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## **Quarterly bulletin of the Dairy and Food Commission of the state of Wisconsin. No. 6 1904**

Wisconsin Dairy and Food Commission  
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Prof W A Henry  
Madison Wis

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QUARTERLY BULLETIN

OF THE

DAIRY AND FOOD COMMISSION

OF THE

STATE OF WISCONSIN.

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MADISON, WIS.

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*By Authority of Law.*

No. 6.

OCTOBER 1—DECEMBER 31, 1904.

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## Organization of the Commission

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

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### EXPERT AGENTS OF THE COMMISSION,

Paid by the Wisconsin Dairymen's Association.

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

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

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

## INTRODUCTION.

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Compliance with the food laws of the state, not merely vindicative prosecution, is the end sought by law and by the efforts of this commission. As soon as possible after the analysis by the state chemist has revealed the fact that food products were adulterated, sellers of the same have been duly notified by the commissioner of the facts in the case, another inspection has followed, and it has been found as a rule that dealers had promptly withdrawn the adulterated food products from sale. Under such circumstances, prosecution of such dealers has not been pressed. The number of exceptions to the foregoing rule of action by dealers has been gratifyingly small. For these exceptions, more stringent means of securing compliance with the laws become necessary.

With few exceptions, dealers have welcomed inspectors to their stores and have eagerly sought information that would set them in right relation to the law. These quarterly bulletins furnish dealers with knowledge concerning articles of food that have been found to be adulterated and it is expected that unlawful articles will be promptly withdrawn from sale in consequence of the information they furnish. Honest dealers approve food laws and their enforcement as beneficial alike to them and to the consuming public.

The co-operation of the Wisconsin Wholesale Grocers' Association, the Wisconsin Retail Grocers' Association, the Wisconsin Dairymen's Association, the Wisconsin Cheese Makers' Association and the Wisconsin Butter Makers' Association is an effective aid in securing the ends sought by the laws governing the official action of this commission.

**NOTICE.**—Owing to the unpreventable delay in the printing of this bulletin, an opportunity is afforded for publishing herewith the new and amended dairy and food laws, enacted by the last legislature.

**J. Q. EMERY,**

Madison, Wis., July, 1905.

Commissioner.

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

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

Manufactures 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 Bulletin No. 6, and in a pamphlet that may be had on application. 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, as amended by Chapter 207, Laws of 1905.) 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 or condiment 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, as amended by Chapter 207 of the Laws of 1905.) 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, or offered or exposed for sale or had in possession with intent to sell, under or by a name recognized in the United States pharmacopœia, it differs from the standard of strength, quality or purity laid down in the latest current edition thereof; second, if, when sold, or offered or exposed for sale or had in possession with intent to sell, under or by a name not rec-

ognized 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 substituted, 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 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.**—See special law on Buckwheat Flour, page 42.

**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 are used, that fact, and the name of the specific substance must be disclosed on the label. The use of artificial coloring will be contested.

**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 or manufacturer. See special law, page 31.

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

**Extracts.**—(See Special Law, page 47). 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 case 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 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.

with other articles, must be sold as a mixture or compound under

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 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.**—See special law on page 33.

**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**—See special law on maple sugar and maple syrup.

**Meat, Chopped and Sausages.**—See special law on chopped meats and sausages, page 33.

**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 make-shifts of uncleanliness.

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

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

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

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

All stores and places of business from which oleomargarine shall be sold must have conspicuously posted a placard to be approved by the dairy and food commissioner, 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.**—See special law on Renovated Butter, page 26.

**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.**—See special law on sirup, page 40.

**Vinegar.**—See special law on vinegar, pages 34 and 44.

**Antiseptics, Chemical Preservatives.**—See special law, page 39.

**Labels.**—Labels on mixtures and compounds should disclose their true character and composition. See proviso to general law on adulteration.

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## Special Notice to Dealers and Manufacturers.

The attention of dealers and manufacturers is called to the new laws embodied in chapter 33, relating to chemical preservatives; chapter 151, relating to maple sirup and maple sugar; chapter 152, relating to sirups, molasses and glucose mixtures; chapter 187, relating to buck-wheat flour; chapter 247, relating to condensed milk and evaporated cream; chapter 228, relating to the sale of lemon extract and vanilla extract. Attention is also called to the time when these laws are made to take effect and dealers are hereby notified that as contemplated by the legislature, the time until those laws are made to take effect will be given in which to clear shelves of outlawed goods, and that then those laws will be enforced. Parties in interest should carefully acquaint themselves with these laws, and promptly meet their requirements.

Attention is called to various amendments published herein. Particular attention is called to the amended laws relating to adulteration of milk, pages 16-18; sale of renovated butter, pages 26-27; canned goods, pages 31-32; adulterated honey, page 33; chopped meats and sausages, page 36; vinegar, page 44.

J. Q. EMERY,  
Commissioner.

## DAIRY AND FOOD LAWS OF WISCONSIN.

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### OF THE OFFICE AND DUTIES OF THE DAIRY AND FOOD COMMISSIONER.

**1. Appointment; term; vacancy; supplies; assistants and report.** [Section 1410, Statutes of 1898.] The dairy and food commissioner shall be appointed by the governor, by and with the advice and consent of the senate, for a term of two years from the date of his appointment and until his successor qualifies. Vacancies occurring from any cause shall be filled for the remainder of the term by the governor, with the advice and consent of the senate if it shall be in session, or if it is not in session, subject to approval at the session next held after such appointment is made, if the term for which it was made has not expired. Such commissioner may, with the advice and consent of the governor, appoint an assistant, who shall be an expert in dairy products, and a chemist who shall be a practical analytical chemist; he may also, with such advice and consent, appoint an agent for the inspection of milk dairies, factories and creameries, and to assist in the work of the dairy and food commission at such times and for such periods of time as may be required in the enforcement of the dairy and food laws. The compensation of such agent shall be three dollars per day for each day of actual service, and his expenses, to be audited by the secretary of state on the presentation of accounts approved by the dairy and food commissioner. Said commissioner may also appoint a stenographer and confidential clerk. The commissioner shall be furnished with a suitable office in the capitol, and with such supplies and printing as may be necessary. He shall as soon as practicable after the thirtieth day of September in each even-numbered year make a report to the governor and give therein an itemized statement of all expenses incurred by him, and of all fines collected, with such statistics and other information and suggestions as he may regard of value.

**2. His powers and duties; legal assistance.** [Section 1410a, Statutes of 1898, as amended by ch. 193, laws of 1905.] It

shall be the duty of the commissioner to enforce the laws regarding the production, manufacture and sale of dairy products, the adulteration of any article of food or drink, or condiment or of any drug and personally or by his assistants to inspect any milk, butter, cheese, lard, syrup, coffee, tea or other article of food, drink, condiment or drug made or offered for sale within this state which he may suspect or have reason to believe to be impure, unhealthful, adulterated or counterfeit, and to prosecute or cause to be prosecuted any person, firm or corporation engaged in the manufacture or sale of any adulterated or counterfeit article or articles of food or drink, or condiment or drug in violation of law. The district attorney of the county in which a violation of any such law has occurred shall, when called upon by the commissioner or either of his assistants to do so, give all the aid he can to secure the execution of the law and shall prosecute cases arising under the provisions of this chapter or other provisions of these statutes relating to the adulteration of food, drinks, condiments and drugs and their sale. Such commissioner shall have power to appoint, with the approval of the governor, special counsel to prosecute or assist in the prosecution of any case arising under the provisions of these statutes imposing a penalty for adulterating dairy products, or foods, drinks, condiments or drugs, or practicing deception or frauds in the manufacture and sale thereof. All fines collected in prosecutions begun or caused to be begun by the dairy and food commissioner or either of his assistants shall be paid into the state treasury.

**3. Appointments; compensation; agents and experts.** [Section 1, chapter 144, laws of 1903.] In addition to the provisions of section 1410 of the statutes of 1898, the dairy and food commissioner may, with the advice and consent of the governor, appoint an assistant chemist for the dairy and food commission, when needed, who shall be paid not to exceed fifty dollars per month, in the same manner as the analytical chemist is paid; he may also, with such advice and consent, appoint two agents for the inspection of foods, milk dairies, cheese factories and creameries, and to assist in the work of the dairy and food commission at such times and for such periods of time as may be required in the enforcement of the dairy and food laws. The compensation of each of said agents shall be three dollars per day for each day of actual service and his expenses to be audited by the secretary of state on the presentation of accounts approved by the dairy and food commissioner. In addition to the foregoing, the dairy and food commissioner may appoint one expert agent or more for the special inspection of cheese factories and

creameries and so far as may be deemed practicable their sources of supply, for such times and periods of time as may be deemed necessary, provided that no cost for compensation or traveling expenses of said expert agents shall thereby be incurred by the dairy and food commissioner.

**4. Access to buildings; samples of food, etc.; stencils for cheese.** [Section 1410*b*, Statutes of 1898.] The commissioner, his agent or assistant shall have free access to any barn or stable where any cow is kept or milked, or to any factory, building, dairy or premises where any dairy product is manufactured, handled or stored, when the milk from such cow or such product is to be sold or shipped, and may enforce such measures as are necessary to secure perfect cleanliness in and around the same and of any utensil used therein, and to prevent the sale of milk from cows diseased or fed upon unwholesome food. Either of them may enter any place or building in which there is reason to believe that any food, drink or drug is made, prepared, sold or offered for sale, and may open any package or receptacle of any kind containing, or which is supposed to contain, any article of food, drink or drug, and examine or analyze the contents thereof. Any such article or a sample thereof may be seized or taken for the purpose of having it analyzed; but if the person from whom it is taken shall so request, at the time of taking, the officer shall then and in the presence of such person securely seal up two samples of such article, one of which shall be for analysis under the direction of the commissioner, the other shall be delivered to the person from whom the sample or article was obtained. Said commissioner shall adopt a uniform stencil, bearing a suitable device or motto, a number and the words "Wisconsin full cream cheese" and a space for a number, and upon proper application therefor and under such regulations as to the custody and use thereof as he may prescribe, issue the same, with the proper number inserted, to the proprietor or manager of any cheese factory in this state; he shall enter in a book kept for that purpose the name, location and number of each factory using such stencil, no number being duplicated, and the name of the person thereat authorized to use the same.

See note to paragraph 5 for rulings on questions of evidence arising under a similar statute.

**5. Submission of articles for analysis; evidence.** [Section 1410*c*, Statutes of 1898.] The state board of health, medical officers of local boards of health, town and village boards or common councils may submit to the dairy and food commissioner samples of water or other drinks, of food or drugs for analysis,

and the same shall be examined and reports made of the analysis thereof to the body or officer submitting the same as soon as practicable; such reports shall fully specify the results of the analysis and be signed by such commissioner; they shall be accepted in all courts and places as prima facie evidence of the properties or condition of the articles analyzed.

**Questions of evidence as to sealing and analysis.** If there is contradictory evidence concerning the sufficiency of the seal of a sample, and the credibility of the witnesses for the prosecution is submitted to the jury, the defendant is not injured. If there is evidence that a few drops of carbolic acid were added to a sample of milk, and it is submitted to the jury as a question of fact whether this would change the character of the milk, make the analysis impossible or difficult, or in any way injuriously affect the sample for the purpose of analysis, the defendant has no cause of complaint: *Commonwealth v. Spear*, 143 Mass., 172.

It is observed of a statute similar to this and the preceding paragraph that it is intended to secure a fair examination and analysis by providing the defendant with the means of making an analysis of a portion of the same specimen which the state has analyzed. If the sample is not saved, or not saved in proper condition, he has no means of showing that his evidence, if any he has as to the quality of the milk, applies to that with reference to which the government witnesses have testified. It cannot be said that a portion reserved is sealed when wax is merely placed on the top of the cork and not extended over the mouth of the bottle, thus making it air-tight, if it is shown that the character of the milk will be affected by the air: *Commonwealth v. Lockhardt*, 144 Mass., 132.

Where the article analyzed has not been taken under the statute the competency of evidence is to be determined by the common law, and the testimony of any person who had sufficient skill to analyze it, and who has analyzed some which was proven to have been sold by the defendant, is admissible: *Commonwealth v. Holt*, 146 Mass., 38.

**6. Farmers' institutes; expense of analyses.** [Section 1410*d*, Statutes of 1898.] The governor may authorize the commissioner or his assistants, when not engaged in the performance of other official duties, to give such aid in farmers' institutes, dairy and farmers' conventions and the agricultural department of the state university as may be deemed advisable. For the necessary expenses of making the analyses contemplated in the foregoing sections the commissioner may incur an annual expense of not to exceed six hundred dollars, the accounts for which, when verified and itemized, and approved by the governor shall be audited by the secretary of state.

**7. Obstructing performance of commissioner's duty.** [Section 4607*h*, Statutes of 1898.] Any person who shall obstruct the dairy and food commissioner of this state or either of his assistants in the performance of their duty by refusing him entrance to any place he is authorized to enter or by refusing to deliver to him a sample of any article of food, drink or drug made,

sold, offered or exposed for sale by the person to whom request therefor is made, if the value thereof is tendered, shall be punished for the first offense by fine not exceeding twenty-five dollars, and for each subsequent offense by fine not exceeding five hundred dollars nor less than fifty dollars.

8. **Biennial report; quarterly bulletins.** [Section 1, chapter 131, laws of 1903, as amended by ch. 188, laws of 1905.] In lieu of the twenty thousand copies of the biennial report of the dairy and food commissioner, as provided in section 335c of the statutes of 1898, the number of copies of the said biennial report of the dairy and food commissioner shall be five thousand bound in cloth, and the said dairy and food commissioner may also, with the consent of the governor, and in accordance with the laws regulating the printing and publication of public documents or bulletins, prepare, print and distribute to such persons as may be interested, or may apply therefor, a quarterly or semi-annual bulletin in suitable paper covers, 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; also a brief summary of the work done during the quarter by the commissioner and his assistants in the enforcement of the dairy and food laws of the state; but not more than fifteen thousand copies of each such quarterly bulletin shall be printed.



## SALE OF IMPURE MILK AND CREAM.

**9. Penalty for.** [Section 4607, Statutes of 1898, as amended by ch. 138, laws of 1905.] Any person who shall sell or offer for sale, furnish or deliver, or have in his possession with intent to sell or offer for sale or furnish or deliver to any creamery, cheese factory, corporation or person, any adulterated milk or any adulterated cream shall be guilty of a misdemeanor, and upon conviction thereof, shall be punished by a fine of 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 sixty days.

**Validity.** A New York law (ch. 183, 1885, ch. 202, 1884,) providing that "no person or persons shall sell, supply or bring to be manufactured to any butter or cheese factory any milk diluted with water or any unclean, impure, unhealthy, adulterated or unwholesome milk," has been sustained as a valid exercise of legislative power: *People v. West*, 106 N. Y., 293.

**Intent to sell, evidence of.** Where one is charged with having in his possession, with intent to sell, milk which is not of a good, standard quality, the fact that he was upon a wagon which had his name painted on it, and that therein were cans of milk, and that a sample was given from one of them to one employed by the milk inspector for analysis, is competent evidence to go to the jury upon the question of his intent: *Commonwealth v. Rowell*, 146 Mass., 128.

**Milk bought by a guest and delivered to him as part of his meal** is just as much a sale as if a specific price had been put upon it or it had been bought or paid for by itself: *Commonwealth v. Warren*, 160 Mass., 533.

**The Massachusetts statute uses the language "whoever by himself, or by his servant or agent," etc. Held to include a hotel-keeper's servant who made a sale to a guest, though the master was not present and did not consent to or know of the particular sale:** *Commonwealth v. Vieth*, 155 Mass., 442.

**Sale, what is.** A hotel-keeper who sells milk to be drunk by his guests on his premises is liable if the milk so sold is not of the quality prescribed by the next section: *Commonwealth v. Vieth*, 155 Mass., 442.

**Under an act which prohibits the sale of milk which is not of a good, standard quality, the fact that the milk was delivered under a contract to furnish the person who bought it with the milk of one dairy is not a defense if that furnished was not of such quality. The contract would be held to contemplate milk which should be bought and sold:** *Commonwealth v. Holt*, 146 Mass., 38.

**Under a Massachusetts law imposing a penalty for selling or offering to sell "adulterated milk, or milk to which any foreign substance has been added," it is immaterial whether the substance added is injurious or not. The indictment need not allege the quantity of such substance: *Commonwealth v. Schaffner*, 146 Mass., 512.**

**Under a Massachusetts law imposing a penalty for selling or offering to sell "adulterated milk, or milk to which any foreign substance has been added," it is immaterial whether the substance added is injurious or not. The indictment need not allege the quantity of such substance: *Commonwealth v. Schaffner*, 146 Mass., 512.**

**Construction.** The New York law does not make fraudulent intent a necessary ingredient of the offense and it would not be a reasonable construction of it to apply it to a dairyman who owns and conducts a butter or cheese factory for the manufacture of those articles from milk furnished exclusively by himself from his own cows. If the defendant is such a person, these facts are matter of defense, and their existence need not be negatived on the face of the indictment: *People v. West*, 106 N. Y., 293.

**10. Standard for pure; evidence.** [Section 4607a, Statutes of 1898, as amended by ch. 138, laws of 1905.] In all prosecutions under the preceding section, or any other section of these statutes, or laws amendatory thereof or supplementary thereto, relating to the sale of adulterated milk or adulterated cream, the term adulterated milk shall mean: Milk containing less than three percentum of milk fat, or milk containing less than eight and one-half percentum of milk solids not fat, or milk drawn from cows within eight days before or four days after parturition, or milk from which any part of the cream has been removed, or milk which has been diluted with water or any other fluid, or milk to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance or any foreign substance whatsoever; or milk drawn from cows kept in a filthy or unhealthy condition, or milk drawn from any sick or diseased cow or cow having ulcers or other running sores, or milk drawn from cows fed unwholesome food, or milk in any stage of putrefaction, or milk contaminated by being kept in stables containing cattle or other animals. The term adulterated cream shall mean cream containing less than eighteen percentum of milk fat, or cream taken from milk drawn from cows within eight days before or four days after parturition, or cream from milk to which has been added or introduced any coloring matter or chemical or preservative or deleterious or filthy substance or any foreign substance whatsoever, or cream from milk drawn from cows kept in a filthy or unhealthy condition, or cream from milk drawn from any sick or diseased cow or cow having ulcers or other running sores, or cream from milk drawn from cows fed unwholesome food, or cream contaminated by being kept in stables containing cattle or other animals, or cream to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance or any foreign substance whatsoever, or cream in any stage of putrefaction; provided, that nothing in this act shall be construed to prohibit the sale of pasteurized milk or cream to which viscogen or succate of lime has been added solely for the purpose of restoring the viscosity, if the same be distinctly labeled in such manner as to advise the purchaser of its true character; and providing that nothing in this act shall be construed as prohibiting the sale of milk commonly known as "skimmed milk," when the same is sold as and for "skimmed milk." Milk drawn from cows within eight days before or four days after parturition, or milk to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance or milk drawn

from cows kept in a filthy or unclean condition, or milk drawn from any sick or diseased cow or cow having ulcers or other running sores, or milk drawn from cows fed unwholesome food, or milk contaminated by being kept in stables containing cattle or other animals and cream from any such milk, or cream in any stage of putrefaction are hereby declared to be unclean and unsanitary milk or unclean and unsanitary cream, as the case may be.

**Validity.** The supreme court of New York has ruled that a statute which provides that milk which contains less than three percentum of fat shall be declared adulterated is unconstitutional. The ground upon which this was held was that the statute deprived the defendant of his liberty and property without due process of law, in that it barred him of the right upon the trial of the accusation against him to have the issue determined according to what might be the proof, and compelled him to submit to the statutory declaration thereof, without regard to the truth: *People v. Cipperly*, 37 Hun, 317. This decision was not unanimous, and on appeal was reversed by the court of appeals, without opinion, and on the grounds given by the dissenting judge of the supreme court: *People v. Cipperly*, 101 N. Y., 634.

A law of New Hampshire (ch. 42, laws of 1883) prohibited the sale of adulterated milk, or milk to which water or any foreign substance has been added, or, as pure, milk from which the cream or a part thereof has been removed. It authorized inspectors of milk to take samples and cause the same to be analyzed, and expressed that in all prosecutions under it if the milk is shown by analysis to contain more than eighty-seven per cent. of watery fluid, or less than thirteen per cent. of milk solids, it shall be deemed for the purposes of the statute to be adulterated. It was contended that the clause fixing the standard was unconstitutional. In answer the court said: "The statute tends to discourage the breeding of a certain class of cattle for the supply of the milk market. The difficulty of guarding against the adulteration of milk may have influenced the legislature in fixing a standard of richness. Practically it makes no difference whether milk is diluted after it is drawn from the cow, or whether it is made watery by giving her such food as will produce milk of an inferior quality, or whether the dilution regarded by the legislature as excessive, arises from the nature of a particular animal or a particular breed of cattle. The sale of such milk to unsuspecting consumers, for a price in excess of its value, is a fraud which the statute was designed to suppress. It is a valid exercise by the legislature of the police power for the prevention of fraud, and protection of the public health, and as such is constitutional." *State v. Campbell*, 64 N. H., 402.

In Rhode Island a similar provision has been sustained against an objection to its validity on the ground that it virtually confined the testimony to the analysis of the samples taken by the inspector, which samples were destroyed in making the analysis, so that the testimony could not be controverted. The court was of opinion "that the testimony, though it may not always be practicable to controvert it directly by another analysis, can be controverted by evidence of collateral facts going to prove that the analysis is incorrect, and therefore that the act is not unconstitutional for the reason alleged." *State v. Groves*, 1 Atl. Rep., 384. *Shivers v. Newton*, 45 N. J. L., 469, is to much the same effect.

**Intent immaterial.** The doing of the act condemned by the law constitutes the offense, if it is silent as to the knowledge or intent of the person who is charged with violating it. *People v. Kibler*, 196 N. Y., 821, 12 N. E. Rep., 795.

11. Milk of diseased cows, of cows kept in an unsanitary condition or fed on slops from a distillery or a vinegar factory. [Section 1, chapter 313, laws of 1899.] No person by himself or agent shall offer for sale, furnish or deliver, or have in possession with the intent to sell, or offer for sale, or furnish or deliver, milk or cream drawn from sick or diseased cow or cows kept in filthy and unsanitary condition, or cows fed on refuse or slops from distilleries or vinegar factories, unless such refuse or slop be mixed with other dry sanitary grain or food to a consistency of a thick mush.

12. Foreign substance not to be added to milk or cream not pasteurized. [Section 2, chapter 313, laws of 1899.] No person by himself or agent shall offer for sale or furnish or deliver or have in possession with the intent to sell, offer for sale, or furnish or deliver, any milk or cream having therein or containing in any amount any foreign substance or coloring matter or any chemical or preservative, whether for the purpose of increasing the quantity of milk or cream or for improving its appearance, or for preserving the condition of sweetness thereof, or for any purpose whatever, provided that nothing in this act shall be construed to prohibit the sale of pasteurized milk or cream, to which viscogen or sucrate of lime has been added solely for the purpose of restoring the viscosity, if the same be distinctly labeled in such manner as to advise the purchaser of its true character.

The foregoing section probably repeals in part sec. 4607b, Statutes of 1898, which reads as follows: "Any person who shall sell or offer for sale, consign or have in possession with intent to sell any milk, cream, butter, cheese or other dairy products, or who shall deliver to any creamery or cheese factory milk or cream to be manufactured into butter or cheese to which milk, cream, butter, cheese or other dairy products, boracic acid, salicylic acid or compounds containing them, or other antiseptics injurious to health have been added, shall be punished by fine not exceeding one hundred dollars nor less than twenty-five dollars."

13. Penalty for violating either of the two preceding sections. [Section 3, chapter 313, laws of 1899, as amended by ch. 66, laws of 1905.] Any person violating any of the provisions of this act shall, upon conviction, be fined not less than twenty-five dollars nor more than one hundred dollars for each and every offense, or be confined in the county jail not less than thirty days nor more than sixty days.

UNCLEAN AND UNSANITARY MILK.

14. Unclean and unsanitary milk. [Section 1, chapter 67, laws of 1903.] Milk which shall be drawn from cows that are

kept in barns or stables which are not well lighted and ventilated or that are filthy from an accumulation of animal refuse or from any other cause, or from cows which are themselves in a filthy condition, and milk in or from cans or other utensils that are not kept in a clean and sanitary condition, or milk to which has been added any unclean or unsanitary foreign substance, is hereby declared to be unclean and unsanitary milk; provided, that nothing in this act shall be construed to prohibit the sale of pasteurized milk or cream to which viscogen or sucrate of lime has been added solely for the purpose of restoring the viscosity, if the same be distinctively labeled in such manner as to advise the purchaser of its true character.

**15. Sale of.** [Section 2, chapter 67, laws of 1903.] No person, firm or corporation shall knowingly offer or expose for sale, or sell, or deliver for sale or consumption, or to any creamery or cheese factory or milk condensing factory, or have in his possession with intent to sell any unclean or unsanitary milk.

**16. Manufacture of food from.** [Section 3, chapter 67, laws of 1903.] No person, firm or corporation shall knowingly manufacture for sale any article of food from unclean or unsanitary milk or from cream from the same.

**17. Premises and utensils to be kept clean.** [Section 4, chapter 67, laws of 1903.] All premises and utensils employed for the manufacture or sale or offering for sale of food products from milk or cream from the same which shall not be kept in clean and good sanitary condition are hereby declared to be unclean and unsanitary. Any milk dealer or any person, firm or corporation, furnishing milk or cream to such dealer, or the employee of such milk dealer, and any person, firm or corporation or the employee of such person, firm or corporation, who operates a creamery, cheese factory or milk condensing factory, or manufactures, re-works or packs butter for sale as a food product, shall maintain his premises and utensils in a clean and sanitary condition.

**18. Cans, bottles or vessels to be washed.** [Section 5, chapter 67, laws of 1903.] Any person, firm or corporation, who receives any milk or cream in cans, bottles or vessels, which has been transported over any railroad, or boat line, where such cans bottles or vessels are to be returned, shall cause the said

cans, bottles or vessels to be emptied before the said milk or cream contained therein shall become sour, and shall cause said cans, bottles and vessels to be immediately washed and thoroughly cleansed and aired.

**19. Penalty for violating either of the preceding five sections.** [Section 6, chapter 67, laws of 1903, as amended by ch. 154, laws of 1905.] Whoever violates any provision of this act shall, upon conviction thereof, be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars for each and every offense, or shall be imprisoned in the county jail not less than thirty days nor more than sixty days.

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### **SALE OF IMITATION CHEESE AND BUTTER.**

**20. Filled cheese; oleomargarine; penalties.** [Section 4607c of the Statutes of 1898, as amended by chapter 151, laws of 1901.] Any person who shall by himself, his agent or servant manufacture, buy, sell, offer, ship, consign, expose or have in possession for sale, any cheese manufactured from or by the use of skim milk to which there has been added any fat which is foreign to such milk, or who shall by himself, his agent or servant manufacture, buy, sell, offer, ship, consign, expose or have in possession for sale, within this state, any skimmed-milk cheese or cheese manufactured from milk from which any of the fat originally contained therein has been removed, except such last mentioned cheese is ten inches in diameter and nine inches in height, or who shall, by himself, his agent or servant, render or manufacture, sell or solicit or accept orders for, ship, consign, offer or expose for sale or have in possession, with intent to sell, any article, product or compound made wholly or partly out of any fat, oil or oleaginous substance or compound thereof, not produced from unadulterated milk or cream from the same, and without the admixture or addition of any fat foreign to said milk or cream, which shall be in imitation of yellow butter produced from such milk or cream with or without coloring matter, shall for the first offense be punished by fine of not more than five hundred dollars, nor less than fifty dollars, and for each subsequent offense, by imprisonment in the county jail not to exceed sixty days nor less than ten days, or by fine of not more than five hundred dollars nor less than one hundred dollars, or by both such fine and imprisonment.

Nothing in this section shall be construed to prohibit the manufacture or sale of oleomargarine in a separate and distinct form and in such manner as will advise the consumer of its real character, and free from coloration or ingredient that causes it to look like butter.

**Origin.** So much of the foregoing as relates to butter is almost an exact copy of sec. 1, ch. 5, acts of Mass., 1891. The words "ship, consign," "and without the admixture or addition of any fat foreign to said milk or cream," "or solicit or accept orders for," found in the section, are not in the Massachusetts act.

**Validity.** A state may lawfully prohibit the manufacture out of oleaginous substances, or out of any of its compounds other than that produced from unadulterated milk or cream from such milk, of an article designed to take the place of butter or cheese produced from unadulterated milk: *People v. Arensberg*, 105 N. Y., 123; *Commonwealth v. Huntley*, 156 Mass., 236; *State v. Marshall*, 64 N. H., 549; *State v. Addington*, 77 Mo., 110; *Butler v. Chambers*, 36 Minn., 69; *McAllister v. State*, 72 Md., 390; *Weideman v. State*, 56 N. W. Rep., 688; *State v. Horgan*, 55 Minn., 183. It may also prohibit the manufacture or sale, or the offering for sale, of any imitation or adulterated butter or cheese, or the having of it in possession with intent to sell the same as an article of food: *Powell v. Pennsylvania*, 127 U. S., 678.

Though it may be severe to punish those who unintentionally sell the article prohibited, the legislature has power to so provide in order that the much larger number may be protected: *State v. Newton*, 14 Atl. Rep., 604.

Such an act is not void though the oleomargarine sold was brought into the state where the sale was made from another state and was sold in the original package: *Commonwealth v. Huntley*, 156 Mass., 236; *State v. Newton*, 14 Atl. Rep., 604. The power of the state to enact such a law is not affected by the legislation of congress imposing special taxes upon manufacturers and wholesale and retail dealers in oleomargarine: *Plumley v. Massachusetts*, 155 U. S., 461.

**The ruling of the United States supreme court.** The validity of the Massachusetts statute, so far as it was affected by the clause of the federal constitution giving congress power over commerce, came before the supreme court of the United States in *Plumley v. Massachusetts*, 155 U. S., 461. It was there held, by a majority of the judges (three dissenting), that the federal statute imposing special taxes upon manufacturers and wholesale and retail dealers in oleomargarine does not restrict the power of the states over the manufacture and sale thereof within their respective limits. "The taxes prescribed by that act were imposed for national purposes, and their imposition did not give authority to those who paid them to engage in the manufacture or sale of oleomargarine in any state which lawfully forbade such manufacture or sale, or to disregard any regulation which a state might lawfully prescribe in reference to that article. . . . Nor was the act of congress relating to oleomargarine intended as a regulation of commerce among the states. Its provisions do not have special application to the transfer of oleomargarine from one state of the union to another. They relieve the manufacturer or seller, if he conforms to the regulations prescribed by congress or by the commissioner of internal revenue, under the authority conferred upon him in that regard, from penalty or punishment so far as the general government is concerned,

but they do not interfere with the exercise by the states of any authority they possess of preventing deception or fraud in the sales of property within their respective limits."

The opinion of the court then proceeds to discuss the validity of the statute of Massachusetts as affected by the commerce clause of the federal constitution. "It will be observed," said Justice Harlan, "that the statute of Massachusetts which is alleged to be repugnant to" that clause "does not prohibit the manufacture or sale of all oleomargarine, but only such as is colored in imitation of yellow butter produced from pure unadulterated milk or cream of such milk. If free from coloration or ingredient that causes it to look like butter, the right to sell it 'in a separate and distinct form, and in such manner as will advise the consumer of its real character,' is neither restricted nor prohibited. It appears, in this case, that oleomargarine, in its natural condition, is of a 'light yellowish color,' and that the article sold by the accused was artificially colored 'in imitation of yellow butter.' Now the real object of coloring oleomargarine so as to make it look like genuine butter is that it may appear to be what it is not, and thus induce unwary purchasers, who do not closely scrutinize the label upon the package in which it is contained, to buy it as and for butter produced from unadulterated milk or cream from such milk. The suggestion that oleomargarine is artificially colored so as to render it more palatable and attractive can only mean that customers are deluded, by such coloration, into believing that they are getting genuine butter. If any one thinks that oleomargarine, not artificially colored so as to cause it to look like butter, is as palatable or wholesome for purposes of food as pure butter, he is, as already observed, at liberty under the statute of Massachusetts to manufacture it in that state or to sell it there in such manner as to inform the customer of its real character. He is only forbidden to practice, in such matters, a fraud upon the general public. The statute seeks to suppress false pretenses and to promote fair dealing in the sale of an article of food. It compels the sale of oleomargarine for what it really is, by preventing its sale for what it is not."

After reviewing many of the cases cited by the supreme court of the United States and relied upon by counsel for the defendant to support his contention that the statute was void, the opinion uses this language: "In none of the above cases is there to be found a suggestion or intimation that the constitution of the United States took from the states the power of preventing deception and fraud in the sale, within their respective limits, of articles in whatever state manufactured, or that that instrument secured to any one the privilege of committing a wrong against society. . . . If there be any subject over which it would seem that states ought to have plenary control, and the power to legislate in respect to which it ought not to be supposed was intended to be surrendered to the general government, it is the protection of the people against fraud and deception in the sale of food products. Such legislation may, indeed, indirectly or incidentally affect trade in such products transported from one state to another state. But that circumstance does not show that laws of the character alluded to are inconsistent with the power of congress to regulate commerce among the states. For, as said by this court in *Sherlock v. Aling*, 93 U. S., 99, 103: 'In conferring upon congress the regulation of commerce, it was never intended to cut the states off from legislating on all subjects relating to the health, life and safety of their citizens, though the legislation might indirectly affect the commerce of the country. Legislation, in a great variety of ways, may affect commerce and persons engaged in it without constituting a regulation of it within the meaning of the constitution. . . . And it may be said generally, that the legislation of a state, not directed against commerce or



any of its regulations, but relating to the rights, duties, and liabilities of citizens, and only indirectly and remotely affecting the operations of commerce, is of obligatory force upon citizens within its territorial jurisdiction, whether on land or water, or engaged in commerce, foreign or interstate, or in any other pursuits.

The opinion of the court then proceeds to point out that the case of *Leisy v. Hardin*, 135 U. S., 100, in which it was held that ardent spirits, distilled liquors, ale and beer, were subjects of exchange, barter and traffic, and, being articles of commerce, their sale while in the original packages in which they are carried from one state to another, could not, without the assent of congress, be forbidden by the state into which they were transported, was not conclusive of the case before it, because the articles sold in that case were what they purported to be. The opinion of the majority of the court on the Massachusetts statute concluded thus: "We are of opinion that it is within the power of a state to exclude from its markets any compound manufactured in another state, which has been artificially colored or adulterated so as to cause it to look like an article of food in general use, and the sale of which may, by reason of such coloration or adulteration, cheat the general public into purchasing that which they may not intend to buy. The Constitution of the United States does not secure to any one the privilege of defrauding the public. The deception against which the statute of Massachusetts is aimed is an offense against society; and the states are as competent to protect their people against such offenses or wrongs as they are to protect them against crimes or wrongs of more serious character. And this protection may be given without violating any right secured by the national constitution, and without infringing the authority of the general government. A state enactment forbidding the sale of deceitful imitations of articles of food in general use among the people does not abridge any privilege secured to citizens of the United States, nor, in any just sense, interfere with the freedom of commerce among the several states."

**Expose for sale.** Under the English statute regulating the sale of margarine it has been held that margarine kept for sale upon the counter of a shop, but behind a screen hiding it from the view of customers, is not exposed for sale (*Crane v. Lawrence*, 25 Queen's B. Div., 152), and that parcels of margarine placed upon a counter or shelf, in view of customers, are exposed for sale, although so wrapped in paper that the margarine cannot be seen. *Wheat v. Brown*, [1892] 1 Queen's B., 418.

In Massachusetts, from whence this section was borrowed (see first sentence of note), the court has said, in a case decided in 1893, that whenever goods are placed for convenient delivery upon expected sales they are put out and in one sense exposed for sale. But in our opinion, the words are not so used in the statute under consideration. The prohibited articles are designed and adapted to deceive the eye, and because their appearance is likely to induce those who see them to buy them as the genuine of butter of which they are in imitation, there is special reason for prohibiting their exposure to view. It was held that oleomargarine colored in imitation of yellow butter and kept for sale in a shop, so long as it was in a closed and covered refrigerator and could not be seen by customers, was not exposed for sale, notwithstanding there was a sign in the shop to the effect that oleomargarine was sold there. *Commonwealth v. Byrnes*, 158 Mass., 172.

**Sale, what is.** A restaurant keeper who furnishes oleomargarine to a customer, as part of a meal ordered by the latter, sells the same, notwithstanding the meal is paid for as a whole and the oleomargarine is not eaten, but carried away: *Commonwealth v. Miller*, 131 Pa., 118. See note to paragraph 21.

A foreign manufacturer who puts up oleomargarine in packages evi-

dently adapted for and intended to meet the requirements of an unlawful retail trade in another state, sending them to an agent there for sale to consumers, is not engaged in interstate commerce, but in an effort to carry on a forbidden business: *Commonwealth v. Paul*, 170 Pa., 284.

**21. Notice of sale of imitation butter.** [Section 4607*d*, Statutes of 1898.]. Any person who shall sell or offer for sale to any person who asks, sends or inquires for butter, any oleomargarine, butterine or any similar substance made in imitation or semblance of pure butter, not made entirely from the milk of cows, with or without coloring matter, or who shall expose for sale oleomargarine, butterine, or any similar substance not marked and distinguished on the outside of each tub, package or parcel thereof by a placard with the word "oleomargarine," and not having also upon every open tub, package or parcel thereof a placard with the word "oleomargarine," such placard in each case to be printed in plain, uncondensed gothic letters not less than one inch long, and not containing any other words thereon, or who shall sell oleomargarine, butterine or any similar substance from any dwelling, store, office or public mart, without having conspicuously posted thereon the placard or sign, in letters not less than four inches in length, "oleomargarine sold here," or "butterine sold here," which placard or sign shall be approved by the dairy and food commissioner of this state, or who shall sell or deliver from any cart, wagon or other vehicle, upon the public streets or ways, oleomargarine, butterine or any similar substance, without having on the outside of both sides of said cart, wagon or other vehicle a placard, in uncondensed gothic letters not less than three inches in length, "licensed to sell oleomargarine," or who shall furnish or cause to be furnished in any hotel, boarding-house, restaurant or at any lunch counter, oleomargarine, butterine or any similar substance to any guest or patron thereof, without first notifying such guest or patron that the substance so furnished is not butter, shall be punished as provided in the last preceding section.

**Validity.** See note to paragraph 36. It is "within the undoubted power of the legislature to prohibit the sale of substances having the semblance of butter or cheese, but not wholly made from pure cream or milk, unless each package of such substance should have printed, stamped or marked thereon, in the manner prescribed by the statute, the name of each article used in, or entering into, the composition of such substance, and this power is possessed by the legislature over the sale of articles protected by letters patent as well as of those not protected:" *Palmer v. State*, 39 Ohio St. 237.

**Expose for sale.** See note to paragraph 20.

**Notice.** The provisions requiring notice are much like the corresponding clauses in ch. 412, Mass. acts, 1891, and have been held not to

be in conflict with the federal statute authorizing the sale of oleomargarine: *Commonwealth v. Crane*, 158 Mass., 218.

Notice given by printed signs and on the bills of fare satisfies the statute; it need not be given, either orally or in writing, to each guest on every occasion when he is furnished with oleomargarine or butter in the stead of butter: *Commonwealth v. Stewart*, 159 Mass., 113.

**Sale by agent.** The Massachusetts statute in terms provides that the penalty imposed for the sale of oleomargarine which is not labeled as it prescribes shall be imposed whether the sale is made by the vendor or his agent. It is held not to be a defense to show that the sale by the agent of an unmarked package or quantity was made through inadvertence; a guilty intent is not an element in the offense: *Commonwealth v. Gray*, 150 Mass., 327.

**Oleomargarine.** The defendant in a prosecution for selling oleomargarine from a wagon without having the placard required cannot escape liability because that sold by him is usually known as oleomargarine, looks like pure butter and is not easily distinguished therefrom, and the other kind is dishonestly and designedly made in imitation of the best pure butter. The statute applies to all kinds: *Commonwealth v. Crane*, 162 Mass., 506.

**22. Imitation butter and cheese in state institutions.** [Section 4607e, Statutes of 1898.] Any person who shall knowingly or negligently buy or procure for use as food in any of the charitable, correctional or penal institutions of this state any butter or cheese not made wholly and directly from pure milk or cream, salt and harmless coloring matter, shall be fined not exceeding fifty dollars nor less than twenty-five dollars for the first offense, and for each subsequent offense shall be punished by imprisonment in the county jail not more than ninety days nor less than ten days, or by fine not exceeding one hundred dollars nor less than fifty dollars, or by both fine and imprisonment.

### RENOVATED BUTTER.

**23. How marked.** [Section 1, chapter 76, laws of 1899, as amended by ch. 34, laws of 1905.] No person shall, himself, or by his agent or servant, sell, offer or expose for sale, or have in his possession with intent to sell, or exchange or deliver renovated butter, or butter which has been melted and its rancidity removed or masked, and which has been regranulated, colored and prepared in imitation or in semblance of genuine creamery butter, unless the substance shall have the words "Renovated Butter" conspicuously stamped, labeled or marked in one or two lines and in plain Gothic letters, at least three-eighths of an inch square, so that the words cannot be easily defaced, upon two sides of each and every tub, firkin, box or package containing said renovated butter; or, if such butter is exposed for sale uncovered, or not in a case or package, a placard containing said words in the same form as above described in this section shall

be attached to the mass in such a manner as to be easily seen and read by the purchaser; and when renovated butter is sold from such package or otherwise at retail, in print, roll or other form, before being delivered to the purchaser, it shall be wrapped in wrappers plainly stamped on the outside thereof with the words "Renovated Butter," printed or stamped thereon in one or two lines and in plain Gothic letters at least three-eighths of an inch square, and such wrapper shall contain no other words or printing thereon, and said words "Renovated Butter" so stamped or printed on the said wrapper shall not be in any manner concealed, but shall be in plain view of the purchaser at the time of the purchase.

**24. Penalty.** [Section 2, chapter 76, laws of 1899.] Any person who shall violate any of the provisions of this act [the preceding paragraph] shall be guilty of a misdemeanor, and upon conviction thereof, be fined not less than twenty-five nor more than one hundred dollars.

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#### FRAUD IN LABELING CHEESE.

**25. Penalty for.** [Section 4438g, Statutes of 1898.] Any person who shall sell, offer for sale, ship or consign cheese labeled with a false brand or label as to the quality of the article, or shall use any stencil or label furnished by the dairy and food commissioner of this state and bearing the words "Wisconsin full cream cheese," otherwise than upon the bandage on the side of full cream cheese and upon the package containing the same, shall be punished by a fine of not more than fifty dollars nor less than twenty-five dollars.

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#### CLEANLINESS OF DAIRY COWS AND UTENSILS.

**26. Penalty for violating law.** [Section 4607j, Statutes of 1898.] Any person owning or managing a dairy, the product of which is sold for family use, who shall feed his cows upon unwholesome food or keep them in unclean stables or handle the milk with unclean utensils shall be deemed guilty of a misdemeanor and upon conviction thereof be fined not less than twenty-five dollars nor more than one hundred dollars for the first offense, and not less than one hundred dollars nor more than two hundred dollars for each subsequent offense.

## FRAUD IN DAIRY MANUFACTORIES.

**27. Wrongful use of milk, etc.; fraudulent accounts.** [Section 1494a, Statutes of 1898.] Any butter or cheese manufacturer who shall knowingly use or allow any other person to use for the benefit of himself or any other person than he who is entitled to the benefit thereof any milk or cream from the milk brought to him, without the consent of the owner thereof, or who shall refuse or neglect to keep or cause to be kept a correct account (which shall be open to the inspection of any person furnishing milk to him) of the amount of milk daily received, or of the number of pounds of butter, and the number and aggregate weight of cheese made by him each day, or of the number of cheese cut or otherwise disposed of and the weight of each, shall for each and every offense forfeit not less than twenty-five nor more than one hundred dollars, one-half of which shall be paid to the person upon whom any such fraud has been committed and who first made complaint thereof; the remainder shall be paid to the school fund.

**28. Standard measures adopted for Babcock test.** [Section 1, chapter 43, laws of 1903.] In the use of the Babcock test, the standard milk measures or pipettes shall have a capacity of 17.6 cubic centimeters, and the standard test tubes or bottles for milk shall have a capacity of 2 cubic centimeters for each 10 per cent., marked on the necks thereof; cream shall be tested by weight and the standard unit for testing shall be 18 grams, and it is hereby made a misdemeanor to use any other standards of milk or cream measure where milk or cream is purchased by or furnished to creameries or cheese factories and where the value of said milk or cream is determined by the per cent. of butter fat contained in the same, or wherever the value of milk or cream is determined by the per cent. of butter fat contained in the same by the Babcock test.

**29. Sale of false measure a misdemeanor.** [Section 2, chapter 43, laws of 1903.] Any manufacturer, merchant, dealer or agent in this state who shall offer for sale or sell a milk pipette or measure test tube or bottle which is not correctly marked or graduated as herein provided shall be guilty of a misdemeanor, and upon conviction thereof shall be punished as provided in section 4 of this act.

**30. To under-read or over-read unlawful.** [Section 3, chapter 43, laws of 1903, as amended by ch. 99, laws of 1905.] It shall be unlawful for the owner, manager, agent of any employee of a cheese factory, creamery, or condensed milk factory to falsely manipulate or under-read or over-read the Babcock test or any other contrivance used for determining the quality or value of milk or cream or to make any false determination by said Babcock test or otherwise.

**31. Penalty for violating either of the preceding sections.** [Section 4, chapter 43, laws of 1903, as amended by chapter 99, laws of 1905.] Whoever shall violate any of the provisions of this act shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars for each and every offense, or be imprisoned in the county jail not less than thirty days nor more than sixty days.

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## ADULTERATION OF FOOD, DRUGS, LIQUORS, ETC.

**32. Sale of unwholesome provisions.** [Section 4599, Statutes of 1898.] Any person who shall knowingly sell any kind of diseased, corrupted or unwholesome provisions, whether for meat or drink, without making the same fully known to the buyer, shall be punished by imprisonment in the county jail not more than six months or by fine not exceeding one hundred dollars.

**33. Sale of adulterated articles; definitions.** [Section 4600, Statutes of 1898, as amended by chapter 207, laws of 1905.] 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 or condiment by man, whether simple, mixed or compound.

**Origin.** This and the next paragraph are modeled after paragraphs 8805-8807, R. S. of Ohio (6th ed.), first enacted in that state in 1884.

**Agent.** An agent who sells for a non-resident principal is within the statute: Meyer v. State, 54 Ohio St., 242.

**Pleading; ignorance.** It need not be alleged that the article sold was to be used as food. Ignorance of the adulteration is not a defense: State v. Kelly, 54 Ohio St., 166.

**34. Adulteration, what is.** [Section 4601, Statutes of 1898, as amended by chapter 133, laws of 1903, as amended by chapter 207, laws of 1905.] 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, or offered or exposed for sale or had in possession with intent to sell, 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, or offered or exposed for sale or had in possession with intent to sell, 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 man-

ner 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.

**Imitation.** The sale of liquid chicory and coffee as "liquid coffee" is within the statute: *State v. Dreher*, 55 Ohio St., 115.

**Pharmacopœia.** The reference is to the edition in use when statute enacted; a higher standard required by a later edition will not render a sale unlawful: *State v. Emery*, 55 Ohio St., 364.

**Scope of statute.** Whisky, being recognized as a drug in the pharmacopœia and its strength and purity being there given, is a drug within the meaning of the statute. The law is not limited in its application to the sale of drugs by druggists and pharmacists, nor to sales for medicinal or pharmaceutical use, but extends to all persons without regard to their vocations, and makes no distinctions on account of the use intended to be made of the article: *State v. Hutchinson*, 56 Ohio St., 82.

"A sale of beer, as food, containing salicylic acid, without a label on the package notifying the purchaser that it contains such an ingredient, is, when found to be poisonous or deleterious to health by its continuous or indiscriminate use as a food," an offense against the law: *State v. Hutchinson*, 55 Ohio St., 573.

**Pleading.** The proviso in the preceding paragraph applies to it and the next preceding one, and is not limited to any particular offense defined in them. Hence, a negative averment of the facts within the proviso need not be made in charging an offense; the facts may be proven under a plea of not guilty: *State v. Hutchinson*, 55 Ohio St., 573.

**35. Canned Goods, labels on.** [Section 4601a, Statutes of 1898, as amended by chapter 104, laws of 1905.] Any person who shall, himself, or by his servant or agent, or as the servant or agent of any other person, pack, can or preserve within this state, for use or consumption therein, fruits, vegetables, meats, fish or shell-fish, or who shall sell, exchange, deliver or have in his possession with intent to sell, or exchange or expose for sale, or offer for sale or exchange for use or consumption within this state such canned articles containing saccharin, formaldehyde, sulphurous acid or sulphites, salicylic acid, or salicylates or any substance, article or ingredient other than sugar, salt, vinegar or spices, possessing a preservative character or action, or any copper compound or other artificial coloring, or any bleaching compound, or any article injurious to health; or any



person who shall, himself, or by his servant or agent, or as the servant or agent of any other person, pack, can or preserve within this state for use or consumption therein, fruits, vegetables, meats, fish or shell-fish, or who shall sell, exchange, deliver, or have in his possession with intent to sell or exchange, or expose for sale, or offer for sale or exchange for use or consumption within this state, such canned articles, unless each can containing such articles shall bear a label on which shall be printed the true name of the contents and the name and address of the producer or packer, canning or preserving the same, or the dealer who sells the same, shall be guilty of a misdemeanor, and, upon conviction thereof, 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 sixty days.

**Expose for sale.** See note to paragraph 20.

**36. Label on baking powder.** [Section 4601b, Statutes of 1898.] Any person who shall, by himself, his servant or agent or by the servant or agent of any other person, make or manufacture baking powder or any mixture or compound intended for use as a baking powder, or sell, exchange or deliver, or have in his possession with the intent to sell or exchange, or expose or offer for sale or exchange such baking powder, or any mixture or compound intended for use as a baking powder, which contains alum in any form or shape, unless the presence of the same be distinctly shown by a label on the outside and face of which is printed with black ink in legible type, not smaller than brevier heavy gothic caps, the name and residence of the manufacturer and the words:

**"THIS BAKING POWDER CONTAINS ALUM."**

shall be punished as provided in the preceding section.

**Validity.** A statute which provides that no person shall sell any lard or any article intended for use as lard which contains any ingredient but the pure fat of healthy swine, under any label bearing the words "refined," "pure," "family," unless every package in which the article is sold is marked "compound lard," has been sustained as valid by the supreme court of Iowa: *State v. Snow*, 47 N. W. Rep., 777.

In Minnesota a statute which makes it a misdemeanor to manufacture for sale within that state, or to sell or offer to do so, baking powder containing alum, unless each package thereof is labeled, "This baking powder contains alum," has been sustained: *Stoltz v. Thompson*, 46 N. W. Rep., 410.

**Expose for sale.** See note to paragraph 20.

**37. Label on poisonous medicine.** [Section 4601c, 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 or exchange, or expose or offer for sale or exchange any medicine known as patent or proprietary, or of which the formula is kept secret by the manufacturer, which contains morphine, strychnine, cocaine or poisonous or narcotic alkaloid or drug, in any quantities which the state board of health shall deem harmful to the life or health of the public, unless the presence of the same be distinctly shown by a label upon the bottle or package and upon the outer wrapper thereof, shall be punished as provided in section 4601a.

**38. Sale of imitation honey.** [Sections 1 and 2, ch. 229, laws of 1905.] Section 1. No person shall, himself, or by his agent or servant, sell, offer or expose for sale or have in his possession with intent to sell as and for honey any substance whatsoever that is not the legitimate and exclusive product of the honey bee, to-wit, the nectar of flowers, honey dew and natural saccharine exudations of plants gathered and stored in the comb by bees.

Section 2. Any person who shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor and, upon conviction thereof, shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than thirty days nor more than sixty days.

Section 4607f of the statutes of 1898 is repealed.

**39. Sale of diseased apiary, honey therefrom or appliances used therein.** [Section 4605a, Statutes of 1898.] Any owner of a diseased apiary, of honey made or taken from such an apiary or appliances taken from such an apiary who shall sell, barter or give away any such apiary, honey, appliances or bees from such apiary, expose other bees to the danger of contracting such disease or refuse to allow the inspector of apiaries to inspect such apiary, honey or appliances, shall be fined not less than fifty dollars nor more than one hundred dollars, or be imprisoned in the county jail not less than one month nor more than two months.

**40. Sale, etc., of diseased meat, killing diseased animal, etc.** [Section 4607g, Statutes of 1898.] Any person who shall sell or expose for sale, or give away for use as food, or can or pack for the purpose of transportation to and sale in any market or place any unwholesome, stale, emaciated, blown, tainted, putrid or measly meat, or the flesh of any diseased animal or of any animal not slaughtered for the purpose of food knowing or

having good reason to believe that such meat is as above described, or that such flesh is the flesh of a diseased animal or of an animal not slaughtered for such purpose, and any person or corporation owning or operating any slaughter-house or packing establishment in this state who shall receive for the purpose of killing, or kill, any diseased animal, or render the carcass of any animal that shall die by disease or in consequence of exposure, or that shall not have been slaughtered for food, knowing or having good reason to believe that such animal was diseased, or had died from disease or in consequence of exposure, or had not been slaughtered for food, such person shall be punished by imprisonment in the county jail not exceeding six months nor less than ten days, or by fine of not more than one hundred dollars nor less than ten dollars, or both, and such corporation shall be fined not more than five hundred dollars nor less than ten dollars.

**41. Standard for vinegar; sale of impure.** [Section 4607i, Statutes of 1898.] Any person who manufactures for sale or offers or exposes for sale as cider vinegar any vinegar which is not the sole product of pure apple juice, known as apple cider, or vinegar not made exclusively of said cider, or vinegar into which foreign substances, drugs or acids have been introduced, or which contains any preparation of lead, copper, sulphuric acid, artificial coloring matter or other ingredient injurious to health, or who, by himself, his servant or agent, or as the servant or agent of any other person, shall sell, exchange, deliver or have in his custody or possession with intent so to do any adulterated vinegar, or who shall label, brand or sell as cider or apple vinegar any vinegar not the legitimate product of pure apple juice, or not made exclusively from apple cider, or any vinegar which shall not have an acidity equivalent to the presence of not less than four per centum by weight of absolute acetic acid, and in addition, in the case of cider vinegar, not less than two per centum by weight of cider vinegar solids upon full evaporation over boiling water at two hundred and twelve degrees fahrenheit, and any manufacturer of vinegar in this state, and any person who reduces or re-barrels vinegar therein or who handles vinegar in quantities of one barrel or more who shall fail to stencil or otherwise mark in black figures, at least one inch in length, on the head of each barrel or package of vinegar manufactured, reduced, re-barreled, bought or sold by him, the standard strength of the vinegar contained in such barrel or package, which shall be denoted by the per centum of acetic acid therein, or who shall falsely mark such

barrel or package shall be punished by fine not exceeding one hundred dollars nor less than ten dollars. (See amended law.)

**Coloring matter.** It is competent for the legislature to make it a misdemeanor to add artificial coloring matter to vinegar, regardless of whether the matter added is injurious to the health of the consumer or not: *People v. Girard*, 73 Hun (N. Y.), 457.

Where, in the manufacture of vinegar, low wine, formed from fermented grain, is, previously to its acetification, passed through roasted malt, not for the purpose of adding any substantial ingredient to the vinegar, but for the purpose of giving it color as well as aroma and flavor, and without such treatment the vinegar would be colorless, the vinegar so produced contains artificial coloring matter: *Weller v. State*, 53 Ohio St., 77.

**Stamp the strength.** See note to paragraph 36.

**Validity.** It is provided by a Michigan law (Public Acts of 1897, No 71), "that no person shall manufacture for sale, offer or expose for sale, sell or deliver, or have in his possession with intent to sell or deliver, any vinegar not in compliance with the provisions of this act. No vinegar shall be sold as apple, orchard or cider vinegar which is not the legitimate product of pure apple juice, known as apple cider or vinegar not made exclusively of said apple cider or vinegar into which foreign substance, drugs or acids have been introduced, as may appear upon proper tests, and upon said tests shall contain not less than one and three-fourths per cent., by weight, of cider vinegar solids upon full evaporation at the temperature of boiling water." That "all vinegar made by fermentation and oxidation without the intervention of distillation, shall be branded 'fermented vinegar,' with the name of the fruit or substance from which the same is made. And all vinegar made wholly or in part from distilled liquor shall be branded 'distilled vinegar,' and all of such distilled vinegar shall be free from coloring matter added during or after distillation, and from color other than imparted to it by distillation. And all fermented vinegar not distilled shall contain not less than one and three-fourths per cent., by weight, upon full evaporation (at the temperature of boiling water) of solids, contained in the fruit or grain from which said vinegar is fermented, and said vinegar shall contain not less than two and a half-tenths of one per cent. ash or mineral matter, the same being the product of the material from which said vinegar is manufactured. And all vinegar shall be made wholly from the fruit or grain from which it purports to be or is represented to be made, and shall contain no foreign substance, and shall contain not less than four per cent., by weight, of absolute acetic acid."

Under that law it was held, 1. That cider vinegar must contain the required quantity of ash or mineral matter as well as the stated per cent. of cider vinegar solids. 2. That the act could not be declared void as beyond the police power of the state because it imposed an unreasonable and arbitrary test, that being a question for the legislature. 3. That it was not for the jury or the court to determine from expert chemical testimony whether the act was unreasonable. 4. That a person convicted of violating the act was not deprived of property without due process of law because he could not obtain a sample of the vinegar in question for analysis, he not being so prevented by any person connected with the prosecution, and the law not requiring that the accused be furnished with a sample. 5. That the law was violated by the sale of vinegar below the standard, though the seller was not aware of the fact that the vinegar sold was of that character: *People v. Worden Grocer Co.*, 77 N. W. Rep., 315.

**42. Sale of impure ice; notice of place where ice was cut.** [Section 4607k, Statutes of 1898.] No person or corporation shall sell or offer for sale or cause the same to be done within this state, for domestic, culinary or drinking purposes, any ice which contains mud, decayed vegetation, animal or foreign matter or malarial substance. Every person or corporation offering ice for sale shall have posted on his or its wagons, in a conspicuous manner, the name of the place from which the ice so offered for sale was cut, harvested or manufactured, and all persons or corporations dealing in or handling impure ice, to be used for cooling purposes only, shall have their wagon so labeled. Any person who or corporation which violates any of the provisions of this section shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine not less than fifty dollars or more than one hundred dollars.

**43. Penalty for use of antiseptics, etc., in meat products.** [Section 1, chapter 243, laws of 1903, as amended by ch. 261, laws of 1905.] Any person who by himself or his agent shall offer or expose for sale, take orders for, or sell, or have in his possession with intent to sell for use or consumption within the state any sausage or chopped meat compound containing any artificial coloring, or chemical preservative or antiseptic, except common salt, saltpetre, spices or wood smoke shall be deemed guilty of a misdemeanor, and upon conviction thereof, shall be fined not less than twenty-five dollars nor more than one hundred dollars.

**44. Coloring grain.** [Section 4606, Statutes of 1898.] Any person who shall fumigate any barley, wheat or other grain by the use of sulphur or other substance, or shall in any way or by the use of any chemical, material or process affect the color or healthfulness of such grain, or who shall sell or offer for sale any such grain knowing that the same has been so fumigated or the color or the healthfulness thereof so affected shall be punished by imprisonment in the county jail not more than one month or by fine not exceeding fifty dollars.

**ADULTERATION OF FLAXSEED OR LINSEED OIL.**

**45. Pure, standard of.** [Section 1, chapter 234, laws of 1899.] No person, firm, association or corporation shall manufacture for sale, offer or expose for sale in this state, any flaxseed or linseed oil for other than food purposes, unless the same answers a chemical test for purity recognized in the United States pharmacopœia, or any flaxseed or linseed oil as "boiled linseed oil" unless the same shall have been put, in its manufacture, to a temperature of two hundred and twenty-five degrees Fahrenheit.

**46. Package containing oil to be stamped.** [Section 2, chapter 234, laws of 1899.] No person, firm, association or corporation shall at any time, personally or by clerk or agent, sell, expose or offer for sale, dispose of or attempt to dispose of, any flaxseed or linseed oil unless so done under the true name of such oil, and unless each tank car, tank, barrel, keg, can or other vessel containing such oil has, at such time, distinctly and durably painted, stamped, stenciled or marked thereon, in ordinary full-faced capital letters, not less than five line pie in size, the true name thereof in the words "pure linseed oil raw" or "pure linseed oil boiled," as the fact may be, and also the name and address of the manufacturer or dispenser thereof.

**47. Adulteration and false stamping.** [Section 3, chapter 234, laws of 1899.] No person, firm, association or corporation shall, at any time, personally or by any clerk or agent, adulterate any "pure linseed oil raw" or "pure linseed oil boiled," by adding thereto any other oil or substance or thing whatever, for the purpose or with the intent to sell, expose or offer for sale, such mixture or compound as the pure article, nor shall any person, firm, association or corporation, personally or by any clerk or agent, paint, stamp, stencil or mark any tank car, tank, barrel, keg, can or other vessel so as to falsely represent that it contains either "pure linseed oil raw" or "pure linseed oil boiled," nor so as to falsely represent the manufacturer thereof, nor permit or suffer any such false painting, stamping, stenciling or marking.

**48. Penalty for violation of law.** [Section 4, chapter 234, laws of 1899.] Any person, firm, association or corporation who shall violate any of the provisions of this act shall be pun-

ished by a fine of not less than fifty dollars, nor more than five hundred dollars, or by imprisonment in the county jail for not more than six months.

**49. Duty of dairy and food commissioner.** [Section 5, chapter 234, laws of 1899.] It is hereby made the duty of the dairy and food commissioner to see that the provisions of this act are enforced, and personally or by his assistants, to inspect any flaxseed or linseed oil, made or offered for sale in this state, and any tanks, barrels, kegs, cans or other vessels containing the same in this state which he may suspect or have reason to believe, fails to comply with the provisions of this act, and to prosecute or cause to be prosecuted, any person, firm, association or corporation, whom he may suspect or have reason to believe, has violated any of the provisions of this act, which prosecution shall be conducted by the district attorney in the same manner as is now provided in case of the violation of the laws relating to the sale of impure, adulterated or counterfeit articles of food, or drink, or drug.

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## REGULATION OF CONCENTRATED FEEDING STUFFS.

**50. Prosecutions for violations; notice to manufacturers, etc.** [Section 8, chapter 377, laws of 1901.] Whenever the director aforesaid becomes cognizant of the violation of any of the provisions of this act, he shall report such violations to the dairy and food commissioner, and said commissioner shall prosecute the party or parties thus reported; but it shall be the duty of said commissioner upon thus ascertaining any violation of sections two, three or four of this act, to forthwith notify the manufacturer, importer or dealer in writing and give him not less than thirty days thereafter in which to comply with the requirements of this act, but there shall be no prosecution in relation to the quality of any concentrated commercial feeding stuff if the same shall be found substantially equivalent to the certified statement named in section two of this act.

## LAWS OF 1905.

No. 146, S.]

[Published March 28, 1905.

## CHAPTER 33.

AN ACT, to promote the public health by restricting and regulating the sale of foods containing chemical preservatives.

*The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:*

SECTION 1. No person, firm or corporation shall, by himself, or by his agents or servants, manufacture, sell, ship, consign, offer for sale, expose for sale or have in his possession with intent to sell for use or consumption within the state, any article of food within the meaning of section 4600 of the statutes of 1898 and laws amendatory thereof, which contains formaldehyde, sulphurous acid or sulphites, boric acid or borates, salicylic acid or salicylates, saccharin, dulcin, glucin, beta naphthol, abrastol, asaprol, fluorides, fluoborates, fluosilicates or other fluorine compounds, or any other preservatives injurious to health; provided, however, that nothing contained in this section shall prohibit the use of common salt, saltpetre, wood smoke, sugar, vinegar and condimental preservatives, such as turmeric, mustard, pepper and other spices. Nor shall any person, firm or corporation, by himself, or by his agents or servants, manufacture, sell, ship, consign, offer for sale, expose for sale or have in his possession with intent to sell for use or consumption within the state, any article of food within the meaning of section 4600 of the statutes of 1898 and laws amendatory thereof, containing any added substance, article or ingredient possessing a preservative character or action other than the articles named in the proviso of this act, unless the presence, name and proportionate amount of said added substance, article or ingredient shall be plainly disclosed to the purchaser.

SECTION 2. Every person, firm, or corporation and every officer, agent, servant or employee of such person, firm or corporation who violates any of the provisions of this act shall be deemed guilty of a misdemeanor, and upon conviction thereof, 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 sixty days.

SECTION 3. This act shall take effect and be in force from and after the first day of January, 1906, after its passage and publication.

Approved March 27, 1905.

No. 247, A.]

[Published May 4, 1905.

### CHAPTER 151.

AN ACT, to define maple sugar and maple syrup and to regulate the sale thereof.

*The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:*

SECTION 1. Any person who shall manufacture for sale, sell, or offer or expose for sale or have in his possession with intent to sell, as and for maple sugar or maple syrup, any article other than the unadulterated product produced by the evaporation of pure sap from the maple tree, shall forfeit to the state of Wisconsin, the sum of not less than twenty-five dollars nor more than one hundred dollars.

SECTION 2. This act shall take effect and be in force on and after October 1, 1905.

Approved May 3, 1905.

No. 249, A.]

[Published May 4, 1905.

### CHAPTER 152.

AN ACT, relating to the sale of syrups, molasses and glucose mixtures.

*The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:*

SECTION 1. No person shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, sugar-cane syrup, sorghum syrup, molasses or glucose, unless the same

be true to the name under which it is sold, and as defined in the standards of purity for food products as adopted by the United States Department of Agriculture, and unless the barrel, cask, keg, can, pail or package containing the same be distinctly branded or labeled with the true name of its contents as defined in the above named standards; and no person shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, sugar-cane syrup, sorghum syrup, or molasses mixed with glucose unless the mixture be sold as and for compound glucose mixture or corn syrup, and unless the barrel, cask, keg, can, pail or package containing the same be distinctly branded or labeled "Glucose Mixture" or "Corn Syrup," in plain Gothic type not less than three-eighths of an inch square, with the name and percentum by weight of each ingredient contained therein plainly stamped, branded or stenciled on each package in plain Gothic letters not less than one-quarter of an inch square. Each and every package of syrup, either simple or mixed, shall bear the name and address of the manufacturer. Such mixtures or syrups shall have no other designation or brand than herein required that represents or is the name of any article which contains a saccharine substance; and all brands or labels required shall be an inseparable part of the general or distinguishing label, and the general or distinguishing label shall be the principal and conspicuous sign under which it is sold; nor shall any of the aforesaid glucose, syrups, molasses or mixtures contain any substance injurious to health, nor any other articles or substance otherwise prohibited by law in articles of food.

SECTION 2. Whoever shall do any of the acts or things prohibited or neglect or refuse to do any of the acts or things required by this act, or in any way violate any of the provisions, shall forfeit to the state of Wisconsin, the sum of not less than twenty-five dollars nor more than one hundred dollars.

SECTION 3. This act shall take effect and be in force on and after October 1st, 1905.

Approved May 3, 1905.

No. 536, A.]

[Published May 15, 1905.

## CHAPTER 187.

AN ACT, relating to the manufacture and sale of buckwheat flour.

*The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:*

SECTION 1. No person shall manufacture for sale within this state, or offer or expose for sale, have in possession with intent to sell, or sell or exchange any ground buckwheat containing any product of wheat, corn, rice or other foreign substance, unless each and every package thereof shall be distinctly branded or labeled in letters not less than one-half inch in length with the name of the maker and factory, and the location of such factory, and the words "Buckwheat Flour Compound," together with the words, "This buckwheat flour compound contains the following ingredients and none other" and immediately after the latter words shall appear in the same size letters the true names of each and every ingredient of such mixture or compound. Provided, that this act shall not be construed as prohibiting the manufacture and sale of Self-Rising Buckwheat Flour when labeled or branded as such and when the same consists only of pure buckwheat flour, salt, sodium bicarbonate and calcium acid phosphate, cream of tartar or tartaric acid.

SECTION 2. Any brand or label herein required shall be an inseparable part of the general or distinguishing label, and such label shall be that principal and conspicuous sign under which it is sold, and any other label or printed matter upon the package shall not be in contravention of the requirements of this act.

SECTION 3. The having in possession of any buckwheat flour compound, which is not branded or labeled as hereinbefore required and directed upon the part of any person engaged in the public or private sale of such article, shall, for the purpose of this act, be deemed prima facie evidence of intent to sell the same.

SECTION 4. The taking of orders or the making of agreements or contract by any person, firm or corporation or by any agent or representative thereof, for the future delivery of buckwheat flour compound shall be deemed a sale within the meaning of this act.

SECTION 5. Any person who shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars, or by imprisonment in the county jail for a period of not less than thirty nor more than ninety days, or by both such fine and imprisonment, in the discretion of the court.

SECTION 6. This act shall take effect and be in force from and after July 1, 1905.

Approved May 12, 1905.

No. 467, A.]

[Published May 26, 1905.

## CHAPTER 247.

AN ACT, to regulate the manufacture and sale of condensed milk, and of evaporated or condensed cream.

*The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:*

SECTION 1. No person shall manufacture for sale within this state, or offer or expose for sale, have in his possession with intent to sell, or sell or exchange, any condensed milk, sweetened or unsweetened, unless the same shall contain not less than twenty-eight per centum, by weight, of milk solids, of which not less than one-fourth shall be milk fat.

SECTION 2. No person shall manufacture for sale within this state, or offer or expose for sale, have in his possession with intent to sell, or exchange, as and for evaporated or condensed cream, any substance except the product obtained by the evaporation of a portion of water from cream containing not less than eighteen per centum, by weight, of butter fat. Provided, that nothing in this act shall apply to goods manufactured for sale and shipment outside of the state.

SECTION 3. Whoever shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor and, upon conviction thereof, shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars, or by imprisonment in the county jail not less than thirty days nor more than sixty days.

SECTION 4. This act shall take effect and be in force from and after January 1, 1906.

Approved May 25, 1905.

No. 290, A.]

[Published June 6, 1905.]

## CHAPTER 297.

AN ACT to amend section 4607i of the statutes of 1898, relating to the sale of vinegar and fixing standards therefor.

*The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:*

SECTION 1. Section 4607i of the statutes of 1898 is hereby amended so as to read as follows: Section 4607i. No person shall sell, manufacture for sale, offer or expose for sale or have in his possession with intent to sell as apple, orchard or cider vinegar, any vinegar which has not been made exclusively by the fermentation of pure apple juice, known as apple cider; or vinegar which contains any foreign substance whatsoever; or vinegar which shall contain less than 4 per centum by weight of absolute acetic acid; or vinegar which shall be found to contain less than one and three-fourths per centum by weight of pure cider vinegar solids upon full evaporation at two hundred and twelve degrees Fahrenheit; and no person shall sell, offer or expose for sale or have in his possession with intent to sell any cider vinegar unless each barrel, cask, or keg containing the same be plainly stenciled or branded on one head of said barrel, cask or keg, in black letters and figures at least one inch in height, with the words "Cider Vinegar," together with the name and place of business of the manufacturer thereof, and the strength of the vinegar contained in said barrel, cask or keg, which strength shall be denoted by the per centum by weight of absolute acetic acid contained in said vinegar. And no person shall manufacture for sale, offer or expose for sale, or have in his possession with intent to sell, or sell, any vinegar which shall be adulterated within the meaning or sections 4600 and 4601 of the statutes of 1898, and laws amendatory thereof; or any vinegar which shall contain less than four and one-half per centum by weight of absolute acetic acid; or vinegar which shall contain any artificial coloring matter, or any preparation of lead, copper, sulphuric or other mineral acids, or any acid made from the distillation of wood or any ingredient injurious to health. And no person shall sell, offer or expose for sale or have in his possession with intent to sell any vinegar (except cider vinegar) made by fermentation without the intervention

of distillation unless each barrel, cask, or keg containing the same be plainly stenciled or branded on one head of said barrel, cask or keg, in black letters and figures at least one inch in height, with the name and place of business of the manufacturer of said vinegar, and the strength of the vinegar contained in said barrel, cask or keg, which strength shall be denoted by the per centum by weight of absolute acetic acid contained in said vinegar, together with the words "Fermented Vinegar" and the true name of the fruit or substance from which said vinegar is made. And no person shall sell, offer or expose for sale or have in his possession with intent to sell any vinegar made wholly or in part from distilled liquor unless each barrel, cask or keg containing the same be plainly stenciled or branded on one head of said barrel, cask or keg, in black letters and figures at least one inch in height, with the words "Distilled Vinegar," together with the name and place of business of the manufacturer thereof and the strength of the vinegar contained in said barrel, cask or keg, which strength shall be denoted by the per centum by weight of absolute acetic acid contained in said vinegar.

Any person who shall be found guilty of violating any of the provisions of this section shall forfeit to the state of Wisconsin the sum of not less than twenty-five dollars nor more than one hundred dollars for each such violation. Provided that this act shall not be construed as prohibiting the sale of any vinegar by the manufacturer for shipment and use outside the state. Provided, however, that nothing herein contained shall be held to prohibit the coloring of vinegar by the use of burnt sugar, or the sale or offering for sale of the same until on and after July 1st, 1906.

Section 2. This act shall take effect and be in force from and after January first, 1906.

Approved June 3, 1905.

No. 182, A.]

[Published June 20, 1905.

## CHAPTER 390.

AN ACT to provide a second assistant for the dairy and food commissioner, and additional cheese factory, creamery, dairy and food inspectors, and an assistant chemist, and making an appropriation therefor.

The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:

Section 1. In addition to the officials and appointees provided for by section 1410 of the statutes of 1898, and of chapter 144 of the laws of 1903, the dairy and food commissioner may, with the advice and consent of the governor, appoint a second assistant dairy and food commissioner, an assistant chemist and eight agents or inspectors, whose duties shall be to assist in promoting the work of the dairy and food commissioner in the manner herein provided and in such way as may be required by the dairy and food commissioner in the enforcement of the dairy and food laws. Of the eight agents or inspectors herein provided for, three shall be creamery, dairy and food inspectors, whose duties, in addition to the general duties hereinbefore provided, shall be to inspect creameries, dairies, foods and drugs, under the direction and supervision of the dairy and food commissioner; four shall be cheese factory, dairy and food inspectors, whose duties, in addition to the general duties hereinbefore provided, shall be to inspect cheese factories, dairies, foods and drugs, under the direction and supervision of the dairy and food commissioner, and one shall be chief food inspector. The second assistant dairy and food commissioner and the creamery, dairy and food inspectors herein provided for, shall be expert creamery butter makers, skilled in the technical work of creameries, competent judges of creamery products and versed in modern scientific and practical dairy husbandry. The cheese factory, dairy and food inspectors herein provided for shall be expert cheese makers, skilled in the technical work of cheese factories, competent judges of cheese factory products and versed in modern scientific and practical dairy husbandry. The chief food inspector shall be experienced in modern grocery business. The assistant chemist shall be a competent analytical chemist and shall devote his time exclusively to the work of the commission. The annual salary of the second assistant commissioner shall be sixteen hundred dollars; the annual salary of

the assistant chemist, of the creamery, dairy and food inspectors and of the chief food inspector shall be each twelve hundred dollars; the compensation of each of the cheese factory, dairy and food inspectors shall be one hundred dollars per month. The aforesaid salaries and compensation shall be paid in the same manner as is provided by law for the payment of salaries of other state officers and employees. There shall also be paid to the second assistant commissioner and to each of the agents or inspectors and assistant chemist herein provided for, their necessary and actual expenses incurred in the discharge of their official duties, on the approval of the dairy and food commissioner and the governor, of verified and itemized accounts therefor.

Section 2. The officers designated in section 1 of this act shall have all the powers that are conferred by law upon any agent, inspector or assistant of the dairy and food commissioner.

Section 3. This act shall take effect and be in force from and after its passage and publication.

Approved June 17, 1905.

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## CHAPTER 228, LAWS OF 1905.

AN ACT relating to the manufacture or sale of lemon extract and vanilla extract.

The People of the State of Wisconsin, represented in Senate and Assembly do enact as follows:

Section 1. Any person who shall manufacture for sale, sell, or offer or expose for sale or have in his possession with intent to sell as and for lemon extract, or extract of lemon, or essence of lemon, or lemon essence, or spirits of lemon, or under any designation which includes any of the aforesaid names any preparation other than a solution containing not less than five per centum, by volume, of pure lemon oil in ethyl alcohol; or any person who shall manufacture for sale, sell, or offer or expose for sale or have in his possession with intent to sell as and for vanilla extract, or extract of vanilla, or tincture of vanilla,



or vanilla tincture, or under any designation which includes any of the aforesaid names any preparation which shall contain any flavoring or coloring ingredient other than those derived from pure vanilla bean, shall forfeit to the state of Wisconsin the sum of not less than twenty-five dollars nor more than one hundred dollars. Providing nothing in this act shall prohibit the manufacture of the above specified articles for sale and shipment without the state.

Section 2. This act shall take effect and be in force from and after January 1, 1906.

**CHEMISTS ANALYSES.**

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**BAKING POWDER.**

September 23, 1904. Sample of baking powder purchased of H. A. Anderson, Clinton. Manufactured by Corbin & Sons, Chicago. Free from alum. Passed.

September 27. Sample of baking powder purchased of Rasmussen & Miller, 211-213 Main street, Oshkosh. Manufactured by Reid, Murdoch & Co., Chicago, Ill. Brand, "Monarch." Free from alum. Passed as lawful.

September 27. Sample of baking powder purchased of W. H. St. John, 273 Wisconsin St., Oshkosh, Wis. Manufactured by Egg Baking Powder Co., New York. Brand, "Egg." Free from alum. Passed.

September 28. Sample of baking powder purchased of F. Fritzen, 130 Wisconsin Ave., Neenah, Wis. Manufactured by Schmidt Bros., Manitowoc, Wis. Brand, "Pure Cream of Tartar." Free from alum. Passed as lawful.

September 28. Sample of baking powder purchased of F. Fritzen, 130 Wisconsin Ave., Neenah, Wis. Manufacturer, B. T. Babbitts, New York. Brand, "Best." Free from alum. Passed.

September 28. Sample of baking powder purchased of B. V. McDermott, 125 Wisconsin Ave., Neenah, Wis. Manufactured by Archer Starch Co., Chicago, Ill. Brand, "Library." Contains alum. Not lawfully labeled.

September 28. Sample of baking powder purchased of A. Siniansky, Peshtigo, Wis. Manufactured by P. B. Hunt Co., Minneapolis, Minn. Free from alum. Passed.

September 29. Sample of baking powder purchased of L. Laubheimer, Marinette, Wis. Manufactured by Calumet Baking Powder Co., Chicago, Ill. Brand, "Calumet." Contains alum. Not lawfully labeled.

October 1. Sample of baking powder purchased of C. F. Kohler, 591 East Water St., Milwaukee, Wis. Manufactured by Egg Baking Powder Co., New York. Brand, "Egg." Free from alum. Passed.

October 10. Sample of baking powder purchased of C. M. Young, Gratiot, Wis. Manufactured by Calumet Baking Powder Co., Chicago, Ill. Brand, "Calumet." Contains alum. Label not approved.

October 18. Sample of baking powder purchased of A. Nelson & Co., Eau Claire, Wis. Manufactured by Sweet Biscuit Baking Powder Co., Chicago, Ill. Brand, "Puhls." Contains alum. Label not approved.

October 20. Sample of baking powder purchased of Farmres Produce Co., Chippewa Falls, Wis. Manufactured by Hanley & Kinsella Coffee & Spice Co., St. Louis, Mo. Contains alum. Not lawfully labeled.

October 26. Sample of baking powder purchased of E. R. Miley, Thorp, Wis. Manufactured by Domestic Mfg. Co., Greenwood, Wis. Brand, "Purity." Free from alum. Passed.

October 29. Sample of cream tartar baking powder purchased of E. M. Drake, Elmwood, Wis. Manufacturer and jobber, Griggs, Cooper & Co., St. Paul, Minn. Brand, "Creamette." Free from alum. Passed as lawful.

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#### BEVERAGES.

September 30. Sample of wild cherry phosphate purchased of D. C. Adams, 201 Third St., Milwaukee, Wis. Prepared by Waukesha Wild Cherry Phosphate Co., Waukesha, Wis. Brand, "Waukesha Wild Cherry Phosphate." Artificially colored with a coal tar dye. Held to be unlawful.

Sample of raspberry cider purchased of J. Paine, Marshfield, Wis. Color, coal-tar dye; sweetening agent, saccharin; preservative, 0.5 per cent of salicylic acid. Badly adulterated. Not lawful.

Sample of apple cider submitted by O. R. Pieper, Milwaukee, Wis. Manufacturer said to be Price & Lucas Cider & Vinegar Co., Louisville, Ky. Not a pure apple cider, an adulteration.

Sample of apple cider submitted by M. L. Nelson, Madison, Wis. Not a pure apple cider, an adulteration.

Sample of whiskey submitted by A. O. Roof, Norwalk, Wis. Suspected of containing wood alcohol. No wood alcohol present.

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#### BUCKWHEAT FLOUR.

October 20, 1904. Sample of buckwheat flour purchased of Theodore Moan, Chippewa Falls, Bridge Street. Manufactured by G. W. Lockin, Chippewa Falls. Brand, "Buck." Shipped to Chemist Oct. 21, 1904. Badly adulterated with wheat flour.

November 14. Sample of buckwheat flour purchased of Bull & Goodwin, Beloit, Wis. Manufactured by J. T. Flint, Beloit, Wis. Brand, "Star Mills." Contains a small amount of wheat flour.

November 15. Sample of buckwheat flour purchased of W. Nehs & Son, Baraboo, Wis. Manufactured by A. Timme, Dalton, Wis. Contains wheat flour. An adulteration.

Sample of buckwheat flour submitted by Earle & McGuire, Omro, Wis. Manufacturer said to be Prehn & Sons, Omro, Wis. Delivered to chemist December 8, 1904. Passed.

Sample of buckwheat flour submitted by Paul Humphrey, Bridgeport, Wis. Said to have been ground for him by Grebe & Kaspar, Lancaster, Wis. Delivered to chemist December 15, 1904. Marked No. 1. Passed.

Sample of buckwheat flour submitted by Paul Humphrey, Bridgeport, Wis. Said to have been ground for him by Grebe & Kaspar, Lancaster, Wis. Delivered to chemist December 15, 1904. Marked No. 2. Passed.

Sample of buckwheat flour submitted by A. C. Parfrey, Richland Center, Wis. Delivered to chemist December 15, 1904. Passed.

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#### BUTTER.

September 30. Sample of butter taken from table of Hotel Woods, Amberg, Wis. Called for butter. Pronounced genuine butter.

October 22. Sample of butter pronounced butter.

October 22. Sample of butter pronounced butter.

## DRUGS.

October 14. Sample of tincture cinnamon comp. purchased of J. W. S. Tomkiewicz & Bros., 2d and Mitchell Sts., Milwaukee, Wis. Contains wood alcohol. Adulterated.

October 14. Sample of tincture of ginger purchased of J. W. S. Tomkiewicz & Bros., 2d and Mitchell Sts., Milwaukee, Wis. Adulterated.

November 16. Prescription calling for tincture of digitalis and tincture of strophanthus purchased of J. W. S. Tomkiewicz, Mitchell St., Milwaukee, Wis. Contains wood alcohol. Adulterated. Not lawful.

December 8. Sample of tincture of digitalis purchased of J. S. Tomkiewicz, 2d and Mitchell Sts., Milwaukee, Wis. Secured by A. Jurasinski, 676 First Ave., on a prescription from Dr. Amsel. Contains wood alcohol. Adulterated. Not lawful.

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EXTRACTS.

September 14. Sample of lemon extract purchased of Grand Union Tea Co., Sheboygan, Wis. Manufacturer or jobber, Grand Union Tea Co., Sheboygan, Wis. Brand, "Trade Mark." Oil (by vol.), 5.0 per cent. Passed.

September 19. Sample of lemon extract purchased of Janesville Wholesale Grocery Co., Janesville, Wis. Brand, "Rex." Oil (by vol.), 5.3 per cent. Passed.

September 24. Sample of lemon extract purchased of C. H. Story, Belleville, Wis. Manufacturer or Jobber, Corbin Sons & Co., Chicago, Ill. Brand, "Clear Quill." Oil (by vol.), 5.4 per cent. Contains wood alcohol. Adulterated. Not lawful.

September 24. Sample of lemon extract purchased of Manson & Ulrich, Belleville, Wis. Jobber, Gould, Wells & Blackburn, Madison, Wis. Brand, "White House." Oil (by vol.), 5.2 per cent. Passed.

September 24. Sample of lemon extract purchased of C. H. Story, Belleville, Wis. Manufacturer or jobber, Wellauer & Hoffman Co., Milwaukee, Wis. Brand, "Acme." Oil (by vol.), 6.2 per cent. Passed.

September 24. Sample of lemon extract purchased of J. S. Richards, Belleville, Wis. Manufacturer or jobber, J. G. Flint Co., Milwaukee, Wis. Brand, "Ideal." Oil (by vol.), 4.6 per cent. Contains wood alcohol. Adulterated. Not lawful.

September 24. Sample of vanilla extract purchased of Manson & Ulrich, Belleville, Wis. Jobber, Gould, Wells & Blackburn, Madison, Wis. Brand, "White House." Passed.

September 27. Sample of lemon extract purchased of W. F. Pfiel, 378 Main St., Oshkosh, Wis. Manufacturer or jobber, Royal Remedy & Extract Co., Dayton, O. Brand, "Royal." Oil (by vol.), 5.8 per cent. Passed.

September 27. Sample of lemon extract purchased of Brainerd & Stannard, 372 Main St., Oshkosh, Wis. Manufactured by Jennings Flavoring Extract Co., Grand Rapids, Mich. Brand, "Jenning's Terpeneless." Lemon oil (by vol.), 6.2 per cent. Not true to label.

September 27. Sample of lemon extract purchased of A. Lichenberger, 282 Main St., Oshkosh, Wis. Manufactured by Roads Bros. Mfg. Co., Chicago, Ill. Brand, "Superior." Lemon oil (by vol.), 5.4 per cent. Contains wood alcohol. Adulterated. Not lawful.

September 27. Sample of lemon extract purchased of F. W. Christman, Oshkosh, Wis. Manufactured by Arctic Mfg. Co., Grand Rapids, Mich. Brand, "Tropical." Lemon oil (by vol.), 5.8 per cent. Passed.

September 27. Sample of lemon extract purchased of R. B. Klurg, 58 Main St., Oshkosh, Wis. Manufactured by National Extract Works, Milwaukee, Wis. Lemon oil (by vol.), 6.0 per cent. Passed.

September 27. Sample of lemon extract purchased of A. Lichenberger, 282 Main St., Oshkosh, Wis. Manufactured by Oshkosh Spice Co., Oshkosh, Wis. Lemon oil, none. Held not to be lawfully salable as "lemon extract."

September 28. Sample of lemon extract purchased of A. H. Neudeck, Neenah, Wis. Manufactured by Star Extract Works, Neenah, Wis. Lemon oil, none. Held not to be lawfully salable as "lemon extract."

September 28. Sample of lemon extract purchased of J. J. Lentenegger, 101 Main St., Neenah, Wis. Mfr. or jobber, Roundy, Peckham & Co., Milwaukee, Wis. Lemon oil (by vol.), 5.2 per cent. Passed.

September 28. Sample of lemon extract purchased of A. Lavey & Co., Peshtigo, Wis. Mfr. or jobber, W. M. Hoyt & Co., Chicago, Ill. Brand, "Jumbo." Oil (by vol.), 5.4 per cent. Passed.

September 28. Sample of lemon extract purchased of A. Smiansky, Peshtigo, Wis. Mfr. or jobber, Smith, Thorndyke & Brown, Milwaukee, Wis. Brand, "Imperial." Oil (by vol.), 4.7 per cent. Slightly deficient in lemon oil.

September 28. Sample of lemon extract purchased of A. H. Naudeck, Neenah, Wis. Mfr. or jobber, Davenport Fisher, Milwaukee, Wis. Brand, "Fisher's." Oil (by vol.), 5.0 per cent. Passed.

September 29. Sample of lemon extract purchased of O. Nelson, 726 Main St., Marinette, Wis. Manufactured by Cowles Mfg. Co., Green Bay, Wis. Brand, "Dr. Little's." Lemon oil (by vol.), 5.0 per cent. Passed.

September 29. Sample of lemon extract purchased of S. Doyle, 1355 Main St., Marinette, Wis. Mfr. or jobber, Joannes Bros. Co., Green Bay, Wis. Brand, "Martha Washington." Passed.

September 29. Sample of lemon extract purchased of T. J. Sauve, 1822 Hull Ave., Marinette, Wis. Manufacturer or jobber, Carpenter Cook Co., Menominee, Mich. Brand, "Three C." Lemon oil, none. Held not to be lawfully salable as lemon extract.

September 29. Sample of lemonine extract purchased of J. Whelihan Grocery Co., 2120 Hull Ave., Marinette, Wis. Mfr. or jobber, Meisner-Bergwall Co., Milwaukee, Wis. Brand, "Household." Lemon oil, none. Held to be not lawfully labeled.

September 29. Sample of lemon extract purchased of Lauerman Bros. Department Store, Marinette, Wis. Mfr. or jobber, Steele, Wedeles Co., Chicago, Ill. Brand, "Lakeside." Oil (by vol.), 2.0 per cent. Deficient in lemon oil.

September 30. Sample of lemon extract purchased of D. C. Adams, 201 Third St., Milwaukee, Wis. Manufactured by Seely Mfg. Co., Detroit, Mich. Brand, "Seely's." Lemon oil (by vol.), 1.7 per cent. Contains wood alcohol. Adulterated. Not lawful.

October 1. Sample of lemon extract purchased of F. J. Seiberlich, 499 East Water St., Milwaukee, Wis. Prepared by Weiss-Millar Co.,

914 Third St., Milwaukee, Wis. Brand, "Hercules." Lemon oil, a trace. Held not to be lawfully salable as "lemon extract."

October 1. Sample of lemon extract purchased of Robert Hoyer, The Central Meat Market, 513 East Water St., Milwaukee, Wis. Prepared by the Meissner-Bergwall Co., Milwaukee, Wis. Brand, "M. B." Passed.

October 4. Sample of lemon extract purchased of C. Carlstrom, Melten, Wis. Jobber said to be Stone, Ordan, Wells Co., Duluth, Minn. Brand, "Satisfaction." Lemon oil, none. Contains wood alcohol. Adulterated. Not lawful.

October 12. Sample of ess. tincture of lemon purchased of Nolan Bros., 155 West Milwaukee St., Janesville, Wis. Manufactured by H. Kirk White & Co., Janesville, Wis. Brand, "White's Essential." Oil (by vol.), 1.4 per cent. Held to be unlawful as labeled.

October 13. Sample of extract of lemon purchased of Skelley & Wilbur, 3 and 5 So. Jackson St., Janesville, Wis. Manufactured by Standard Mfg. Co., Decatur, Ill. Brand, "Standard." Lemon oil (by vol.), 4.7 per cent. Slightly deficient in lemon oil.

October 13. Sample of extract of lemon purchased of Nolan Bros., 155 West Milwaukee St., Janesville, Wis. Jobber, Janesville Wholesale Grocery Co., Janesville, Wis. Brand, "Absolutely Pure." Contains wood alcohol. Adulterated. Not lawful.

October 17. Sample of lemon extract purchased of Evansville Mercantile Co., Evansville, Wis. Mfr. or jobber, Corbin Sons & Co., Chicago, Ill. Brand, "Clear Quill." Contains wood alcohol. Adulterated. Not lawful.

October 18. Sample of lemon extract purchased of W. Tousch, North Earstow St., Eau Claire, Wis. Jobber, Corbin Sons Co., Chicago, Ill. Brand, "Clear Quill." Lemon oil (by vol.), 6.4 per cent. Passed.

October 19. Sample of lemon extract submitted by A. Aarnstadt & Co., Water St., Eau Claire, Wis. Manufactured by Ideal Extract & Bottling Co., Eau Claire, Wis. Brand, "Ideal." Lemon oil (by vol.), 4.2 per cent. Slightly deficient in lemon oil.

October 20. Sample of lemon extract purchased of W. F. Carle, Janesville, Wis. Jobber, Janesville Wholesale Grocery Co., Janesville,



Wis. Brand, "Absolutely Pure." Contains wood alcohol. Adulterated. Not lawful.

October 20. Sample of lemon extract purchased of Piper Bros., Madison, Wis. Manufactured by Codman Extract & Medicine Co., Milton Junction, Wis. Lemon oil (by vol.), 5.4 per cent. Passed.

October 20. Sample of lemon extract purchased of Farmers Produce Co., Central St., Chippewa Falls, Wis. Jobber, Northern Mercantile Co., Chippewa Falls, Wis. Brand, "Our Own Brand." Lemon oil (by vol.), 4.4 per cent. Slightly deficient in lemon oil.

October —. Sample of tincture of strawberry purchased of O. D. Bates, 40 South Main St., Janesville, Wis. Manufactured by H. Kirk White & Co., Janesville, Wis. Delivered to chemist October 22. An artificial preparation. Carton not lawfully labeled.

October 26. Sample of lemon extract purchased of L. E. Snyder, Thorp, Wis.. Manufactured by Dr. S. R. Codmans, Milton Junction, Wis. Brand, "Codmans' Concentrated Fluid Extract." Oil (by vol.), 5.8 per cent. Passed.

October 26. Sample of lemon extract purchased of L. E. Snyder, Thorp, Wis. Manufactured by J. P. Dieter Co., Chicago, Ill. Brand "Double." Passed.

October 26. Sample of lemon extract purchased of E. R. Niley, Thorp, Wis. Manufactured by Corbin Sons Co., Chicago, Ill. Brand, "Clear Quill." Lemon oil (by vol.), 6.4 per cent. Passed.

October 27. Sample of lemon extract purchased of California Fruit House, D. Weller, Prop., 3 Spring St., Chippewa Falls, Wis. Manufactured by W. J. Quane & Co., Chicago, Ill. Brand, "Royal Blue." Lemon oil (by vol.), 5.7 per cent. Passed.

October 28. Sample of lemon extract purchased of Hanson & Johnson, Woodville, Wis. Manufactured by Green De Laittere Co., Minneapolis, Minn. Brand, "Golden West." Lemon oil (by vol.), 2.4 per cent. Deficient in lemon oil.

October 28. Sample of lemon extract purchased of L. Solsted, Woodville, Wis. Jobber, Foley Bros. & Kelly, St. Paul, Minn. Brand, "Gopher." Bottle broken.

October 28. Sample of lemon extract purchased of Stockman Bros., Woodville, Wis. Manufactured by Crome Chemical Co. Brand, "Crome." Oil (by vol.), 5.4 per cent. Passed.

October 29. Sample of lemon extract purchased of Nordman Bros., Spring Valley, Wis. Mfr. or jobber, Green De Laitere Co., Minneapolis, Minn. Brand, "Reliable." Oil (by vol.), 5.9 per cent. Passed.

November 10. Sample of lemon extract purchased of H. B. Lewis, Fennimore, Wis. Mfr. or jobber, R. Barrett, Galena, Ill. Brand, "Standard." Oil (by vol.), 5.0 per cent. Contains wood alcohol. Adulterated. Not lawful.

November 10. Sample of lemon extract purchased of A. M. Anderson, Oregon, Wis. Mfr. or jobber, Reed, Walsh & Lange, Chicago, Ill. Brand, "Silver Seal." Oil (by vol.), 4.9 per cent. Contains wood alcohol. Adulterated. Not lawful.

November 10. Sample of lemon extract purchased of J. S. Richards, Belleville, Wis. Mfr. or jobber, J. G. Flint Co., Milwaukee, Wis. Brand, "Ideal." Oil (by vol.), 4.7 per cent. Contains wood alcohol. Adulterated. Not lawful.

November 15. Sample of lemon extract purchased of Roser & Koch, Baraboo, Wis. Jobber, Gould, Wells & Blackburn Co., Madison, Wis. Brand, "White House." Lemon oil (by vol.), 6.0 per cent. Passed.

November 15. Sample of lemon extract purchased of Webster & Porter, Baraboo, Wis. Mfr. or jobber, Webster Schubring, Baraboo, Wis. Brand, "Magic." Lemon oil (by vol.), 6.5 per cent. Passed.

November 15. Sample of lemon extract purchased of McCarty & Keefe, New Richmond, Wis. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Eclips." Lemon oil, 6.6 per cent. Passed.

November 15. Sample of lemon extract purchased of Ward & Williams, New Richmond, Wis. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Eclipse." Passed.

November 15. Sample of lemon extract purchased of The Stanley Co., Baraboo, Wis. Manufactured by Seely Mfg. Co., Detroit, Mich. Brand, "Seely's." Lemon oil (by vol.), 6.4 per cent. Passed.

- November 15. Sample of extract vanilla purchased of Roser & Koch, Baraboo, Wis. Jobber, Gould, Wells & Blackburn Co., Madison, Wis. Brand, "White House." Passed.
- November 16. Sample of lemon extract submitted by Smith, Thorn-dyke & Brown, 217-223 South Water St., Milwaukee, Wis. Oil (by vol.), 2.6 per cent. Contains wood alcohol. Adulterated. Not lawful.
- November 16. Sample of lemon extract purchased of Geo. Geiger & Co., 597-599 Third St., Milwaukee, Wis. Jobber, Geo. Geiger & Co. Brand, "Reliance." Oil, 3.9 per cent. Contains wood alcohol. Adul-terated. Not lawful.
- November 21. Sample of lemon extract purchased of Chas. Tumock, 451 Howland Ave., Kenosha, Wis. Manufactured by M. Neil & Higgins, Chicago, Ill. Brand, "Crescent." Lemon oil, none. Held not to be lawfully salable as "lemon extract."
- November 21. Sample of lemon extract purchased of C. C. Gilles, 544 Middle St., Kenosha Wis. Mfr. or jobber, Felix W. Klemm & Co., Chi-cago, Ill. Brand, "Klemm's Pure." Lemon oil (by vol.), 5.2 per cent. Passed.
- November 21. Sample of lemon extract purchased of P. W. Evans, 1023 16th St., Racine, Wis. Jobber, H. F. Mueller, Racine, Wis. Lemon oil (by vol.), 4.2 per cent. Deficient in lemon oil.
- November 21. Sample of lemon extract purchased of Charles Turn-ock, 451 Howland Ave., Racine, Wis. Manufactured by Dr. Fanchen Medicine Co., Racine, Wis. Brand, "Fanchen's." Lemon oil (by vol.), 3.6 per cent. Deficient in lemon oil.
- November 23. Sample of lemon extract purchased of M. E. Johnson, Hammond, Wis. Manufactured by Seabury & Co., St. Paul, Minn. Brand, "Blue Brand." Lemon oil (by vol.), 6.0 per cent. Passed.
- November 23. Sample of lemon extract purchased of Olson Bros., Wilson, Wis. Manufactured by Corbin Sons & Co., Chicago, Ill. Brand, "Clear Quill." Contains wood alcohol. Adulterated. Not lawful.
- November 23. Sample of lemon extract purchased of C. W. Bailey, Hersey, Wis. Manufactured by Wm. McMurray & Co., St. Paul, Minn. Brand, "Honest Bottle." Lemon oil, none. Held not to be lawfully salable as "lemon extract."

November 23. Sample of lemon extract purchased of Wesierahl Bros. & Co., Hersey, Wis. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Eclipse." Passed.

November 25. Sample of lemon extract purchased of Stewart & Grimm, River Falls, Wis. Mfgr. or jobber, not given. Brand, "Bengal." Lemon oil, none. Held not to be lawfully salable as "lemon extract."

November 25. Sample of lemon extract purchased of Knute Wigin, village of River Falls, Wis. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Eclipse." Passed.

November 25. Sample of lemon extract purchased of R. N. Jenson, village of River Falls, Wis. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Eclipse." Passed.

November 26. Sample of lemon extract purchased of J. G. Reeds, Ellsworth, Wis. Manufactured by Frederick & Kempf Co., Red Wing, Minn. Brand, "Primrose." Lemon oil (by vol.), 5.6 per cent. Contains wood alcohol. Adulterated. Not lawful.

November 26. Sample of lemon extract purchased of C. W. Bate-man, Ellsworth, Wis. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Eclipse." Passed.

November 26. Sample of lemon extract purchased of T. J. McCul-low, Ellsworth, Wis. Manufactured by J. H. Conrad & Co., Chicago, Ill. Brand, "Peerless." Lemon oil (by vol.), 6.0 per cent. Passed.

December 20. Sample of vanilla extract purchased of F. Henchel, Ft. Atkinson, Wis. Manufactured by J. P. Dieter Co., Chicago, Ill. Brand, "White Horse." Artificially colored. An adulteration.

Sample of lemon extract submitted by Smith, Thorndyke & Brown, Milwaukee, Wis. Brand, "Nonpareil." Passed.

Sample of lemon extract submitted by Smith, Thorndyke & Brown, Milwaukee, Wis. Brand, "Imperial." Passed.

Sample of lemon extract submitted by Smith, Thorndyke & Brown, Milwaukee, Wis. Brand, "Imperial." Passed.

Sample of lemon extract submitted by Smith, Thorndyke & Brown, Milwaukee, Wis. Brand, "Imperial." Passed.

Sample of lemon extract submitted from Bessemer, Mich. Suspected of having caused death of a man. Contains wood alcohol.

Sample of vanilla extract submitted from Bessemer, Mich. Suspected of having caused death of a man. Contains wood alcohol. Adulterated.

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#### HONEY.

Sample of honey submitted by C. F. Lohr & Son, Hartford, Wis. Passed.

October 7, 1904. Sample of honey purchased of Levin & Nordin, 215 7th Ave. W., Ashland, Wis. Jobber, Wm. McMurray, St. Paul, Minn. Brand. "Pure Honey." Not a normal honey.

October 27, 1904. Sample of honey purchased of California Fruit House, D. Weller, proprietor, 3 Central St., Chippewa Falls, Wis. Manufacturer, W. J. Quane & Co., Chicago, Ill. Brand, "Royal Blue." Not a normal honey.

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#### MEAT.

Sample of meat submitted by Aug. Schulz, Madison, Wis. No preservatives found.

November 26, 1904. Sample of meat submitted by Dr. J. F. Gill. 3 W. Main St., Madison, Wis. Sample too small for examination.

December 15, 1904. Sample of rump beef in brine purchased of Menz & Garthwait, Milton Jet., Wis. Manufactured by Cudahy Bros., Milwaukee, Wis. Contains boric acid or borax. Held to be an adulteration.

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#### MILK AND CREAM.

Sample of milk collected at Cold Spring Cheese Factory, Reeseville, Wis. Patron: Jos. Pachel.

Sp. gr. ....	1.0256
Butter fat .....	2.95 per cent.
Total solids .....	10.10 per cent.
Solids not fat .....	7.15

Watered.

Sample of milk collected at Cold Spring Cheese Factory, Reeseville,  
Wis. Patron: John McGovern.

Sp. gr. ....	1.0142
Butter fat .....	2.20 per cent.
Total solids .....	6.34 per cent.
Solids not fat .....	4.14 per cent.

Badly watered.

Sample of milk collected at Cold Spring Cheese Factory, Reeseville,  
Dodge Co., Wis. Patron: Christ Kohn.

Sp. gr. ....	1.0256.
Butter fat .....	4.05 per cent.
Total solids .....	11.4 per cent.
Solids not fat .....	7.35 per cent.

Watered.

Sample of milk collected at Cold Spring Cheese Factory, Dodge Co.,  
Wis. Patron: H. McGovern.

Sp. gr. ....	1.0278
Butter fat .....	3.20 per cent.
Total solids .....	10.93 per cent.
Solids not fat .....	7.73 per cent.

Watered.

Sample of milk collected at Cold Spring Cheese Factory, Reeseville,  
Dodge Co., Wis. Patron: Fred Kols. Delivered to chemist, Octo-  
ber 21.

Sp. gr. ....	1.0273
Butter fat .....	3.65 per cent.
Total solids .....	11.35 per cent.
Solids not fat .....	7.70 per cent.

Watered.

November 15, 1904. Sample of milk purchased of Christ Kohn,  
Reeseville, Wis. Sample taken from mixed milk of herd of 14 cows  
at barn. Evening milking, in presence of inspector.

Sp. gr. ....	1.0333.
Butter fat .....	3.90 per cent.
Total solids .....	13.14 per cent.
Solids not fat .....	9.24 per cent.

November 15, 1904. Sample of milk purchased of Christ Kohn,  
Reeseville, Wis. Sample taken from reported nights' and mornings'  
milk, mixed in can standing in barn yard.

Sp. gr. ....	1.0338
Butter fat .....	4.50 per cent.
Total solids .....	13.90 per cent.
Solids not fat .....	9.40

November 15, 1904. Sample of milk purchased of Fred Kols, Reeseville, Wis. Sample taken in farm house from mixed milk of 4 cows.

Sp. gr. ....	1.0336
Butter fat .....	4.15 per cent.
Total solids .....	13.50 per cent.
Solids not fat .....	9.35 per cent.

December 17, 1904. Sample of milk taken from can of Gus Zick, Clinton, Wis. Delivered at Clinton Creamery, Clinton, Wis.

Sp. gr. ....	1.031
Total solids .....	9.93 per cent.
Butter fat .....	1.7 per cent.
Solids not fat .....	8.23 per cent.

Below legal standard in butter fat.

December 17, 1904. Sample of milk taken from can of Chas. Zick, Clinton Jct., Wis. Delivered at Clinton Creamery, Clinton Jct., Wis.

Sp. gr. ....	1.0285
Total solids .....	9.9 per cent.
Butter fat .....	2.2 per cent.
Solids not fat .....	7.7 per cent.

A comparison of this milk with the milk from the herd milked in the presence of an inspector, shows that the former is both skimmed and watered.

December 22, 1904. Sample of night's milk purchased of Chas. Zick, Clinton, Wis. Sample taken from can at the barn.

Sp. gr. ....	1.032
Total solids .....	12.7 per cent.
Butter fat .....	3.8 per cent.
Solids not fat .....	8.9 per cent.

December 23, 1904. Sample of morning's milk purchased of Chas. Zick, Clinton, Wis. Sample taken from can at barn by inspector.

Sp. gr. ....	1.0324
Total solids .....	13.05 per cent.
Butter fat .....	4.0 per cent.
Solids not fat .....	9.05 per cent.

Sample of milk submitted by W. L. Schafer, Muscoda, Wis. Butter fat, 11 per cent. Cow had not given milk for several days.

Sample of milk submitted by Frank Mallatt, Boscobel, Wis. Butter fat, 4.35 per cent.

Sample of cream submitted by H. T. Thompson, Elroy, Wis. Butter fat, 32.7 per cent.

## OLEOMARGARINE.

March 3, 1904. Sample of oleomargarine purchased of Bull & Goodwin, Beloit, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Passed.

March 3 1904. Sample of oleomargarine purchased of W. M. Van Lome, Beloit, Wis. Manufacturers or jobbers, Braum & Fitts, Chicago, Ill. Passed.

March 3, 1904. Sample of olemargarine purchased of Harper Bros., Beloit, Wis. Manufactured by Swift, Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter and hence not lawful.

March 23, 1904. Sample of oleomargarine purchased of A. G. Lundeen, Hudson, Wis. Manufacturer or jobber, Swift Packing Co., Chicago, Ill. Brand, "Jersey." Held to be in imitation of yellow butter, and hence not lawful.

March 29, 1904. Sample of oleomargarine purchased of Martin Sauter, Sauter & Co., 308-310 1023 Tower Ave., Superior, Wis. Jobber, Armour, Duluth, Minn. Brand, "Armour's Lotus." Held to be in imitation of yellow butter, and hence not lawful.

March 29, 1904. Sample of oleomargarine purchased of Erbelding & Co., Pioneer Market, 510 Tower Ave., Superior, Wis. Jobber, Armour, Duluth, Minn. Brand, "Armour's Lotus." Held to be in imitation of yellow butter, and hence not lawful.

March 30, 1904. Sample of oleomargarine purchased of Martin Sauter, Sauter & Co., 308-310 Tower Ave., Superior, Wis. Manufacturer or jobber, Armour, Duluth, Minn. Brand, "Armour's Lotus." Held to be in imitation of yellow butter, and hence not lawful.

March 31, 1904. Samples of oleomargarine purchased of Edward W. Hawley & Son, Madison, Wis. Manufacturer or jobber, Braun & Fitts. Brands, "Imperial" and "East Lake." Held to be in imitation of yellow butter, and hence not lawful.

April 4, 1904. Sample of oleomargarine purchased of C. O. Tellefson & Son, Rockdale, Wis. Manufacturer or jobber, Swift, Chicago, Ill. Brand, "Premium." Held to be in imitation of yellow butter, and hence not lawful.



Sept. 22, 1904. Sample of oleomargarine purchased of Menz & Garthwait, Milton Jct., Wis. Manufacturer or jobber, Nelson Morris, Chicago, Ill. Held to be in imitation of yellow butter and hence not lawful.

September 22, 1904. Sample of oleomargarine purchased of Menz & Garthwait, Milton Jct., Wis. Manufacturer or jobber, Nelson Morris, Chicago, Ill. Held to be in imitation of yellow butter, and hence not lawful.

September 22, 1904. Sample of oleomargarine purchased of J. B. Smith, Janesville, Wis. Manufactured by Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter, and hence not lawful.

September 22, 1904. Sample of oleomargarine purchased of H. J. Napper, Clinton, Wis. Manufactured by Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Passed.

September 23, 1904. Sample of oleomargarine purchased of Findlay & Co., 30 N. Carroll St., Madison Wis. Manufactured by Braun & Fitts, Chicago, Ill. Passed.

September 23, 1904. Sample of oleomargarine purchased of Harper Bros., Beloit, Wis. Not branded. Held to be in imitation of yellow butter, and hence not lawful.

September 23, 1904. Sample of oleomargarine purchased of Brazer Bros., Beloit, Wis. Manufactured by Braun & Fitts, Chicago, Ill. Brand "Holstein." Passed.

September 26, 1904. Sample of oleomargarine purchased of S. P. Wilber, Delavan, Wis. Manufactured by Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter and hence not lawful.

September 26, 1904. Sample of oleomargarine purchased of Rogers Bros., Delavan, Wis. Manufactured by Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter, and hence not lawful.

September 27, 1904. Sample of oleomargarine purchased of F. Harbridge, Racine, Wis. Manufactured by Braun & Fitts, Chicago, Ill. Brand, "Gilt Edge." Passed.

September 27, 1904. Sample of oleomargarine purchased of C. Harting & Co., Racine, Wis. Manufactured by Braun & Fitts, Chicago, Ill. Brand, "Holstein." Passed.

September 27, 1904. Sample of oleomargarine purchased of E. Gauger, 591 Reed St., Milwaukee, Wis. Manufacturer, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter, and hence not lawful.

September 27, 1904. Sample of oleomargarine purchased of Robert Hoyer, 513 East Water St., Milwaukee, Wis. Mfrg., Braun & Fitts, Chicago, Ill. Brand, "Holstein." Passed.

September 27, 1904. Sample of oleomargarine purchased of Chas. Harms & Son, 287-289 Grove St., Milwaukee, Wis. Manufacturer, Braun & Fitts, Chicago, Ill. Brand, "Holstein." Passed.

September 28, 1904. Sample of oleomargarine purchased of F. J. Kipp, Kenosha, Wis. Manufacturer or jobber, Nelson Morris, Chicago, Ill. Brand, "Supreme." Held to be in imitation of yellow butter, and hence not lawful.

September 28, 1904. Sample of oleomargarine purchased of Chas. A. Leonard, Kenosha, Wis. Manufacturer or jobber, Armour & Co., Chicago, Ill. Not lawfully labeled and place of business not lawfully placarded.

September 28, 1904. Sample of oleomargarine submitted by Peshigo Lumber Co., Peshtigo, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter, and hence not lawful.

September 28, 1904. Sample of oleomargarine purchased of Joe Simandl, 868 Franklin St., Milwaukee, Wis. Manufacturer, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter, and hence not lawful.

September 28, 1904. Sample of oleomargarine purchased of Roman Komorowski, 271 Lincoln Ave., Milwaukee, Wis. No stencil on roll or wrapper, and hence not lawful.

September 29, 1904. Sample of oleomargarine purchased of Savage & Sons, 191 Wisconsin St., Milwaukee, Wis. Manufacturer, Braun & Fitts, Chicago, Ill. Passed.

September 29, 1904. Sample of oleomargarine purchased of O. R. Pieper, 302-4 West Water St., Milwaukee, Wis. Manufacturer, Braun & Fitz, Chicago, Ill. Passed.

September 30, 1904. Sample of oleomargarine purchased of Geo. S. Robinson, Amberg, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter, and hence not lawful.

October 1, 1904. Sample of oleomargarine purchased of D. C. Adams, 201 3rd St., Milwaukee, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Passed.

October 4, 1904. Sample of oleomargarine purchased of C. Carlstrom, Morse, Wis. Jobber, Armour & Co., Ashland, Wis. Brand, "Lotus." Held to be in imitation of yellow butter, and hence not lawful.

October 5, 1904. Sample of oleomargarine purchased of J. S. Stearns Lumber Co., village of Odinah, Wis. Jobber, Armour Packing Co., Ashland, Wis. Brand, "Lotus." Held to be in imitation of yellow butter, and hence not lawful.

November 15, 1904. Sample of oleomargarine purchased of L. J. Horstman, Baraboo, Wis. Manufacturer or jobber, Swift & Co., Chicago, Ill. Brand, "Swift's Jersey." Held to be in imitation of yellow butter, and hence not lawful.

November 21, 1904. Sample of oleomargarine purchased of J. A. Wineberg, 261 Pearl St., Kenosha, Wis. Manufacturer, Armour, Chicago, Ill. Brand, "Star." Held to be in imitation of yellow butter, and hence not lawful.

November 21, 1904. Sample of oleomargarine purchased of H. F. Parker & Co., 360 W. Main St., Kenosha, Wis. Manufacturer, Nelson Morris & Co., Chicago, Ill. Brand, "Supreme." Held to be in imitation of yellow butter, and hence not lawful.

November 21, 1904. Sample of oleomargarine purchased of M. Jensen, 407 6th St., Racine, Wis. Manufacturer, Braun & Fitts, Chicago, Ill. Brand, "Dandy." Held to be in imitation of yellow butter, and hence not lawful.

November 22, 1904. Sample of oleomargarine purchased of Leonard Bros., 599 Garden St., Kenosha, Wis. Manufacturer, Armour, Chicago, Ill. Brand, "Star." Held to be in imitation of yellow butter, and hence not lawful.

November 22, 1904. Sample of oleomargarine purchased of J. Olson & Son, 1406 State St., Racine, Wis. Manufacturer, Armour, Chicago, Ill. Brand, "East Lake." Held to be in imitation of yellow butter, and hence not lawful.

November 22, 1904. Sample of oleomargarine purchased of L. A. Peil & Co., 321 6th St., Racine, Wis. Manufacturer or jobber, Braun & Fitts, Chicago, Ill. Brand, "Dandy." Held to be in imitation of yellow butter, and hence not lawful.

November 22, 1904. Sample of oleomargarine purchased of Haumer-son & Co., 1301 N. Main St., Racine, Wis. Manufacturer, Armour, Chicago, Ill. Brand, "Star." Passed.

November 22, 1904. Sample of oleomargarine purchased of F. J. Kipp, 251 Ridge St., Kenosha, Wis. Manufacturer, Nelson Morris & Co., Chicago, Ill. Brand, "Supreme." Held to be in imitation of yellow butter, and hence not lawful.

November 22, 1904. Sample of oleomargarine purchased of L. Schneider, 311 6th St., Racine, Wis. Manufactured by Armour, Chicago, Ill. Brand, "East Lake." Held to be in imitation of yellow butter, and hence not lawful.

November 23, 1904. Sample of oleomargarine purchased of Jos. Simandl, 868 Franklin St., Milwaukee, Wis. Manufactured by Swift & Co., Chicago, Ill. Brand, "Jersey." Held to be in imitation of yellow butter, and hence not lawful.

December 17, 1904. Sample of oleomargarine purchased of J. Theilman, Merrill, Wis. Manufactured by Freidman Mfg. Co., Chicago, Ill. Held to be in imitation of yellow butter, and hence not lawful.

December 19, 1904. Sample of oleomargarine purchased of John Olehafen, Tomahawk, Wis. Manufactured by Armour Packing Co., Chicago, Ill. Brand, "East Lake." Held to be in imitation of yellow butter, and hence not lawful.

December 19, 1904. Sample of oleomargarine purchased of D. C. Jones, Tomahawk, Wis. Manufactured by Swift & Co., Chicago, Ill. Brand, "Lincoln." Held to be in imitation of yellow butter, and hence not lawful.

December 23, 1903. Sample of oleomargarine purchased of H. J. Napper, Clinton, Wis. Manufactured by Swift & Co., Chicago, Ill. Held to be in imitation of yellow butter, and hence not lawful.

## PRESERVATIVES.

Sample of "Canning Compound" submitted by F. C. Carswell. Manufactured by Mrs. W. T. Price, Minneapolis, Minn. Directions state that contents are for 4 quarts of anything. Each package contains about one ounce of boric acid.

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## PRESERVES.

Sample of raspberry preserves submitted by Beemis-Hooper-Hays Co., Oshkosh, Wis. Manufactured by Smith & Ball Co., Chicago, Ill. Artificially colored and preserved with benzoic acid. An adulteration.

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## SALT.

Sample of salt submitted by Jones Dairy Farm, Ft. Atkinson, Wis. Marked No. 1. Suspected of containing borax. Free from borax and boric acid.

Sample of salt submitted by Jones Dairy Farm, Ft. Atkinson, Wis. Marked No. 2. Suspected of containing borax. Free from borax and boric acid.

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## SAUSAGES.

October 1, 1904. Sample of sausage purchased of A. Goerl, 1202 Burleigh St., Milwaukee, Wis. Manufactured by A. Goerl, 1202 Burleigh St., Milwaukee, Wis. Contains artificial coloring matter and preserved with boric acid or its salt.

October 1, 1904. Sample of bologna sausage submitted by Mrs. J. K. Powell, Burleigh St., Milwaukee, Wis. Artificially colored and preserved with boric acid or its salt. Adulterated. Not lawful.

October 12, 1904. Sample of sausage purchased of G. Yahn, Janesville, Wis. Manufactured by G. Yahn. Passed.

October 21, 1904. Sample of sausage purchased of C. J. Robinson, De Forest, Wis. Passed.

October 21, 1904. Sample of sausage purchased of A. Schmidt, De Forest, Wis. Passed.

Sample of pork sausage submitted by Jones Dairy Farm. Delivered to chemist December 16, 1904. Free from borax and boric acid.

Sample of sausage meat submitted by Jones Dairy Farm, Ft. Atkinson, Wis. Delivered to chemist December 16, 1904. Free from borax & boric acid.

Sample of sausage casings submitted by Jones Dairy Farm, Ft. Atkinson, Wis. Delivered to chemist December 16, 1904. Contain boric acid or its salt.

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#### SORGHUM.

October 21, 1904. Sample of sorghum submitted by J. Austen, Knapp, Wis. Manufactured by Louisiana Syr. & Molasses Co. Composed mainly of glucose. Adulterated.

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#### SUGAR.

October 20, 1904. Two samples of frosting sugar (colored) submitted by Farmers' Produce Co., Central St., Chippewa Falls, Wis. Jobber, Chippewa Valley Mer. Co., Chippewa Falls, Wis. Colored with a coal-tar dye.

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#### SYRUP.

October 6, 1904. Sample of syrup purchased of Albert Holgaen, Washburn, Wis. Bought for "Sugar Syrup." Labeled, "Table Syrup." Manufactured by Towle Syrup Co., St. Paul, Minn. Brand, "Target" Label states that syrup contains refined sugar house syrup, 70 per cent., and grape sugar, 30 per cent. A compound glucose syrup, containing 18.6 per cent. of cane sugar. Contents not true to label. An adulteration. Not lawfully salable as "Sugar Syrup" or "Table Syrup."

October 6, 1904. Sample of syrup submitted by George W. Seley, Washburn, Wis. Bought for "Sugar Syrup." Manufactured by Towle Syrup Co., Duluth, Minn. Labeled, "Fancy Table Syrup." A compound glucose syrup, containing 4.5 per cent. cane sugar. Not lawfully salable as "Sugar Syrup" or as "Table Syrup."

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#### MAPLE SYRUP AND MAPLE SUGAR.

Sample of maple syrup submitted by Beemis-Hooper-Hays Co., Oshkosh, Wis. Distributor said to be Smith & Ball Co., Chicago, Ill. Brand, "Ever First." Not a pure maple syrup. An adulteration.

Sample of maple syrup submitted by J. Hoffman & Sons, Milwaukee, Wis. Brand, "Pierre Viaux." Not a pure maple syrup. Adulterated.

Sample of maple syrup submitted by John Vogelsang, Peshtigo, Wis. Marked "A." Not a maple syrup. Not lawfully salable as "Maple Syrup."

Sample of maple syrup submitted by John Vogelsang, Peshtigo, Wis. Marked "B." Not a maple syrup. Not lawfully salable as "Maple Syrup."

Sample of maple syrup submitted by John Vogelsang, Peshtigo, Wis. Marked "C." Not a maple syrup. Not lawfully salable as "Maple Syrup."

Sample of maple syrup submitted by A. Mengel, Bangor, Wis. Passed.

Sample of maple syrup submitted by E. F. Bunn for J. F. Sweeney, Janesville, Wis. Bought for pure Canadian sap. Not a pure maple syrup. An adulteration.

Sample of maple sugar submitted by Smith Bros., Green Bay, Wis. Jobber, Stroup & Carmer, Grand Rapids, Mich. Not a true maple sugar. An adulteration.

## VINEGAR.

Aug. 4, 1904. Sample of cider vinegar submitted by Engel Bros., Sun Prairie, Wis. Manufactured by Rediske Vinegar Co., Milwaukee, Wis.

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

Total solids .....2.3 per cent.

Not a pure cider vinegar. Adulteration.

September 22, 1904. Sample of cider vinegar purchased of Kelly & Stockman, Milton Jct., Wis.

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

Total solids .....2.6 per cent.

Not lawfully stenciled.

September 23, 1904. Sample of cider vinegar purchased of H. A. Anderson, Clinton, Wis.

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

Total solids .....2.6 per cent.

Passed.

September 23, 1904. Sample of cider vinegar purchased of H. E. Morse, Beloit, Wis.

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

Total solids .....2.4 per cent.

Passed.

September 27, 1904. Sample of cider vinegar purchased of W. H. St. John, 273 Wisconsin St., Oshkosh, Wis. Manufactured by F. B. Ives & Co., Oshkosh, Wis.

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

Total solids .....28 per cent.

Not a cider vinegar. An adulteration.

September 27, 1904. Sample of cider vinegar purchased of W. P. Pfeil, 378 Main St., Oshkosh, Wis. Manufactured by F. B. Ives & Co., Oshkosh, Wis.

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

Total solids .....0.42 per cent.

Not a cider vinegar. An adulteration.

September 27, 1904. Sample of cider vinegar purchased of B. A. Lueck & Co., 50 S. Main St., Oshkosh, Wis. Manufactured by T. B. Ives & Co., Oshkosh, Wis.

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

Total solids .....0.31 per cent.

Not a cider vinegar. An adulteration.



September 28, 1904. Sample of brown vinegar purchased of Ellison Bros., Peshtigo, Wis. Manufactured by A. M. Richter & Son, Manitowoc, Wis.

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

Not lawfully stenciled.

September 28, 1904. Sample of cider vinegar purchased of A. Siman-sky, Peshtigo, Wis. Manufactured by Oakland Vinegar & Pickling Co., Saginaw, Mich.

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

Total solids .....2.3 per cent.

Not a pure cider vinegar. An adulteration.

September 28, 1904. Sample of cider vinegar purchased of J. H. Stibbe, Peshtigo, Wis. Manufactured by Carpenter, Cook & Co., Marinette, Wis.

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

Total solids .....2.27 per cent.

Not a pure cider vinegar. An adulteration.

September 28, 1904. Sample of white vinegar purchased of J. H. Stibbe, Peshtigo, Wis. Manufactured by A. M. Richter & Son, Manitowoc, Wis.

Total acidity (calc. as acetic acid) .....0.4 per cent.

Not lawfully stenciled.

September 28, 1904. Sample of cider vinegar purchased of Peshtigo Lumber Co., Peshtigo, Wis. Jobber, Carpenter, Cook Co., Menomonie, Mich.

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

Total solids .....2.3 per cent.

Not a pure cider vinegar. Not lawful.

September 28, 1904. Sample of cider vinegar purchased of H. Groessler, Peshtigo, Wis. Jobber, Carpenter, Cook Co., Menomonie, Mich.

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

Total Solids ..... 2.2 per cent.

Not a pure cider vinegar. An adulteration.

September 28, 1904. Sample of cider vinegar purchased of Island Cash Grocery, 303 Commercial St., Neenah, Wis. Manufactured by Barrett & Barrett, Chicago, Ill. Bottle broken.

September 29, 1904. Sample of cider vinegar purchased of C. Reinke Grocery Co., 1713 Main St., Marinette, Wis. Manufactured by Merchants' Supply Co., Marinette, Wis.

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

Total solids .....3.0 per cent.

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

September 29, 1904. Sample of cider vinegar purchased of C. J. Burke, 1333 Main St., Marinette, Wis. Manufactured by H. J. Heinz Co., Pittsburg, Pa.

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

Total solids .....2.8 per cent.

Passed.

September 29, 1904. Sample of cider vinegar purchased of L. Laubenheimer, 2112 Hall St., Marinette, Wis. Manufactured by Merchants' Supply Co., Marinette, Wis. Marked 40 grain. Not lawfully stenciled.

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

Total solids .....0.25 per cent.

Not a cider vinegar. An adulteration.

September 29, 1904. Sample of cider vinegar purchased of S. Doyle, 1355 Main St., Marinette, Wis. Manufactured by T. J. Lynch & Co., Chicago, Ill. Marked 45 grain. Not lawfully stenciled.

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

Total solids .....0.42 per cent.

Not a cider vinegar. An adulteration.

September 29, 1904. Sample of vinegar purchased of T. J. Sauve, 1822 Hull Ave., Marinette, Wis. Manufactured by Carpenter, Cook Co., Menomonie, Mich.

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

Total solids .....2.3 per cent.

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

September 29, 1904. Sample of vinegar purchased of Bjorklun & Johnson, 55 Hosinni St., Marinette, Wis. Manufactured by Milwaukee Vinegar Co., Milwaukee, Wis. Brand, "Benton Harbor Pure Apple."

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

Total solids .....3.35 per cent.

Not a pure cider vinegar. Adulterated. Also not lawfully stenciled.

September 29, 1904. Sample of vinegar purchased of S. Rood & Co., 32 Hosmir St., Marinette, Wis. Manufactured by A. M. Richter & Son, Manitowoc, Wis.

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

Total solids .....3.2 per cent.

Not a pure cider vinegar. Adulterated. Also not lawfully stenciled.

September 29, 1904. Sample of cider vinegar purchased of Lauer-  
man Bros. Dept. Store, Marinette, Wis. Manufactured by A. M.  
Richter & Son, Manitowoc, Wis.

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

Total solids .....2.9 per cent.

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

October 1, 1904. Sample of cider vinegar purchased of John Qual-  
man, 1182 3rd St., Milwaukee, Wis. Manufactured by The Gallasch  
Co., Milwaukee, Wis.

Total acidity (calc. as acetic acid) .....6.5 per cent.

Total solids .....2.0 per cent.

Not lawfully stenciled.

October 1, 1904. Sample of distilled pickle vinegar purchased of  
John Qualman, 1182 3rd St., Milwaukee, Wis. Manufactured by The  
Gallasch Co., Milwaukee, Wis. Did not find any mark giving strength  
of contents of barrel.

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

Not lawfully stenciled.

October 6, 1904. Sample of cider vinegar purchased of A. Schindler,  
Monroe, Wis. Manufactured by Dahinden & Gallasch, Milwaukee, Wis.

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

Total solids .....1.9 per cent.

Deficient in cider vinegar solids. Not lawfully stenciled.

October 6, 1904. Sample of cider vinegar purchased of Hoesly &  
Grinnell, Monroe, Wis. Manufactured by The Gallasch Co., Milwau-  
kee, Wis.

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

Total solids .....2.0 per cent.

Not lawfully stenciled.

October 6, 1904. Sample of cider vinegar purchased of Young & Co.,  
Monroe, Wis. Manufactured by E. O. Rosenstell & Co., Freeport, Ill.

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

Total solids .....1.79 per cent.

Deficient in cider vinegar solids.

October 6, 1904. Sample of white wine vinegar purchased of Young  
& Co., Monroe, Wis.

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

Total solids .....0.31 per cent.

Not a white wine vinegar. An adulteration.

October 6, 1904. Sample of white wine vinegar purchased of G. A. Karlen, Monroe, Wis.

Total acidity (calc. as acetic acid) .....3.45 per cent.

Deficient in acetic acid. Not a white wine vinegar and not lawfully salable as such.

October 6, 1904. Sample of cider vinegar purchased of Carroll Bros., Wholesale and Retail Grocers, Monroe, Wis. Manufactured by Benton Fruit Produce Co., Benton Harbor, Mich.

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

Total solids .....2.1 per cent.

Not lawfully stenciled.

October 6, 1904. Sample of white wine vinegar purchased of Hosely & Grinnell, Monroe, Wis.

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

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

October 6, 1904. Sample of white pickling vinegar purchased of A. Schindler, Monroe, Wis. Mfr. or jobber, Dahinden & Gallasch, Milwaukee, Wis. Brand, White Pickling Vinegar.

Not lawfully stenciled.

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

October 6, 1904. Sample of distilled colored vinegar purchased of Carroll Bros., wholesale and retail grocers, Monroe, Wis.

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

Not lawfully stenciled.

October 6, 1904. Sample of cider vinegar purchased of S. P. Schadel, Monroe, Wis. Manufactured by Rediski Vinegar Co., Milwaukee, Wis.

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

Total solids .....2.25 per cent.

Not a pure cider vinegar. An adulteration. Strength not lawfully designated.

October 6, 1904. Sample of cider vinegar purchased of D. Becker, Monroe, Wis. Manufactured by Durand, Kasper & Co., Chicago, Ill. Brand, "Simon Pure."

Total acidity (calc. as acetic acid) .....4.25 per cent.

Total solids .....3.3 per cent.

Passed.

October 6, 1904. Sample of white vinegar purchased of D. Becker, Monroe, Wis. Manufactured by Durand, Kasper & Co., Chicago, Ill.

Total acidity (calc. as acetic acid) .....5.75 per cent.

Not lawfully stenciled.

October 6, 1904. Sample of vinegar purchased of E. B. Krise & Co., Monroe, Wis. Manufactured by Lewis & Van Holten, Milwaukee, Wis.

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

Not lawfully stenciled.

October 6, 1904. Sample of cider vinegar submitted by Albert Holgaen, Washburn, Wis. Manufactured by Purity Vinegar Co., Canastota, N. Y. Jobbers: Gowan-Peyton-Twohy Co., Duluth, Minn. Brand, "Purity Co."

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

Total solids ..... 2.4 per cent.

Passed.

October 7, 1904. Sample of pure cider vinegar submitted by Herman & Johnson, Iron River, Wis. Jobber: Said to be Twohy Emons Co., Superior, Wis. Barrel turned bottom up; unable to see brand.

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

Total solids .....2.8 per cent.

Not a pure cider vinegar. An adulteration.

October 12, 1904. Sample of cider vinegar purchased of W. W. Nash, 102 W. Milwaukee St., Janesville, Wis. Manufactured by H. J. Heinz & Co., Chicago, Ill. Not lawfully stenciled.

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

Total solids .....2.4 per cent.

October 12, 1904. Sample of white wine vinegar purchased of W. W. Nash, 102 W. Milwaukee St., Janesville, Wis.

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

Total solids .....0.3 per cent.

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

October 12, 1904. Sample of grain vinegar purchased of Tarrant & Osgood, 119 W. Milwaukee St., Janesville, Wis. Corn, rye and malt, marked 40 gr. Not lawfully stenciled. An adulteration.

October 12, 1904. Sample of cider vinegar purchased of Tarrant & Osgood, 119 W. Milwaukee St., Janesville, Wis. Manufactured by H. J. Heinz Co., Chicago, Ill.

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

Total solids .....2.6 per cent.

Not lawfully stenciled.

October 12, 1904. Sample of cider vinegar purchased of C. M. Van Kirk, 123 W. Milwaukee St., Janesville, Wis. Manufactured by H. J. Heinz Co., Chicago, Ill.

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

Total solids .....2.4 per cent.

Not lawfully stenciled.

October 13, 1904. Sample of cider vinegar purchased of S. Kelley & Wilbur, 3-5 S. Jackson St., Janesville, Wis. Manufactured by Chas. E. Myer & Co., Freeport, Ill. Brand, "Seek No Farther." Not lawfully stenciled. Marked 45 gr. Pay refused.

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

Total solids .....1.8 per cent.

Deficient in cider vinegar solids. Strength not lawfully designated.

October 13, 1904. Sample of white vinegar purchased of Jacob Lang, grocer, Kaukauna, Wis. Manufactured by A. M. Richter & Son, Manitowoc, Wis. Stenciled 40 grains.

Total acidity (calc. as acetic acid) .....5.15 per cent.

Not lawfully stenciled.

October 28, 1904. Sample of cider vinegar submitted by Hanson & Johnson, Woodville, Wis. Jobber: Green De Laittere Co., Minneapolis, Minn. Brand, "Golden West." Stenciled 45 grains.

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

Total solids .....2.9 per cent.

Not lawfully stenciled.

October 29, 1904. Sample of cider vinegar submitted by O. W. Groat, Elmwood, Wis. Manufactured by Minnesota Merc. Co., Stillwater, Minn. Acidity or gr. not stenciled on top or side of barrel.

Total acidity (calc. as acetic acid) .....5.4 per cent.

Total solids .....2.4 per cent.

Not a pure cider vinegar. An adulteration.

October 29, 1904. Sample of cider vinegar submitted by E. Everson, Baldwin, Wis. No stenciling in sight on barrel.

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

Total solids .....3.0 per cent.

October 29, 1904. Sample of cider vinegar submitted by Jensen & Haugen, Baldwin, Wis. No stenciling in sight on barrel.

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

Total solids .....1.7 per cent.

Not a pure cider vinegar. An adulteration.

October 29, 1904 Sample of cider vinegar submitted by E. M. Drake, Elmwood, Wis. No stenciling in sight on barrel.

Total acidity (calc. as acetic acid) .....4.8 per cent.  
Total solids .....2.7 per cent.

October 29, 1904. Sample of white wine vinegar submitted by Tapin Bros., Baldwin, Wis. Stenciled 45 gr.

Total acidity (calc. as acetic acid) .....5.7 per cent.

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

December 17, 1904. Sample of cider vinegar purchased of Ebert & Hependorf, Merrill, Wis. Jobber, Kickbush Grocery Co., Wausau, Wis. Bottle broken.

December 23, 1904. Sample of cider vinegar purchased of Wilkins & Hamilton, Clinton, Wis. Manufactured by McNeil & Higgins, Chicago, Ill.

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

Total solids .....3.1 per cent.

Badly adulterated.

Sample of cider vinegar submitted by W. R. Fanning, Superior, Wis.

Total acidity (calc. as acetic acid) .....6.0 per cent.

Total solids .....2.3 per cent.

Passed.

Sample of cider vinegar submitted by Chas. L. Karsten, Brownsville, Wis.

Total acidity (calc. as acetic acid) .....4.62 per cent.

Total solids .....1.50 per cent.

Deficient in cider vinegar solids.

Sample of cider vinegar submitted by M. P. Sanders, Ashland, Wis. Manufacturer said to be Purity Cider Vinegar Co., Canastota, N. Y.

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

Total solids .....2.9 per cent.

Artificially colored. Adulterated. Not lawful.

Sample of cider vinegar purchased of J. W. Davis, Barneveld, Wis. Manufactured by Red Cross Vinegar Co., St. Louis, Mo.

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

Total solids .....0.22 per cent.

Not a cider vinegar. Adulterated.

Sample of cider vinegar submitted by F. Wobig, Clinton, Wis.

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

Total solids .....1.75 per cent.

Deficient in cider vinegar solids.

Sample of cider vinegar submitted by O. R. Pieper, Milwaukee, Wis.  
Manufacturer, said to be Price, Lucas Cider & Vinegar Co., Louisville,  
Ky. Not a pure cider vinegar. An adulteration.



## CONVICTIONS.

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- October 19, 1904.—Wm. Lillick, Sun Prairie, Wis., for selling sausage containing artificial coloring and antiseptics. Fined \$75.00 and costs, Dane county municipal court.
- October 19, 1904.—F. B. Haberman, Sun Prairie, Wis., for selling sausage containing artificial coloring and antiseptics. Fined \$75.00 and costs, Dane county municipal court.
- November 1, 1904.—Nolan Bros., Janesville, Wis., for selling lemon extract adulterated with methyl (wood) alcohol. Fined \$25.00 and costs, municipal court, Janesville, Wis.
- November 1, 1904.—M. Ellis, Evansville, Wis., for selling lemon extract adulterated with methyl (wood) alcohol. Fined \$25.00 and costs. Municipal court, Janesville, Wis.
- November 15, 1904.—J. L. Colvin, salesman, for selling to Ives Roberts, Fort Atkinson, Wis., lemon extract adulterated with methyl (wood) alcohol. Fined \$25.00 and costs, justice court, Fort Atkinson, Wis.
- November 25, 1904.—John McGovern, Reeseville, Wis., for selling adulterated and unmerchantable milk to a cheese factory. Fined \$25.00 and costs. Justice of the peace, H. F. Spiering.
- November 25, 1904.—Joseph Pachel, Reeseville, Wis., for delivering unmerchantable milk to a cheese factory. Fined \$25.00 and costs. Justice of the peace, John Herberg.

MILK INSPECTION AT CHEESE FACTORIES AND CREAMERIES.

Butter Fat Tests.

Oct. 1st, 1904. Creamery at Kewaskum. Manager, S. Wollensak.

	§ butter fat.
H. Koenen	4.5
Wm. Stagy	3.7
Wm. Schleif	3.6
Mrs. Joe Voltz	3.5
Fred Houth	3.9
Aug. Bohland	3.8
Chr. Becker	3.5
Dan Schrand	3.7
Nie Bach	4.5
Frank Metz	3.5
John Schaefer	3.7
Heiman Backhus	3.9
Chas. Bluhm	4.0
Wm. Baum	3.6
Frank Martin	4.2

Cream.

U. Dreher	22.0
Alb. Seefeld	30.0
Henry Marquardt	21.0
Rob. A. Backhaus	32.0
Henry Rothmann	24.0
Wm. Schmidt	20.0
Chas. Bleck	28.0
Henry Schultz	22.0
Chr. Oder	22.0
Jac. Stahler	28.0
John Berres	25.0
Paul Geier	23.0

Oct. 5, 1904. Creamery at Kewaskum. Manager, S. Wollensak.

Cream.

	§ butter fat.
V. Dreher	27.0
Alb. Seefeld	27.0
Henry Marquardt	21.0
Rob. A. Backhus	26.0
Henry Rothmann	31.0
Wm. Schmidt	20.0
Chas. Bleck	21.0
Henry Schultz	26.0
Chris. Oder	25.0
Jake Stahler	29.0
John Berres	22.0
Paul Geier	21.0
John Koelsch	26.0
Chris. Schneider	16.0

§ butter fat.

Chas. Berres	21.0
John Schaefer	26.0
Julius Geier	24.0
Ph. Fellenz	19.0
Henry Backhus	35.0
J. P. Fellens	32.0
Geo. Scheid	24.0
Mrs. Deringer	19.0
A. Hahn	18.0
P. J. Hahn	22.0
F. Mueller	29.0
P. Berres	35.0
M. Sweeney	35.0
P. Brodzeller	18.0
Chris Schroeder	18.0

Oct. 8, 1904. Cheese Factory at Jackson. Manager, Henry B. Woldt.

§ butter fat.

Val Reingaus	3.6
F. Schmahl	3.9
Mrs. Klump	3.2
Henry Prahl	4.0
Chas. Prahl	4.1
Alb. Schunemann	4.9
Mrs. W. Kreuger	4.1
G. Lutz	4.4
Arnt Herman	4.9
L. Kreuger	4.4
L. Frank	4.8
G. Kreuger	3.6
Henry Herman	4.2
Gust Frank	3.6
Joe Kreuger	4.1
Henry Kreuger	5.2
E. Fisch	3.8
J. M. Frank	4.2
B. Garbush	4.3
Aug. Garbush	4.2
W. Gandt	5.4
F. Miske	5.0
L. Danterman	4.4
Wm. Schmahl	4.2

Oct. 12, 1904. Cheese Factory at Werley. Manager, A. Ketterer.

§ butter fat.

Chas. Taylor	4.1
Joe Blencier	4.4

	% butter fat.
David Farris	4.2
F. Pohlmann	4.6
W. Frye	4.2
J. W. Smith	4.2
W. Steinforth	4.2
Levi Atkins	4.4
F. Weiser	4.0
W. Lance	3.6
Chas. Merry	4.2
A. Ketterer	3.7
S. Wehrle	4.2
L. Steiner, Jr.	4.2
J. Steinforth	4.7
C. Steinforth	3.9
C. Hunter	4.3
L. Steiner, Sr.	4.2
M. Faith	3.5
Mary Smith	3.4
Z. Pettit	3.7
Beaumeister Bros.	4.2
E. Adkins	4.2
Jake Elliott	4.7
W. Stanover	4.0
E. Sabinson	3.8
Mrs. Kephart	4.4
W. Long	3.6
F. Smith	4.3
W. Farris	4.0
C. J. Carmody	3.8
P. Quinn	3.9
H. Cull	4.0
Wm. Smith	3.8
A. Goodell	4.1
A. Hunter	5.0
Len Scott	3.9

Oct. 15, 1904. Creamery at Livingston. Manager, A. Eastman.

	% butter fat.
T. J. Watson	3.5
E. Jeats	2.8
G. Berkit	2.8
J. Miller	4.0
J. W. Bickford	3.7
H. W. Livingston	2.9
F. Biddick	2.6
O. Laughton	2.6
C. Bechter	3.6
G. Miller	2.9
H. E. Biddick	4.2
L. Kemper	2.5
F. Brosi	3.5
H. Trankle	2.4
W. Herver	2.6
I. Wilkinson	2.3
... Iverson	2.8
L. Bourrett	4.4
F. Greenwald	4.0
F. Schneider	3.9
J. Hill	3.2
G. H. Thomas	2.8

Oct. 19, 1904. Creamery at Blue Mounds. Manager, John Weisensell.

	% butter fat.
T. Knudson	4.4
C. I. Brigham	4.2
C. B. Collins	4.9
O. Loken	4.1
O. Doken	4.3
A. Esker	4.3
T. Riley	4.5
J. W. Hellmenstine	4.4
Mrs. Cumen	4.8
M. K. Walsh	5.2

	% butter fat.
K. K. Kjoiley	4.2
Geo. Hellmenstine	4.2
J. Tulland	5.3
D. Grebner	4.6
T. Tapper	4.1
A. B. McMillwee	4.3
W. Mohoney	4.0
H. Arnold	4.6
John Howry	4.0
A. Olson	4.2

Oct. 22, 1904. Creamery at Rileys. Manager, John Deneen.

	% butter fat.
J. Bryan	5.9
R. Riley	4.4
H. Klinefeldt	4.5
A. B. Lubcke	4.0
T. G. McCaughey	4.6
C. H. Hemsell	4.7
H. Hemsell	4.2
M. Krantz	4.8
J. Coyle	4.3
W. Cook	4.3
J. Riley	4.1
C. White	4.2
G. Gytes	4.2
Wm. Jackett	4.5
John Bryan, Jr.	3.6
Mrs. B. Beckwith	3.0

Oct. 21, 1904. Creamery at Klevenville. Manager, J. C. Farrell.

	% butter fat.
M. Skindrud	4.0
A. K. Sorenson	5.0
W. M. Goth	4.0
E. K. Bangs	4.0
H. Schwenker	4.7
M. Domini	3.9
A. Sletto	3.9
T. Mackesey	4.4
J. Mackesey	4.5
M. Birrenkott	4.6
F. Koch	4.3
H. Bangs	4.1
J. Brannen	3.6
W. Carden	4.5
J. Cary	4.5
J. Krantz	3.8
M. Farrell	4.5
A. Gilbertson	4
B. Vigdahl	3.8
C. W. Egan	4.4
H. P. Hanson	4.3
F. P. Smiley	4.7
J. P. Smiley	3.8
O. Olmstead	4.2
W. Jones	4.0
O. P. Garder	4.6
C. Bern	4.2
M. Trosten	4.2
G. Olson	4.1
N. O. Brunsvold	3.9
A. Trosten	4.2
H. Evenson	4.3
P. Connors	3.8
T. Connors	3.8
O. Severson	4.9
H. L. Trivette	4.5
L. E. Schowers	4.5
Mrs. O. Johnson	4.3

	¢ butter fat.
P. Moen .....	3.4
J. Dollhausen .....	5.0
P. Lee .....	4.8

Cream.

J. C. Livingston .....	26
H. Halgrim .....	20
E. Enloe .....	36

Nov. 1, 1904. Creamery at Orfordville, Rock Co. Manager, Fred Bartling.

	¢ butter fat.
C. Erdmann .....	4.9
A. Buehlow .....	4.2
N. K. Heggard .....	4.1
G. C. Gilbertson .....	4.6
N. Braaton .....	4.6
C. A. Rice .....	4.6
J. Anderson .....	4.6
O. Anderson .....	4.4
N. Larson .....	4.8
C. Hyerdahl .....	3.2
L. Eggan .....	4.5
O. Testonson .....	5.1
B. Williams .....	4.2
J. Jacobson .....	5.0
R. Lang .....	4.0
R. Lang .....	5.3
C. Dunn .....	4.3
P. Satring .....	3.9
G. Bursley .....	3.9
J. Beck .....	5.0
J. E. Eggan .....	6.1
H. Olseth .....	4.8
H. Halden .....	4.6
G. Lavg .....	3.6
R. H. Lang .....	4.1
H. Royce .....	3.7
N. N. Tollefson .....	4.6
O. Williamson .....	4.0
M. Envelbritson .....	4.6
T. O. Rime .....	4.0
F. Purdy .....	5.2
H. Trostom .....	4.2
K. N. Grunhurd .....	4.1
M. L. Vigdahl .....	4.3
P. Paulseth .....	4.9
N. A. Foslien .....	4.8
E. M. Renley .....	4.3
C. J. Eggen .....	4.5
A. A. Brunsvold .....	4.2
G. T. Smiley .....	4.3
C. O. Onsgard .....	4.6
G. O. Rone .....	4.5
O. Bertnes .....	4.2
L. Bertnes .....	4.7
M. L. Onsgard .....	4.0
Cream.	
H. C. Taylor .....	41.2

Nov. 10, 1904. Creamery at Black Earth. Managers, Hopkins, Bennett and Turk.

	¢ butter fat.
M. Johnson .....	4.4
E. C. Johnson .....	5.4
W. Johnson .....	3.8
R. Hinze .....	4.4
R. Hacker .....	4.8
H. Hacker .....	3.8

	¢ butter fat.
F. Howery .....	4.2
F. Hickstine .....	4.4
J. Higgins .....	3.4
J. Hopkins .....	3.1
D. Heiney .....	4.8
O. Haseltine .....	4.3
Det. Heydon .....	4.8
W. Heydon .....	4.0
J. Heydon .....	3.4
J. Gyte .....	3.6
Fesenfeld Bros. ....	4.1
H. Fesenfeld .....	4.4
G. Petton .....	4.4
Joe Falkner .....	4.4
J. Elliott .....	4.3
J. Dame .....	4.2
w. Dantz .....	3.1
A. Drake .....	4.0
A. Dybdahl .....	4.0
Dodge & Drake .....	4.2
B. Carter .....	4.1
J. Cary .....	4.5
U. M. Clough .....	3.6
T. Carroll .....	3.9
D. Carden .....	4.6
C. Bennett .....	4.2
A. Rocken .....	4.3
E. Bardsley .....	4.2
W. Batty .....	4.2
D. Barber .....	4.2
A. Biggs .....	4.3
C. Brookman .....	3.2
B. Bennett .....	4.0
C. Bennett .....	3.9
S. L. Bennett .....	4.4
W. Zink .....	3.8
Mrs. E. Wood .....	4.2
E. F. Ward .....	4.2
A. Walford .....	4.0
W. Willie, Jr. ....	3.8
I. Ward .....	4.2
J. Utpatel .....	4.2
T. Thompson .....	3.6
S. Turk .....	3.8
C. Turk .....	4.0
Turk Bros. ....	3.9
A. Turk .....	4.0
F. Turk .....	4.1
F. & W. Turk .....	3.6
A. Schneider .....	4.3
J. O. Stewart .....	4.7
Sadlick .....	4.0
H. Shumacker .....	4.1
W. Shackleton .....	4.1
J. Simson .....	4.6
I. J. Sanderson .....	4.1
G. Shields .....	4.9
R. Showers .....	4.5
E. Shultz .....	4.6
D. Scarlet .....	4.0
H. Schank .....	3.6
F. Stublely .....	5.0
C. Stublely .....	5.6
W. Swaranger .....	4.4
H. Rolfs .....	4.3
W. Rolfs .....	4.2
J. Ribb .....	4.4
F. Roberts .....	4.4
Mrs. Peterson .....	3.8
L. Parmen .....	3.6
Nic Myere .....	4.4
W. Meister .....	4.1
J. McCue .....	4.1
A. Mickleson .....	3.6
B. Merrick .....	4.6
A. Mickleson .....	4.3
J. Lynch .....	4.4
Mrs. Lang .....	3.8

Nov. 17, 1904. Creamery at Tiffany,  
Rock Co. Manager D. M. Spicer.

	¢ butter fat.
J. Davis	4.9
A. Hern	4.4
C. Van Galder	4.0
A. Wright	3.5
R. Kemmerer	3.6
J. Conroy	4.2
A. Breitkreutz	3.3
C. McGlauchlin	3.3
B. H. Smith	4.4
J. Nitz	3.8
A. J. Chubbuck	3.7
R. Howard	3.4
W. Eddy	4.2
A. Haseman	4.9
W. Feiru	4.1
L. A. Meloy	4.4
A. Schrandt	3.7
D. L. Stark	3.9
J. T. Atkinson	3.5
C. J. Rice	3.8
G. Zickert	3.7
W. Dunn	4.0
E. Rice	3.6
E. P. Bostwick	4.4
T. Patrick	4.0
N. Parker	3.6
J. Carl	4.2
F. Bradford	3.5
C. Cummings	3.7
H. Krebs	4.1
F. Smith	3.8
T. Cox	4.6
G. Knoshsield	4.0
B. Waite	4.4
C. Meler	3.6
H. Trieloff	4.0
F. Colver	4.0
J. Reddy	4.0
R. Finster	3.8
F. Knoshsield	5.4
C. W. Stark	4.2
H. Keopkle	4.6
J. Ross	4.6
C. Hilker	4.2
A. Higgins	4.0
W. Schoeberle	3.3
W. Gilbert	4.4
C. Howard	4.0
C. Schenck	3.8
E. S. Smith	3.9

¢ butter fat.

J. Strong	4.0
E. Evenson	3.3
Mrs. L. Babcock	3.6
L. D. Flitercroft	4.0
O. Larson	3.9
G. Olson	3.8
H. B. Foster	3.8
I. Jacobson	4.4
Jas. Grise	4.9
F. Folker	3.9
S. Kenney	4.4
F. Smith	3.7
A. Anderson	3.9
W. J. McDonnough	3.9

Nov. 26, 1904. Creamery at Six Corners, Milton. Manager, D. Gray.

	¢ butter fat.
J. W. Hall	4.1
Wm. Kennedy	3.8
L. A. Wolfrom	4.2
H. Millard	4.0
H. Arndt	3.7
S. M. Summerbell	4.9
O. Mullen	4.2
J. Fetherston	4.2
H. Tess	3.5
J. McNally	4.4
G. A. Crandall	4.2
J. Monogue	4.0
E. L. Bingham	3.7
C. Saxe	4.2
A. Frank	4.3
John Monogue	4.3
Warner	4.3
F. Boetcher	4.3
Lempke	4.0
G. Saunders	3.7
A. Yates	3.4
C. A. Rice	3.5
G. Shoulds	4.1
A. Malwitz	4.1
R. Hull	3.9
J. Zansinger	4.4
J. Palmer	3.6
D. Gray	3.6
J. Jennings	3.7
O. Bevins	4.0
C. Newton	4.0
Huder	4.1
F. Fields	3.7
T. Farrell	4.9
F. Bier	3.9
J. Clark	3.9
R. Kellum	4.5

Nov. 23, 1904. Creamery at Jacobsville, Manager, W. J. McDonnough. Postoffice, Elkhorn.

	¢ butter fat.
F. Elsworth	4.2
S. Solverson	4.0
R. Nelson	3.8
C. Quass	4.1
Mrs. Brabazon	3.9
P. Belton	3.9
J. Reinhardt	4.1
F. Wilear	4.5
U. Wilear	4.6
M. Kittleson	4.1
J. Sanders	4.2
E. D. Smith	4.2
O. Jacobson	3.8
A. Olson	3.7
F. C. Zimmerman	3.6
J. Nelson	3.7
Jas. Sturtevant	3.6
P. Campbell	3.6
J. Goodyear	2.6

Cream.

G. Bacon	26
J. Clark	32
H. Schultz	28
D. Marquart	4.2
F. Schneider	4.4
F. Schneider, Jr.	4.1
L. Deldrick	3.5
T. S. Gordyer	4.5
S. Lock	4.3
C. H. Weber	4.1
C. W. Weber	4.3
H. Alwin	4.4
A. Garber	3.7
F. Richardson	4.2
Wm. Smith	3.9
B. Guernsey	4.0
G. Rockwood	4.5
L. Godfrey	4.0
H. Gray	4.3

Dec. 2, 1904. Submitted by Carl  
 Frehner, Darlington, Wis.

J. Lancaster	4.5
A. Currens	4.1
C. Osterdag	5.0
A. Hendrickson	4.5
F. McGovern	3.9
J. Hehn	4.5
J. Pattinson	4.5
Th. Pattinson	5.25
J. Tully	4.8
G. Hermanson	4.5
P. Steger	4.5
Murray Bros.	5.1
J. Reed	5.5

E. Reeck	3.9
Wm. Arndt	4.6
Wm. Bandenburg	4.6
Mrs. Ross	5.8
H. Schmanson	4.8
Mrs. Abbott	5.0
G. Schmaltz	4.2
L. Geyer	6
L. Brown	6.4
A. J. Trabert	5.4
A. J. Snider	5.0
F. Sonnenberg	6.5
R. Bunnell	5.8
E. Curtaip	4.4

Dec. 2, 1904. Creamery at Cross Plains. Manager, H. M. Zander.

H. Banks	4.0
A. C. Festge	3.9
O. Festge	4.0
H. Festge	3.9
K. Gorman	3.2
O. Kerl	3.3
C. Kalsow	4.4
Teo. Kalsow	3.4
A. M. Partridge	4.6
C. Westfall	3.2
Cream.	
Mrs. J. Miller	23.5

Dec. 15, 1904. Limburger Cheese Factory in Lima Township, Grant County. Manager, Fred Schuler, Livingston, Wis., R. F. D., No. 1.

John H. Livingston	4.20
F. E. Stephens	4.65
Fred Weinbrenner	5.95
H. J. Orton	4.55
James Hannan	4.80
Thomas Hannan	5.25
Newcomb Watchorn	4.85
Tim Watchorn	4.70
Jay Dennis	4.95
John Kenney	4.95

Dec. 7, 1904. Creamery at Wonewoc. Manager, Peter Minster.

E. Dahler	4.0
J. Horsag	3.8
J. McKape	3.8
J. Wildenroth	5.0
Mortison	4.3
Startz	3.6
J. Hoffmuth	3.9
E. Rabuck	3.9
Walters	3.6
F. Meyer	4.6
F. Meffert	3.3

Dec. 15, 1904. Creamery at Wilton. Manager, E. M. McCann.

C. Buelow	3.9
Hargrave & Hayward	6.1
W. J. Ferries	4.6
A. M. Stoddard	4.4
Aug. Bartz	4.0
W. E. Todd	5.4
Mrs. P. Leake	5.0
W. Smansow	4.8
F. Waege	4.6
Otto Kuehl	5.4
J. Thurrow	4.7
H. Friske	4.3
W. Schultz	5.8
Julius Schammons	5.4
W. G. Arndt	4.4
H. J. Mosher	5.2
A. Geise	4.2
Henry Koehler	5.1
H. Winkelman	5.4
A. McEvoy	4.8
J. H. McEvoy	4.2
F. Weineke	6.0
E. Rogge	4.4
H. Weineke	4.1
H. R. Rice	5.0
E. M. McCann	4.6
E. C. Rice	4.0

Dec. 10, 1904. Creamery at Elroy. Manager, Badger State Creamery Co.

Cream.	
G. Hill	34
C. Hill	31
Helge Thompson	25
O. Stegeman	23
W. Hyler	31
J. C. Johnson	17
G. Johnson	19

Dec. 14, 1904. Creamery at Wilton. Manager H. Sorge & Son.

A. Summerfeld	4.6
W. Cummings	4.8
Mitchel & Qidney	4.4
M. Kramer	4.0
H. Lapps	5.2
A. Garske	4.6
M. Costello	4.6
F. Buchholtz	6.0
H. Mittag	6.0

Dec. 23, 1904. Creamery at Melvina. Manager, Joe Morrison.

Cream.	
Joe Schaitle	16
John Murphy	22
Aug. Lieb	20
P. H. Scheiffer	17.5
J. Baumbach	16
M. Schaitle	24

Dec. 20, 1904. Creamery at 10 M. N.  
W. Chippewa Falls. Manager, W. H.  
Meagher, Chippewa Falls, R. F. D., 2.

	% butter fat.
Frank Aultman	4.3
J. Hartman	5.3
C. Boose	4.0
M. Schneider	4.1
H. Schemnau	4.6
J. Zwiefelhofer	5.2
Seb. Duchel	5.0
M. Schwartz	4.2
J. Polly	5.0
J. Gallagher	5.1
Mary Loew	5.5
Frank Horn	4.8
T. O Neil	4.8
M. Goetel	6.3
A. Bocse	4.4
J. Bohl	4.1
A. Swaboda	4.7
J. Bowe	4.2
A. Powers	5.0
N. Danielson	6.7
J. Dacnel	5.0
A. Andel	5.2
J. Zwiefelhofer	4.7
J. Smith	5.3
F. Goetel	5.3
W. Groehy	5.0
R. Pieler	4.5
M. Meagher	4.0
J. Strobel	4.9
A. Benesch	4.4
J. Urbon	5.2
P. Bowe	4.6
W. H. Greening	4.8
J. Krall	5.0
J. Geisler	4.9
A. Dachel	4.8
J. Shindler	4.4
J. Banesch	4.7
P. Michael	4.0
W. Cressey	5.0
D. Quimbau	5.0
T. Peterson	5.2
Cream.	
W. H. Gates	29
A. Olson	19
D. Ellis	24
I. Tupper	19
Chamer	24
Cloves	21.5

Dec. 14, 1904. Creamery at Bassetts.  
Manager, John Kerkhoff.

	% butter fat.
B. Kerkhoff	4.4
B. Elverman	3.8
A. Schlax	4.3
P. Kramer	4.2
H. Lais	3.7
V. C. Reynolds	4.7
Wm. Friegel	4.0
Aug. Neuman	3.9
Bill Redline	4.5
Fred. Bosselman	4.5
John Radug	3.9
Aug. Voss	4.4
Theo. Hoffner	4.1
Ben Helming	4.3
John Kerkhoff	4.2
H. Gerling	4.3
J. Beilhan	4.2
G. Neihaus	3.9
Ed. Rosenhauer	4.2
J. Bernhoff	4.0
J. Hutchmer	3.9

	% butter fat.
Joe Epping	3.9
Ben Lais	3.8
Wm. Higgins	4.9
Theo. Hollencamp	4.0
Wm. Zubell	4.5
Gust Zubell	4.9
M. L. Hoffman	5.2
J. Elverman	3.7
C. Valtersdorf	5.2
A. Elverman	4.7
Joe Kerkman	4.5
John Hunchbusker	4.1
Wm. Somerfeld	4.4
R. Feldcamp	3.8
Ben Lohaus	3.9
Peter Saubert	5.5
H. Saunking	5.4
John Taunking	3.7
Herman Lais	4.2

	% fat.	Sp. Gr.
Benj. Lenz	4.7	1.033
Benj. Lenz	3.9	1.033
Ferd. Johns	4.1	1.033
Ferd. Johns	4.1	1.0335
Ferd. Bosselman	4.3	1.034
Ferd. Bosselman	4.5	1.033

Oct. 20, 1904. Cold Spring Cheese  
Factory, in Portland township, Dodge  
county. Manager, Willie Huebner,  
Reeseville, Wis., R. F. D., No. 1.

	% fat.	Sp. Gr.
William Lenz	4.7	1.031
August Kruger	4.4	1.031
Chas. Kuetzman	4.6	1.0285
Fred Huebner	3.9	1.0307
August Kohn	4.2	1.0303
Christ Kohn	4.05	1.0256
Mrs. Wm. Winter	4.35	1.0312
Fred Kols	3.65	1.0273
Charles F. Haselen	3.75	1.032
Christ Lee	4.6	1.031
Theodore Wolfram	3.7	1.0311
Alvin Kupleen	3.8	1.0313
August Fischer	4.2	1.031
John McGovern	2.2	1.0142
Albert Huebner	4.15	1.0308
Herman Kohls	3.3	1.0293
Fred Brockman	3.2	1.0322
Chas. Huebner	3.8	1.0323
Johnnie Schau	4.5	1.030
Henry McGovern	3.2	1.0278
Joseph Pachel	2.95	1.0256
Albert Quade	4.45	1.031
Henry Yergern		
Pat Dowd	5.3	1.0303
Wm. Kisow	3.4	1.0317
Amel Guise	4.7	1.0303

7 miles southwest of Brodhead. Manager, Jacob Marty. P. O. Brodhead.

	Specific gravity at 60° F.
Henry Pinoe	30.6
H. Riese	31.1
Wm. Webermeier	29.9
Wm. Moore	31.4
Dick Cleman	31.7
A. Rusheisen	31.4
F. Stebler	30.5
F. Schroeder	32.2
D. Nocomer	27.0
Kreg	31.2

	% butter fat.
B. Zweifel .....	32.3
Jno. Stebler .....	32.3
M. Douglas .....	32.
C. Bropst .....	31.
H. Lamb .....	31.

Nov. 30, 1904. Swiss Cheese Factory, 5 1/2 miles S. W. of Brodhead, Wis. Spring Grove, Green Co. Manager, Rudolph Zweifel. P. O. Brodhead, Wis., R. F. D. No. 2.

	% fat.	Sp. Gr.
Rudolf Zweifel .....	4.25	1.033
August Nenenman .....	5.0	1.033
Fred Bentow .....	5.0	1.0355
Joel Hooker .....	5.3	1.0327
John Loss .....	4.9	1.0333
Isaac Young .....	4.95	1.0330

Test for fat, solids not fat and preservatives Nos. 1 to 7 inclusive have 6 drops of corrosive substance added to each sample Nos. 12, 11, 8, 14, 9, 15, 13 are duplicate and just as delivered to factory.

Nov. 30, 1904. Limburger Cheese Factory, located 5 1/2 miles S. W. of Brodhead, Spring Grove Township, Green Co., Wis. Manager, Rudolph Zweifel. P. O. Brodhead, Wis., R. F. D. No. 2.

	% fat.	Sp. Gr.
Manley Douglas .....	4.2	1.034
Rudolph Zweifel .....	4.25	1.033
August Nenenman .....	5.0	1.033
Fred Bentow .....	5.0	1.0355
Joel Hooker .....	5.3	1.0327
John Loss .....	4.9	1.0333
Isaac Young .....	4.95	1.033
Manley Douglas .....	4.2	1.034

WISCONSIN CURD TEST.

Oct. 10 to 11, 1904. Swiss Cheese Factory, located 3 1/2 miles N. E. of Gratiot, Town of Gratiot, La Fayette Co. Manager, Alexander Rolll.

P. Olson. Flavor, not clean, old can odor. Texture, fair. Slightly open body.	
P. Rounrod. Flavor, clean. Texture, good. Close meaty body.	
S. Johnson. Flavor, clean. Texture, good. Close meaty body.	
M. Nugard. Flavor, clean. Texture, good. Close meaty body.	

O. Olson. Flavor, clean. Texture, good. Close meaty body.	
O. Stohrod. Flavor, clean. Texture, good. Close meaty body.	
Fred Niderhausen. Can No. 1. Flavor, clean. Texture, good. Close meaty body.	
P. Thortelson. Flavor, clean. Texture, good. Close meaty body.	
Joan Kamprod. Flavor, clean. Texture, good. Close meaty body.	
Chris Stohrod. Flavor, clean. Texture, good. Close meaty body.	
G. Sollie. Flavor, clean. Texture, good. Close meaty body.	
A. Gloverson. Flavor, weedy, not clean. Texture, good. Close meaty body.	
Mc Lam. Flavor, barnyard, bad. Texture, spongy. Very gassy, full of pin holes.	
Chris Benson. Flavor, clean. Texture, good. Close meaty body.	
O. Nelson. Flavor, clean. Texture, good. Close meaty body.	
Fred Niderhausen. Can No. 2. Flavor, slightly weedy, not clean. Texture, fair. Loose open body.	

Oct. 14, 1904. Cheese Factory, 2 miles due west of Gratiot, Wis. Manager, C. Winters. P. O. Gratiot, Wis.

	% fat.	Sp. Gr.
C. Winters .....	3.4	1.0288
J. Dornicden .....	4.2	1.0318
C. Bush .....	3.0	1.0323
S. Ganshut .....	3.4	1.032
J. D. Brannen .....	3.6	1.0325
F. Brannen .....	3.8	1.0318
E. Brannen .....	3.2	1.0318
T. Leahy .....	3.4	1.0328
P. Blonbough .....	4.4	1.0308

Oct. 15, 1904. Cheese Factory, 5 miles northwest of Gratiot. Manager, D. H. Herrell. P. O. Gratiot, R. F. D. No. 1.

	% fat.	Sp. Gr.
J. Killkelly .....	.8	1.0313
M. Fisher .....	3.90	1.0323
D. H. Sullivan .....	3.1	1.0258
D. H. Hernle .....	4.0	1.0313
D. Murphy .....	4.6	1.031
Geo. Scheidiger .....	3.6	1.0305
J. McKauna .....	3.4	1.0325
J. Brown .....	3.8	1.0315
T. Wilson .....	3.6	1.0328
F. Newman .....	....	1.0308
J. Miller .....	....	1.032
P. McKanna .....	3.8	1.030



## REPORT OF CHEESE FACTORY INSPECTION.

October 4, 1904.—Name of factory, Scotch Hill; location, country, Spring Valley township; owner or manager, Jno. Glanzman; P. O. address, Brodhead; name of maker, John Glanzman; P. O. address, Brodhead, R. D. 1; has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 200; pounds of milk daily, 3,500; style of cheese, Drum Swiss; no brands used; 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; Whey barrels sunk in ground, good distance from factory; condition of building good, cement floor, everything in good condition; condition of apparatus, clean; condition of surroundings, good; condition of patrons' milk cans, kept clean, cans all in good shape; condition of milk in cans, one patron's milk watered; building painted outside; this factory is well kept in clean condition.

October 6, 1904.—Name of factory, Keen Cheese Factory; location, country, Decatur township; owner or manager, J. S. Keen; P. O. address, Brodhead; name of maker, Gottf. Leiser; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 160; pounds of milk daily, 2,700; style of cheese, Drum Swiss; no brands used; 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; location of whey barrels, joining the factory; condition of building, old and out of repairs; condition of apparatus, found everything in clean and neat condition; condition of surroundings, poor caused by drainage and whey barrels; condition of patrons' milk cans, mostly all in clean condition; condition of milk in cans, good; building is painted outside; everything in sanitary condition.

October 6, 1904.—Name of factory, Jac Speich; location, country, Sylvester owner or manager, Jac Speich; P. O. address, Monroe; he has not attended Dairy School at Madison; no. of patrons, 17; no. of cows, 230; pounds of milk daily, 3,900; Drum Swiss; no brands used; 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, open drainage, poor condition; whey barrels joining to building; condition of building, old and out of repairs; condition of apparatus, in extra clean condition; condition of surroundings, poor, caused by drainage; condition of patrons' milk cans, some not very good; condition of milk in cans, good; building is not painted outside; this factory is in poor condition, very unsanitary.

October 7, 1904.—Name of factory, Hulbert Cheese Factory; location, country, Sylvester township; owner or manager, M. Hulbert; P. O. address, Mon-

roe, R. F. D. 2; name of maker, Fred Woelfli; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 300; lbs. of milk daily, 4,800; style of cheese, Drum Swiss; no brands used; 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 open, in poor condition; whey barrels join to factory; 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, mostly all in good condition; condition of Milk in cans, good; building is not painted outside; this factory is in poor condition as to sanitary surroundings.

October 8, 1904.—Name of factory, Shenghai Cheese Co.; location, country, Spring Grove township; owner or manager, C. Zimmerman; P. O. address, Oakley, or Juda, R. F. D.; name of maker, C. Marty; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 160; pounds of milk daily, 2,000; style of cheese Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat is used; there were no screen doors and windows; drainage enters into ditch, fair distance from factory; whey barrels sunk in ground, poor condition; condition of building, new and well constructed; condition of apparatus, found in clean condition condition of surroundings, poor, caused by whey barrels which produce bad odor; condition of patrons' milk cans, mostly all in good condition, a few old and rusty; condition of milk in cans, fair, taken care of; building is not yet painted outside as factory is built new; this is a new factory and well constructed, good cement floor in making room and curing room.

October 8, 1904.—Name of factory, Straw Cheese Factory; location, country, Spring Grove township; owner or manager, B. Probst; P. O. address, Brodhead, R. 2; name of maker, Emil Kobi; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 130; pounds of milk daily, 1,700; style of cheese, Block Swiss; no brands used; 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 open and in very poor condition; whey barrels partly sunk in ground; condition of building, old and out of repairs; apparatus in clean condition; condition of surroundings, poor, caused by drainage and whey barrels; condition of two patrons' milk cans old and rusty; condition of milk in cans, good; building not painted outside; this factory is in very poor condition, out of repairs, curing rooms are very damp.

October 10, 1904.—Name of factory, Martin Ity; location, country, Spring Grove township; owner or manager, W. Martin; P. O. address, Brodhead; name of maker, Paul Hoflinger; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 180; pounds of milk daily, 2,800; style of cheese, Drum Swiss; no brands used; 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, poor condition; whey barrels in poor condition, good distance from factory; condition of building old and out of repairs; condition of apparatus, clean and neat; condition of surroundings poor, caused by drainage; condition of patrons' milk cans, mostly all in good condition; condition of milk in cans, good, well taken care of; building is not painted outside; this factory is in poor condition, old and out of repairs.

October 11, 1904.—Name of factory, Kubley Cheese Co.; location, country, Mt. Pleasant township; owner or manager, A. Kubley; P. O. address, Monticello; name of maker, Jno. Wiess; he has not attended Dairy School at Madison;

no. of patrons, 6; no. of cows, 162; pounds of milk daily, 2,500; style of cheese, Block; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; there were no screen doors and windows; drainage enters into ditch fair distance from factory; whey barrels 80 feet from factory; condition of building, well constructed, making room is of brick; condition of apparatus, kept clean; condition of surroundings, good; condition of patrons' milk cans, a few cans not kept in clean condition; condition of milk in cans, some not well taken care of; building is painted outside; this building is in sanitary condition.

October 11, 1904.—Name of factory, Silver Cheese Co.; location, country, Mt. Pleasant township; owner and manager, Jno. Lewis; P. O. address, Albany, R. F. D. 1; name of maker, Jno. Oberli; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 200; pounds of milk daily, 2,900; style of cheese, Drum Swiss; no brands used; 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 open; whey barrels joining to factory; condition of building, old and out of repairs; apparatus found in clean condition; condition of surroundings poor, caused by drainage and whey bbls.; condition of patrons' milk cans, most all in good condition; condition of Milk in cans, good; building is not painted outside; this factory is old and out of repairs.

October 11, 1904.—Name of factory, Ryhner & Freitag; location, country; Mt. Pleasant township; owner or manager, Henry Freitag; P. O. address, Albany, R. F. D. 1; name of maker, Jno. Lanz; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 150; pounds of milk daily, 1,800; style of cheese, Block Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; drainage open, in very poor condition; whey barrels in poor condition; condition of building, old and very much out of repairs; apparatus found in fair clean condition; condition of surroundings poor, caused by drainage and whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, most all well kept building is painted outside; this factory is in very poor condition, old and out of repairs.

October 12, 1904.—Name of factory, C. Babler; location, country, Mt. Pleasant township; owner or manager, C. Babler; P. O. address, Albany, R. F. D.; name of maker, Hamerli; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 180; pounds of milk daily, 2,700; style of cheese, Block Swiss; no brands used; 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 115 feet from factory; whey barrels a few feet from building; condition of building, well built and found same in sanitary condition; apparatus clean and neat; condition of surroundings fair, whey barrels are too close, and drainage causes bad odor; patrons' milk cans in good condition; condition of milk in cans good, well taken care of; building is painted outside; this factory is in good condition.

October 12, 1904.—Name of factory, Jno. Marty; location, country, Mt. Pleasant township; owner or manager, Jno. Marty; P. O. address, Monroe, R. F. D. 6; name of maker, Jno. Marty; he has not attended Dairy School at Madison; no. of patrons, 1; no. of cows, 60; pounds of milk daily, 1,000; style of cheese, Limburger; no brands used; 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, poor

condition; whey taken to feed stable direct; condition of building, old and out of repairs; condition of apparatus, not clean; condition of surroundings fair, although there is no drainage; condition of Patrons' milk cans, kept clean; condition of milk in cans, good; building is not painted outside; this factory is in very poor condition, old, and repairs are much needed, factory and curing room are not kept in clean condition.

October 12, 1904.—Name of factory, Clark; location, country, Mt. Pleasant township; owner or manager, Jno. Freitag; P. O. address, Monticello; name of maker, F. Burkhalter; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 185; pounds of milk daily, 3,200; style of cheese, Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; there were screen doors and windows; drainage enters into ditch at a good distance; whey barrels sunk in ground; condition of building, old but fair, kept in repair; condition of apparatus, neat and clean; condition of surroundings, good; condition of patrons' milk cans, mostly all good; condition of milk in cans, good; building is not painted outside; this factory is in sanitary condition.

October 13, 1904.—Name of factory, Winters Cheese Factory; location, country, Gratiot township; owner or manager, C. Winters; P. O. address, Gratiot; name of maker, Alfred Rothenbuehler; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 160; pounds of milk daily, 2,700; style of cheese, Drum Swiss; no brands used; 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 fair distance from factory; whey barrels not in good condition; building old but kept in good repair; condition of apparatus, good; conditions of surroundings poor, caused by whey barrels which are not on platform; condition of patrons' milk cans, good; condition of milk in cans, some not well taken care of; building is painted outside; this factory in good condition; some of the milk is somewhat suspicious as to adulteration.

October 15, 1904.—Name of factory, Herrel Cheese Co.; location, country, Darlington township; owner or manager, D. Herrel; P. O. address, Gratiot; name of maker, Edward Schneider; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 180; pounds of milk daily, 2,700; style of cheese, Drum Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; drainage not in good condition; whey barrels joining to factory, in poor condition; condition of building, very much out of repairs; condition of apparatus, clean; condition of surroundings poor, caused by drainage and poor condition of whey barrels; condition of patrons' milk cans, most all in good condition with exception of two; condition of milk in cans, all good but one; building is painted outside; floor in making room and curing room is badly damaged, they, however, promised to change it by next season.

October 18, 1904.—Name of factory, Magnolia Cheese Co.; location, country, Magnolia township; owner or manager, Jim Ward; P. O. address, Brodhead, R. F. D. No. 21; name of maker, Jno. Kloetzle; P. O. address, Brodhead, R. F. D., No 21; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 150; pounds of milk daily, 2,200; style of cheese, D. Swiss; brands used, none; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam kettle used; there were no screen doors or windows; open drainage, in poor condition; whey barrels on platform 20 feet from factory; condition of building, old but

kept in fair repairs; condition of apparatus, clean; condition of surroundings, poor, caused by drainage; condition of patrons' milk cans, mostly all old and rusty, a few in fair condition; condition of milk in cans, some well taken care of; the building is painted outside. Remarks: This factory is in a sanitary condition, with the exception of drainage.

October 18, 1904.—Name of factory, Rewey; location, Rewey, Iowa county; owner or manager, George Ecker; P. O. address, Rewey; name of maker, George Ecker; he has not attended Dairy School at Madison; no. of patrons, 20; pounds of milk daily, 3,300; pounds of cheese daily, 330; style of cheese, Daisies; brands used, none; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats are used; there are no screen doors or windows; drainage underground to a sink hole; whey tanks outside on ground, in fair condition; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good; the building is painted outside.

October 19, 1904.—Name of factory, Spring Grove Factory; location, country, in Spring Grove township; owner or manager, Jac. Marty; P. O. address, Brodhead; name of maker, Jac. Marty; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 190; pounds of milk daily, 3,000; style of cheese, Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; fire vats are used; there were no screen doors or windows; drainage enters ditch at fair distance; whey barrels 12 feet from factory; condition of building, old but kept in fair repairs; condition of apparatus, clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, most all of them in good condition; condition of milk in cans, all good with the exception of one patron; the building is painted outside. Remarks: Found one patron having adulterated his milk by adding water to same.

October 22, 1904.—Name of factory, Jno. Dick Cheese Factory; location, country, in Washington township; owner or manager, Jno. Dick; P. O. address, Monticello; name of maker, Jno. Wahlen; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 130; pounds of milk daily, 2,000; style of cheese, Block Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; fire kettle used; drainage open, in poor condition, enters too close to factory; whey barrel dug in ground, in very poor condition; condition of building, old and out of repairs; condition of apparatus, found them in clean condition; condition of surroundings, very poor, caused by drainage and whey barrels; condition of patrons' milk cans, good; condition of milk in cans, well taken care of; the building is painted outside. Remarks: Conditions are very poor as to surroundings.

October 22, 1904.—Name of factory, H. Theiler; location, country, Washington township; owner or manager, H. Theiler; P. O. address, Monticello; name of maker, Golt. Stocker; he has not attended Dairy School at Madison; no. of patrons, 2; no. of cows, 90; pounds of milk daily, 1,450; style of cheese, Block and Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats used; drainage underground; whey tanks join to factory and are in good condition; condition of building, has been improved very much; condition of apparatus, clean; condition of surroundings, good whey barrels have been removed; condition of patrons' milk cans, good; condition of milk in cans, good, well taken care of; the building is painted outside. Remarks:

This factory has been very much improved since my last inspection. A good cement floor has been put in curing and making room and the old system of fire places has been replaced with a new boiler.

October 24, 1904.—Name of factory, Fred Blumer; location, country, in Adams township; owner or manager, F. Blumer; P. O. address, Monticello; name of maker, Jac. Bishofberger; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 110; pounds of milk daily, 2,100; style of cheese, Limburger; brands used, none; the Babcock Test is not used; a foreign curd test is used; payments are made per cwt.; fire kettle and steam vats used; drainage enters into ditch 16 feet from factory; whey barrels 16 feet from factory; condition of building, old but kept in fair repairs; condition of apparatus, clean; condition of surroundings, good; condition of patrons' milk cans, most all in good condition; condition of milk in cans, good; the building is painted outside. Remarks: This factory is in fair condition.

October 24, 1904.—Name of factory, White Oak Cheese Factory; location, country, Adams township; owner and manager, A. Wittwer; P. O. address, Blanchardville; name of maker, F. Spring; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 200; pounds of milk daily, 3,500; style of cheese, Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; fire kettle used; drainage enters into ditch at fair distance; whey barrels join to factory; condition of building, fair; condition of apparatus, clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, mostly all kept clean, some little old and rusty; condition of milk in cans, good; the building is painted outside. Remarks: This factory is in sanitary condition.

October 25, 1904.—Name of factory, W. Blum; location, country, in Washington township; owner or manager Blum Bros.; P. O. address, Monticello; name of maker, Peter Zinnket; he has attended Dairy School at Madison; no. of patrons, 3; no. of cows, 85; pounds of milk daily, 1,500; style of cheese, Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; open drainage; whey tank joining to factory, in poor condition; condition of building, old and very much out of repairs; condition of apparatus, clean; condition of surroundings, poor, caused by hog pens and drainage barrels; condition of patrons' milk cans, mostly all in good condition; condition of milk in cans, good; building is painted outside.

October 27, 1904.—Name of factory, Lee Cheese Factory; location, country, sec. 3, Avon township; owner or manager, Andrew Shirly; P. O. address, Brodhead, R. F. D., No. 22; name of maker, Deitric Speich; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 225; pounds of milk daily, 2,400; style of cheese, block and drum Swiss, also Brick cheese; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; fire kettle used; open drainage; whey barrels dug in ground and in very poor condition; condition of building, good; condition of apparatus, clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, most all good; condition of milk in cans, good; the building is painted outside. Remarks: Made test of milk and found one patron very low in specific gravity.

October 28, 1904.—Name of factory, Kickhafer; location 4 miles north of Reedsville; owner or manager, H. Herber & Co.; P. O. address, Reedsville; name of maker, Charles Fokett; he has not attended Dairy School at Madison;

no. of patrons, 21; pounds of milk daily, 2,400; style of cheese, Squares; the Babcock Test is used; self-heating vats used; condition of building, old, bad; condition of apparatus, fair; condition of surroundings, very bad mess under factory floor, stinking loud. Remarks: The mess under the floor is extremely offensive and the stench comes up into the make room through numerous holes in the floor.

October 29, 1904.—Name of factory, Flanery & Jones; location, country, in Jordan township; owner or manager, Flanery & Jones; P. O. address, Woodford, R. F. D., No. 2; name of maker, Fred Bruni; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 175; pounds of milk daily, 2,700; style of cheese, Drum Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; fire kettle used; drainage enters into ditch under ground; whey barrels sunk in ground; condition of building, old but kept in good repairs; condition of apparatus; clean; condition of surroundings, good; condition of patrons' milk cans, all in good, clean condition; condition of milk in cans, good, well taken care of; the building is not painted outside. Remarks: Good improvements have been made at this factory since my last inspection of season 1904. A cement floor has been put in making room, also making room is built all new.

October 31, 1904.—Name of factory, Klondike Factory; location, country, Jordan township; owner or manager, Jac. Blum; P. O. address, Monroe, R. F. D., No. 3; name of maker, Louis Urfer; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 150; pounds of milk daily, 2,500; style of cheese, Swiss D.; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; fire kettle used; drainage enters into ditch at fair distance; whey tank joins to factory; condition of building, kept in fair condition, sanitary; condition of apparatus, extra clean; condition of surroundings, poor, caused by drainage and whey barrels; condition of patrons' milk cans, good; condition of milk in cans, some little off in flavor; building is painted outside.

November 1, 1904.—Name of factory, Wege; location, Hustisford, Dodge Co.; owner and manager, Wm. Wege; P. O. address, Hustisford; Dodge Co.; name of maker, Wm. Wege; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 85; pounds of milk daily, 2,000; style of cheese, Brick; no brands used; Babcock Test is not often used; the Wisconsin Curd Test is not used; payments are made on pooling system; steam vats are used; drainage good, clean, O. K.; whey tank close up to factory, clean, O. K.; condition of building, good, clean; condition, of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, reported good and clean; condition of milk in cans, reported O. K.; building is painted outside.

November 1, 1904.—Name of factory, Home; location, Hustisford, Dodge Co.; owner and manager, Max P. E. Radloff; P. O. address, Hustisford, Dodge Co.; name of maker, Max P. E. Radloff; he has attended Dairy School at Madison; no. of patrons, 30; no. of cows, 350; pounds of milk daily, 9,500; pounds of cheese daily, 950; style of cheese, Brick and Round Cream or Munster; no brands used; the Babcock Test is not often used; the Wisconsin Curd Test is not used; payments are made on the pooling system; steam vats used; drainage good, O. K., no objectionable odors; whey tank under driving shed, clean, O. K.; condition of building, good, first class frame building above ground, good clean curing cellars; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, reported O. K., clean; condition of milk in cans, reported good, clean; building is painted outside.

October 5, 1904.—Location of factory, Cooperstown, Manitowoc Co.; owner or manager, Joseph Froelich; P. O. address, Stark; name of maker, Alfred Saenger; he has not attended Dairy School at Madison; no. of patrons, 28; pounds of milk daily, 2,800; pounds of cheese daily, 285; style of cheese, flats; no brands used; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on fat basis; weight of milk, 80,413; average test, 3.63; and pounds of cheese, 7,444 at last payments; self-heating vats used; no provision made for drainage, pools of whey and stuff on ground surrounding factory; whey tank 15 feet away, cleaned seldom; condition of building, fair; condition of apparatus, fair; condition of surroundings, bad; condition of patrons' milk cans, some rusty; condition of milk in cans, some dirty; building is not painted outside. Remarks: Proprietor should change location of whey tank and provide drainage.

November 10, 1904.—Name of factory, Meythaler; location, country, Mt. Pleasant township, Green county; owner and manager, George Meythaler; P. O. address, Monroe, Wis., R. F. D. No. 6; name of maker, Henry Huber; he has not attended Dairy School at Madison; no. of patrons, 5; no. of cows, 125; pounds of milk daily, 1,350; pounds of cheese daily, 135; style of cheese, Block Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made on the pooling system, milk contracted; fire under copper kettle; describe drainage, wooden trough across public drive into barn yard; whey tank in shed along side of factory make room, dirty; condition of building, poor, small, dirty, curing cellar fair; condition of apparatus, bad, not clean; condition of surroundings, bad, not clean, not sanitary; building is not painted outside. Remarks: The Meythaler factory and factory surroundings are filthy and unsanitary.

November 10, 1904.—Name of factory, Adam Elmer; location, Mt. Pleasant, Green county; owners and managers, Adam Elmer, Jacob Elmer, John Elmer; P. O. address, Monroe, Wis., 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, 800; pounds of cheese daily, 90; style of cheese, Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payment are made on the pooling system; fire under copper kettle; there were no screen doors or windows; whey and water dripping through floor, no drainage, slops soak away in ground under factory; location and condition of whey tanks, two dirty, filthy barrels near factory; condition of building, small, very dirty, wholly unfit for a cheese factory; condition of apparatus, old, dirty; condition of surroundings, dirty, factory building in cow yard, curing cellar in cow barn; building is not painted outside. Remarks: The Adam Elmer factory and factory surroundings are very filthy.

October 10-11, 1904.—Name of factory, Rennrod; location Gratiot township, Lafayette county; manager, Alexander Rolli; P. O. address, Gratiot, Lafayette county; name of maker, Alexander Rolli; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, about 250; pounds of milk daily, 3,300 pounds of cheese daily, 300; style of cheese, large, round, drum Swiss; brands used none; the Babcock Test is not used; the Wisconsin Curd Test is not often used; payments are contracted for 85 cents per 100 pounds milk for six months in summer; fire under copper kettle; drainage good, new sub-earth sewage disposal; new wood tank above ground, clean; condition of building, good frame structure, good curing cellar; condition of apparatus, good, clean, kettles, whey tanks, churns, and all utensils inside factory are kept in clean, orderly condition; condition of surroundings, good, clean; condition of patrons' milk cans, nearly all in fine, clean condition; condition of milk in cans, not all good as shown in the accompanying curd test report; the building is painted outside.



- November 16, 1904.—Name of factory, Leader; location, Lowell township, Dodge county; manager, John Habhargger; P. O. address, Reeseville, Wis., R. F. D., No. 1; name of maker, Louie Froehla; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 450; pounds of milk daily, 5,000; pounds of cheese daily, 500; style of cheese, brick and round Swiss; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made on the pooling system; steam heating copper kettles used; drainage not up to date, open ditch, too objectionable odor; whey tank in ground about 25 feet from factory, fairly clean; condition of building, good, clean, cement floor in make room, brick floor in curing cellar; condition of apparatus, good, clean; condition of surroundings, good, clean, with the exception of the drainage; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.; building is painted outside.
- November 16, 1904.—Name of factory, Portland; location, Portland township, Dodge county; manager, W. A. McCaig; P. O. address, Reeseville, Wis., R. F. D., No. 1; name of maker, W. A. McCaig; he has not attended Dairy School at Madison; no. of patrons, 28; no. of cows, 250; pounds of milk daily, 2,500; pounds of cheese daily, 265; style of cheese, soft cheese made in flat shapes for home market; no brands used; the Babcock test is used, but not often; the Wisconsin Curd Test is not used; payments are made on the pooling system; steam vats used; underground drain pipe, no objectionable odors; whey tank partially inground, near factory, fairly clean; condition of building, not in good repair, not properly cared for; condition of apparatus, not kept up in first class order, clean; condition of surroundings, not tidy, no bad or disagreeable odors; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.; building was painted outside years ago.
- November 16, 1904.—Name of factory, Cold Springs; location, Portland township, Dodge county; manager, Willie Huebner; P. O. address, Reeseville, Wis., R. F. D., No. 1; name of maker, Willie Huebner; he has not attended Dairy School at Madison; no. of patrons, 26; no. of cows, about 225; pounds of milk daily, 2,800; pounds of cheese daily, 280; style of cheese, flats; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made on the pooling system; steam vats are used; there is no drainage, whey and factory washings are carried out on public highway; location and condition of whey tank, square wooden tank, one foot above ground, near factory, in fair condition; condition of building, not in good repair, dirty; condition of apparatus, not in good repair, not clean; condition of surroundings, not clean; the building is not painted outside.
- October 20th, 1904.—Name of factory Cold Springs; location, Portland township, Dodge county; manager, Willie Huebner; P. O. address, Reeseville, Wis., R. F. D., No. 1; name of maker, Willie Huebner; he has not attended Dairy School at Madison; no. of patrons, 26; no. of cows, about 225; pounds of milk daily, 2,800; pounds of cheese daily, 280; style of cheese, flat; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made on the pooling system; weight of milk, 106,109; pounds of cheese, 10,400 at last payment; steam vats used; there is no drainage, whey and factory washings run out onto the public highway; location and condition of whey tank, square wooden tank in ground near factory, not clean; condition of building, poor old frame building, not in good repair, dirty; condition of apparatus, not in good repair, dirty; condition of surroundings, not clean, not sanitary; condition of patrons' milk cans, not all clean, some rusty; condition of milk in cans, dirty, not properly strained, flavor appeared to be clean; the building is not painted outside. Remarks: The Cold Springs cheese factory is in an unsanitary condition.

November 17, 1904.—Name of factory, Tilden; location Emmet township, Dodge county; manager, Mike Casey; P. O. address, Watertown, R. F. D., No. 1; name of maker, John Ennright; he has not attended Dairy School at Madison; no. of patrons, 23; no. of cows, 250; pounds of milk daily, 7,000; pounds of cheese daily, 775; style of cheese, brick; brand used, Crescent; the Babcock Test is used; the Wisconsin Curd Test is used; payments are bought by 100; steam vats are used; the drainage is partly under ground, partly surface, in fairly good condition; whey tank 40 feet outside, partly underground, pump used, not approved but reported as washed daily; condition of building, new; condition of apparatus, nearly new; condition of surroundings, fairly good; condition of patrons' milk cans, very good, no bad cans; condition of milk in cans, very good; building is painted outside.

November 17, 1904.—Name of factory Schelf; location, Dodge county, Emmet township; manager, J. Habegger; P. O. address, Watertown; name of maker, Chas. Peifer; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 150; pounds of milk daily, 1,600; pounds of cheese daily, 160; style of cheese, Brick; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by the hundred; steam vats used; surface drainage, not good; whey tank near factory, covered, washed once a month; condition of building, good; condition of apparatus, vat old, well kept; condition of surroundings, untidy; condition of patrons' milk cans, good; condition of milk cans, good.

November 18.—Name of factory, Star; location, Dodge county, Emmet township; manager, J. Habegger; P. O. address, Watertown; name of maker, Henry Berg; P. O. address, Watertown, R. F. D. 1; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 180; pounds of milk daily, 4,000; pounds of cheese daily, 400; style of cheese, Brick; brands used, Log Cabin; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by the hundred; steam vat used; drainage underground, good; whey tank underground, washed occasionally, not good; condition of building, good; condition of apparatus, part new, part old; condition of surroundings, very good with exception of barn and horse litter near by; condition of patrons' milk cans, very good; condition of milk in cans, good; building is painted outside.

November 17, 1904.—Name of factory, Union; location, Dodge county, Hustingsford township; manager, Max Radloff; P. O. address, Hustisford; name of maker, Frank Prah; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 200; pounds of milk daily, 3,000; pounds of cheese daily, 330; style of cheese, Brick; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by the hundred; steam vats used; there were no screen doors and windows; drainage poor; whey tank outside, poor, not well kept; condition of building, old but in fairly good condition; condition of apparatus, old but in fairly good condition; condition of surroundings, not very tidy; condition of patrons' milk cans, some good, some poor; condition of milk in cans, very good; the building is painted outside.

November 17, 1904.—Name of factory, Trechel; location, Dodge county, Lebanon township; manager, Jacob Jossi; P. O. address, Watertown; name of maker, Aug. H. Raether; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 300; pounds of milk daily, 2,000; pounds of cheese daily, 225; style of cheese, Brick; brands used, Black Eagle; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats used; drainage not in very good condition; whey tank outside, under-

ground, in poor condition; condition of building good, cellar quite old; condition of surroundings, not very tidy; condition of patrons' milk cans, very good; condition of milk in cans, very good; building is not painted outside.

November 18, 1904.—Name of factory, Shields Butter & Cheese Co.; location, country, Dodge county, Shields township; manager, Ed. Zickert; P. O. address, Watertown, Wis., R. F. D. 7; name of maker, Ed. Zickert; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 185; pounds of milk daily, 2,500; pounds of cheese daily, 260; style of cheese, Daisies; brands used, Shields Factory, Full Cream; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made on the fat basis; weight of milk 56,009, average test 4.02, and pounds of cheese 6,171 at last payment for October; steam vats used; there were screen doors and windows; drainage, first class, clean; whey tank close up to factory building, wood above ground, clean; good frame building, clean; apparatus in good repair, clean; condition of surroundings, clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean; building is painted outside; the factory is steam heated throughout; nothing but good, clean milk accepted; factory and cheesemaker up-to-date.

November 18, 1904.—Name of factory, Green Valley; location, Jefferson county, Ixonia township; manager, Jacob Jessi; P. O. address, Watertown; name of maker, Emil Goetsch; he has not attended Dairy School at Madison; no. of patrons, 34; no. cows, 400; pounds of milk daily, 3,000; pounds of cheese, daily, 330; style of cheese, Brick; Brands used, Empire; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made by the hundred; steam vats used; there were screen doors and windows; sewer leads from cellar, O. K.; whey tank outside, part underground, not very good; condition of building, good, two good cellars; condition of apparatus, good; condition of surroundings, good; condition of Patrons' milk cans, some good, some poor; condition of milk in cans, very good; building is painted outside.

November 18, 1904.—Name of factory, Ashippun; location, Dodge county, Ashippun township; manager, Gust Meissner; P. O. address, Oconomowoc; name of maker, C. J. Kuenzi; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 300; pounds of milk daily, 3,500; pounds of cheese daily, 385; style of cheese, Brick; the Babcock Test is not used; the Wisconsin Curd Test is used; payments made by the hundred; steam vats used; drainage underground, sewer in very poor condition; whey tank outside, underground, in poor condition; condition of building, old, and poor cellar, small good well kept; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few bad; condition of milk in cans, reported good; building is painted outside.

November 18, 1904.—Name of factory, Golden Star; location, Dodge county, Lebanon township; manager, Jacob Jessi; P. O. address, Watertown; name of maker, Gust. Brunschweig; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, 225; pounds of milk daily, 2,000; pounds of cheese daily, 220; style of cheese, Brick; brands used, Empire; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by the hundred; steam vats are used; there were screen doors and windows; no sewer, should be one put in; whey tank outside, washed once a month, poor condition; condition of building, fairly good; condition of apparatus, vat old and needs repairs; condition of surroundings, quite good; condition of patrons' milk cans, some good, some poor; condition of milk in cans, reported good; building is painted outside.

November 18, 1904.—Name of factory, Schwefel & Co.; location, Dodge county, Lebanon township; manager, Jacob Jessi; P. O. address, Watertown; name of maker, Louis Schuett; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 160; pounds of milk daily, 1,100; pounds of cheese daily, 120; style of cheese, cream; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by the hundred; steam vats used; there were screens on windows; sewer leads from cellar, in good repair; whey tank outside, underground, in poor condition; condition of building, old and poor; condition of apparatus, old and not in very good repair; condition of surroundings, untidy and poor appearance; condition of patrons' milk cans, mostly good; condition of milk in cans, good; the building is painted outside.

November 18, 1904.—Name of factory, Moldenhauer; location, Dodge county, Lebanon township; owner, H. R. Moldenhauer; P. O. address, Lebanon; name of maker, John Kumzi; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 200; pounds of milk daily, 2,000; pounds of cheese daily, 240; style of cheese, Brick; brands used, Gold Brick; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made by the hundred; steam vats used; there were screen doors and windows; drainage, part underground, part surface on side of the road, not good; whey tank, part underground, not approved, washed twice per week; condition of building, quite old but in ordinary repair; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

November 18, 1904.—Name of factory, Rock; location, Dodge county, Emmet township; manager, Jacob Jossi; P. O. address, Watertown; name of maker, Chris Bhend; he has not attended Dairy School at Madison; no. of patrons, 32; no. of cows, 400; pounds of milk daily, 5,000; pounds of cheese daily, 550; style of cheese, Brick and Swiss; brands used, Empire and Anchor; the Babcock Test is not used; the Wisconsin Curd Test is used; payments made by hundred; steam vats used; drainage good, underground, in sewer to creek; whey tank forty feet outside of factory, not in first class condition; cellar in good condition, building in medium condition; condition of apparatus, fairly good, boiler should be removed from making-room; conditions of surroundings, very good; conditions of patrons' milk cans, very good; condition of milk in cans, good; building is painted outside.

November 18, 1904.—Name of factory, Sugar Island; location, Dodge county, Lebanon township; manager, Jacob Jessi; P. O. address, Watertown; name of maker, Reinhard Neitzel; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 250; pounds of milk daily, 2,500; pounds of cheese daily, 275; style of cheese, Brick; brands used, Empire; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were screen doors and windows; cellar should have a sewer; whey tank too near building and in poor condition; cellar should be cemented, building in fairly good condition; condition of apparatus, fairly good; condition of surroundings, average; condition of patrons' milk cans, very good; condition of milk in cans, very good; building is painted outside.

November 18, 1904.—Name of factory, Mainster; location Dodge county, Lebanon township; manager, Jacob Jossi; P. O. address, Watertown; name of maker, Wm. Braunschweig; he has not attended Dairy School at Madison; no. of patrons, 24; no. of cows, 250; pounds of milk daily, 2,000; pounds of cheese daily, 220; style of cheese, Cream; the Babcock Test is not used;

the Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; there were screen doors and windows; drainage good, underground sewer; whey tank 20 feet outside of factory, in poor condition; condition of building, cellar in good shape, building quite old; condition of apparatus, some tables old, vat old but in fair condition, steam O. K.; condition of surroundings, not as tidy as might be; condition of patrons' milk cans, good; condition of milk in cans, very good.

November 19, 1904.—Name of factory, Indian Garden; location, country, Shields, Dodge county; manager, John H. McCaig; P. O. address, Watertown, Wis., R. F. D. 7; name of maker, John H. McCaig; he attended Dairy School at Madison in 1893; no. of patrons, 36; no. of cows, 425; pounds of milk daily, 4,285; pounds of cheese daily, 435; style of cheese, Flats and Longhorns; no brands used; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on fat basis; weight of milk, 136,370, average test 4.20, and pounds of cheese 13,749 at last payment, September; steam vats used; there were screen doors and windows; drainage, underground drain, good, clean; wood whey tank, partially underground, O. K., clean; good frame building, clean; apparatus in good repair, clean, automatic curd agitators; condition of surroundings, fairly clean; condition of patrons' cans, reported O. K.; condition of milk in cans, reported good; the building is painted outside.

November 19, 1904.—Name of factory, West Road; location, country, Watertown, Jefferson county; manager, H. W. Quade; P. O. address, Watertown, Wis., R. F. D. 7; name of maker, H. W. Quade; he attended Dairy School at Madison in 1898; no. of patrons, 52; no. of cows, about 500; pounds of milk daily, 9,000; pounds of cheese daily, 925; style of cheese, Flats; brands used, Wis. Full Cream (Stencil), the Babcock Test is used; the Wisconsin Curd Test is used; payments are made on the fat basis; weight of milk, 17,115, average test, 4.20 and pounds of cheese 1,750 at last payment; steam vats used; there were screen doors and windows; underground drainage system, clean, no bad odors; wood whey tank, close up to factory, clean; condition of building, first class, large frame building, very clean; condition of apparatus, first class, in splendid condition, clean; condition of surroundings, neat and tidy, clean; condition of patrons' milk cans, O. K., clean; condition of Milk in cans, O. K., clean; building is painted outside; fine large cheese factory building, steam heated throughout; factory kept up in neat, orderly condition.

November 19, 1904.—Name of factory, Globe; location, country, Emmett, Dodge county; manager, Herman Ziemer; P. O. address, Watertown, Wis.; name of maker, Edward Kleeman; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 400; pounds of milk daily, 4,200; pounds of cheese daily, 445; style of cheese, Flats; brands used, Wis. Full Cream (Stencil); the Babcock Test is used about once a week; the Wisconsin Curd Test is not used; payments are made by the pooling system; weight of milk, 100,000; steam vats used; there were screen doors and windows, double doors and windows; drainage, blind ditch underground, clean; wood whey tank sunk in ground near factory, clean; condition of building, good, clean, frame structure, well built; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans reported O. K., clean; condition of milk in cans, reported good, clean; building is painted outside; good large factory building; management to place steam heat in all parts of the building at once.

November 19, 1904.—Name of factory, North Road; location, country, Emmett, Dodge Co., Wis.; manager, W. J. Williams; P. O. address, Watertown, Wis., R. F. D. 1; name of maker, Frank Breitzman; he has attended Dairy

School at Madison in 1893; no. of patrons, 23; no. of cows, 300; pounds of milk daily, 4,000; pounds of cheese daily, 420; style of cheese, Flats; no brands used; the Babcock Test is used, not often; the Wisconsin Curd Test is used; payments are made by pooling system; weight of milk, 98,586; pounds of cheese, 9,835 at last payment; steam vats used; there were screen doors and windows; drainage, underground blind ditch, O. K., clean; whey tank 15 feet from factory, wood tank, partially under ground, clean; condition of building, good, clean, frame buildin; condition of apparatus, good, clean; condition of surroundings, good, clean, neat and tidy; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported clean; building painted outside.

November 22, 1904.—Name of factory, Oak Grove; location, Dodge county, Oak Grove township; owner, Aug. Westphal; P. O. address, Mosa; name of maker, Simon Snider; he has not attended Dairy School at Madison; no. of patrons, 29; no. of cows, 400; pounds of milk daily, 2,800; pounds of cheese daily, 300; style of cheese, Brick; brands used, Union; the Babcock Test is used; the Wisconsin Curd Test is not used; no sewer in cellar, all drainage poor; whey tank outside, poor; condition of building, fairly good; condition of apparatus, fairly good, boiler should be in separate room; condition of surroundings, untidy; condition of patrons' milk cans, fairly good; condition of milk in cans, very good; building is painted outside; building is located in bad place to get good drainage.

November 22, 1904.—Name of factory, Oak Hill; location, Dodge county, Oak Grove township; owner, Chris. Indermuehle; P. O. address, Juneau, R. F. D. 1; name of maker, Earnest Indermuehle; he has attended Dairy School in Madison; no. of patrons, 20; no. of cows, 400; pounds of milk daily, 2,000; pounds of cheese daily, 225; style of cheese, Brick and Cream; no brands used; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats used; cellar needs sewer, otherwise fairly good drainage; whey tank outside, 40 feet, contains pump, poor; condition of building, very good; condition of apparatus, fairly good; condition of surroundings, very good; condition of patrons' milk cans, very good; condition of milk in cans, very good; building is painted outside.

November 22, 1904.—Name of factory, Black Oak; location, Dodge Co., Oak Grove township; manager, John Habegger; P. O. address, Watertown; name of maker, Henry Roegg; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 200; pounds of milk daily, 1,200; pounds of cheese daily, 130; style of cheese, Brick; brands used, Crown; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments made per hundred; steam vats used; drainage very poor; whey tank inside, in very poor condition; condition of building, floor poor, especially in making room; condition of apparatus, vat old and poor, will be replaced soon with new one, boiler good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, some poor; condition of milk in can, very good; building is painted outside; this factory is in poor sanitary condition and cheesemaker notified that they must fix same.

November 22, 1904.—Name of factory, Clyman Center; location, Dodge Co., Clyman township; manager, James Duffy; P. O. address, Juneau, R. F. D. 2; name of maker, Fred Klake; he has not attended Dairy School at Madison; no. of patrons, 17; no. of cows, 300; pounds of milk daily, 2,000; pounds of cheese, 240; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats used; sewer not completed from cellar, cellar bottom in good shape; whey tank outside, 40 feet, open, better than most in neighborhood; building quite old but in very good condition; condition of apparatus, very good, but boiler should be outside of making

room; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few somewhat old; condition of milk in cans, very good; building is painted outside; style of cheese, Brick.

November 22, 1904.—Name of factory, Clyman; location, Dodge Co., Cyman township; manager, J. Habegger; P. O. address, Watertown; name of maker, Wm. Hierlihy; he has not attended Dairy School at Madison; no. of patrons, 23; no. of cows, 250; pounds of milk daily, 1,600; pounds of cheese daily, 190; style of cheese, Brick; brand used, Champion; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by 100; steam vats are used; there were screens on windows; cellar needs sewer, surface drainage poor; whey tank located up stairs, cleaned two or three times a year; condition of building, quite old, cellar lacks sufficient slant; condition of apparatus, quite old but in fairly good repair; condition of surroundings, quite good with exception of drain; condition of patrons' milk cans, fairly good; condition of milk in cans, very good; building is painted outside.

November 23, 1904.—Name of factory, Golden Rule; location, Hustisford, Dodge county; manager, Ernest Bramer; P. O. address, Hustisford; name of maker, Fred Mertens; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 180; pounds of milk daily, 1,600; pounds of cheese daily, 180; style of cheese, Brick and Cream; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; steam vats are used; surface drainage, needs sewer put in; whey tank located up stairs, washed once a week; condition of building, will be in good shape when repairs are completed; condition of apparatus, fairly good; condition of surroundings, just repairing building; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside; this cellar is too low to permit of sewer being laid.

November 23, 1904.—Name of factory, Gates; location, Hustisford, Dodge Co.; manager, R. C. Lovell; P. O. address, Juneau, R. F. D., No. 1; name of maker, Thomas Vollmer; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 200; pounds of milk daily, 1,500; pounds of cheese daily, 180; style of cheese, Brick and Cream; no brands used; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made by 100; steam vats used; surface drainage, poor, cellar should have sewer put in; whey tank located outside, open, but not washed very often; condition of building, quite old, not in very good condition; condition of apparatus, boiler new, but vat needs repairs; condition of surroundings, very untidy, and in poor condition; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is only partly painted outside.

November 23, 1904.—Name of factory, Bramer; location, Hustisford, Dodge Co.; owner, Ernst Bramer; P. O. address, Hustisford; name of maker; F. W. Kunz; he has not attended Dairy School at Madison; no. of patrons, 22; no. of cows, 250; pounds of milk daily, 1,000; pounds of cheese daily, 120; style of cheese, Brick and Cream; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats used; there were screen doors and windows; no sewer, no place for drainage, poor; whey tank inside second story, washed once a week; condition of building, cellar needs cement bottom; condition of apparatus, vat, old, boiler good; condition of surroundings, not very good; condition of patrons' milk cans, very good; condition of milk in cans, very good; building is painted outside; suggested that cellar be cemented.

- November 23, 1904.—Name of factory, Home; location, Hustisford, Dodge Co.; owner, Max P. E. Radloff; P. O. address, Hustisford; name of maker, Fred Baumann; he has not attended Dairy School at Madison; no. of patrons, 28; no. of cows, 400; pounds of milk daily, 3,000; pounds of cheese daily, 330; style of cheese, Brick and Cream; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; there were screen doors and windows; cesspool outside, slop carried out of cellar; whey tank outside, elevated, washed once a week, fairly good; condition of building, quite old, but in fairly good repair; condition of apparatus, fairly good, cellar has brick bottom; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, fairly good; the building is painted outside.
- November 23, 1904.—Name of factory, Sunnyside; location, Lebanon, Dodge Co.; owner, Henry Moldenhauer; P. O. address, Lebanon; name of maker, Otto A. Grosenick; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 200; pounds of milk daily, 1,400; pounds of cheese daily, 160; style of cheese, Brick; brand used, Gold Brick; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats used; sewer in cellar, part surface drainage, rather close to factory; whey tank outside, has pump, in poor condition; condition of building, quite old; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few poor; condition of milk in cans, very good; building is painted outside.
- November 23, 1904.—Name of factory, Oak Grove Union; location Oak Grove, Dodge county; manager, A. F. Ryder; P. O. address, Juneau; name of maker, W. M. Bellack; he has not attended Dairy School at Madison; no. of patrons, 23; no. of cows, 400; pounds of milk daily, 3,000; pounds of cheese daily, 360; style of cheese, Brick; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats are used; there were screen doors and windows; surface drainage, should have sewer under ground; whey tank inside, washed and scalded daily, in good condition; condition of building, good, cellar needs cement floor; condition of apparatus, fairly good; condition of surroundings, very good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- November 23, 1904.—Name of factory, White Oak; location, Hustisford, Dodge county; manager, F. Thilke; P. O. address, Hustisford; name of maker, Gilbert Keefe; he has attended Dairy School at Madison; no. of patrons, 10; no. of cows, 175; pounds of milk daily, 1,200; pounds of cheese daily, 140; style of cheese, Brick; no brands used; the Babcock Test is used; the Wisconsin Curd Test is used; steam vats are used; sewer leads to cesspool, some sewer gas in factory; whey tank up stairs, in good condition; condition of building, nice condition; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- November 29, 1904.—Name of factory, Lime Ledge; location, Ashippun, Dodge county; manager, Mike Murphy; P. O. address, Nashotah; name of maker, Wm. Lichtenberg; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 150; pounds of milk daily, 1,800; pounds of cheese daily, 200; style of cheese, Cream and Brick; brand used, Holstein; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per cwt.; steam vats are used; sewer from cellar but in poor condition; whey tank outside, under ground, poor; condition of building, quite good; condition of apparatus, old but in fairly good condition; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.



- November 29, 1904.—Name of factory, Rock Ridge; location, Ashippun, Dodge county; manager, Jac. Jossi; P. O. address, Watertown; name of maker, Aug. Petsch; he has not attended dairy school at Madison; no. of patrons, 20; no. of cows, 250; pounds of milk daily, 900; pounds of cheese daily, 110; style of cheese, Brick; brand used, Anchor; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; sewer leads from cellar, fairly good; whey tank outside, washed occasionally, not good; condition of building, quite old, needs some repairs; condition of apparatus, quite old, should be replaced with new; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- November 29, 1904.—Name of factory, Neosha Cheese & Butter Co.; location, Rubicon, Dodge county; manager, Aug. F. Westphal; P. O. address, Neosha; name of maker, Louis Hasse; he has not attended Dairy School at Madison; no. of patrons, 37; no. of cows, 400; pounds of milk daily, 2,500; pounds of cheese daily, 300; style of cheese, Brick; brand used, Union; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; drainage good, sewer in first class order; whey tank up stairs, clean and in first class condition; condition of building, first class; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; the building is painted outside.
- November 29, 1904.—Name of factory, Cherry Hill; location, Rubicon, Washington county; manager, M. Fitzgerald; P. O. address, Watertown; name of maker, Herman Reich; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 250; pounds of milk daily, 1,800; pounds of cheese daily, 220; style of cheese, Brick; brand used, Superior; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; cellar has no sewer drainage, poor, bad odor in cellar; whey tank upstairs, unwashed, not well kept; condition of building, quite old; condition of apparatus, old, not very good; condition of surroundings, not very good; condition of patrons' milk cans, mostly good, a few poor ones; condition of milk in cans, very good; building is painted outside.
- November 29, 1904.—Name of factory, Thompson; location Erin, Washington county; manager, M. Fitzgerald; P. O. address, Watertown; name of maker, Patrick Carey; he has not attended Dairy School at Madison; no. of patrons, 43; no. of cows, 350; pounds of milk daily, 2,500; pounds of cheese daily, 330; style of cheese, Brick and Cream; brand used, Superior; the Babcock Test is not used; the Wisconsin Curd Test is used; payments are made per cwt.; steam vats are used; sewer leads from cellar to cesspool, fairly good; whey tank located overhead inside, good and well kept; condition of building, quite good; condition of apparatus, very good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few a little old; condition of milk in cans, very good; building is painted outside.
- November 30, 1904.—Name of factory, Rudolf Zweifel; location, Spring Grove township, Green county; owner and manager, Rudolf Zweifel; P. O. address, Brodhead, Wis., R. F. D., No. 2; name of maker, Rudolf Zweifel; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, about 200; pounds of milk daily, 1,200; pounds of cheese daily, 125; style of cheese, Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made on pooling system; steam vats are used; drainage poor, open ditch to hog house close up to factory; whey barrels in ground, dirty; condition of building, poor, not clean;

condition of apparatus, poor, dirty; condition of surroundings, dirty; condition of patrons' milk cans, not clean; condition of milk in cans, not clean, milk not strained; building is painted outside; new cement floors in cellar and make room suggested. Mr. Zweifel promised to do this at once. he also promised to put in better sewerage system. Will close the factory for a short time to make the necessary improvements.

November 30, 1904.—Name of factory, Horicon Dairy Co.; location, Oak Grove, Dodge county; manager Ernest Wrucke; P. O. address, Horicon; name of maker, Geo. Lehmann; he has attended Dairy School at Madison; no. of patrons, 24; no. of cows, 250; pounds of milk daily, 1,800; pounds of cheese daily, 220; style of cheese, Brick; no brands used; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats are used; there were screen doors and windows; sewer leads from cellar, fairly good; whey tank upstairs, washed once a week, fairly good; condition of building, new and good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly good, a few poor; condition of milk in cans, very good; building is painted outside.

November 30, 1904.—Location of factory, Hubbard, Dodge county; manager, Max Radloff; P. O. address, Hustisford; name of maker, John Tschanse; he has not attended Dairy School at Madison; no. of patrons, 26; no. of cows, 250; pounds of milk daily, 1,700; pounds of cheese daily, 200; style of cheese, Brick and Block; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; there were screen doors and windows; no sewer in cellar, drain needs repairs; whey tank inside, elevated, fairly good; condition of building, fairly good; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is not painted outside.

November 30, 1904.—Name of factory, Rock River Street; location, Hubbard, Dodge county; owner, J. E. Durnfeld; P. O. address, Hustisford; name of maker, J. E. Durnfeld; he has not attended Dairy School at Madison; no. of patrons, 21; no. of cows, 170; pounds of milk daily, 1,000; pounds of cheese daily, 120; style of cheese, Brick; brand used, Badger; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; there were screen doors and windows; sewer leads from cellar, part surface drainage, fairly good; whey tank outside, elevated, good condition; condition of building, quite old but in fairly good repair; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is partly painted outside.

November 30, 1904.—Name of factory, Highland; location Hustisford, Dodge county; manager, Max P. E. Radliff; P. O. address, Hustisford; name of maker, Andrew Anderegg; he attended Dairy School in Switzerland; no. of patrons, 15; no. of cows, 200; pounds of milk daily, 1,000; pounds of cheese daily, 150; style of cheese, Brick, Swiss and Block; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; there were screen doors and windows; sewer from cellar, fairly good; whey tank upstairs, washed once a week, fairly good; condition of building, good; condition of apparatus, fairly good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

November 30, 1904.—Name of factory, Rubicon; location, Rubicon, Dodge county; owner or manager, M. Fitzgerald; P. O. address, Watertown; name of

maker, Arnold Meyer; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 200; pounds of milk daily, 1,200; pounds of cheese daily, 150; style of cheese, Brick; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; surface drainage, poor, sewer should be put in; whey tank in second story, fairly good; condition of building, fairly good, with exception of cellar; condition of apparatus, fairly good; condition of surroundings, not very tidy; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

November 30, 1904.—Name of factory, Hustisford & Rubicon; location, Hustisford, Dodge county; manager, M. Fitzgerald; P. O. address, Watertown; name of maker, Arthur F. Henschel; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, 300; pounds of milk daily, 1,600; pounds of cheese daily, 220; style of cheese, Brick; brand used, Clover Dale; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; there were screen doors and windows; sewer leads from cellar, in good condition; whey tank outside, underground, poor condition; condition of building, good; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

December 1, 1904.—Name of factory, Brown's Corner; location, Hubbard, Dodge county; owner, Chris Wenger; P. O. address, Horicon; name of maker, Chris Wenger; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 300; pounds of milk daily, 3,000; pounds of cheese daily, 360; style of cheese, Brick and Swiss; brand used, E; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; sewer leads from cellar, part surface drainage, needs a cesspool; whey tank located upstairs, cleaned twice a week, fairly good; condition of building, good, part new; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

December 1, 1904.—Name of factory, White Oak location, Hubbard, Dodge Co.; manager, Max P. E. Radloff; P. O. address, Hustisford; name of maker, Fred Strache; he has not attended Dairy School at Madison; no. of patrons, 32; no. of cows, 350; pounds of milk daily, 3,000; pounds of cheese daily, 360; style of cheese, Brick; payments are made per cwt.; steam vats are used; surface drainage, needs sewer, not in best of condition; whey tank inside, elevated, washed once a week; condition of building, quite good; condition of apparatus, good; condition of surroundings, quite good, with exception of some old vats lying around; condition of patrons' milk cans, mostly good, a few old; condition of milk in cans, very good; building is painted outside.

December 1, 1904.—Name of factory, Leroy; location, village of Leroy, Dodge county; owner, Carl Indermuhle; P. O. address, Leroy; name of maker, Carl Indermuhle; he has not attended Dairy School at Madison; no. of patrons, 56; no. of cows, 400; pounds of milk daily, 3,000; pounds of cheese daily, 360; style of cheese, Brick and Cream; the Babcock Test is used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; no sewer in cellar, making-room drains into cesspool; whey tank upstairs, washed every one or two weeks; condition of building, fairly good, with exception of cellar; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside; this cellar is dirty and not well kept.

December 1, 1904.—Name of factory, Farmersville; location, Leroy, Dodge Co.; owner, Charles Miller; P. O. address, Knowles; name of maker, Charles Miller; he has not attended Dairy School at Madison; no. of patrons, 34; no. of cows, 300; pounds of milk daily, 1,100; pounds of cheese daily, 130; style of cheese, Brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; sewer leads from cellar to creek, good; whey tank fairly good; condition of building, fairly good; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

December 1, 1904.—Name of factory, Kohli; location, Leroy, Dodge county; owner, Chris Kohli; P. O. address, Kekaski; name of maker, Chris Kohli; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 150; pounds of milk daily, 1,500; pounds of cheese daily, 180; style of cheese, Brick; brand, Star; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; sewer leads from cellar, drainage good; whey tank outside in summer, not very good; condition of building, good, condition of apparatus, fairly good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; the building is painted outside.

December 1, 1904.—Name of factory, Emil Roll; location, Williamstown, Dodge county; owner, Emil Roll; P. O. address, Kekoskee; name of maker, Wm. Wyest; he has not attended Dairy School at Madison; no. of patrons, 22; no. of cows, 250; pounds of milk daily, 1,000; pounds of cheese daily, 120; style of cheese, Brick and Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; there were screen doors and windows; sewer leads to cesspool under factory, should be ventilated outside; whey tank upstairs, not well kept; condition of building, fairly good; condition of apparatus, fairly good; condition of surroundings, average; condition of patrons' milk cans, some good, some poor; condition of milk in cans, some good, some poor; building is painted outside; factory has not been kept as clean as it should be and cheesemaker has been discharged.

December 1, 1904.—Name of factory, Riverside; location, Mayville, Dodge Co.; owner, Carl Grashorn; P. O. address, Mayville; name of maker, Aug. Radloff; he has not attended Dairy School at Madison; no. of patrons, 21; no. of cows, 170; pounds of milk daily, 800; pounds of cheese daily, 100; style of cheese, Brick; no brands used; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per cwt.; steam vats are used; sewer leads to river; whey tank outside, cleaned daily; condition of building, quite old, but in fairly good repair; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, fairly good; the building is painted outside; milk received every other day, consequently not in the best of condition.

December 1, 1904.—Name of factory, Rock River Side; location, Mayville, Dodge county; owner, Baertschy & Wuethrich; P. O. address, Mayville; name of maker, Fred Wuethrich; he has attended Dairy school at Madison; no. of patrons, 30; no. of cows, 350; pounds of milk daily, 2,000; pounds of cheese daily, 240; style of cheese, Brick; the Babcock Test is used; the Wisconsin Curd Test is not used; steam vats are used; there were screen doors and windows; drainage good, sewer leads to river; whey tank outside, elevated, fairly good; condition of building, good; condition of apparatus, new and good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; a brick-walled building.

- December 2, 1904.—Name of factory, Hullsburg; location, Herman, Dodge Co.; owner, Erich Steinke; P. O. address Hullsburg; name of maker, Erich Steinke; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 300; pounds of milk daily, 1,500; pounds of cheese daily, 180; style of cheese, Brick and Cream; the Babcock Test is used; payments are made per cwt.; steam vats used; there were screen doors and windows; drainage very good, sewer from cellar; whey tank upstairs, washed twice a week; condition of building, fairly good; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- December 2, 1904.—Name of factory, Rock; location Herman, Dodge county; manager, Seefeldt Bros.; P. O. address, Hustisford; name of maker, Ludwig Hackbach; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 350; pounds of milk daily, 1,200; pounds of cheese daily, 150; style of cheese, Brick; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made per cwt.; steam vats are used; sewer leads from cellar, fairly good; whey tank located upstairs, fairly well kept; condition of building, new and good; condition of apparatus, new and good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- December 2, 1904.—Name of factory, Rock Spring; location, Herman, Dodge Co.; owner, Herman Koepsell; P. O. address, Hochheine; name of maker, Herman Koepsell; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, 200; pounds of milk daily, 1,800; pounds of cheese daily, 220; style of cheese, Brick; brand used, Crown; payments are made per cwt.; steam vats are used; sewer leads from cellar, fairly good; whey tank located outside, underground, poor; condition of building, good; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; the building is painted outside.
- December 2, 1904.—Name of factory, Rock River; location Theresa, Dodge Co.; manager, Herman Koepsell; P. O. address, Mayville; name of maker, Henry Steffen; he has not attended Dairy School at Madison; no. of patrons, 19; no. of cows, 300; pounds of milk daily, 1,100; pounds of cheese daily, 130; style of cheese, Brick; payments are made per cwt.; steam vats are used; drainage fairly good, part underground, part surface; whey tank located inside, elevated, should be fixed for cleaning; condition of building, fairly good, cellar needs repairs; condition of apparatus, boiler needs repairs, vats fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- December 2, 1904.—Name of factory, Maple Grove; location, Theresa, Dodge county; manager, Seefeldt Bros.; P. O. address, Hustisford; name of maker, W. Henschel; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 150; pounds of milk daily, 800; pounds of cheese daily, 100; style of cheese, Brick; payments are made per cwt.; steam vats are used; sewer leads from cellar but surface drainage is poor; whey tank located upstairs, washed every two weeks, fairly good; condition of building, good; condition of apparatus, vat quite old, otherwise good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few poor cans; condition of milk in cans, very good; building is painted outside.

December 2, 1904.—Name of factory, Frey; location, Herman, Dodge county; manager, August Westphal; P. O. address, Neosha; name of maker, Herman Sturm; he has not attended Dairy School at Madison; no. of patrons, 19; no. of cows, 250; pounds of milk daily, 700; pounds of cheese daily, 80; style of cheese, Brick; brand used Union; payments are made per cwt.; steam vats are used; sewer leads from cellar to creek, good drainage; whey tank located inside, elevated, washed twice a week, good; condition of building, fairly good; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

December 3, 1904.—Name of factory, West Side; location, Washington, Washington county; manager, August Westphal; P. O. address, Neosha; name of maker, Jacob Vankar; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 250; pounds of milk daily, 2,000; pounds of cheese daily, 220; style of cheese, Brick; brand used, Union; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per cwt.; steam vats are used; sewer leads from cellar, drainage fairly good; whey tank located upstairs, well kept; condition of building, fairly good; condition of apparatus, quite old, but in good repair; condition of surroundings, fairly good; condition of patrons' milk cans, some good, some poor; condition of milk in cans, very good; building is painted outside.

December 3, 1904.—Location, Dodge Co., Rubicon township; manager, J. Reed; P. O. address, Alderley; name of maker, John Wahlke; no. of patrons, 16; no. of cows, 200; pounds of milk daily, 1,700; pounds of cheese daily, 200; style of cheese, Brick; payments are made per hundred; steam vats used; sewer leads from cellar, in good condition; whey tank upstairs, fairly good; condition of building, new and good; condition of apparatus, good; condition of surroundings, neat and good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.

December 8, 1904.—Name of factory, Brownsville; location, Dodge Co., Lomira township; owner and manager, B. Jonely; P. O. address, Brownsville; name of maker, B. Jonely; he has not attended Dairy School at Madison; no. of patrons, 53; no. of cows, 500; pounds of milk daily, 2,500; pounds of cheese daily, 275; style of cheese, Brick; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made per hundred; steam vats used; there were screen doors and windows; drainage, no sewer in cellar, fairly good; whey tank inside, good; condition of building, good, making room needs painting; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good for every other day delivery; building is painted outside.

December 8, 1904.—Name of factory, Lomira; location, Dodge Co., Lomira township; owner or manager, B. Jonely; P. O. address, Lomira; name of maker, Chas. Hirsig; he has not attended Dairy School at Madison; no. of patrons, 45; no. of cows, 400; pounds of milk daily, 2,000; pounds of cheese daily, 240; style of cheese, Brick; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made monthly per hundred; steam vats used; there were screen doors and windows; drainage, no sewer in cellar, surface drainage not extra; whey tank inside, fairly good; condition of building, old and poor; condition of apparatus, old and poor; condition of surroundings, not very good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; this factory has been recently purchased by Mr. Jonely and he has commenced repairing same.

- December 8, 1904.—Name of factory, Oplinger; location, Dodge Co., Theresa township; owner, Geo. Ehret; P. O. address, Chicago; name of maker, Henry Indermuhle; he has not attended Dairy School at Madison; no. of patrons, 39; no. of cows, 350; pounds of milk daily, 1,500; pounds of cheese daily, 180; style of cheese, Brick; brands used, E; payments are made monthly, pooled; steam vats used; drainage, sewer leads from cellar but needs repair; whey tank outside, elevated, cleaned twice a week; condition of building, fairly good, cellar good with exception of sewer; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- December 8, 1904.—Name of factory, River Side; location, Dodge Co., Theresa township; owner, Geo. Ehrat; P. O. address, Chicago; name of maker, Frank Schujahn; he has not attended Dairy School at Madison; no. of patrons, 28; no. of cows, 250; pounds of milk daily, 1,100; pounds of cheese daily, 125; style of cheese, Brick; Meunster; brands used, E; the Babcock Test is used; the Wisconsin Curd Test is used; payments are made monthly, pooled; steam vats used; there were screen doors and windows; drainage, sewer leads to river, very good; whey tank upstairs; washed once a week, fairly good, condition of building, fairly good, cellar very good; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, majority good; condition of milk in cans, very good; building is painted outside.
- December 8, 1904.—Name of factory, Northwestern; location, Dodge Co., Theresa township; owner and manager, Chris Kohli; P. O. address, Kekoski; name of maker, Alvin Kohli; he has not attended Dairy School at Madison; no. of patrons, 28; no. of cows, 300; pounds of milk daily, 1,500; pounds of cheese daily, 180; style of cheese, Brick; brands used, Star; payments are made monthly per hundred; steam vats used; there were screen doors and windows; drainage, sewer leads from making room, fairly good; whey tank inside in good condition, outside tank in poor condition; condition of building, good; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, one poor one; condition of milk in cans, very good; building is painted outside.
- December 9, 1904.—Name of factory, Park; location, Dodge Co., Herman township; manager, Seefeldt Bros.; P. O. address, Hustisford; name of maker, Herman Uecker; he has not attended Dairy School at Madison; no. of patrons, 23; no. of cows, 250; pounds of milk daily, 800; pounds of cheese daily, 100; style of cheese, Brick; the Babcock Test is used; payments are made per hundred; steam vats used; there were screen doors and windows; drainage underground, good; whey tank outside, washed occasionally, not extra; condition of building, good; condition of apparatus, good; condition of surroundings, first class; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside.
- December 9, 1904.—Name of factory, Five Corners; location, Dodge Co., Herman township; manager, Seefeldt Bros.; P. O. address, Hustisford; name of maker, Aug. Granke; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 275; pounds of milk daily, 1,300; pounds of cheese daily, 150; style of cheese, Brick; payments are made per hundred; steam vats used; there were screen doors and windows; drainage, sewer leads from cellar, fairly good; whey tank upstairs, fairly good; condition of building, fairly good; condition of apparatus, quite old, otherwise fairly good; condition of surroundings, good; condition of patrons' milk cans, mostly good, a few not extra; condition of milk in cans, very good for every other day delivery; building is painted outside.

December 9, 1904.—Name of factory, Adison; location, Washington Co., Adison township; manager, Fred Settee; P. O. address, Iron Ridge; name of maker, Aug. Schulz; he has not attended Dairy School at Madison; no. of patrons, 44; no. of cows, 250; pounds of milk daily, 1,200; pounds of cheese daily, 144; style of cheese, Brick; brands used, Badger; payments are made per hundred; steam vats used; there were screen windows; drainage, sewer leads from cellar, fairly good; whey tank inside, in poor condition; condition of building, cellar and making rooms not large enough; condition of apparatus, in fairly good repair but weigh room and apparatus dirty and not well kept; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few not extra; condition of milk in cans, very good; brick building.

December 9, 1904.—Name of factory, Iron Ridge; location, Dodge Co., Iron Ridge township; manager, Emil Settee; P. O. address, Iron Ridge; name of maker, Emil Gregot; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, 250; pounds of milk daily, 1,000; pounds of cheese daily, 120; style of cheese, Brick and Twins; payments are made per hundred; steam vats used; there were screen doors and windows; drainage, part tile, part surface, fairly good; whey tank upstairs, fairly good; condition of building, making room quite old, cellar good; condition of apparatus, fairly good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; building is painted outside; this factory needs a new making room.

December 9, 1904.—Name of factory, Settee; location, Dodge Co., Herman township; manager, Fred Settee; P. O. address, Iron Ridge; no. of patrons, 28; no. of cows, 300; pounds of milk daily, 1,200; pounds of cheese daily, 145; style of cheese, Brick; payments are made per hundred; steam vats used; drainage, good; whey tank inside, fairly good; condition of building, good; condition of apparatus, fairly good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, fairly good; building is painted outside.

December 15, 1904.—Name of factory, Dennis; location, country, Lima, Grant Co.; co-op.; mgr., F. Schuler; P. O. address, Livingston, R. F. D. 1; name of maker, F. Schuler; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, about 150; lbs. of milk daily, 1,200; lbs. of cheese daily, 150; style of cheese, Limburger; no brands used; the Babcock Test is not used; the Wisconsin Curd Test is not used; payments are made by pooling system; steam vats used; drainage bad, washings run out into the road in front of the factory; whey barrels close up to factory, fairly clean; condition of building, good floors, good cellar, make room needs repairing, factory clean; condition of apparatus, clean, in good repair; condition of surroundings, clean except sewage disposal; condition of patrons' milk cans, not all clean; condition of milk in cans, dirty, none of the milk strained clean; building is painted outside; stone make room with good cement floor; stone cellars with good cement floors; upper structure, living and boxing room, built of wood; make room doors and windows need repairing; new sewage system suggested.



## REPORT OF CREAMERY INSPECTION,

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- September 13, 1904.—Name of creamery, Wheeler Prairie; co-operative; location, 3½ miles east of Stoughton; owner or manager, R. Dow; P. O. address, Stoughton; name of buttermaker, E. Winter; he has not attended Dairy School at Madison; no. of patrons, 11; no. of pounds of milk daily, 1,300; average test, 3.70%, butter yield, 4.03%; sampling and testing, composite, semi-monthly; so starter used; skim milk divided, help themselves; there were no screen doors and windows; cream vat covered with cloth; drainage, runs out in a pasture quite a distance, O. K.; no bad odor in creamery; skim milk tank inside over coal house; no buttermilk tank in use; condition of building, good; building is painted outside; condition of apparatus, combined churn, separator, tester and vats O. K.; conditions of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.
- September 22, 1904.—Name of creamery, Oak Grove; co-operative; location, 3 miles north of Rush Lake, town of Nepensken; manager, J. A. Kolb; P. O. address, Berlin, R. D.; name of buttermaker, A. H. Jenks; he has attended Dairy School at Madison; no. of patrons, 54; no. of pounds of cream for 2 days, 2,400; no. of pounds of butter for 2 days, 800; average test, 29%; butter yield and overrun, 16%; sampling and testing, composite, semi-monthly; commercial starter used; cream vat covered with cloth; drainage, sewer about 15 rods to ditch; no bad odor in creamery; buttermilk tank outside in ground, washed frequently; condition of building, frame, good cement floor; building is painted outside; condition of apparatus, combined churn, vats and tester good; condition of surroundings, very good.
- October 5, 1904.—Name of creamery, Kewaskum; location, Kewaskum; owner or manager, Grell & Wollensak; P. O. address, Kewaskum; name of buttermaker, S. C. Wollensak; he has not attended Dairy School at Madison; no. of patrons, 80; no. of cows, 550; no. of pounds of milk daily, 1,500; cream, 1,300; no. of pounds of butter daily, 350; sampling and testing milk, semi-monthly, cream, every delivery; loss of fat in skim milk, .02%; loss of fat in buttermilk, .10%; no starter used; skim milk divided automatic; there were screen doors and windows; cream vat covered with canvas; drainage, drain underground for some distance to river; no bad odor in creamery; skim milk tank in boiler room, washed every day; buttermilk tank inside of factory, clean, condition of building, good; building painted outside; condition of apparatus, fair except churn which is a poor one; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.
- October 6, 1904.—Name of creamery, West Bend; location, West Bend, Washington Co.; owner or manager, Maxon; P. O. address, West Bend; name of buttermaker, Nick. Eberhardt; he has not attended Dairy School at Madi-

son; no. of patrons, 105; no. of pounds of milk daily, 7,000, cream, 400; no. of pounds of butter daily, 400; average test, 3.90%; butter yield, 4.50%; overrun, 15% at last payment; sampling and testing, composite, weekly; loss of fat in skim milk, .02%; loss of fat in buttermilk, .10%; no starter used; skim milk divided by automatic weigher; there were screen doors; cream vat covered with board; drainage good, drain underground to river close by; no bad odor in creamery; skim milk tank outside in a shed, clean; buttermilk tank outside in shed, clean; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

October 7, 1904.—Name of creamery, West Bend Co-op.; co-operative; location, West Bend, Washington Co.; manager, Geo. W. Jones; P. O. address, West Bend; name of buttermaker, A. G. Perschbacher; he has attended Dairy School at Madison; no. of patrons, 140; no. of cows, 1,100; no. of pounds of cream daily, 4,000; no. of pounds of butter daily, 600; sampling and testing, oil test churn; loss of fat in buttermilk, .20%; no starter used; there were screen windows; cream vat was covered with canvas; drainage good, underground to the river near by; no bad odor in creamery; buttermilk tank outside in ground, cleaned now and then; condition of building, fair; building painted outside; condition of apparatus, good; condition of surroundings, good; condition of cream cans, fair.

October 7, 1904.—Name of creamery, Waukesha Milk Co.; location, Jackson, Washington Co.; owner or manager, Waukesha Milk Co.; P. O. address, 342-344 Sixth St., Milwaukee; name of operator, Henry Kissinger; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 175; no. of pounds of milk daily, 2,500; do not churn; average test, 3.6%; sampling and testing, 1-3 sample, test every 3d day; loss of fat in skim milk, .02%; skim milk divided, farmers help themselves; there were no screen doors and windows; no cream vat; drainage, drain underground for some distance, then into field; no bad odor in creamery; skim milk tank outside, clean; condition of building, fair; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

October 8, 1904.—Name of creamery, Jackson Butter & Cheese Co.; co-operative; location, Jackson, Washington Co.; manager, W. H. Froehlich; P. O. address, Jackson; name of buttermaker, Henry B. Woldt; he has attended Dairy School at Madison; no. of patrons, 31; no. of cows, 200; no. of pounds of milk daily, 2,500; cream, 75; no. of pounds of butter daily, 130; average test, 4.2%; sampling and testing, composite bi-monthly; loss of fat in skim milk, .02%; loss of fat in buttermilk, .20%; no starter used; skim milk divided by automatic weigher; there were screen doors and windows; cream vat covered with canvas; drainage, drain underground to small stream; no bad odor in creamery; skim milk tank upstairs, washed every day; buttermilk tank outside, not washed; condition of building, good; building painted outside; condition of apparatus, fair except churn which is not clean; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

October 11, 1904.—Name of creamery, Gratiot; proprietary; location, village of Gratiot, Lafayette Co.; owner and manager, D. E. Wood Butter Co.; P. O. address, Gratiot, Wis.; name of buttermaker, Walter Judevine; he has attended Dairy School at Madison; no. of patrons, 52 milk, 8 cream; no. of pounds of milk daily, 12,000, cream, 1,000; no. of pounds of butter daily, 800; average test, 3.85%; butter yield, 4.25%, and overrun about 12 per cent. at last payment; sampling and testing, composite sampling; loss of fat in

skim milk, trace; loss of fat in buttermilk, .2%; pasteurized skimmed milk starter used; skim milk weighed out to patron by factory operator at intake; cream vat covered with galvanized iron cover; drainage good, clean and free from all objectionable odors; no bad odor in creamery; skim milk tank inside of factory, make room, tin vat, clean; buttermilk tank inside of factory, tin vat, clean; condition of building, first class, good large frame building, perfectly clean and neat; building is painted outside; condition of apparatus, first class, old style machinery but kept clean and in splendid order; condition of surroundings, fine, neat and clean, O. K.; condition of patrons' milk cans, reported good, clean and in good order; condition of milk in cans, reported good, no trouble with off flavors; creamery kept up in most excellent condition, clean and neat throughout.

October 12, 1904.—Name of creamery, Werley; co-operative; location, Werley, Grant Co.; manager, A. Ketterer; P. O. address, Werley; name of buttermaker, C. T. Gilbert; he has attended Dairy School at Madison; no. of patrons, 43; no. of cows, 350; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 190; average test, 3.87%, butter yield, 4.64%, and overrun 20% at last payment; sampling and testing, composite bi-monthly; loss of fat in skim milk, .05%; loss of fat in buttermilk, .12%; commercial starter used; skim milk divided by automatic weigher; cream vat covered with canvas; drainage good, drain underground to stream close by; no bad odor in creamery; skim milk tank outside, clean; buttermilk tank outside, clean; condition of building, good; building painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, most of it good, some of it only fair; worked here three days, giving instructions in the handling of starters. T. C.

October 13, 1904.—Name of creamery, Fennimore; proprietary; location, Fennimore, Grant Co.; owner or manager, Hinn Bros.; P. O. address, Fennimore; name of buttermaker, A. J. Baumgartner; he has attended Dairy School at Madison; no. of patrons, 97; no. of pounds of milk daily, 4000, cream, 500; no. of pounds of butter daily, 400; average test 3.9%, butter yield 4.66%, and overrun 19.5% at last payment; sampling and testing, composite 3 times a month; loss of fat in skim milk, .04%; loss of fat in buttermilk, .06%; commercial starter used; skim milk divided by automatic weigher; there were no screen doors and windows; cream vat covered with canvas; drainage, use the septic tank system which works well; no bad odor in creamery; skim milk tank outside, washed every day; buttermilk tank outside, washed once in a while; condition of building, poor, has, however, been repaired some since former visit; building painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons milk cans, fair; condition of milk in cans, fair.

October 14, 1904.—Name of creamery, Oregon; co-operative; location, Oregon village; manager, E. D. Main; P. O. address, Oregon; name of buttermaker, E. Matson; he has attended Dairy School at Madison; no. of patrons, 168; no. of pounds of milk daily, 16,000; no. of pounds of butter daily, 650; average test, 4.05%, butter yield, 4.72%, and overrun, 16½ per cent. at last payment; sampling and testing, composite semi-monthly; commercial starter used; skim milk divided by weigher; there were no screen doors and windows; cream vat was covered with board cover; tiled drainage, 2 rods to creek, good; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed daily; condition of building, good, wooden floor; building is painted outside; condition of apparatus, 3 separators, heater, vats and combined churn and tester good; condition of surroundings, good, except at skim milk delivery which could be better; condition of patrons' milk cans, generally clean; condition of milk in cans, good.

October 14, 1904.—Name of creamery, Oak Hall; co-operative; location, 4 miles northwest of Oregon; manager, D. E. Main; P. O. address, Oregon; name of buttermaker, C. H. Maisch; he has not attended Dairy School at Madison; no. of patrons, 102; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 400; average test, 4.10%, butter yield, 4.55%, and overrun, 10% at last payment; sampling and testing, composite semi-monthly; no starter used at present; skim milk divided by weigher; cream vat covered with oil cloth; drainage, tiled short distance into field; bad odor in creamery from under floor; skim milk tank upstairs, washed daily; buttermilk tank not used at present, in poor condition; condition of building, good, except floor; building painted outside; condition of apparatus, 2 separators, tester and heater good, cream vat poor, new churn ordered; condition of surroundings, poor; condition of patrons' milk cans, not extra clean; condition of milk in cans, good deal of poor milk; the buttermaker has just been here a month; about two feet of filth underneath floor; smells very bad; new cement floor to be put in at once.

October 14, 1904.—Name of creamery, Fennimore Co-op.; co-operative; location, Fennimore, Grant county; manager, F. M. Kern; P. O. address, Fennimore; name of buttermaker, H. D. Remington; he has attended Dairy School at Ames; no. of patrons, 100; no. of pounds of milk daily, 8,500, cream, 600; no. of pounds of butter daily, 500; average test, 3.9%, butter yield, 4.64%, and overrun, 19% at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .03%; loss of fat in buttermilk, .12%; commercial starter used; skim milk divided by automatic weigher; cream vat covered with wire screen; drainage, drain into a small stream in hollow or ravine; no bad odor in creamery; skim milk tank in boiler room, clean; buttermilk tank outside, in fair condition; condition of building, fair; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

October 15, 1904.—Name of creamery, Livingston; co-operative; location, Livingston, Grant Co.; manager, Albert Eastman; P. O. address, Livingston; name of buttermaker, Albert Eastman; he has not attended Dairy School at Madison; no. of patrons, 36; no. of pounds of milk daily, 1,500; cream, 500; no. of pounds of butter daily, 225; sampling and testing, composite semi-monthly; no starter used; farmers help themselves to skim milk; cream vat was not covered; drainage, drain underground to a sink hole; no bad odor in creamery; skim milk tank in boiler room, washed every day; buttermilk tank beside the cream vat, in fair condition; condition of building, fair; building painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk cans, reported good.

October 17, 1904.—Name of creamery, Leslie; proprietary; location, Leslie, Fayette Co.; owner or manager, Burris & Ellifer; P. O. address, Leslie; name of buttermaker, Harry W. Folts; he has attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 300; cream, 200; no. of pounds of butter daily, 90; average test, 3.4%, cream, 32%, overrun, 14 pct. at last payment; sample and testing, composite semi-monthly, cream every delivery; loss of fat in skim milk, .05%; loss of fat in buttermilk, .20%; no starter used; farmers help themselves to skim milk; cream vat covered with wire screen; drainage, fair drain underground to a sinkhole; no bad odor in creamery; skim milk tank outside, in fair condition; no buttermilk tank; condition of building, fair; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

October 19, 1904.—Name of creamery, Reeseville; proprietary; location, village, Reeseville; manager, Otto Dauffenbach; P. O. address, Reeseville, Wis.; name of buttermaker, Otto Dauffenbach; he has not attended Dairy School at Madison; no. of patrons, 35; no. of cows, about 300; no. of pounds of milk daily, 5,000; average test, 3.70%; butter yield, about 4.45%; overrun, about 17% at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .2%; no starter used; skim milk divided by automatic weigher; wire screen covered steam vat; drainage, good, clean, no objectionable odor; no bad odor in creamery; skim milk tank of galvanized iron, inside of building, clean; location and condition of buttermilk tank, barrel outside factory, clean; condition of building, small, covered with iron on outside, clean; building is painted outside; condition of apparatus, good, new, up to date machinery, clean; condition of surroundings, good, clean; condition of patrons' milk cans, reported good, clean; condition of milk in cans, reported O. K., no bad flavor; small factory building, well equipped. Splendid flowing well inside factory.

October 19, 1904.—Name of creamery, Blue Mounds; location, Blue Mounds, Dane county, owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, John Weisensell; he has not attended Dairy School at Madison; no. of patrons, 21; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 200; average test, 4 per cent.; butter yield, 4.61 per cent.; overrun, 15 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk divided by automatic weigher; cream vat was covered with wire screen; drainage underground to a sinkhole; no bad odor in creamery; skim milk tank located upstairs, clean; buttermilk tank located upstairs, not washed; condition of building, good; building is painted outside; condition of apparatus, good, except churn, not clean; condition of surroundings, fair; condition of patrons' milk cans, good, a few not clean; condition of milk in cans, good, excepting a few dairies, one quite strong with the odor of rape; gave instructions how to clean and purify the churn, also warned those patrons whose clans were not clean.

October 20, 1904.—Name of factory, Mount Horeb; location, Mount Horeb, Dane county; owner or manager, L. Eggum; P. O. address, Mount Horeb; name of buttermaker, Otto Olson; he has not attended Dairy School at Madison; no. of patrons, 57; no. of pounds of milk daily, 9,500; no. of pounds of butter daily, 460; average test, 4 per cent., butter yield, 4.78 per cent., and overrun, 19 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .20 per cent.; commercial starter is used; skim milk divided by automatic weigher; cream vat was covered with oil cloth; drainage underground for some distance to ravine; no bad odor in creamery skim milk tank upstairs, clean; buttermilk tank upstairs; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

October 21, 1904.—Name of creamery, North Bristol; location, 5 miles north of Sun Prairie; manager, P. Bergun; P. O. address, De Forest; name of buttermaker, A. Henrickson; he has attended Dairy School at Madison; no. of patrons, 42; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 180; sampling and testing, composite semi-monthly; no starter is used; skim milk divided by weigher; cream vat was covered with oil cloth on frame; drainage runs alongside of road to a ditch; no bad odor in creamery; skim milk tank inside, elevated, washed daily; location and condition of buttermilk tank, use one side of twin cream vat, washed daily; condition of building, needs painting inside and new floor; building is

painted outside; condition of apparatus, combined churn, milk vat, and separator and tester, good; cream, vat poor; condition of surroundings, could be improved in rear; condition of patrons' milk cans, most of them very dirty; condition of milk in cans, needs better care.

October 21, 1904.—Name of creamery, Klevenville; location, Klevenville, Dane county; owner or manager, J. C. Farrell; P. O. address, Klevenville; name of buttermaker, T. Mackesey; he has not attended Dairy School at Madison; no. of patrons, 30; no. of pounds of milk daily, 3,500 cream, 400 weekly; no. of pounds of butter daily, 180; average test, 3.90 per cent., butter yield, 4.60 per cent., and overrun, 17.94 per cent. at last payment; composite semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in butter-milk, .40 per cent.; no starter used; skim milk divided by automatic weigher; cream vat was not covered; drainage underground, a short distance to an open ditch along the road; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank outside; condition of building, good; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

October 22, 1904.—Name of creamery, Rileys; proprietary; location, Rileys, Dane county; 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, 24; no. of cows, 250; no. of pounds of milk daily, 3,000; no. of pounds of butter daily, 140; average test, 3.80 per cent., butter yield, 4.40 per cent., and overrun, 15.7 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .10 per cent.; loss of fat in buttermilk, .30 per cent.; no starter is used; skim milk divided by check pump; cream vat was not covered; drainage underground, a distance to open ditch, on to field; no bad odor in creamery; skim milk tank inside factory, fair condition; buttermilk tank inside factory, fair condition; 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, good.

October 31, 1904.—Name of creamery, Brodhead; location, Brodhead, Green county; owner or manager, F. O. Uehling & Co.; P. O. address, Hanover; name of buttermaker, E. Scheberle; he has not attended Dairy School at Madison; no. of patrons, 75; no. of pounds of milk daily, 5,000, cream, 75; no. of pounds of butter daily, 275; average test, 4.5 per cent., butter yield, 5 per cent., and overrun, 11 per cent. at last payment; sampling and testing, one-third sample test every 3d day; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .15 per cent.; home made starter used; skim milk divided by automatic weigher; cream vat was covered by Farrington ripener; drainage good, drain underground to nearby river; no bad odor in creamery; skim milk tank upstairs, clean; buttermilk tank outside in ground, washed but once a year; condition of building, fair; building is painted outside; condition of apparatus, fair, except tester which shakes considerably; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; recommended that the tester be placed on a level and firm foundation.

November 1, 1904.—Name of creamery, Orfordville; location, Orfordville, Rock county; owner or manager, F. O. Uehling & Co.; name of buttermaker, Fred Bartling; he has not attended Dairy School at Madison; no. of patrons, 75; no. of cows, 700; no. of pounds of milk daily, 7,000, cream, 60; no. of pounds of butter daily, 340; sampling and testing, composite semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .20 per

cent.; commercial starter used; skim milk divided by automatic weigher; cream vat covered with Farrington ripener; drainage underground into open ditch; no bad odor in creamery; skim milk tank inside factory, clean; buttermilk tank inside factory, clean; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, very good.

November 2, 1904.—Name of creamery, Hanover; proprietary; location, Hanover, Rock county; owner or manager, F. O. Uehling & Co.; P. O. address, Hanover; name of buttermaker, E. S. Pybarn; he has not attended Dairy School at Madison; no. of patrons, 43; no. of pounds of milk, 8,000 every other day; average test, 3.9 per cent., butter yield, 4.5 per cent., and overrun, 15.4 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .06 per cent.; loss of fat in buttermilk, .06 per cent.; commercial starter used; skim milk divided by automatic weigher; cream vat covered with Farrington ripener; drainage underground to nearby river; no bad odor in creamery; skim milk tank and buttermilk tank inside factory, clean; 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; had a number of inaccurate pipettes on hand; found 3 pipettes fairly correct.

November 3, 1904.—Name of creamery, Footville; proprietary; location, Footville, Rock county; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, E. S. Parmley; he has not attended Dairy School at Madison; no. of patrons, 53; no. of pounds of milk every other day, 6,500, cream, 500; no. of pounds of butter, 400; average test, 4 per cent., butter yield, 4.70 per cent., and overrun, 18.5 per cent. at last payment; sampling and testing, one-third sample test every 3d day; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .06 per cent.; no starter used; skim milk divided by automatic weigher; cream vat covered with wire screen; drainage to open ditch along the railroad track; no bad odor in creamery; skim milk tank in boiler room, clean; buttermilk tank outside, in fair condition; condition of building, fair; building is painted outside; condition of apparatus, good; condition of surroundings, fair, except the drain, which they intend to improve soon; condition of patrons' milk cans, good; condition of milk in cans, fair.

November 4, 1904.—Name of creamery, Center; proprietary; location, sec. 21, town of Center, Rock county; owner or manager, Roach & Seeber; P. O. address, Waterloo; name of buttermaker, P. W. Stapleton; he has not attended Dairy School at Madison; no. of patrons, 41; no. of pounds of milk daily, 6,000, cream, 800; no. of pounds of butter daily, 550; average test, 4 per cent., butter yield, 4.70 per cent., and overrun, 17.5 per cent. at last payment; sampling and testing, one-third sample, test 3d day; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .12 per cent.; no starter used; skim milk divided by check pump; cream vat was covered with wire screen; drainage underground for a distance to small stream; no bad odor in creamery; skim milk tank inside factory, clean; buttermilk tank outside factory, factory not clean; 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.

November 5, 1904.—Name of creamery, Jericho; co-operative; location two and one-half miles east of Eagle, in Waukesha county; owner or manager, W. Schwartz; P. O. address, Eagle, R. F. D.; name of buttermaker, W. J. Stewart; he has attended Dairy School at Madison; no. of patrons, 48; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 190; average

test, 4.20 per cent.; sampling and testing, composite semi-monthly; commercial starter used; skim milk divided by weigher; cream vat was covered with oil cloth on frame; drainage tiled to creek 35 rods away; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed frequently; condition of building, fair, cement floor; building is painted outside; condition of apparatus, combined churn separator, vats and tester good; condition of surroundings, good, except at skim milk weigher; condition of patrons' milk cans, some very dirty; condition of milk in cans, clean, but likely to be contaminated by dirty cans.

November 5, 1904.—Name of creamery, Brooklyn; proprietary; location, Brooklyn, Green county; owner or manager, H. B. Hoiberg; P. O. address, Brooklyn; name of buttermaker, S. Hoiberg; he has not attended Dairy School at Madison; no. of patrons, 155; no. of cows, 1,000; no. of pounds of butter daily; average test, 4.10 per cent., butter yield, 4.78 per cent., and overrun, 17 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .15 per cent.; skim milk divided by automatic weigher; cream vat covered with oil cloth; drainage underground to a marsh one mile away; no bad odor in creamery; skim milk tank upstairs, clean; buttermilk tank outside in a shed, clean; condition of building, good, excepting defective foundation which is now being repaired; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

November 11, 1904.—Name of creamery, Black Earth; proprietary; location, Black Earth, Dane county; managers, Hopkins, Bennett & Turk; P. O. address, Black Earth; name of buttermaker, W. F. Cox; 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, 400; butter yield, 4.61 per cent., and overrun, 20 per cent. at last payment; sampling and testing, composite 3 times per mo.; loss of fat in skim milk, .10 per cent.; loss of fat in buttermilk, .15 per cent.; home made starter used; skim milk divided by automatic weigher; cream vat covered with board cover; drainage underground, one-fourth mile to small stream; no bad odor in creamery; skim milk tank inside factory, clean; buttermilk tank inside factory, not clean; condition of building, poor, except the floor which is a good cement floor; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, most of them fair, some quite neglected; condition of milk in cans, fair, excepting those with dirty cans; suggested to the buttermaker that he clean the buttermilk tank; called the patrons' attention to the condition of their cans whenever found not clean.

November 12, 1904.—Name of creamery, Mazomanie; proprietary; location, Mazomanie, Dane county; owner or manager, A. M. Benedict; P. O. address, Mazomanie; name of buttermaker, J. F. Madison; he has attended Dairy School at Madison; no. of patrons, 50; no. of pounds of milk every other day, 5,500; no. of pounds of butter daily, 300; sampling and testing, composite semi-monthly; loss of fat in skim milk, reported .05 per cent.; loss of fat in buttermilk, reported .08 per cent.; home made starter used; skim milk divided by automatic weigher, cream vat was covered with tin pan; drainage good, drain underground to river; no bad odor in creamery; skim milk tank upstairs, clean; buttermilk tank outside in ground, cleaned occasionally; condition of building, good; building is painted outside; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.



November 15, 1904.—Name of creamery, Oregon; co-operative; location, Oregon, Dane county; manager, E. D. Main; P. O. address, Oregon; name of butter-maker, E. Matson; he has attended Dairy School at Madison; no. of patrons, 160; no. of pounds of milk daily, 10,000; no. of pounds of butter daily, 500; average test, 4.24 per cent., butter yield, 4.82 per cent., and overrun, 15.5 per cent. at last payment; sampling and testing, composite semi-monthly; no starter is used; skim milk divided by automatic weigher; cream vat was not covered; drain underground to nearby creek; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed twice a week; condition of building, good; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

November 16, 1904.—Name of creamery, Leyden; proprietary; location, Leyden, Rock county; owner or manager, Geo. C. Mansfield Co.; P. O. address, Johnson Creek; name of buttermaker, F. W. Boss; he has not attended Dairy School at Madison; no. of patrons, 45; no. of pounds of milk every other day, 4,000, cream every other day, 300; no. of pounds of butter 325; sampling and testing, composite semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .12 per cent.; commercial starter used; skim milk divided by automatic weigher; cream vat was not covered; drainage underground, a short distance to a creek; no bad odor in creamery; skim milk tank inside factory, clean; buttermilk tank outside factory, not washed; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; pipette a little short, only one on hand; suggested another one be ordered at once.

November 17, 1904.—Name of creamery, Tiffany; proprietary; location, Tiffany, town of Turtle, Rock county; owner or manager, D. M. Spicer; P. O. address, Tiffany; name of buttermaker, D. M. Spicer; he has not attended Dairy School at Madison; no. of patrons, 50; no. of pounds of milk every other day, 8,500; average test, 4.20 per cent., butter yield, 4.81 per cent., and overrun, 14.9 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk divided by automatic weigher; cream vat was covered with building paper; drainage good, drain under ground to creek some distance away; no bad odor in creamery; skim milk tank inside factory, clean; no buttermilk tank; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair, excepting a few which were quite neglected; condition of milk in cans, fair.

November 18, 1904.—Name of creamery, Evergreen; proprietary; location, sec. 28, town of La Prairie, Rock county; owner or manager, Wm. Klusmeer; P. O. address, Janesville, R. F. D., No. 3.; name of buttermaker, Wm. Klusmeyer; he has not attended Dairy School at Madison; no. of patrons, 56; no. of pounds of milk, 9,000 every other day; no. of pounds of butter, 440; do not test; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .08 per cent.; no starter used; farmers help themselves to skim milk; cream vat covered with Farrington ripener; drainage poor, drain into cesspool nearby; a bad odor in creamery; skim milk tank upstairs, fairly clean; no buttermilk tank; condition of building, good; building is painted outside; condition of apparatus, fair; condition of surroundings, poor; condition of patrons' milk cans, quite a number lacking in cleanliness; condition of milk in cans, generally fair, although some of it considerably

off flavor; this man does not test but guesses at it; I called his attention to the injustice of this method; also to the law covering that point, and suggested that he test the milk properly hereafter, and clean up.

November 19, 1904.—Name of creamery, Clinton; co-operative; location, Clinton, Rock Co.; manager, H. W. Conley; P. O. address, Clinton; name of buttermaker, H. W. Conley; he has not attended Dairy School at Madison; no. of patrons, 73; no. of cows, 2,000; no. of pounds of milk daily, 10,000; no. of pounds of butter daily, 450; average test, 3.8; butter yield, 4.40 per cent., and overrun, 15 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .15 per cent.; Lactic F. starter used; skim milk divided by a man; cream vat covered with board cover; drainage, drain underground 300 yards to dry run along R. R. track; no bad odor in creamery; skim milk tank inside of factory, washed daily; buttermilk tank inside of factory, washed daily; condition of building, fair; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, most of them fair, some not clean; condition of milk in cans, generally good.

November 19, 1904.—Name of creamery, Reliance; co-operative; location, 3½ miles southeast of Whitewater; owner, H. Millus; P. O. address, Whitewater, R. D.; name of buttermaker, H. L. Smith; he has attended Dairy School at Madison; no. of patrons, 15; no. of pounds of milk daily, 2,000; average test, 4.26 per cent.; butter yield, 4.90 per cent.; sampling and testing, every 10 days; Commercial starter used; patrons help themselves to skim milk; there were screen doors and windows; cream vat covered with board cover; drainage, runs alongside of road; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank outside, steamed out daily; condition of building, fair, wood floor; building painted outside; condition of apparatus, combined churn and separator new, vats fair, tester poor; condition of surroundings, O. K.; condition of patrons' milk cans, fairly clean; condition of milk in cans, poor.

November 19, 1904.—Name of creamery, Posy; proprietary; location, village of Richwood, township Shields, Dodge Co.; owner and manager, Edward Barnick; P. O. address, Richmond, Wis.; name of buttermaker, J. C. Lange; he has not attended Dairy School at Madison; no. of patrons, 68; no. of cows, about 725; no. of pounds of milk daily, 10,000; no. of pounds of butter, 420; average test, 3.80 per cent.; butter yield, 4.60 per cent.; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, about .20 per cent.; no starter used; skim milk divided by automatic weigher; there were screen doors and windows; cream vat covered with wire screen; drainage, good blind ditch, clean; no bad odor in creamery; skim milk tank about 50 feet from factory, elevated, under shed roof, clean; buttermilk tank in ground under skim milk tank, not clean; condition of building, good frame building; building painted outside; condition of apparatus, good, clean; condition of surroundings, O. K., clean; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

November 20, 1904.—Name of creamery, Darien; co-operative; location, Darien, Walworth Co.; manager, M. E. Cusack; P. O. address, Darien; name of buttermaker, R. E. Weaver; he has not attended Dairy School at Madison; no. of patrons, 56; no. of pounds of milk, 5,000; no. of pounds of butter daily, 240; average test, 3.8 per cent.; butter yield, 4.43 per cent., and overrun, 16 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .01 per cent.; loss of fat in buttermilk, .06 per

cent.; Lactic F. starter used; skim milk divided by automatic weigher; cream vat was not covered; drainage, drain underground 40 rods to small creek; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed twice a week; condition of building, fair; building painted outside; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair generally, some not clean; condition of milk in cans, fair generally, some tainted.

November 21, 1904.—Name of creamery, Columbia; co-operative; location, Allans Grove, Rock Co.; owner or manager, W. J. McKenney; P. O. address, Clinton, R. D.; name of buttermaker, W. A. Conry; he has not attended Dairy School at Madison; no. of patrons, 62; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 300; average test, 4.03 per cent.; butter yield, 4.79 per cent., and overrun, 18.8 per cent. at last payment; sampling and testing, composite semi-monthly; home made starter used; skim milk divided by automatic weigher; cream vat not covered; drainage, drain underground a considerable distance to a dry run; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank outside, not washed; condition of building, fair except the floor which is quite defective; building painted outside; condition of apparatus, fair except receiving vat which is quite rusty; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; suggested that a new floor be put in.

November 22, 1904.—Name of creamery, Walworth Condensed Milk Co.; proprietary; location, Walworth, Walworth Co.; owner or manager, McBright Bros. & Knobbe; P. O. address, 328 S. Clinton St., Chicago; name of buttermaker, W. E. Miller; he has not attended Dairy School at Madison; no. of patrons, 96; no. of pounds of milk daily, 13,000; no. of pounds of butter daily, ship cream mostly; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; commercial starter used; skim milk generally not returned; cream vat not covered; drainage, drain underground some distance to a sink hole; bad odor in creamery; skim milk tank upstairs, not clean; no buttermilk tank; condition of building, good; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, generally good; called the foreman's attention to the condition of the skim milk tank and suggested the remedy; the bad odor in the factory was due to bad water in the well.

November 23, 1904.—Name of creamery, South Sugar Creek; co-operative; location, Jacobsville, town of Sugar Creek, Walworth Co.; owner or manager, W. J. McDonnough; P. O. address, Elkhorn, R. D. R. 3; name of buttermaker, L. P. Holgersen; he has not attended Dairy School at Madison; no. of patrons, 62; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 350; average test, 3.8 per cent.; butter yield, 4.31 per cent., and overrun, 13.4 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .15 per cent.; home made starter used; farmers help themselves to skim milk; cream vat covered with canvas; drainage, drain underground a short distance to open ditch, then into a creek; bad odor in creamery; skim milk tank in boiler room, washed daily; buttermilk tank in boiler room, washed daily; condition of building, rather poor, especially the floor; building painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good; suggested that a new floor be put in as soon as possible.

November 23, 1904.—Name of creamery, Juneau; proprietary; location, Dodge county; owner, Geo. C. Mansfield Co.; P. O. address, Johnsons Creek; name

of buttermaker, W. E. Smith; he has not attended Dairy School at Madison; no. of patrons, 48; no. of cows, 500; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 200; average test, 3.8 per cent.; butter yield, 4.80 per cent., and overrun, 14 per cent. at last payment; sampling and testing, Babcock composite; loss of fat in skim milk, .1 per cent.; loss of fat in buttermilk, .3 per cent.; commercial starter used; skim milk divided by weigher; there were screen doors and windows; cream vat covered with board cover; drainage, surface, poor, should be improved; no bad odor in creamery; skim milk tank inside, washed daily; buttermilk tank outside, underground, not washed; condition of building, good; building is painted outside; condition of apparatus, in good repair; condition of surroundings, good with exception of drainage; condition of patrons' milk cans, mostly good; condition of milk in cans, very good; location of factory on level ground; difficult to get sufficient fall for drainage; tile system might be used.

November 25, 1904.—Name of creamery, Elkhorn; proprietary; location, Elkhorn, Walworth Co.; owner or manager, Wis. Butter & Cheese Co.; P. O. address, Waukesha; name of buttermaker, H. N. Stubbs; he has not attended Dairy School at Madison; no. of patrons, 82; no. of pounds of milk daily, 13,000; ship mostly cream; average test, 4.1 per cent.; sampling and testing, composite 3 times a month; home made starter used; skim milk weighed out; cream vat covered with board; drainage, underground quite a distance to open ditch; no bad odor in creamery; skim milk tank up stairs, washed daily; buttermilk tank upstairs, washed daily; condition of building, good; building painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

November 26, 1904.—Name of creamery, Six Corners; co-operative; location, 3 miles southeast of Milton, Rock Co.; manager, D. Gray; P. O. address, Milton, R. D.; name of buttermaker, C. Paynter; he has not attended Dairy School at Madison; no. of patrons, 56; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 265; average test, 4.21 per cent.; butter yield, 4.97 per cent., and overrun, 17 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .15 per cent.; skim milk used as starter; skim milk divided by weigher; cream vat was covered; drainage, tiled 25 rods to a pond; bad odor in creamery from drain; skim milk tank overhead coal bin, washed daily; buttermilk tank overhead coal bin, washed daily; condition of building, new, cement floor; building painted outside; condition of apparatus, new; condition of surroundings, good; condition of patrons' milk cans, some dirty; condition of milk in cans, some showed considerable sediment in bottom of cans; the drain has no trap and foul odors are constantly arising enough to contaminate everything in the building; advised placing trap in drain.

November 26, 1904.—Name of creamery, Quigley's Condensery; proprietary; location, Delavan, Walworth Co.; owner or manager, J. Quigley; P. O. address, 168 S. Sangaman Street; name of operator, H. D. Nickols; he has not attended Dairy School at Madison; no. of patrons, 34; no. of pounds of milk, 4,800; ships cream and condensed milk; sampling and testing, composite three times a month; no skim milk returned; drainage, drain underground to a cess pool 300 feet away; bad odor in creamery; no skim milk tank; no buttermilk tank; condition of building, poor and unclean, floor defective; building painted outside; condition of apparatus, fair; condition of surroundings, fair; patrons' milk cans, good; condition of milk in cans, good; called the foreman's attention to the condition of the factory and told him to ask the owner to put in a new floor which is needed badly.

November 26, 1904.—Name of creamery, Delavan Frost Creamery; proprietary; location, Delavan, Walworth Co.; owner or manager, C. J. Galpin; P. O. address, Delavan; name of buttermaker, Norman Weeks; he has not attended Dairy School at Madison; no. of patrons, 79; no. of cows, 700; no. of pounds of milk daily, 7,800; no. of pounds of butter, ship cream mostly; sampling and testing, composite weekly; skim milk divided by automatic weigher; cream vat covered; drainage, drain underground to small stream near by; no bad odor in creamery; skim milk tank on 1st floor, washed daily; have no buttermilk tank; condition of building, first class, or will be when completed; building painted outside; condition of apparatus, all new and first class; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

November 29, 1904.—Name of creamery, Sauk City; co-operative; location, Sauk City, Sauk Co.; manager, H. S. Bowman; P. O. address, Sauk City; name of buttermaker, H. S. Bowman; he has not attended Dairy School at Madison; no. of patrons, 203; no. of cows, 2,000; no. of pounds of cream daily, 4,000; no. of pounds of butter daily, 500; average test, 20.25 per cent.; butter yield, 23.74 per cent., and overrun, 17.2 per cent. at last payment; sampling and testing, composite monthly; loss of fat in buttermilk, .07 per cent; no starter used; cream vat covered with canvas; drainage, drain underground a short distance to river; no bad odor in creamery; buttermilk tank outside in ground, not washed, nothing returned; condition of building, fair; building painted; condition of apparatus, fair; condition of surroundings, fair; condition of cream cans, fair.

November 30, 1904.—Name of creamery, Richland Center; proprietary; location, Richland Center, Richland Co.; owner or manager, Burnham & Scott; P. O. address, Richland Center; name of buttermaker, Martin Bobo; he has not attended Dairy School at Madison; no. of patrons, 250; no. of cows, 2,000; cream from 20,000 pounds of milk daily; no. of pounds of butter daily, 1,000; average test, 4.2 per cent; butter yield, 4.66 per cent., and overrun, 11 per cent at last payment; sampling and testing, composite three times a month; loss of fat in buttermilk, .1 per cent.; Lactic F. starter used; cream vat not covered; drainage, use city sewer; no bad odor in creamery; buttermilk tank up above, not washed; condition of building, fair; brick building; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' cans, receive only cream, have several stations.

November 30, 1904.—Name of creamery, Richland Center Sk. St.; proprietary; location, Richland Center, Richland Co.; owner or m'ger, Burnham & Scott; P. O. address, Richland Center; operator G. A. Buchanan; he has not attended Dairy School at Madison; no. of patrons, 36; no. of pounds of milk, 5,000 every other day; do not churn; av. test, 4.00 per cent.; sampling and testing, composite three times a month; loss of fat in skim milk, .05 per cent.; drainage, drain underground to a mill pond near by; no bad odor in creamery; skim milk tank inside of factory, clean; buttermilk tank inside of factory, washed once in a while; condition of building, fair, except the floor which is beginning to give out; building not painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

December 1, 1904.—Name of creamery, Rock River Side; proprietary; location, Dodge Co., Mayville; owner, Bertschy & Wuethrich; P. O. address, Mayville; name of buttermaker, Fred Wuethrich; he has attended Dairy School at Madison; no. of patrons, 33; no. of cows, 350; no. of pounds of milk daily, 2,000; no. of pounds of butter daily, 100; average test, 4.4; overrun, 18 per cent. at last payment; sampling and testing, composite; loss of fat

in skim milk, .3 per cent; loss of fat in buttermilk, .5 per cent.; commercial starter used; skim milk divided by measure; cream vat covered with oil cloth; drainage, sewer leads to river; no bad odor in creamery; skim milk tank outside, in good condition; buttermilk put into cans; condition of building, good; building, brick walls; condition of apparatus, new and good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good.

December 1, 1904.—Name of creamery, Cross Plains Dairy Co.; co-operative; location, Cross Plains, Dane Co.; manager, I. F. Grosse; 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, 6,000 every other day; no. of pounds of butter, 300; average test, 4.20 per cent.; butter yield, 4.70 per cent., and overrun, 12 per cent. at last payment; sampling and testing, composite semi-monthly; no starter used; skim milk divided by automatic weigher; cream vat covered with canvas; drainage, drain underground 7 rods to a cess pool; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank outside, not used at present; condition of building, fair, except part of the floor which is defective; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

December 2, 1904.—Name of creamery, Cross Plains; proprietary; location, Cross Plains, Dane Co.; owner or manager, H. M. Zander; P. O. address, Cross Plains; name of buttermaker, A. W. Zimmerman; he has not attended Dairy School at Madison; no. of patrons, 78; no. of pounds of milk, 11,000 every other day; no. of pounds of butter, 550; average test, 4.20; butter yield, 4.92 per cent., and overrun, 18.5 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .12 per cent.; home made starter used; skim milk divided by automatic weigher; cream vat covered with canvas; drainage, drain underground to a creek near by; no bad odor in creamery; skim milk tank outside, washed daily; buttermilk tank outside, washed occasionally; condition of building, good; building painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair.

December 3, 1904.—Name of creamery, Middleton; proprietary; location, Middleton, Dane Co.; owner, Hopkins Bros.; P. O. address, Middleton; name of buttermaker, Wm. H. Hopkins; he has not attended Dairy School at Madison; no. of patrons, 60; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 300; average test, 4.48 per cent.; butter yield, 5.15 per cent., and overrun, 15 per cent. at last payment; sampling and testing, composite three times a month; no starter used; skim milk divided by automatic weigher; cream vat covered with board cover; drainage, poor, drain directly out in open ditch alongside of building; no bad odor in creamery; skim milk tank upstairs, clean; buttermilk tank, have none; condition of building, fair; building painted outside; condition of apparatus, fair; condition of surroundings, fair, excepting the drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; a new floor put in since last visit and owner said he would put the drain underground in the spring; the high average test is due to the receipt of some cream which is figured the same as milk.

December 5, 1904.—Name of creamery, Reedsburg; proprietary; location, Reedsburg, Sauk Co.; owner, H. Sarge; P. O. address, Reedsburg; name of buttermaker, W. E. Smith; he has not attended Dairy School at Madison; no. of

patrons, 116; no. of cows, 1,000; no. of pounds of milk, 14,000 every other day; no. of pounds of butter daily, 1,700 (several stations); average test, 4.00 per cent.; overrun, 18.2 per cent. 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.; buttermilk used as starter; skim milk divided by automatic weigher; cream vat covered with oil cloth; drainage, underground to river near by; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank outside in ground, washed once a week; condition of building, about fair, except the floor which is in need of repairing; building painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; recommended the use of a good commercial starter instead of buttermilk, and suggested that the floor be repaired or a new floor put in.

December 6, 1904.—Name of creamery, La Vale; proprietary; location, La Vale, Sauk Co.; owner or manager, F. M. Straight; P. O. address, La Vale; name of buttermaker, manager; he has not attended Dairy School at Madison; no. of patrons, 52; no. of pounds of milk every other day, 1,000; cream, 850; no. of pounds of butter, 1,000 per week; average test, 3.7 per cent.; cream, 26.5 per cent., and overrun, 15 per cent. at last payment; sampling and testing, composite semi-monthly; no starter used; skim milk divided by check pump; cream vat covered with board cover; drainage, drain underground some distance to a creek; bad odor in creamery; skim milk tank inside of factory, washed every day; no buttermilk tank; condition of building, poor and dilapidated, needs repair very much; building partly painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans reported good; condition of milk in cans reported good.

December 7, 1904.—Name of creamery, Wonewoc; proprietary; location, Wonewoc, Juneau Co.; owner or manager, Peter Minster; P. O. address, Wonewoc; name of buttermaker, Roy Minster; he has not attended Dairy School at Madison; no. of patrons, 70; no. of pounds of milk every other day, 1,000; cream, 500; no. of pounds of butter, 240; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .10 per cent.; no starter used; skim milk weighed out; cream vat not covered; drainage, drain underground a short distance to river; bad odor in creamery; skim milk tank upstairs, washed every time used; buttermilk tank beside the cream vat, washed occasionally; condition of building, poor, especially the floor; building not painted outside; condition of apparatus, poor, especially the churn not clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; suggested a new floor be put in, the churn and other utensils be thoroughly renovated and a general cleaning up.

December 8, 1904.—Name of creamery, Union Center; proprietary; location, Union Center, Juneau Co.; owner or manager, Badger State Creamery Co.; P. O. address, Elroy; name of buttermaker, E. V. Harpold; he has not attended Dairy School at Madison; no. of patrons, 95; no. of pounds of cream daily, 600; no. of pounds of butter daily, 260; average test, 27.85 per cent.; butter yield, 32.26 per cent., and overrun, 15.85 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in buttermilk, .04 per cent.; no starter used; cream vat not covered; drainage, drain underground 35 rods to open ditch, then to river; some bad odor in creamery; no buttermilk tank; condition of building, about fair except floor which is beginning to decay; building painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of cream cans, fair.

December 8, 1904.—Name of creamery, Naber Creamery Co.; proprietary; location, Dodge Co., Lomira; owner or manager, Oscar Naber; P. O. address, Mayville; name of buttermaker, Adolph Lehman; he has not attended Dairy School at Madison; no. of patrons, 45; no. of cows, 400; no. of pounds of milk daily, 2,100; no. of pounds of butter daily, 110; average test, 4.3 per cent.; butter yield, 5.1 per cent., and overrun, 18 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .2 per cent.; loss of fat in buttermilk, .4 per cent.; Commercial starter used; skim milk divided by weigher, pasteurized; there were screen doors and windows; cream vat covered with board cover; drainage, surface, fairly good; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed daily; condition of building, good; building painted outside; condition of apparatus, nearly new, good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good.

December 8, 1904.—Name of creamery, Elwood; proprietary; location, Dodge Co., Lomira; owner or manager, C. F. Meyer; P. O. address, Lomira; name of buttermaker, I. W. Striker; he has not attended Dairy School at Madison; no. of patrons, 40; no. of cows, 550; no. of pounds of milk daily, 2,500; no. of pounds of butter daily, 120; average test, 4.1 per cent.; butter yield, 4.80 per cent., and overrun, 17 per cent. at last payment; sampling and testing, composite every two weeks; loss of fat in skim milk, .25 per cent.; loss of fat in buttermilk, .05 per cent.; Commercial starter used; check pump; cream vat not covered; drainage, underground, fairly good; no bad odor in creamery; skim milk tank inside, washed daily, good; buttermilk tank inside, elevated, fairly good; condition of building good; building painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, majority good, some not very good; condition of milk in cans, very good for every other day delivery.

December 8, 1904.—Name of creamery, Upland; proprietary; location, Dodge Co., Theresa; manager, C. F. Meyer; P. O. address, Lomira; name of buttermaker, William Rimmel; he has not attended Dairy School at Madison; number of patrons, 38; number of cows, 350; number of pounds of milk daily, 2,000; number of pounds of butter daily, 100; average test, 4.2 per cent.; butter yield, .5 per cent., and overrun, 18 per cent. at last payment; sampling and testing, composite every two weeks; loss of fat in skim milk, .2 per cent.; loss of fat in buttermilk, .2 per cent.; no starter used; skim milk divided by weigher; cream vat covered with cloth; drainage, sewer leads to ditch side of road, fairly good; no bad odor in creamery; skim milk tank upstairs, galvanized, washed daily; buttermilk tank outside; condition of building, very good; building painted outside; condition of apparatus, very good with exception of cream vat, quite old; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good.

December 9, 1904.—Name of creamery, Highland Creamery; proprietary; location, Dodge Co., Theresa; owner or manager, Oscar Naber; P. O. address, Mayville; name of buttermaker, John Wuethrich; he has attended Dairy School at Madison; no. of patrons, 52; no. of cows, 400; no. of pounds of milk daily, 2,000; no. of pounds of butter daily, 102; average test, 4.3 per cent.; butter yield, 5.1. and overrun, 18 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .3 per cent.; loss of fat in buttermilk, .4 per cent.; no starter used; skim milk divided by weigher; there were screen doors and windows; cream vat covered with cloth; drainage, tile, good; no bad odor in creamery; skim milk tank up-



stairs, washed daily, good; buttermilk tank outside underground, not extra; condition of building, good, first class; building painted outside and inside; condition of apparatus, good; condition of patrons' milk cans, mostly good; condition of milk in cans, very good for every other day delivery.

December 9, 1904.—Name of creamery, Hillsboro; proprietary; location, Hillsboro, Vernon county; owner or manager, W. C. Aulsbrook; P. O. address, Hillsboro; name of buttermaker, J. Doten; he has not attended Dairy School at Madison; no. of patrons, 150; no. of pounds of milk every other day, 5,800; cream, 1,550; no. of pounds of butter, 1,000; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .10 per cent.; home made starter used; skim milk divided by automatic weigher; cream vat not covered; drainage, drain underground 5 rods to a creek; no bad odor in creamery; condition of skim milk tank outside in a separate building, washed every other day; buttermilk tank in same place as skim milk, washed once a week; condition of building, fair; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

December 9, 1904.—Name of creamery, Engelwood; proprietary; location, 4 miles north of Fall River, Columbia Co.; owner, F. C. Westphal; P. O. address, Columbus, R. D.; name of buttermaker, C. C. Holm; he has not attended Dairy School at Madison; no. of patrons, 85; no. of pounds of milk every other day, 6,500; cream, 100; no. of pounds of butter every other day, 300; average test, 4.20 per cent.; butter yield, 4.70 per cent., and overrun, 12 per cent. at last payment; sampling and testing, composite semi-monthly; no starter used; patrons help themselves to skim milk; cream vat covered with canvas; drainage, tiled to marsh some distance away; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed frequently; condition of building, good, frame, cement floor; building painted outside; condition of apparatus, combined churn, tester, separator and vats O. K.; condition of surroundings, good; condition of patrons' milk cans, clean; condition of milk in cans, good.

December 10, 1904.—Name of creamery, Elroy; proprietary; location, Elroy, Juneau Co.; owner or manager, Badger State Creamery Co.; P. O. address, Elroy; name of buttermaker, R. W. Grogory; he has attended Dairy School at Madison; no. of patrons, 260, several stations; no. of pounds of cream daily, 2,000; no. of pounds of butter daily, 700; average test, 27 per cent.; butter yield, 30.37 per cent., and overrun, 12.5 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in buttermilk, .06 per cent.; home made starter used; cream vat not covered; drainage, drain underground 300 feet to a river; no bad odor in creamery; buttermilk tank inside of factory, clean; condition of building, fair; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of cream in cans, fair.

December 10, 1904.—Name of creamery, Marcellon; co-operative; location, 3 miles northeast of Pardeeville, Columbia Co.; manager, M. Barden; P. O. address, Cambria, R. D.; name of buttermaker, L. E. Kiefer; he has not attended Dairy School at Madison; no. of patrons, 100; no. of pounds of cream 2 days, 1,000; no. of pounds of butter 2 days, 300; sampling and testing, composite semi-monthly; no starter used; there were screen doors and windows; cream vat covered with oil cloth on frame; drainage, tiled 7 rods to a river; no bad odor in creamery; buttermilk tank elevated in creamery, washed frequently; condition of building, good, new, cement

floor; building painted outside; condition of apparatus, combined churn, separator, vats and tester all new within a year; condition of surroundings, good; cream brought in by team, quality good; some dissatisfaction with test, no grounds for it in my opinion. J. G. M.

December 12, 1904.—Name of creamery, Glendale; co-operative; location, Glendale, Monroe Co.; manager, Geo. H. Robertson; P. O. address, Glendale; name of buttermaker, A. H. Raynor; he has not attended Dairy School at Madison; no. of patrons, 48; no. of pounds of milk every other day, 1,400; cream, 400; no. of pounds of butter, 240; sampling and testing, composite semi-monthly; home made starter used; farmers help themselves to skim milk; cream vat was not covered; drainage, underground 30 rods to a creek; no bad odor in creamery; skim milk tank outside, washed every time used; buttermilk tank by the side of the cream vat, washed once a week; condition of building, good; building painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

December 13, 1904.—Name of creamery, Kendall; proprietary; location, Kendall, Monroe Co.; owner or manager, Badger State Creamery Co.; P. O. address, Elroy; name of buttermaker, H. O. Potter; he has not attended Dairy School at Madison; no. of patrons, 90; no. of pounds of milk every other day, 2,000; cream, 1,400; no. of pounds of butter, 450; sampling and testing, composite semi-monthly; loss of fat in buttermilk, .15 per cent.; home made starter used; farmers help themselves to skim milk; cream vat not covered; drainage, drain underground 25 rods to a creek; skim milk tank upstairs, washed daily; buttermilk tank inside of factory, clean; condition of building, fair, except floor which is defective; building painted outside; condition of apparatus, fair except water supply is insufficient; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; suggested improvements to owners.

December 13, 1904.—Name, Lindencroft; proprietary; location, Richland Co., Buena Vista township; owner and manager, F. A. and C. E. Goodrich; Lone Rock, R. F. D.; name of buttermaker, C. E. Goodrich; he has not attended Dairy School at Madison; no. of patrons, 17; no. of cows, 400; no. of pounds of milk daily, 1,500; no. of pounds of butter daily, 75; average test, 4.4 per cent.; butter yield, 5 per cent., and overrun, 13 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .08 per cent.; Commercial starter used; skim milk divided by measure; there were screen doors and windows; cream vat covered with cloth; drainage, surface; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank, outside; building is being repaired and will be good when completed; building painted outside; condition of apparatus, good; condition of surroundings, fairly good; condition of patrons' milk cans, mostly good, a few old cans; condition of milk in cans, very good for every other day delivery.

December 14, 1904.—Name of creamery, Wilton; proprietary; location, Wilton, Monroe Co.; owner or manager, H. Sorge & Son; P. O. address, Reedsburg; name of buttermaker; H. H. Noth; he has not attended Dairy School at Madison; no. of patrons, 250, several stations; no. of pounds of milk every other day, 1,800; cream, 1,600; no. of pounds of butter, 1,000; sampling and testing, composite weekly; loss of fat in skim milk, .02 per cent.; Commercial starter used; skim milk divided by check pump; cream vat not covered; drainage, drain underground 40 rods to a river; no bad odor in

creamery; skim milk tank inside of factory, clean; buttermilk tank outside, not used at present; condition of building, good; brick building; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair.

December 14, 1904.—Name of creamery, Farmers Dairy Association; co-operative; location, Bassets, Kenosha county; manager, John Kerkhoff; P. O. address, Bassetts; name of buttermaker, D. Burritt; he has not attended Dairy School at Madisin; no. of patrons, 57; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 300; average test, 3.88; butter yield, 4.72; sampling and testing, composite monthly; loss of fat in skim milk, .05 per cent.; no starter used; skim milk divided by weigher; cream vat covered with wire screen; drainage, tiled to creek about 10 rods, O. K.; no bad odor in creamery; skim milk tank elevated outside, washed daily; no buttermilk tank; building, fair, cement floor; building painted outside; condition of apparatus, combined churn, 2 separators, vats and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, fairly good.

December 15, 1904.—Name of creamery, Wilton Co-op.; co-operative; location, Wilton, Monroe Co.; manager, E. M. McCann; P. O. address, Wilton; name of buttermaker, A. N. Longfellow; he has not attended Dairy School at Madison; no. of patrons, 127; no. of pounds of milk daily, 380; cream, 600; no. of pounds of butter daily, 400; average test, 4.6 per cent.; cream, 26 per cent.; overrun, 20 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in skim milk, .16 per cent.; loss of fat in buttermilk, .08 per cent.; no starter used; skim milk divided by automatic weigher; cream vat not covered; drainage, underground 40 rods to a river; no bad odor in creamery; skim milk tank outside in separate building, washed daily; buttermilk tank in same place as skim milk tank; condition of building, fair; building painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

December 16, 1904.—Name of creamery, Ontario; proprietary; location, Ontario, Vernon county; owner or manager, H. Sorge & Son; P. O. address, Reedsburg; name of operator, E. J. Bredlow; he has not attended Dairy School at Madison; no. of patrons, 85; no. of pounds of milk every other day, 2,300; cream, 1,000; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; skim milk divided by check pump; cream is hauled to Wilton; drainage, drain underground 3 rods to open ditch, then onto field; no bad odor in creamery; skim milk tank outside, leaks considerably, clean; condition of building, fair except floor which needs repairing; building painted outside; condition of apparatus, fair except receiving vat which leaks; condition of surroundings, fair; condition of patrons' milk cans, quite a number dirty; condition of milk in cans, about fair; pipette short considerably, suggested the vats be repaired, also the floor and a new pipette sent for right away.

December 17, 1904.—Name of creamery, Norwalk; co-operative; location, Norwalk, Monroe Co.; manager, F. Leuthe; P. O. address, Norwalk; name of buttermaker, H. B. Oaks; he has attended Dairy School at Madison; no. of patrons, 120; no. of cows, 1,000; no. of pounds of milk every other day, 2,000; cream, 3,200; no. of pounds of butter, 600; average test, 4.5 per cent.; cream, 26 per cent., overrun, 13.14 per cent at last payment; sampling and testing, composite semi-monthly; loss of fat in buttermilk; .12 per cent.; home made starter used; skim milk weighed out; cream vat not covered; drainage, drain underground 25 rods to a river; no bad odor in creamery; skim milk tank outside; clean; buttermilk tank in the ground outside, washed occasionally, nothing sent back; condition of

building, good, everything neat and clean; building painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

December 19, 1904.—Name of creamery, Sparta; co-operative; location, Sparta, Monroe Co.; manager, J. E. Lloyd; P. O. address, Sparta; name of butter-maker, B. Roon; he has attended Dairy School at Madison; no. of patrons, 340; no. of pounds of cream every other day, 6,400; no. of pounds of butter, 850; average test, 24 per cent.; butter yield, 27 per cent., and overrun, 12.8 at last payment; sampling and testing, composite semi-monthly; no starter used; cream vat not covered; drainage, drain underground 10 rods to a creek; bad odor in creamery; buttermilk tank outside in ground, not washed; condition of building, fair except the floors which are in need of repair, especially in the engine room; building painted outside; condition of apparatus, fair; condition of surroundings, good; condition of cream cans, fair; suggested to the manager that the floors be renewed or repaired as soon as possible; the engine room is particularly in bad shape and unsanitary; the well is located here.

December 20, 1904.—Name of creamery, Cashton; proprietary; location, Cashton, Monroe county; owner or manager, H. Sorge & Son; P. O. address, Reedsburg; name of buttermaker, E. O. Dosch; he has not attended Dairy School at Madison; no. of patrons, 175, several stations; no. of pounds of milk weekly, 8,000; cream, 10,000; no. of pounds of butter, 3,000; sampling and testing, composite weekly; loss of fat in buttermilk, .05 per cent.; no starter used; farmers help themselves to skim milk; cream vat not covered; drainage underground 150 rods, then onto field; a bad odor in creamery; skim milk tank upstairs, washed every other day; buttermilk tank upstairs, washed once or twice a week; condition of building, fair, excepting the floors which are defective and dirty; the building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; suggested to the buttermaker that the factory be purified and cleaned up and floors repaired; the engine room has no floor at all and is particularly in need of one; also suggested that the skim milk tank be washed daily.

December 20, 1904.—Name of creamery, Enterprise Butter Co.; co-operative; location, Cashton, Monroe county; owner or manager, G. J. Bates; P. O. address, Cashton; name of buttermaker, W. R. Wigginton; he has not attended Dairy School at Madison; no. of patrons, 80; no. of cows, 560; no. of pounds of cream daily, 600; no. of pounds of butter daily, 200; average test, 27 per cent., butter yield, 31.6 per cent., and overrun, 17 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in buttermilk, .06 per cent.; no starter used; cream vat was covered with galvanized iron-covered frame; drain underground 20 rods to ravine; no bad odor in creamery; buttermilk tank inside factory, clean; condition of building, good; building is built of brick; condition of apparatus, good; condition of surroundings, fair condition of patrons' cream cans, fair; condition of milk in cans, fair.

December 21, 1904.—Name of creamery, Westby; co-operative; location, Westby, Vernon county; owner or manager, A. J. Moen; P. O. address, Westby; name of buttermaker, D. F. Shuman; he has not attended Dairy School at Madison; no. of patrons, 51; no. of pounds of cream weekly, 3,200; no. of pounds of butter weekly, 1,000; sampling and testing, composite semi-monthly; loss of fat in buttermilk, .08 per cent.; no starter used; cream vat was not covered; drain underground a few rods to a cesspool; no bad odor in creamery; buttermilk tank outside in the ground, not washed; con-

dition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' cream cans, fair; condition of cream in cans, fair.

- December 21, 1904.—Name of creamery, Mauston; proprietary; location, city of Mauston, Juneau county; owner, Steiner; P. O. address, Mauston; name of buttermaker, John Steiner; he has not attended Dairy School at Madison; no. of patrons, 35; no. of cows, about 300; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, cream churned at New Lisbon creamery; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .3 per cent.; no starter used; skim milk divided by pooling system; cream vat was not covered; drainage good, O. K.; no bad odor in creamery; skim milk tank inside factory, clean; buttermilk tank inside factory, clean; condition of building, old frame building, needs repairing; building is painted outside; condition of apparatus, clean, in good running order; condition of surroundings, clean, not tidy in appearance; condition of patrons' milk cans, reported good with but few exceptions; condition of milk in cans, reported good.
- December 22, 1904.—Name of creamery, Viroqua; co-operative; location, Viroqua, Vernon county; owner or manager, J. S. Griffin; P. O. address, Viroqua; name of buttermaker, W. W. Wigginton; he has not attended Dairy School at Madison; no. of patrons, 217; no. of cows, 1,500; no. of pounds of cream daily, 1,400; no. of pounds of butter daily, 500; average test, 30 per cent., butter yield, 35 per cent., and overrun, 16.6 per cent. at last payment; sampling and testing, composite semi-monthly; loss of fat in buttermilk, .07 per cent.; home made starter used; cream vat covered with galvanized iron; drainage underground a few rods to a cesspool; no bad odor in creamery; buttermilk tank in boiler room, clean; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' cream cans, good; condition of cream in cans, fair.
- December 22, 1904.—Name of creamery, New Lisbon; proprietary; location, city of New Lisbon, Juneau county; owner or manager, John Steiner; P. O. address, Mauston, Wis.; name of buttermaker, George Steiner; he has not attended Dairy School at Madison; no. of patrons, 24 milk, 8 cream; no. of cows, about 250; no. of pounds of milk daily, 2,500; no. of pounds of butter daily, about 400; average test, 4.2 per cent.; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .3 per cent.; no starter used; skim milk divided by pooling system; cream vat not covered; drainage good, into river near factory; no bad odor in creamery; skim milk tank inside factory, clean; had no buttermilk tank; condition of building, good frame building, basement made of stone; building is painted outside; condition of apparatus, good, clean; condition of surroundings, clean; condition of patrons' milk cans, clean with but few exceptions; condition of milk in cans, good, clean.
- December 22, 1904.—Name of creamery, Camp Douglas; proprietary, location, Camp Douglas; owners, Parmen and Kester; P. O. address, Mazomanie; name of buttermaker, J. W. Sprecher; he has not attended Dairy School at Madison; no. of patrons, 135; no. of pounds of milk, 2 days, 10,000; sampling and testing, composite semi-monthly; commercial starter used; skim milk divided by weigher; closed vat was used; drainage runs into open ditch, tiled 2 rods; no bad odor in creamery; skim milk tank upstairs, clean; buttermilk tank inside, clean; condition of building, good, cement floor, very neat and clean; building painted outside and inside; condition of apparatus, combined churn, new tester, vats and separator, good; condition of surroundings, good; condition of patrons' milk cans, clean; condition of milk in cans, good, cream is too old before delivery; cream not ripened high enough.

- December 23, 1904.—Name of creamery, Clifton; proprietary; location, 3 miles west of Hustler, in Monroe county; owners Parmen and Kester; P. O. address, Mazomanie; name of buttermaker, Ed Koch; he has attended Dairy School at Madison; no. of patrons, 73; no. of pounds of milk, 2 days, 6,000; sampling and testing, composite semi-monthly; no starter used; skim milk divided by weigher; cream vat covered with oil cloth; drainage, tiled 50 rods to creek, O. K.; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank outside not washed; condition of building, poor, cement floor; building is painted outside; condition of apparatus, combined churn separator good, cream vats and tester poor; condition of surroundings, O. K.; condition of patrons' milk cans, good; condition of milk in cans, good, cream delivered too old; trouble here cream not ripened high enough.
- December 23, 1904.—Name of creamery, Melvina; co-operative; location, Melvina, Monroe county; manager, Joe Morrison; P. O. address, Melvina; name of buttermaker, W. W. Wilson; he has not attended Dairy School at Madison; no. of patrons, 43; no. of pounds of cream weekly, 2,700; no. of pounds of butter weekly, 825; average test, 27.5 per cent., butter yield, 30.9 per cent., and overrun, 11 per cent. at last payment; sampling and testing, composite semi-monthly; no starter used; cream vat not covered; drain underground a short distance onto a field; no bad odor in creamery; buttermilk tank outside, washed twice a week; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' cream cans, fair; conditions of cream in cans, fair.
- December 28, 1904.—Name of creamery, Boscobel; proprietary; location, Boscobel, Grant county; owner, The Parker-Hildebrand Co.; P. O. address, Boscobel; name of butter-maker, F. A. Chandler; he has attended Dairy School at Madison; no. of patrons, 120; no. of pounds of milk weekly, 15,000, cream, 4,000; no. of pounds of butter, 2,400; sampling and testing, composite semi-monthly; loss of fat in skim milk, .05 per cent.; commercial starter used; skim milk divided by automatic weigher; cream vat not covered; drain underground 60 feet to open ditch, then to river; no bad odor in creamery; skim milk tank up-stairs, washed daily; buttermilk tank outside, washed occasionally; 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, fair.
- December 29, 1904.—Name of creamery, Wauzeka; co-operative; location, Wauzeka, Crawford county; manager, W. A. Vaughn; P. O. address, Wauzeka; name of buttermaker, H. W. Limp; he has not attended Dairy School at Madison; no. of patrons, 25; no. of pounds of milk weekly, 3,300; cream, 500; no. of pounds of butter weekly, 300; average test, 4 per cent., cream, 27 per cent., and overrun, 16 per cent., at last payment; sampling and testing, composite semi-monthly; commercial starter used; farmers help themselves to skim milk: cream vat covered with board cover; drain underground a short distance to open ditch; no bad odor in creamery; skim milk tank outside, washed daily; buttermilk tank inside, fair condition; condition of building, good; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.
- December 30, 1904.—Name of creamery, Town Luie; co-operative; location, 10 miles northwest of Chippewa Falls, Tilden township; manager, M. H. Meagher; P. O. address, Chippewa Falls, R. F. D., No. 2; name of buttermaker, H. R. Johnson; he has not attended Dairy School at Madison; no. of patrons, 54 milk and 7 cream; no. of pounds of milk, 2 days, 4,000, cream, 250; sampling and testing, composite semi-monthly; no starter used;

skim milk divided by weigher; cream vat covered with cloth; drainage, tiled part way down road; no bad odor in creamery; skim milk tank upstairs, washed daily; buttermilk tank upstairs, washed frequently; condition of building, new frame and cement floor; building is painted outside; condition of apparatus, combined churn separator, tester and vats nearly new; condition of surroundings, good; condition of patrons' milk cans, some dirty; condition of milk in cans, all kinds of odors caused by feed and neglect.

December 31, 1904.—Name of creamery, Kickapoo Valley; co-operative; location, Steuben, Crawford county; manager, James Campbell; P. O. address, Steuben; name of buttermaker, J. J. Hurlburt; he has not attended Dairy School at Madison; no. of patrons, 23; no. of pounds of milk weekly, 3,000, cream, 400; no. of pounds of butter weekly, 250; average test, 4 per cent., cream, 27 per cent., and overrun 1.5 per cent. at last payment; sampling and testing, composite semi-monthly; no starter used; cream vat was not covered; drain underground for 10 rods to river; no bad odor in creamery; skim milk tank inside factory, not clean; buttermilk tank inside factory, fairly clean; condition of building, fair; building is painted outside; condition of apparatus, would be fair if they were clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, rather poor.