, W. B. Douglas; he has not attended Dairy School

at Madison; no. patrons, 133; no. lbs. milk daily, 11,000; no. lbs. butter daily, 550; av. test, 4.35; butter yield, 5.00; overrun 17 at last payment; sampling and testing, composite, semi-monthly, loss of fat in skim milk, .04; loss of fat in buttermilk, .50 per cent.; skim milk, home made starter is used; skim milk was divided by automatic weigher; there were screen windows; cream vat was not covered; drainage, underground for some distance to river; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, up-stairs, clean; condition of building, fair; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

September 16, 1904.—Name of creamery, Frohmader; proprietary; location, three miles west of Hustler; owner, Parmen & Kester; P. O. address, Mazomanie; name of buttermaker, E. Koch; he has attended Dairy School at Madison; no. of patrons, 26 milk, 14 cream and skim station; no. of pounds of milk daily, 3,000, plus cream; no. of pounds of butter daily, 350; sampling and testing, composite, semi-monthly; home made starter is used; skim milk was divided by weigher; there were no screen doors or windows; cream vat was not covered; drainage, tiled across road to creek, 35 rods away; no bad odor in creamery; location and condition of skim milk tank, up-stairs, washed once or twice weekly; location and condition of buttermilk tank, have none; condition of building, fair, cement floor; the building is painted outside; condition of apparatus, combined churn and separators good, cream vat poor; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K. Remarks: Flies rather thick; advised having covers for cream vats; pipette in use, and broken off so that it is not correct.

September 17, 1904.—Name of creamery, Excelsior; co-operative; location, Excelsior, town of Excelsior, Sauk Co.; owner or manager, J. P. McDonald; P. O. address, Baraboo, R. D.; name of buttermaker, J. P. McDonald; he has not attended Dairy School at Madison; no. patrons, 194; no. lbs. cream daily, 4,500; no. of pounds of butter daily, 1,300; average test, 24, butter yield, 29, and overrun 20 at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .21 per cent.; no starter is used; there were screen windows; cream vat was not covered; drainage, into open ditch for a distance, then to creek; no bad odor in creamery; location and condition of buttermilk tank, outside factory, good condition; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' cream cans, fair. condition of cream in cans, fair.

September 19, 1904.—Name of creamery, Sun Prairie; proprietary; location, Sun Prairie, Dane Co.; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, B. B. Cobb; he has not attended Dairy School at Madison; no. of patrons, 110; no. of pounds of milk daily, 13,000; no. of pounds of butter daily, 600; sampling and testing, composite, weekly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .06 per cent.; no starter is used; skim milk was weighed out; there were screen windows; cream vat was covered with screen; drainage, underground a distance to a small creek; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, up-stairs, clean; condition of building, good; not painted outside, brick building; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, rather poor, not cooled off properly.

September 20, 1904.—Name of creamery, Deansville; co-operative; location, Deansville, town of Medina, Dane Co.; owner or manager, Joe Feibiger; P. O. address, Marshall, R. D. 25; name of buttermaker, Edward Every;

he has not attended Dairy School at Madison; no. patrons, 33; no. cows, 300; no. lbs. milk daily, 3,000; no. lbs. butter daily, 130; av. test, 3.6; butter yield, 4.14; overrun 15 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .15 per cent.; buttermilk starter used; skim milk was divided by automatic weigher; there were screen doors and windows; cream vat was covered with board cover; drainage, into open ditch near factory; no bad odor in creamery; location and condition of skim milk tank, up-stairs, washed every day; location and condition of buttermilk tank, outside in the ground, not washed; condition of building, fair; the building is not painted outside; condition of apparatus, fair, except churn, not clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

September 20, 1904.—Name of creamery, Brooklyn C. & B. Co.; co-operative; location, Brooklyn, Green Co.; manager, F. R. Boyce; P. O. address, Brooklyn; name of buttermaker, H. O. Hoiberg; he has not attended Dairy School at Madison; no. of patrons, 150; no. of pounds of milk daily, 16,000; no. of pounds of butter daily, 750; average test, 4; butter yield, 4.56, and overrun 14 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07 per cent.; loss of fat in buttermilk, .17 per cent.; no starter is used; skim milk was divided by weigher; no screen doors or windows; cream vat was covered with oil cloth; drainage, sewer four miles to a marsh; no bad odor in creamery; location and condition of skim milk tank, in a detached building, washed daily; location and condition of buttermilk tank, sunk in ground, washed weekly; condition of building, good; new floor, just put in; the building is painted outside; condition of apparatus, combined churn, three separators, vats and tester, O. K.; condition of surroundings, O. K.; condition of patrons, milk cans, with a few exceptions, clean; condition of milk in cans, some sediment in a few lots, otherwise good.

September 21, 1904.—Name of creamery, Marshall; proprietary location, Marshall, Dane Co.; owner or manager, Mrs. E. Marshall; P. O. address, Marshall; name of buttermaker, C. R. Crawford; he has not attended Dairy School at Madison; no. patrons, 63; no. lbs. milk daily, 7,000; no. lbs. butter daily, 300; average test, 4.00; butter yield, 4.40; and overrun 10 at last payment; sampling and testing, composite, weekly; loss of fat in skim milk, .05; per cent.; loss of fat in buttermilk, .08 per cent.; buttermilk starter is used; skim milk was divided by automatic weigher; there were no screen doors or windows; cream vat was covered with board; drainage, underground to river near by; some bad odor in creamery; location and condition of skim milk tank, up-stairs, washed every day; location and condition of buttermilk tank, up-stairs, washed every day; condition of building, fair, except floor, which is quite poor; they are preparing to put in a new one; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair. Remarks: The composite sample jars are left open, which no doubt account for the high average test and small overrun. Called the attention of the buttermaker to this.

September 22, 1904.—Name of creamery, Waterloo; proprietary; location, Waterloo; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, F. M. Werner; he has not attended Dairy School at Madison; no. of patrons, 55; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 1,000 3 stations; average test, 3.91; butter yield, 4.59; and overrun 17.3 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04; loss of fat in buttermilk, .18; no starter is used; man dealt out skim milk; there were screen doors and windows; cream vat was covered with screen; drainage good, drain underground to river; no bad odor in creamery; location and condition of skim milk tank, up-stairs, clean; location and condition of buttermilk tank, up-stairs, good

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