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Proceedings of the fifteenth annual meeting of the Southern Wisconsin Cheesemakers and Dairymens Association held at Monroe, Wisconsin, Thursday and Friday, March 18-19, 1915. 1915

Southern Wisconsin Cheesemakers' and Dairymen's Association
New Glarus, Wisconsin: Courier Print, 1915

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PROCEEDINGS

— of the —

FIFTEENTH ANNUAL MEETING

— of the —

**Southern Wisconsin Cheesemakers
and Dairymens Association**

— HELD AT —

Monroe, Wisconsin,

Thursday and Friday, March 18-19, 1915



Courier Print, New Glarus, Wis.

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PROCEEDINGS

FIFTEENTH ANNUAL MEETING

Southern Herpetological Society
and Entomological Association

Monroe, Wisconsin

Thursday and Friday, March 15-16, 1912

Published for the Society



Pioneers of the Dairy Business in Green County.



FIGURE 1. THE PARTY BUSINESS IN GREAT BRITAIN

MEMBERSHIP

Of the Southern Wisconsin Cheesemakers' and
Dairymen's Association, 1915



A.

1. Acherman Jos. Monroe, Wis.
2. Aeschliman John Monroe, Wis.
3. Atherton O. H. Monroe, Wis.
4. Augsburgur Rudy Monroe, Wis.
5. Argyle Cheese Co. Argyle, Wis.
6. Amstutz Sam Monticello, Wis.
7. Arn & Zimmermli Monticello, Wis.
8. Alexander C. B. Chicago, Ill.
9. Arn Adolph Monticello, Wis.
10. Andreas Ernest Monticello, Wis.
11. Aegerter Robert Milwaukee, Wis.
12. Angove James Milwaukee, Wis.
13. Aderhold E. L. Neenah, Wis.

B.

1. Blum Werner Monroe, Wis.
2. Bear Dr. W. G. Monroe, Wis.
3. Bolender Dry Goods Co. Monroe, Wis.
4. Burke Peter Monroe, Wis.
5. Bennett Dr. C. W. Monroe, Wis.
6. Buehler John Monroe, Wis.
8. Blum Sam Monroe, Wis.
8. Bayerhoffer Ed Monroe, Wis.
9. Becker Wm. A. Monroe, Wis.
10. Baltzer M. E. Monroe, Wis.
11. Benkert & Stauffacher Monroe, Wis.
12. Blumer Adam Sr. Monroe, Wis.
13. Blumer Adam Jr. Monroe, Wis.
14. Blumer Jacob Monroe, Wis.
15. Blumer Fred J. Monroe, Wis.

Fifteenth Annual Convention

16. Booth Max. G.	Monroe, Wis.
17. Ball Henry	Monroe, Wis.
18. Burns John	Monroe, Wis.
19. Babler Albert Jr.	Monroe, Wis.
20. Becker David	Monroe, Wis.
21. Bast Ray F.	Monroe, Wis.
22. Bontley W. E.	Monticello, Wis.
23. Babler P. J.	Monticello, Wis.
24. Blumer Fred	Monticello, Wis.
25. Bank of Monticello	Monticello, Wis.
26. Burki Fred	Monticello, Wis.
27. Blumer Dr. Ed.	Monticello, Wis.
28. Blumer Jacob	R. R. No. 3. Monticello, Wis.
29. Benkert F. E.	Monroe, Wis.
30. Brunner Albert	Monroe, Wis.
31. Brown Wm. A.	Monroe, Wis.
32. Brunkow Henry	Monroe, Wis.
33. Blumer Ezra	Rfd. 4 Monroe, Wis.
34. Burgy Jacob	Monticello, Wis.
35. Burns Teddy	Blanchardville, Wis.
36. Blumer J.	Juda, Wis.
37. Botteron Alfred	Belleville, Wis.
38. Brodhead Cheese & Cold Storage Co	Brodhead, Wis.

C.

1. Caradine Dr. W. H.	Monroe, Wis.
2. Carroll Edw.	Monroe, Wis.
3. Clark R. B.	Monroe, Wis.
4. Cassanova John	Monroe, Wis.
5. Clayton W. D.	Monroe, Wis.
6. Chambers C. L.	Monroe, Wis.
7. Crosby M. S.	Monroe, Wis.
8. Carr. George	Monroe, Wis.
9. Crow Ray	Monroe, Wis.
10. Corson F. E.	Monroe, Wis.
11. Crouch Joshia	Monticello, Wis.
12. Chandlers Carl	Blanchardville, Wis.

Southern Wis. Cheesemakers' & Dairymen's Ass'n.

13. Cleary Thos. Blanchardville, Wis.
14. Collentine Arthur Monroe, Wis.
15. Connors John Monroe, Wis.
16. Collentine J. T. Monroe, Wis.
17. Carver C. A. Milwaukee, Wis.

D.

1. Duerst Henry Monroe, Wis.
2. Dodge A. C. Monroe, Wis.
3. Dahms Herman Monroe, Wis.
4. Dunwiddie John Monroe, Wis.
5. Discher & Schneider Monroe, Wis.
6. Dunwiddie & Son Monroe, Wis.
7. Deiniger Fred Monroe, Wis.
8. Dodge Chas. Monroe, Wis.
7. Drake Frank Rfd. 1 Monroe, Wis.
10. Duerst Matt. Monroe, Wis.
11. Dettwieler John Monroe, Wis.
12. Davis Dallas Monroe, Wis.
13. Dettwieler Fred Rfd. 4. Monroe, Wis.
14. Daily Journal Monroe, Wis.

E.

1. Elmer Alvin Monroe, Wis.
2. Elmer John H. Monroe, Wis.
3. Elmer John C. Monroe, Wis.
4. Elmer Henry Monroe, Wis.
5. Etter John T. Monroe, Wis.
6. Einbeck Bros. Monroe, Wis.
7. Edwards E. L. Monroe, Wis.
8. Ernst Wm. Monticello, Wis.
9. Eaton George W. Rfd. 9. Monroe, Wis.
10. Emmenegger Robert Gratiot, Wis.
11. Evening Times Monroe, Wis.

F.

1. Faeser Fred Monroe, Wis.

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2. Fitzgibbons Bros. Monroe, Wis.
3. Fritz David Monroe, Wis.
4. Freitag Walter Rfd. 6. Monroe, Wis.
6. Faeser J. A. Monroe, Wis.
6. Friedly Robert Clarno, Wis.
7. Fritsch John Monroe, Wis.
8. Fritsch John F. Clarno, Wis.
9. Figi Jacob Monticello, Wis.
10. Frehner Carl Rfd. 27. Beloit, Wis.

G.

1. Galle Striet & Co. Monroe, Wis.
2. Geiger J. H. Monroe, Wis.
3. Gloege Emil Monroe, Wis.
4. Grinnell & Miller Monroe, Wis.
5. Geigle Hdw. Co. Monroe, Wis.
6. Geigle Matt Monroe, Wis.
7. Gorham R. D. Monroe, Wis.
8. Goetz John Monroe, Wis.
9. Gettings John Monroe, Wis.
10. Gettings M. Monroe, Wis.
11. Gnagi Dr. W. B. Monroe, Wis.
12. Geiger W. J. Monroe, Wis.
13. Gifford R. B. Monroe, Wis.
14. Gerber Fred Monticello, Wis.
15. Goller John Rfd. 1. Clarno, Wis.
16. Glauser Fred Browntown, Wis.
17. Gemperli John Monticello, Wis.
18. Green County Herold Monroe, Wis.
19. Gates George P. Madison, Wis.
20. Gahwiler Jacob Swygert, Ill.

H.

1. Hefty Henry Monroe, Wis.
2. Hodges G. T. Monroe, Wis.
3. Heine W. F. Monroe, Wis.
4. Heeren J. B. Monroe, Wis.

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5. Haren Dan. Monroe, Wis.
6. Huffman E. A. Monroe, Wis.
7. Hoehn Henry Monroe, Wis.
8. Heer Abe Monroe, Wis.
9. Hunt Monroe, Wis.
10. Home Store Co. Monroe, Wis.
11. Hauser J. T. Monroe, Wis.
12. Heusser Albert Rfd. 9. Monroe, Wis.
13. Hulburt M. M. Monroe, Wis.
14. Hermanson Herman Blanchardville, Wis.
15. Haberman Henry Rfd. 7. Monroe, Wis.
16. Held Fred New Glarus, Wis.
17. Hanson John Monroe, Wis.
18. Huber Anton Monroe, Wis.
19. Hartwig William Monroe, Wis.
20. Hanson E. R. 700 $\frac{1}{2}$ Cramer St. Milwaukee, Wis.
21. Holcomb R. F. Monroe, Wis.
22. Hodger Dr. F. L. Monroe, Wis.

I.

1. Isely Clarence Monroe, Wis.
2. Ingold F. Monroe, Wis.
3. Ingold John Rfd. 5. Monroe, Wis.
4. Isely Wm. Monroe, Wis.

J.

1. Jayberg Roy Monroe, Wis.
2. Jackson E. R. Monroe, Wis.
3. Jamke L. F. Watertown, Wis.
4. Jeffrey F. D. Monroe, Wis.
5. Jennings A. A. Chicago, Ill.
6. Jones C. E. Blanchardville, Wis.
7. Jordan C. A. Monticello, Wis.

K.

1. Karlen Jacob Jr. Monroe, Wis.
2. Karlen Gottlieb Monroe, Wis.

Fifteenth Annual Convention

- | | |
|----------------------------|----------------------|
| 3. Knight W. J. | Monroe, Wis. |
| 4. Kundert Bros. | Monroe, Wis. |
| 5. Krueger Sim. | Monroe, Wis. |
| 6. Kohli Louis | Monroe, Wis. |
| 7. Kohli Chas. | Monroe, Wis. |
| 8. Knipschild John | Monroe, Wis. |
| 9. Knight M. J. | Monroe, Wis. |
| 10. Knipschild Bros. | Monroe, Wis. |
| 11. Kundert Henry | Monroe, Wis. |
| 12. Kaulman Luther | Monroe, Wis. |
| 13. Kelly Owen | Blanchardville, Wis. |
| 14. Kooreman Geo. | Monticello, Wis. |
| 15. Knoble F. B. | Monticello, Wis. |
| 16. Klassy Henry | Monroe, Wis. |
| 17. Klassy Joshua | Monroe, Wis. |
| 18. Krause Leonard | Monroe, Wis. |
| 19. Keller Ernest | Monticello, Wis. |
| 20. Kundert E. J. | Monticello, Wis. |
| 21. Kittleson Melvin | Blanchardville, Wis. |
| 22. Kubly J. Clarence | Monroe, Wis. |
| 23. Kundert R. M. | Brodhead, Wis. |
| 24. Kaeser E. F. | New Glarus, Wis. |

L.

- | | |
|--------------------------------|----------------------|
| 1. Lamboly F. E. | Monroe, Wis. |
| 2. Ludlow Henry | Monroe, Wis. |
| 3. Lanz A. & Sons. | Monroe, Wis. |
| 4. Ludlow Edwin | Monroe, Wis. |
| 5. Lanz Fred | Monroe, Wis. |
| 6. Luchsinger Frank | Monroe, Wis. |
| 7. Ludlow Willis | Monroe, Wis. |
| 8. Lemon Jesse | Monticello, Wis. |
| 9. Lengacher John | Monticello, Wis. |
| 10. Loveland Wm. | Monticello, Wis. |
| 11. Leutenegger Wm. | Rfd. 6. Monroe, Wis. |
| 12. Legler George | Rfd. 2. Argyle, Wis. |
| 13. Lichtenwalder John P. | Monroe, Wis. |

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14. Luchsinger Thos. Monroe, Wis.

M.

1. Marty & Gempeler Monroe, Wis.
2. Meythaler Bros. Monroe, Wis.
3. Mauerman Dr. J. F. Monroe, Wis.
4. Monroe Land Co. Monroe, Wis.
5. Monroe & Moore Dr. Monroe, Wis.
6. Miller & Kubly Monroe, Wis.
7. Monroe Steam Laundry Monroe, Wis.
8. Monroe Auto Co. Monroe, Wis.
9. Monroe Electric Co. Monroe, Wis.
10. Monroe Heat & Plumbing Co. Monroe, Wis.
11. Miller Walter Monroe, Wis.
12. Maeder Mrs. Fred Monroe, Wis.
13. Miller J. H. Monroe, Wis.
14. McGrath W. H. Monroe, Wis.
15. Monroe Furniture Co. Monroe, Wis.
16. Meythaler Chas. sr. Monroe, Wis.
17. Monroe Light & Fuel Co. Monroe, Wis.
18. Meyers & Co. Monroe, Wis.
19. Moyer Dr. S. R. Monroe, Wis.
20. Muhlethaler Fred Monticello, Wis.
21. Monticello Auto Co. Monticello, Wis.
22. Marshall A. J. Madison, Wis.
23. Marty Fred Argyle, Wis.
24. Meythaler Andrew Monroe, Wis.
25. Miller C. F. Monroe, Wis.
26. Marty Carl Monroe, Wis.
27. Morton Salt Co. Chicago, Ill.
28. Moore J. G. Madison, Wis.
29. Matter Otto Winslow, Ill.
30. McClemmons W. A. Ft. Atkinson, Wis.

N.

1. Newman Dr. M. J. Monroe, Wis.
2. Neuenschwander F. Monroe, Wis.

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3. Niles & Hartnett Monroe, Wis.
4. Noble Laundry Monroe, Wis.
5. Naeff John Rfd. 4. Argyle, Wis.

O.

1. Odell Emery Monroe, Wis.
2. Olson O. R. Blanchardville, Wis.

P.

1. Priewe Chas. Rfd. 1. Monroe, Wis.
2. Penn Carl Juda, Wis.
3. Peoples Supply Co. Monticello, Wis.
4. Pratt David Monticello, Wis.
5. Provision Co. Monroe, Wis.
6. Pietsch George Monroe, Wis.
7. Pfund R. G. Monroe, Wis.
8. Prisk W. H. Monroe, Wis.
9. Pierce Ira Monticello, Wis.

R.

1. Regez Jacob Jr. Monroe, Wis.
2. Roth Christ Monroe, Wis.
3. Rubin Fred Monroe, Wis.
4. Regez Herman Monroe, Wis.
5. Rohrer Arnold Monroe, Wis.
6. Rote Alvin F. Monroe, Wis.
7. Rothenbuehler Jacob Monroe, Wis.
8. Rottler G. H. Monroe, Wis.
9. Ruehli Chas. Monroe, Wis.
10. Roub Dr. J. F. Monroe, Wis.
11. Ruf & Thorton Monroe, Wis.
12. Ryan Bros. Blanchardville, Wis.
13. Regez Ernest & Son Blanchardville, Wis.
14. Ruprecht O. H. 2253 Couler Ave. Dubuque Iowa.
15. Risser Adolph Rfd. 3. Argyle, Wis.
16. Ramsdell C. I. Madison, Wis.
17. Rufenacht Fred Monroe, Wis.

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S.

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|---------------------------------|----------------------|
| 1. Stauffacher Matt | Monroe, Wis. |
| 2. Stauffacher Peter | Monroe, Wis. |
| 3. Schepley Chas. | Monroe, Wis. |
| 4. Schiess Conrad | Monroe, Wis. |
| 5. Seigenthaler Fred | Monroe, Wis. |
| 6. Streiff & Murrey | Monroe, Wis. |
| 7. Schuetze Louis | Monroe, Wis. |
| 8. Skinner D. P. (M D T.) | Milwaukee, Wis. |
| 9. Sery Ed. | Monroe, Wis. |
| 10. Stewart J. W. | Monroe, Wis. |
| 11. Summeril Earl | Monroe, Wis. |
| 12. Stauffacher I. M. | Monroe, Wis. |
| 13. Solbraa Matt | Monroe, Wis. |
| 14. Stauffacher Ernest | Monroe, Wis. |
| 15. Sullivan M. J. | Monroe, Wis. |
| 16. Schlappi Fred | South Wayne, Wis. |
| 17. Stauffacher Jak | Rfd. 7. Monroe, Wis. |
| 18. Sprecher J. U. | Madison, Wis. |
| 19. Schmidt Nick. | Monroe, Wis. |
| 20. Stauffacher S. J. | Monroe, Wis. |
| 21. Strasser Jacob | Rfd. 2. Monroe, Wis. |
| 21. Stauffacher Fred J. | Monroe, Wis. |
| 22. Schindler Herman | Monroe, Wis. |
| 23. Schober Rudy | Monroe, Wis. |
| 24. Schindler Chas. | Monroe, Wis. |
| 25. Schmidt Theo. | Monroe, Wis. |
| 26. Steffen Jacob | Monroe, Wis. |
| 27. Scott G. A. | Monroe, Wis. |
| 28. Schneider Chas. | Monroe, Wis. |
| 29. Steffen Fred | Monroe, Wis. |
| 30. Schaad Emil | Monroe, Wis. |
| 31. Schmidt Carl | Monroe, Wis. |
| 32. Soseman Dr. G. S. | Monroe, Wis. |
| 33. Stearns G. O. | Monroe, Wis. |
| 34. Strahm John | Monroe, Wis. |
| 35. Schindler Dr. A. J. | Monroe, Wis. |

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36. Schmidt Adolph	Monroe, Wis.
37. Schneider Bros.	Monroe, Wis.
38. Schriener Bros.	Monroe, Wis.
39. Schuetze W. A.	Monroe, Wis.
40. Scheidegger & Marty ..	Monroe, Wis.
41. Seltzer & Schneider	Monroe, Wis.
42. Streiff & Lewis	Monroe, Wis.
43. Schmidt Adam	Monroe, Wis.

T.

1. Thorpe George E.	Monroe, Wis.
2. Thorpe James	Monroe, Wis.
3. Treat Frank	Monroe, Wis.
4. Truckenbrod F.	Monroe, Wis.
5. Treat B. G.	Monroe, Wis.
6. Tschantz John	Monticello, Wis.
7. Trumpy Henry	Monroe, Wis.
8. Trumpy Fred	Monroe, Wis.
9. Trumpy Dan	Monroe, Wis.
10. Trumpy Joseph	Monroe, Wis.
11. Theiler Robert	Monroe, Wis.
12. Tottman Ira D.	Lancaster, Wis.
13. Trachsel Albert	Monroe, Wis.

U.

1. Urben John	Monticello, Wis.
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V.

1. Van Wagner H. W.	Monroe, Wis.
2. Vogt Carl	Monroe, Wis.
3. Voegeli Alfred	Monticello, Wis.
4. Voegeli Joe	Monticello, Wis.
5. Vogel Gottfried	Rfd. 6. Monroe, Wis.

W.

1. West Side Drug Store	Monroe, Wis.
2. Wenger Sam	Monroe, Wis.

Southern Wis. Cheesemakers' & Dairymen's Ass'n.

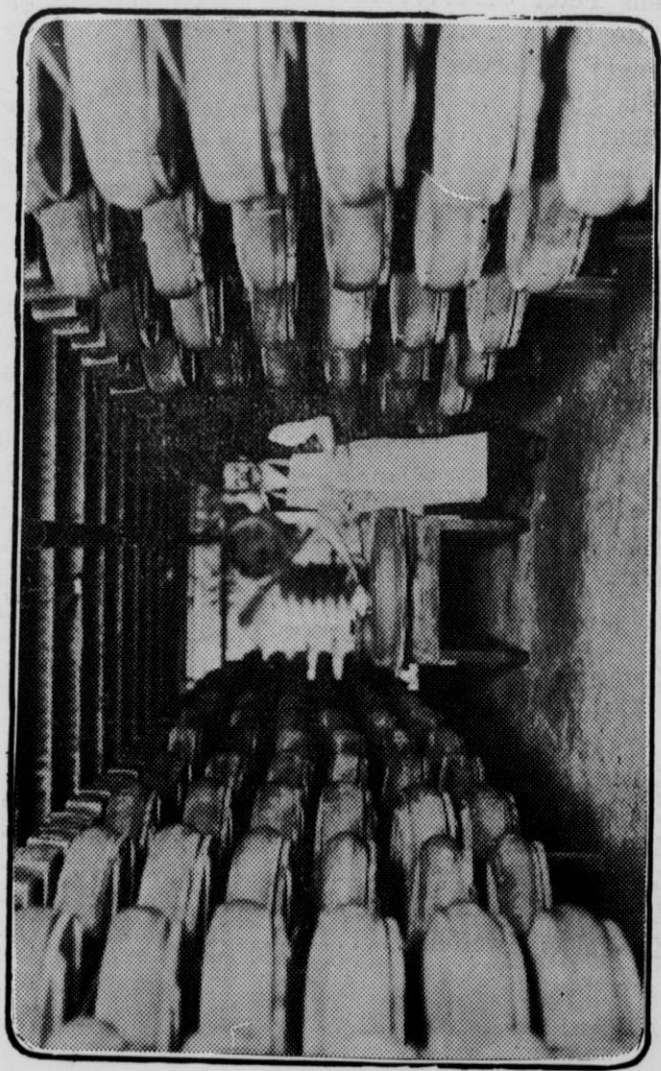
3. Wahler George Monroe, Wis.
4. Wells Peter Monroe, Wis.
5. White L. C. Monroe, Wis.
6. Wenger & Norton Monroe, Wis.
7. Wells Sid Monroe, Wis.
8. Wilbur Henry Monroe, Wis.
9. Wilmet J. L. Monroe, Wis.
10. Wenger J. C. Monroe, Wis.
11. Wilkinson J. W. Monroe, Wis.
12. Wenger R. & Co. Monroe, Wis.
13. Williams Dan Monroe, Wis.
14. Wuetrich John Rfd. 1. Monroe, Wis.
15. Weirich Paul Monroe, Wis.
16. Wittwer Edw. Monticello, Wis.
17. Walser David Monticello, Wis.
18. Weber Theo. Monticello, Wis.
19. Wegg Mrs. Nettie Monroe, Wis.
20. Wildberger J. B. 526 State St. Madison, Wis.
21. Walty John Monroe, Wis.

Y.

1. Young & Co. Monroe, Wis.

Z.

1. Zeller Conrad Monroe, Wis.
2. Zinszer Duebendorfer Monroe, Wis.
3. Zilmer Albert Monroe, Wis.
4. Zilmer W. F. Monroe, Wis.
5. Zilmer Ed. Monroe, Wis.
6. Zweifel & Zweifel. Monroe, Wis.



Interior View of a Cheese Cellar.

OFFICERS FOR 1915

President — S. J. Stauffacher, Monroe, Wis.
Vice President — Dallas E. Davis, Monroe, Wis.
Secretary — Herman Regez, Monroe, Wis.
Treasurer* — Joe Trumpy, Monroe, Wis.

Directors

Fred E. Benkert, Monroe, Wis., for three years.
John Waelti, Monroe, Wis., for two years.
Nicholaus Schmid, Monroe, Wis., for one year.
Dairy Instructor Anton Huber, Monroe, Wis.

Judges on Cheese

(On Foreign Cheese)

Fred Marty, Argyle, Wis.
Edward Wittwer, Monticello, Wis.
Anton Huber, Monroe, Wis.

(On American Cheese)

E. L. Aderhold, Neenah, Wis.

Committee on Resolutions

Wm. Prisk, Monroe, Wis.
Jacob Blumer, Monticello, Wis.
Adam Schmidt, Monroe, Wis.
Fred E. Benkert, Monroe, Wis.

Auditing Committee

Chas. R. Schepley, Monroe, Wis.
Fred Trumpy, Monroe, Wis.
G. J. Weigel, Dairy and Food Commission of Madison, Wis.
E. L. Aderhold, Assistant Dairy and Food Commissioner of Neenah, Wis.

ADDRESS OF WELCOME

By William Dunwiddie

Mr. President and Gentlemen of the Convention:

The pleasant duty has been assigned to me to welcome you to the fifteenth annual convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association.

You will notice by the program that the address of welcome is to be made by the City Clerk of Monroe, Wisconsin. I thought it would be well at this time, to tell you something about the city of Monroe.

The city of Monroe was first platted as New Mexico in the year 1836, and in 21 years, it will be one hundred years. It was located where our water tower now stands at Lincoln Park. Afterwards, in the year 1839, by a vote of the electors of Green County, a county seat was located where the Court House now stands and was named Monroe. Afterwards, the Village of Monroe was incorporated and they annexed the territory known as New Mexico. Afterwards, a special election was held and Monroe was incorporated as a city under a special charter. Later, in the year 1904, the city of Monroe adopted what is known as the general charter law.

The city of Monroe is, at this time, a city of homes. Outside of our great cheese industry and the milk condensing plant, we are not much of a manufacturing center. We pay, annually, about \$30,000 to

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maintain our public schools. We have one of the best volunteer fire departments within the state of Wisconsin and at the present time, we have four companies. We are sanitary. We have about ten miles of sewerage and a disposal plant, and in the summer time, we handle and take care of about 800,000 gallons of sewerage every twenty four hours. We were the smallest city in the United States to install a garbage incinerator. We are known as a dustless city—generally we spend about \$2,000 annually for street oiling.

We are noted for our beautiful homes and open hospitality; for our fine churches, our fine library — and it is not a Carnegie either and we support two lecture courses. We are noted for our talented musicians, and our Women's Club. In addition to our weekly papers, we have two daily papers. We are noted for our sound and conservative banking institutions. We are noted for our fraternal organizations and benevolent societies. We are noted for our literary societies.

We are well situated for railroad facilities. In the evening you can take a train for Superior, Duluth, St. Paul, Minneapolis, Sioux City, Des Moines, Omaha, Kansas City or St. Louis and reach there in the morning, transact your business and reach home the next day following.

You will have an excellent program, and as to the statistics of our dairy farms and cheese factories you are, perhaps, better acquainted with them than I am.

The first convention of this charter that I remember was held at the Court House Square about forty years ago. Afterwards, Farmers' Institutes were held in this city. About twenty years ago, or about the time that Governor Upham was elected governor of this state, he was in attendance at a farmers' insti-

tute in this city, and in his address, he highly complimented the standard of cheese which you were manufacturing at that time, and stated that he thought he could quell any riot or disturbance with Green County cheese, and friend John Luchsinger, in reply, stated that Green County cheese was putting the lawyers out of business as there was little or no litigation in the courts among the farmers. As it has been said before, by many speakers, the future prosperity of this country depends upon the dairymen and the cheesemakers. You now have reached a high standard and it is up to you to maintain this standard and see that a higher standard is reached. You now have the benefit of schools and experimental stations, which, in the past, our first dairymen did not have. While the dairymen and cheesemakers go hand in hand, there is another branch of the industry of which little is said. That is the cheese dealer or broker. While he is the most abused man on the face of the earth, on the other hand he is the best friend you have. He spends his time riding from cheese factory to cheese factory, weekly inspecting your cheese. He builds cold storage plants to help cure it; he spends thousands of dollars to find a market for the cheese. He fights your battles before the committees in Congress and the Legislature and still is not appreciated.

Now, gentlemen, in conclusion, I will say that we have no keys to our city. It is yours. This morning, when I called up the mayor for the keys of the city, he said he had never seen any.

RESPONSE

By Fred Marty

Ladies and Gentlemen:

Your secretary who informed me in an asking way that I had to respond to the address of welcome owing to the absence of Mr. Loveland put me in about the same position as a certain bridegroom who was called upon at a dinner to make a speech; after long hesitation he got up, resting his hands upon the bride's shoulders he said: Mr. Toastmaster this thing has been forced upon me.

However it is with pleasure that I respond in the name of the association to the hearty welcome extended to us by your Mr. Dunwiddie.

We have assembled here in Monroe for many years in our annual conventions; and with each annual period we find that we are confronted with pertinent problems that are developed through the evolution of time.

So again today we find that in order to keep step with the time and new developments we must adjust ourselves accordingly. The many changes that have taken place in our particular branch of the dairy industry in the past few years, warrants a thorough consideration as to the cause of same, we realize that in place of increasing we are fast falling off in the output of Domestic Swiss.

Let me say right here that this particular question should become the keynote of this convention, although I do not want to take any wind out of the

sail of speakers that are on our program, I cannot however refrain of giving a few reasons that are in my opinion, the cause of the forgoing, which are in part one the fact that there is placed upon us, a law in this state which materialy prohibits us to manufacture a No. 1. swiss cheese at certain periods of the season, second this compels us to offer a legislated faulty manufactured cheese against a similar kind of foreign cheese, which enjoyed all due liberty as to proper methods of manufacturing with which we must compete in open market. The foreign type without question of any doubt, is a slightly skimmed cheese which aids the developments of the eyes seems to pass the fat standard of the United States. The question then remains for this association to help to solve; If a slightly skimmed Swiss cheese passes the U. S. fat standard why then cannot our domestic Swiss pass a similar fat standard in Wisconsin or any other state, so as to put us on equal basis for competition.

It is my believe that the small percentage of fat necessary to abstract from the milk, at certain periods of the season would not necessarily interfere with the present cheese fat standard, but the law on skim cheese in this state calls for a demention in size which makes the manufacture of skim cheese practically prohibitive.

Another question of vital importance to our branch of cheese industry, is a bill which has been introduced in the Wisconsin legislature which if it becomes a law will permit the manufacture of skim cheese in this state, as no thought has been given to our particular make of cheese the question arises whether it would be beneficial or detrimental to our branch of the industry, should this bill become a law and applied to the manufacture of Swiss cheese we would have to brand it skimmed cheese, whereas our for-

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ign competitor of same nature would go unbranded.

While it is customary to touch upon questions of great achievements that the association has accomplished in the past in response to the representative and citizens of the city that has welcomed us; I feel it my duty to touch upon some of the resolutions adopted a year ago for the betterment of our industry which has since fallen to the way side: to the wind (The grading of the cheese) which is yet our only salvation for the maintainance of our industry met its waterloo, creed and uncontrollable selfishness was its conqueror.

We realize that through an evil manipulated system we are fast giving way to an industry that has given us prosperity.

We are living in a time and age when progress is the watchword and with a large part of the world in turmoil and strife, with no time to think of progress, it is especially pertinent for this association to be alive to the things that can be done.

SECRETARY'S REPORT

By Henry Elmer, Monroe, Wis.

Mr. President and Members of the Association

Ladies and Gentlemen:

Another year is gone and so I have again the pleasure to submit the report upon the work of our Association for the year of 1914.

First of all I have to apologize for the late distribution of our proceedings of the fourteenth annual convention, for this we can blame nobody else then the politic.

In the year of 1914 we had no factory instructor in the field. Mr. Joseph Willimann deceased Dairy and Food Commissioner reported to us early in the Spring, that he had learned of an extra good man that would accept the position as Cheese Factory Instructor, but when it came to the final touch down the man backed down and by that time we were unable to secure another capable man.

Our treasury is in good standing and shows cash on hand \$1143.20. Our Treasurer Mr. Joseph Trumpy will give us an itemized report of all the receipts and disbursements. Your directors and officers had two meetings to consider the welfare of our association and to mark out a program for the 1915 annual convention.

As per printed program you can see that we were successful in being able to engage the very best

Southern Wis. Cheesemakers' & Dairymen's Ass'n.

speakers and instructors. I hope that every one attending our 1915 convention will derive great benefit from the speeches given by Professor Van Pelt, Professor Farrington and Professor Doane and enjoy immensely the music by Mrs. Wegg's celebrated Badger- and Junior Orchestras, the singing by the Monroe High School Glee Club, the Harmonie Club and Mrs. C. Zweifel and Doctor Hodges. Also the play "The Red Lamp" given by the very best Home Talent.

As you will notice in our printed program we have this year something entirely new combined with our convention, and this is Instruction in Domestic Science given by Miss Nellie Maxwell of Neenah, Wis. and I hope that so many ladies from the City of Monroe and vicinity will attend such instructions, that not a single man will get a bite of all the good things that will be prepared in the basement of this hall today and tomorrow.

It is a very deplorable fact, that after many efforts to secure the help of cheesemakers as speakers at our conventon, I was unable to get a single man to appear.

I also have to report that the law of our State of Wisconsin relating to our yearly \$1000.00 appropriation changed to the effect, that instead of sending the \$1,000.00 annually direct to the treasurer of our association the treasury department of our state will pay all bills properly O. K. and presented by the secretary of the association, direct, until the \$1,000.00 are exhausted.

In closing my report I wish to thank every one who assisted us financially or otherwise to achieve the splendid result of our fifteenth annual convention and hope that you all will have a good time.

TREASURER'S REPORT

JOS. TRUMPY

DISBURSEMENTS FOR YEAR ENDING FEB. 1915.

Feb. 12. 1914, Jas. E. Wing of Ohio	\$ 66.50
Voucher No. 155 to Robert Regez distributing programs50
Voucher No. 156 Geo. Schneider Hormanie Club Singing	2.26
Voucher No. 157 Hall for 1914 Nick Duerst	35.00
Voucher No. 158 Feb. 14, Mrs. Nettie B. Wegg Music for 1914 Conv.	30.00
Voucher 159 Feb. 14, Max G. Booth for 1914 Convention Play	42.00
Voucher 160 Feb. 14, Max G. Booth for printing	4.25
Voucher 161 Feb. 16 to Wm. Leutenegger Pre- mium on Block Cheese	4.00
Voucher 162 Feb. 21. to Gottfried Steinman Premium	2.00
Voucher 163 Feb. 24, to S. J. Stauffacher for salary	25.00
Voucher 164 Feb. 24, to Henry Elmer for sal- ary	25.00
Voucher 165 Apr. 3. to Badger Cheese Co. for Cheese Display	5.00
Voucher 166 Apr. 3. to Miss Anna Beller for Convention Work	3.00

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Voucher 167 Apr. 3. to Kohli Jewelry Co. for Medals	15.30
Voucher 168 Apr. 3. to R. Kohli Trust Estate for Translating Professor Doan's speech....	3.50
Voucher 169 Apr. 3. Times Printing Co. Convention Programs	10.00
Voucher 166 A April 3. E. H. Gloege Cheese Exhibit Photograph	1.75
Voucher 167 A April 13. Chas. J. Smith Alfalfa prize	3.00
Voucher 168 A May 8. Peter Ackerman Premium on Swiss Cheese	4.00
Voucher 169 A May 19. Arthur Collentine first prize on Alfalfa	5.00
Voucher 170 July 13. S. J. Stauffacher Washington D. C. trip	50.00
Voucher 171 July 29. Miss Bertha Haack for short hand and typewriting Mr. Joe. Wing's speeches	10.30
Total disbursements	\$347.36

RECEIPTS

Feb. 10. 1914, Cash on hand	\$ 1,027.56
Feb. 13. 1914, Received from Edw. Wittwer Monticello, for Membership	48.00
Feb. 13. 1914, Ernest Regez & Son, Blanchardville Membership	24.00
Feb. 13. 1914, Argyle Cheese Co.	5.00
Feb. 14. 1914, Henry Elmer, Monroe, for Membership	221.00
Feb. 14. 1914, John Theiler, New Glarus, for Membership	8.00
Feb. 14. 1914, Miss Anna Beller Membership sold at hall	106.00
Feb. 14. 1914, A. C. Trachsel for Membership	2.00

Fifteenth Annual Convention

Feb. 14. 1914, A. C. Trachsel entertainment tickets	22.00
Feb. 14: 1914, Morton Salt Co. Membership fee Donation	5.00
Feb. 14. 1914, Brodhead Cheese & Cold Storage Co. for Membership	6.00
Feb. 14. 1914, John Waelti for Membership	16.00
Total Receipts	\$1490.56
Total Disbursements	347.36
Total on hand	\$1,143.20

Respectfully submitted

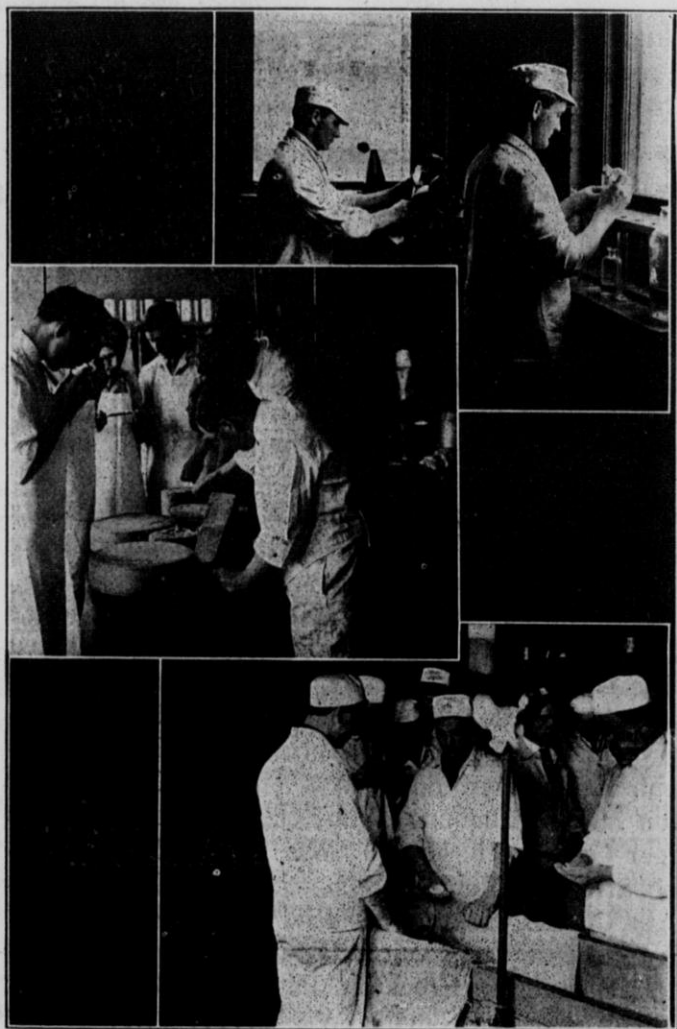
JOS. TRUMPY, Treasurer.

We the undersigned find the vouchers and balance of account to be correct.

Respectfully submitted,

FRED TRUMPY.

C. H. SCHEPLEY



Views in the Cheese Making Room of the Wisconsin Dairy School

CHEESE SCORES

Limburger Cheese

Adolph Arn, Monticello, Wis. 97.30 points

Received: Gold medal, a very fine round 8inch casserole or baking dish with nickle plated holders, donated by the J. B. Ford Company, Wyandotte, Mich. A silver vegetable dish, donated by the Conley Foil Company, New York. A fine fifteen dollar watch, donated by Lehmeier Schwartz & Co. New York, for using third largest number of boxes of their foil.

Jacob Gabweiler, South Wayne, Wis., . . . 97. points

Received: Cash \$2.50. A silver dish, donated by the Conley Foil Company, New York.

Alfred Botteron, Monticello, Wis. 96.60 points

Received: A silver and glass cheese dish, donated by the Conley Foil Company, New York.

Badger Cheese Co. Monroe, Wis., 96.20 points

Henry Duerst, Stockton, Ill. 95.60 points

Joseph Keller, Darlington, Wis. 94.30 points

Anton Motz, Fitchburg, Wis. 93. points

Badger Cheese Co., Monroe, Wis. 92.50 points

Jacob Strasser, Monroe, Wis. 92.30 points

Badger Cheese Co. Monroe, Wis. 91.80 points.

Badger Cheese Co., Monroe, Wis. 91.60 points.

Rudolf Pfenninger, Stockton, Ill. 89. points.

George Altmann, Belleville, Wis. 87.60 points.

Brick Cheese

John Wuethrich, Monroe, Wis., 96.50 points.

Received: Gold medal. A very fine round 8 inch

casserole or baking dish with nickle plated holder,
donated by the J. B. Ford Co. Wyandotte, Mich.

Badger Cheese Company, Monroe, Wis.
Complimentary Score96. points.

Badger Cheese Company, Monroe, Wis.,
Complimentary Score 94. points.

Block Cheese

Badger Cheese Company, Monroe, Wis. 94.20 points

Badger Cheese Company, Monroe, Wis. 93.50 points.

Fritz Leutenegger, Monroe, Wis. 92.60 points.

John Steiner, Darlington, Wis. 91. points.

Badger Cheese Company, Monroe, Wis. 90.30 points.

Domestic Swiss Cheese

Robert Emmenegger, Gratiot, Wis. 96. points.

Received: Gold medal. A very fine round 8 inch
casserole or baking dish with nickle plated holders,
donated by the J. B. Ford Co. Wyandotte, Mich.

Peter Ackermann, Clarno, Wis. 95.80 points.

Received: Cash \$2.50.

Albert Schlaepfi, South Wayne, Wis. .. 94.80 points.

Badger Cheese Company, Monroe, Wis. 92.60 points.

Ulrich Furrer, Hollandale, Wis. 92.50 points.

John Wenger, Davis, Ill. 92.30 points.

American Cheese

Badger Cheese Company, Monroe, Wis. 93. points.

Badger Cheese Company, Monroe, Wis., 92. points.

Badger Cheese Company, Monroe, Wis. 91.50 points.

Badger Cheese Company, Monroe, Wis. 91.50 points.

Carl Frehner, Brodhead, Wis., received from
Lehmeier Schwartz & Co. New York, for using the
largest number of boxes of their foil a fine thirty
dollar watch.

Jacob Strasser, Monroe, Wis. for using the second
largest number of boxes of their foil a fine twenty
dollar watch.

RESOLUTIONS

Resolutions passed by the Southern Wisconsin Cheesemakers' and Dairymen's Association at their last annual convention March 18. and 19. 1915.

1. RESOLVED: That in order to raise the standard of Domestic Swiss cheese, the legislature of the state of Wisconsin is hereby respectfully petitioned to enact a bill which stipulates the minimum legal standard of fat on this article at forty three per cent of the water free substance.

This standard is needed in order to legalize the manufacture and sale of Domestic Swiss Cheese of such character and quality as to enable the same to successfully compete with the imported article.

RESOLVED: that the Sec. of this association be instructed to furnish each member of the legislature with a copy of these resolutions.

2. RESOLUTION: that we favor the licensing of all cheesemakers engaged in the manufacture of our dairy products.

3. RESOLVED: that president and secretary of this association be duly authorized to investigate the movement of adopting a state brand for our dairy products and report at the next annual convention.

4. RESOLVED: that this association go on record commending our national government for their prompt action and effort in stamping out the foot and mouth disease.

We also favor the purchase or the manufacturing of milk to come under the butter fat test.

PRESIDENT'S ANNUAL ADDRESS

S. J. Stauffacher, Monroe, Wis.

After another year, we again assemble in annual convention of the Southern Wisconsin Cheesemakers and Dairymen's Association for the fifteenth time. It is with pleasure that I come before you to say a few words in behalf of an organization like the Southern Wisconsin Cheesemakers' and Dairymen's Association. An Association which is a leader in its line. One which has done more for real, progressive and successful dairying and cheesemaking than any organization in southern Wisconsin. It has always been the forerunner in the investigation and introduction of every new and successful method known to dairy and cheese interests of southern Wisconsin. Its voice of commendation and protest has been heard thru out the country, in our state houses and at the national capital at Washington D. C.. Its influence has been helpful in time of peace and prosperity and its efforts in time of trouble and discouragement has been highly efficacious and compensatory. Only a year ago, at our last convention, we stood face to face with a problem— a law if you please, passed by the highest law making body in this country. Had this law, known as the net weight law gone into effect, it would have cost the dairy and cheese-

interests thousands of dollars and practically been the ruination of a great industry that has made Wisconsin famous and southern Wisconsin one of garden spots on the face of the globe.

From the date of the last convention up to the present time I have been in close touch with all parties interested in the carrying out and the enforcement of this Net Weight Law. Thru these efforts and the help of this association and helpful assistance of individual members we have carried on a continuous and successful fight. Altho we have not been able to accomplish all that we desire and need never-the-less we have gained much. Thru correspondence, solicitation, special and private hearings with United States Senators, Representatives, Dairy and Food Commissions, leading dairymen and cheesemen—trips to Chicago, Madison and Washington, D. C. we have presented this matter as clearly as we knew how and proved that the law as passed was impracticable, unreasonable and unjust. That it could not be carried out and that it would simply mean the ruination of a great industry. Further that it would work a great hardship to the producer without and adequate benefit to the consumer. Upon these grounds our contention has been considered correct and leniency extended us in so far that we have not been compelled to mark each package separately.

In fact Attorney General Owen of Wisconsin after careful investigation, due deliberation and being thoroly convinced that we were right in our contention, reversed his opinion of last May in which he stated that limburg and brick are packages and therefore necessarily must be marked to the effect that the paper and foil around a brick and limburg are only wrappings and not a container, consequently could be considered not a package. Immediately

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upon this decision, our dairy and food commissioner wrote me that I now declare limburg and brick cheese not a package, and therefore same need not be marked on each package.

Without the aid of this association we never could have accomplished these results. This one struggle has saved the dairy interests hundred and thousands of dollars and given new life to an industry upon which multitudes of people depend for a livelihood. Had this been the only thing that we accomplished this year, which I frankly confess is not the case, it would deserve the unstinted support of every man and woman in southern Wisconsin. Stand by this Association and it will stand by you.

But my friends the fight is not over as yet. We as an Association must keep up the good work. To lay down now would mean defeat, to continue the fight will ultimately bring complete success. Personally, I propose to continue in the struggle and I hope to have the support of this Association in the future, as it has been so freely and loyally extended in the past.

At the present time we are in another conflict and that with Railroad Companies regarding the tariff passed last December to become effective last February 23rd 1915. In this regulation, they propose to charge for spotting, heating and icing of all cars on shipments of perishable freight, besides an increase of 5 percent on all freight in eastern territory. As it is today, the only charge that is made is on icing carload lots. This charge is offset in that a lower freight rate is given for carload shipments than for less than car loads. The enforcement of this ruling will result in a heavy expense to the cheese and dairy interests.

The past year was not a successful one for the dairymen or cheesemen. The great majority of the factories averaged less than one dollar per hundred

pounds of milk. A price which is not adequate or sufficient to make farming in this section of high priced land and labor profitable. The past year also has been a very restless one which no doubt added materially in bringing about the above results. The roar of the cannon was heard and the ravages of war experienced practically on every continent except America. Half the world so to speak was at war. These dark war clouds did not only hang low over all Europe, but spread, so that their effect was felt in our fair free land. Because of this unrest and uncertainty business in general was not regular but spasmodic. A condition which can never be productive of great success. You all remember the war scare cry of last July when prices soared to such a point as never witnessed before in the history of the cheese industry. These prices were not normal, but abnormal, made and forced by dealer and patron alike to their own detriment. Such a forced condition is always sure to bring a reaction.

That last July high prices were unreal and forced is very evident. First, because of the time of the year it occurred. Secondly because the way it was brought about. As you will remember it occurred at a time of year when the May cheese altho bought — was simply stored away in the cellars and storages of the dealers. The June cheese was still in the factory and all of the rest of the season before us. Like a flash we were informed that all Europe was at war and because of this imported cheese could not be brought into this country. Based on this report, the dealers thruout the country wished to buy up a small supply. Orders came in freely and were accepted at 16 — 17 cents on swiss a very attractive price for this time of the year. All should have been satisfied, but no, the cheesemakers and cooperative factories held back, demanded higher prices, dealers be-

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came wild, 16 17 17½ 18 18½ and 19 cents were paid. Twentyfive cents swiss cheese was predicted, but like all mushroom growth these high prices dropped and the conditions were worse than ever. From a 19c swiss cheese bought over shelf, taken out green scarcely three weeks old the market dropped until cheese was bought at 11—13½ cents. This condition made the dealers afraid to buy which naturally caused a heavy loss to all.

The Southern Wisconsin Cheesemakers' and Dairymen's Ass'n was unfortunate the past year in that it was unable to secure a satisfactory instructor. The position of a cheeseactory instructor is not the most pleasant one nor is it the most profitable to the instructor; we are not in a position to pay a sufficient sum to make the office attractive or desirable. All that this association can expend is \$1000.00 annually. You will agree with me that this is not sufficient to keep a bright able man in the field. From past experiences it was hoped that each factory in southern Wisconsin would at its annual meeting appropriate the sum of one dollar per patron toward this work. This done, we could not only keep one man but several men in the field and it would be the best investment a factory possibly could make. Who will be the first factory to get in line? We know of individual factories where thru the assistance of the instructor and inspector more than \$1,000.00 was saved in one season, while on the other hand we know of individual factories where because of lack of proper help and instruction more than a \$1000. was lost in one season. These factories were were not a thousand miles from Monroe.

Because of the utter impossibility at the present time and under the present condition to supply the needed instruction, I would urge and recommend that all cheesemakers as far as possible attend our dairy

school at Madison and familiarize themselves with the best and most scientific methods of cheesemaking. What I would recommend to the cheesemakers I would recommend to our dairymen attend our great agriculture college at Madison, study farm management, crop rotation, care of milk, raising and feeding of cattle, growing and curing of alfalfa etc and thus get the best in your line. Green County the leading cheese county of all the counties comprising the Southern Wisconsin Cheesemaker's and Dairymens Association in this respect is far behind of her neighbors. From figures given of the enrollment by counties in the winter course at the university in 1913 we find the following: Grant 179, Lafayette 53, Iowa 79, Columbia 101, Jefferson 98, Waukesha 138, Walworth 99, Rock 100 Dane 355 and Green 3. The past year Green has done some better, but nothing what she should do.

We would again call your attention to the pernicious practice so prevalent of buying the cheese over shelf. The only fair and just way to all interested parties is to buy cheese according to quality. This and this only will build up our great industry. However, we are indeed much encouraged over the progress being made along this line. The past year more cheese has been bought by grade than any previous year. If in the present year we make as great an advance along these lines as we have in the year just passed, it will not be many years before our industry will be in a flourishing condition and every patron will receive what justly belongs to him.

Another great detriment to our industry is the practice of manufacturing cheese all winter, especially has this been the case, the past few years, when there was a seemingly over supply of stock on hand. In fact, today, there is still on hand, limburg and

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swiss nearly two years old. Add to this the quality of winter made cheese which in the great majority of cases is not a number one article but an inferior grade which not only fills a place in the market—supplies the demand in part but creates a dissatisfied customer. For instance, you sell a customer some of this greed curdy, tasteless wintermade cheese and you displease him. He may not personally come and directly object to you but he will not be very quick to order more cheese. You have lost a customer, decreased the consumption, lessened the demand and just in that proportion injured the market for good cheese. To remedy this I would suggest that every factory be equipped with a separator and when the time of the season arrives when no longer a first class articles of cheese can be manufactured — the milk be separated and either butter be made or the cream shipped away. To do this would require a little better factories than we have today, but it would be a very profitable investment. Our cheese would gain a better reputation because it would no longer be forced to carry the burden of this poor winter made cheese. It also would help dispose of the summer made stock and thus open up the seasons make with a clean and clear board. This would stimulate a brisk demand and give a new impetus to the cheese market for the entire season and would add dollars to the bank account of every milk patron.

The demand for only strictly first class goods is stronger today than it ever has been in the history of the cheese industry. To get a first class product we must secure pure, clean, wholesome milk. This obtained our cheesemakers who understand the art of cheesemaking should be able to manufacture a strictly A No 1. cheese. And in order that we might secure only well trained makers who thoroly under-

stand the milk tests and art of manufacturing and curing of cheese, I believe all cheesemakers should be licensed same as we do our physicians, teachers etc:

I would call your attention to the great need of constant vigilance on the part of every dairymen to prevent the spreading of the foot and mouth disease which has caused the loss of thousands of dollars to the dairymen of the nation. I would suggest that the Association go on record commending the prompt action and caution that our national government has taken in this matter, also suggest that we pass a resolution petitioning our national government to take action whereby cattle slaughtered because of this disease, be duly paid for, not only beef price but according to actual value.

It has been suggested that I bring up the establishment of a Dairy and Agricultural School again, where our special problems might be solved. With the passage of the Lever Bill at our last Congress another avenue for special dairy instruction has been opened. A course which many counties have taken advantage of, namely the securing of a special dairy agent who shall spend his entire time among the farmers, giving special instruction and help along any line of dairying and agriculture. This is a proposition which every county of southern Wisconsin should avail themselves of. That the county agent is of great help and profit to the farmers is clearly demonstrated by report given by A. F. Dausen President of first National Bank, of Davenport, Ia.

"If to this splendid total of over \$400,000 we would compute and add the direct cash value of other activities of this organized work, the sum would be considerably larger," said President Dawson in an address to farmers. "We have no accurate data to show how much the farmers have profited by the

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work of urging the treatment of seed barley for smut, or of potatoes for scab; in the spraying of orchards, and the varied experiments conducted on the experimental farm."

Net cash value to Scott county, Iowa, of crops increased, animals saved and profits from silos built after the county agent came:

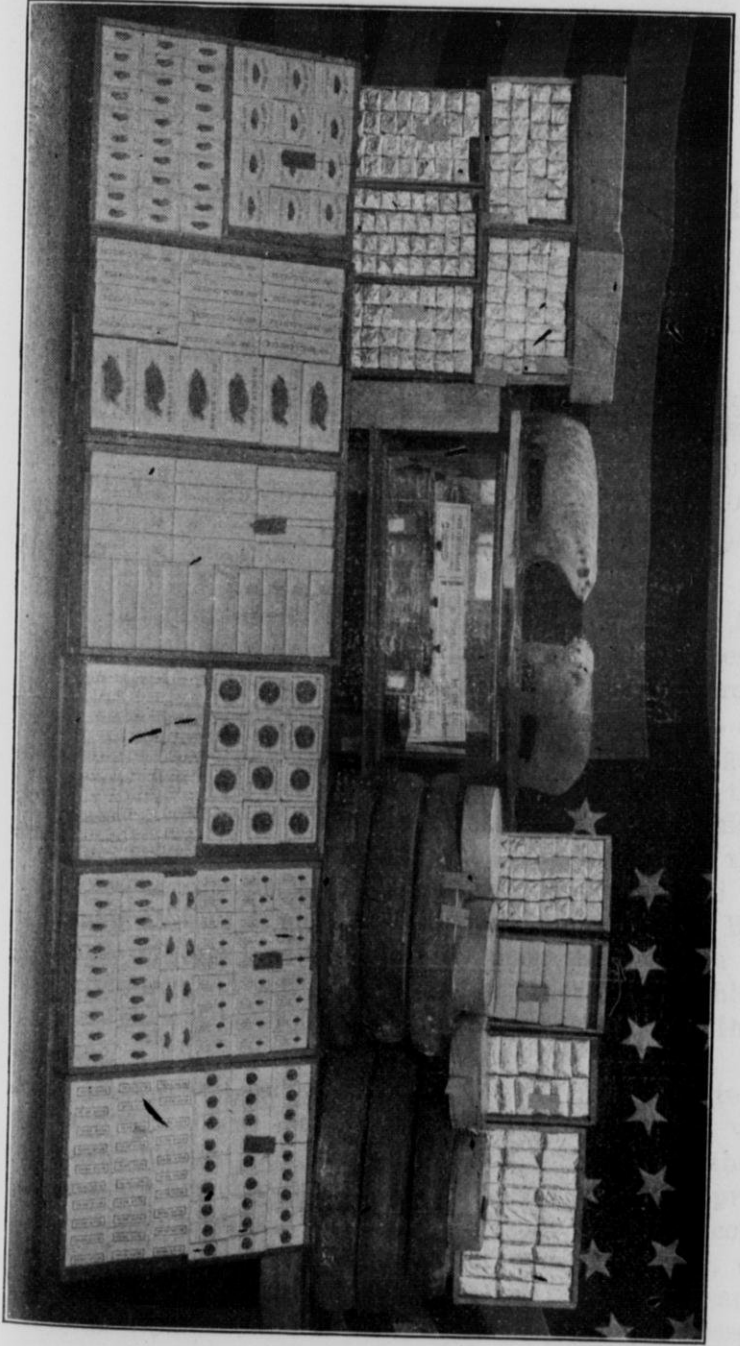
Kind of work	1913	1914
Alfalfa	\$ 3,500	13,000
Corn	17,000	13,000
Oats	14,700	28,500
Silos	6,000	8,400
Hogs saved	142,800	163,700
Totals		
	\$183,900	\$227,700
Total for two years		\$410,500.

I would recommend that a committee be appointed by this association to investigate the movement of adopting a state brand for our dairy products and if said committee finds that said brand would be of benefit to our industry, we use our influence in helping secure such a state brand.

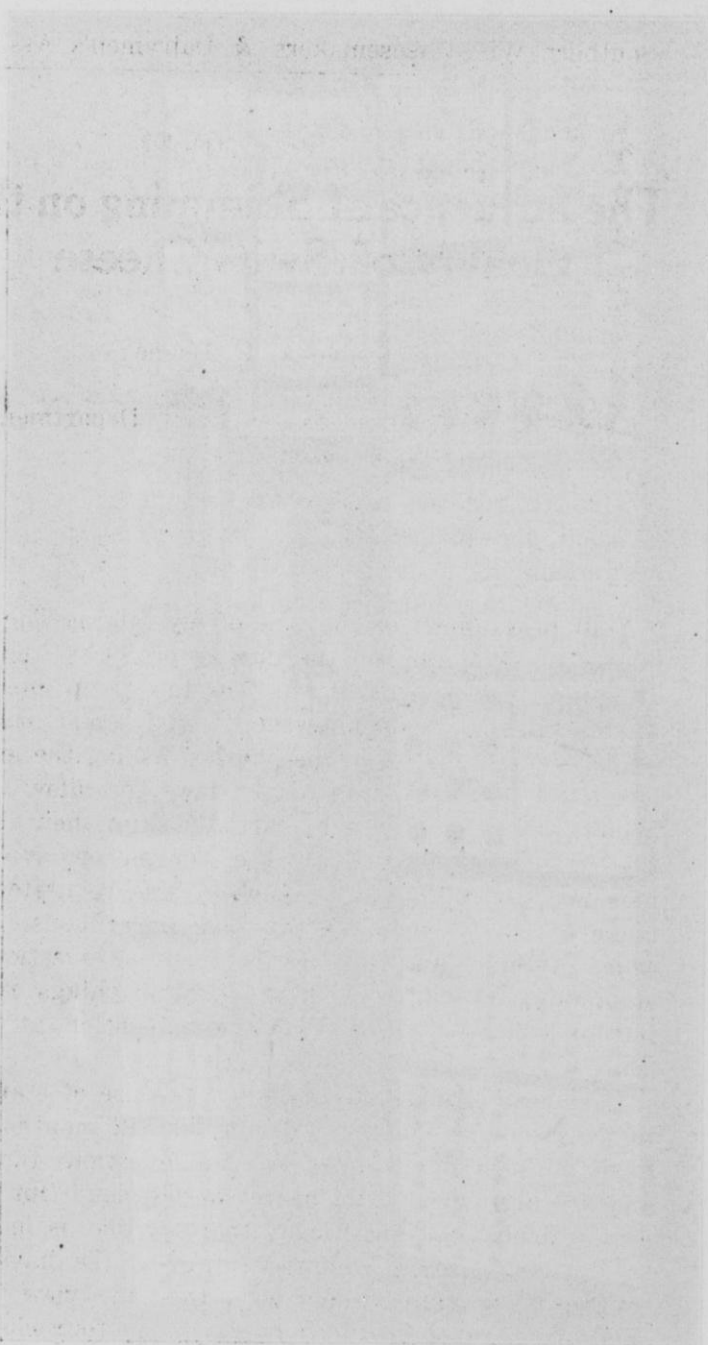
I would also recommend that we go on record and aid in every way possible in the passage of Assemblyman Aulenbacher's bill which requires the use of the Babcock test in all cheese and butter factories.

We could continue to point out problems and difficulties, such buying milk by test, effect of skimming of milk for manufacture of Swiss cheese etc; that should receive our attention, but will not take any more time as we have a full program of needed and helpful instruction. The problems mentioned touch every life in southern Wisconsin. In their solution we should have the hearty cooperation of all. Are you willing to cooperate, if so join hands with this association by paying a dollar and become an integral part of a real live organization, which has

already saved southern Wisconsin thousands of dollars and will save her many thousands more. A dollar invested in the work of this association will not only return you thirty, or sixty but one hundred fold. To fight against problems like the ones mentioned, an individual would stand little chance. Whereas an association of the strength, numbers and influence of the Southern Wisconsin Cheesemakers' and Dairy-men's Association can do much. Do you believe this? If so let every man join hands, put your shoulders under the load and help carry the burden. But, whether you believe it or not my friends, we must move forward. The welfare of our boys and girls as well as our own and that of all future generations who may dwell here demand that we do nothing less than our very best. To accomplish this we cannot stand still but must press onward and upward until the problems that now confront us are rightly solved.



Badger Cheese Co's. Exhibition at the Convention.



The Influence of Skimming on the Quality of Swiss Cheese

By Honorable A. F. Doane

Cheese Expert United States Dairy Department
Washington, D. C.

Your program gives the title of my talk as The Influence of skimming on the quality of Swiss cheese. The chief purpose of this talk was to stir up interest in this subject. I find, however, that interest has already been stirred up to the point of asking the legislature for a modification of the laws to allow the makers of Swiss cheese to partially skim their milk. The resolution passed by the convention at the morning sessions and the marks I was requested to make at that time make this talk superfluous. Because of this I will talk briefly upon the question of skimming and will bring up a few other things which I think will be of interest to the convention at this time.

Last year I talked to you about the use of starters in Swiss cheese making. For the last 12 months we have pursued our studies on this question further and are arriving a little nearer a solution. Our present difficulty, and practically the only one, is in controlling the size and number of eyes. We have, of course, tried many things with this in view and shall try many more. I have with me four cheeses

for your inspection which were made with starters and I can say that while we fall far short of equalling the best of imported cheese in the size and distribution of eyes we probably have as good a lot of cheese on the shelves of our curing room at Washington as was ever put out in one season by any factory in Wisconsin. The cheeses which I have here for your inspection are winter-made, one of them being not over four weeks old. You will notice that they have excellent eyes and some of your cheese makers who have sampled these cheeses say that the flavor and texture are perfect for cheeses of this age. I would like to add that all these cheeses were made from milk which would not make Swiss cheese of any description without the use of starters.

Another question in which you are interested, particularly this season is the source of your rennet supply. Most of the rennets used in this section of Wisconsin are imported from Bavaria. This source of supply is now cut off and the manufacturers of rennet extract, as well as your dealers which furnish your factories with dried rennet, are scouring the county to secure an adequate supply. Many of the rennets which they are securing at the present time are admittedly weak and it will require a larger amount to coagulate the milk in the proper length of time. I am very much afraid that the addition of this extra amount of rennet may lead to some gassy cheese, because the acid in the whey of the rennet will not be sufficient to suppress the large number of gas-forming bacteria carried in the dry stomach. I would suggest that, for the present at least, that the whey intended for rennet be allowed to stand 24 hours in a warm place before the dried stomach is added to it. This will give the acid a chance to get ahead of the gas-forming bacteria and will probably help prevent a lot of serious difficulty with the

cheese.

To come back to the question of skimming, I suppose that every cheese maker in southern Wisconsin would like to be able to make a cheese equal to the best imported, and be able to do this every day in the year. It would mean at least 50 cents per hundred pounds additional for all of the milk delivered to these Swiss cheese factories, and would make it possible for both farmers and cheese makers to make greater profits than they are securing at the present time. To get these results it is probable that some of the conditions existing in Switzerland must be secured in this country. None of us know exactly what condition it is in Switzerland that makes it possible for them to produce cheeses with the large eyes, demanded by the American consumer. We do know, however, a portion of the milk is skimmed and the authorities on this subject in Switzerland are beginning to admit that it is necessary to skim a portion of the milk at a certain season of the year to secure the large eyes.

Again, a large number of analysis made in this country of imported cheeses show that the fat in the cheeses falls below the standard demanded by the food laws of our different States, and also show that the milk used in their manufacture has had a small portion of the fat removed. Our laws demand that the cheese have 50 percent of fat in the dry matter. The authorities of Switzerland are advocating a 45 percent standard, and in fact many of the cheeses manufactured in that country do not have this much fat. Now it is very probable that if the cheese makers of the United States were allowed to remove a portion of the fat from the milk they would be in a better position to secure a cheese more nearly equal to the imported article.

At certain periods of the year, in some factories,

the cheese makers find it very difficult indeed to keep from making a glase cheese. We had this difficulty in making our experimental cheese and we were forced to skim a portion of the milk to overcome the trouble. Cheese makers of Wisconsin suffer large losses from this same trouble, and it is very probable that the trouble could, in a large measure, be overcome by removing a part of the fat from the milk.

Importance of Dairying

By Hugh G. Van Pelt— Editor in Chief
Kimball's Dairy Farmer

Having passed through the different stages of agriculture, namely: ranching, grain farming, grain and livestock farming, the middlewest is just now on the threshold of recognizing the real value of the dairy cow. This is following in the footsteps of, but doing so more readily than other countries and older sections of this country. It is as natural as it is true for just as surely as a country's prosperity depends primarily upon agriculture so does the permanency of successful agriculture depend upon dairying. Significant of this are the following facts:—

1. The dairy cow is the most economical producer of food for mankind.
2. She produces not only greater but more immediate and more certain profits than any other farm animal.
3. The lessening of the size of farms demands more intensified and diversified methods and this in turn calls for the dairy cow.
4. She provides remunerative labor for many.
5. She maintains and increases the richness of the land.
6. She is a home builder.

As an indication of the cow's ability to convert raw materials into human food with economy as com-

pared with other farm animals, the following figures compiled from Jordan's "Feeding of Farm Animals." will illustrate:

	Number of experiments	Number of Animals	Digestible or- ganic substance required to pro- duce one pound of edible solids.
Milk (average)	61	391	5.55 Pounds
Steers (average)	32	30	36.30 Pounds
Sheep and lambs (average)	11	122	37.9 Pounds
Swine (average)	277	1,385	6.4 Pounds
Calves (average)	3	30	12.3 Pounds
Fouls (large, 5 or 6 months old)	6		23.4 Pounds
Chickens (broilers 12 weeks old)	15		28.8 Pounds
Eggs	14		19.6 Pounds

The average cow produces from 5.55 pounds of digestible organic food—one pound of edible food for man—while the hog ranks second in economy of productions, requires 6.4 pounds of digestible food to yield as much, and calves, ranking as they do—third, require 12.3 pounds, followed by the chickens which must have 23.4 pounds of digestible food to make one pound of edible gain and 19.6 pounds to make a pound of edible food in the form of eggs. These four classes of animals are, however, much more economical in the uses to which they put their food than other farm animals and it is a fortunate coincidence that they are the group of animals most suitable to intensive and diversified farming. Ranking first in cheapness of production and yielding as a by-product, skim milk which is one of the best foods for growing and fattening pigs, calves and chickens and stimulating egg production, recommends the

dairy cow highly to the thoughtful farmer. This is especially true when he further considers that the product of the cow commands a much higher price per pound on the market than does the product of other farm animals.

Not only are the profits from dairying greater than those yielded by other phases of agriculture but they are also more certain and more regular. Each day the milk cow gives to her master that which she has been able to manufacture from the food that she consumed the day before and every day her owner can sell for cash her product. Her product is not easily controlled by a few for if other markets lag there is always the possibility of bottling the milk or wrapping the butter in parchment paper and selling it to the neighbor who is not fortunate enough to own a cow. Illustrative of the immediate and sure returns to be derived from the hen and the cow, it may be said that they are the only two animals from which a coupon can be detached every day and still the animal remain intact.

When a country is new it is sparsely settled, land is cheap and farms are large. During such a period it is possible and in fact necessary for the land owner to farm on a very extensive scale and because of the scarcity of help, obtain only that which can most easily be secured, disregarding to a great degree the waste that follows in his path. He has time to graze enormous herds of cattle or great droves of sheep and to raise extensive fields of wheat, but to milk cows, gather eggs or feed hogs and chickens is not for the consideration of the pioneer. Later, if the country is worthy, population thickens, lands increase in value and sooner or later as the generations change lands become either too high in price or too low in fertility to warrant their being used in a manner such that several acres yield to humanity

only as much as one acre should yield. It is then that farms are divided and subdivided and it is then that to secure profits intensive and diversified methods that are necessarily adopted, demand the cow, sow and the hen.

One seemingly great objection has been lodged against the dairy cow and because of it her popularity on the American farm has been slow in developing. To dairy successfully, requires a great deal of labor, and this fact has been a great bug-bear to the farmer who has been accustomed to farming extensive ranches. But now that such a large percentage of the tillable land of the U. S. has been put under cultivation and the increase in population has become so alarming it is only reasonable to believe that because the cow will give remunerative labor to many, is a point greatly to her credit rather than an objectionable factor. In the past the labor problems have been among the greatest the farmer has had to solve and he has chosen to get along with as little hired help as possible, accomplishing as much as possible by his personal efforts and those of his family. In the future his methods will be more as are those of the manufacturer today. He will determine how many men he can possibly find employment for on his farm and secure from the work of each, a profit for himself. Then and not until then, will the trend of both labor and capital back to the farm be as great as is desirable for the welfare of American agriculture. In this manner the dairy cow will aid greatly in introducing the business principles of commercialism and of the factory on the farm.

She maintains and increases the richness of the farm. In this day when conservation of natural resources is subject uppermost in the minds of the people who have looked into the future and seen a vision of the greatest agricultural nation in the

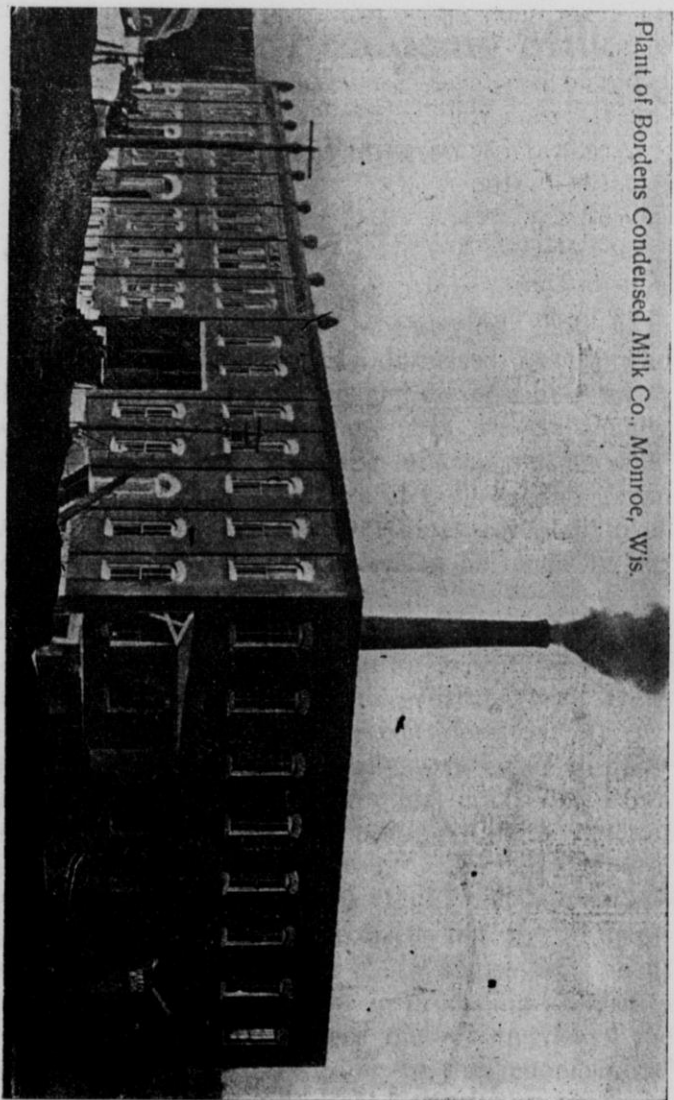
world, reduced to a poverty stricken, unproductive area because of a thoughtless, wasteful people, the question is everywhere being asked, "How can we maintain and even make greater the productivity of these lands, for our children and our children's children?" The experience of the older sections of the United States proves that it cannot be done by continual cropping, and the experience of the corn-belt farmer is proving that feeding the grains and grasses of the farm to beef cattle, does not pay with a certainty great dividends on high priced lands and the present experience of the ranch owner of the West is rapidly proving his methods are not conducive to the feeding of the forthcoming millions, by which the population of this country will soon be numbered. In the Eastern States where the population has already reached a condition of density, where the feeding of the people has become considerable of a problem and where those of the present generation, have seen the fertility of the soil exhausted to the point where farms were abandoned, the dairy cow has come into her own to the extent that with the chicken and the pig she reigns supreme. With her assistance, the farms that a few years ago would not support a family are being reclaimed and their productivity restored sufficiently so that by the use of improved methods of farming and the application of business methods, greater profits are being secured from their cultivation than ever before.

That the farmer who has given thought to conserving the fertility of his farm, resorts to dairying is not surprising when the facts denoting the relative value of the fertilizing elements removed by farm crops prove that from one acre, more fertility is removed by one good crop of corn, oats, wheat, timothy, potatoes, sugar beets or a like crop, than is re-

moved by all the butter that can be produced in a year from such crops raised on one hundred acres. In addition to this, the growing and feeding of those feeds that are most conducive to the great and economical production of butter, add more fertility to the farm than is taken away by the butter produced by and sold from them.

Meritorious areas all of these qualities possessed by the productive dairy cow, her real praiseworthy virtue is that she is a home builder. Travel where you will through grain farming districts, ranching countries or other livestock raising communities but when the dairy district is reached it will be recognized at once by the permanency of its farms, cities and homes, for twice a day the farmer, his sons and his assistants must be at home to milk the cows making the good permanent home an absolute essential. Twice a day the cow, as a reward for this regular attention, gives up to her owner the results of her efforts in form so profitable that the good permanent home becomes a possibility. And again the regular association with this maternal being, unconsciously develops the home loving spirit of her attendants if their interest in the welfare of the cow is great enough to induce them to provide for her wants for an extended period of time. It was these facts that led my friend John Andrews to utter the words, than which there are no truer, "Where there is a cow there is a home."

Plant of Bordens Condensed Milk Co., Monroe, Wis.



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The Cost of Producing Milk

By E. H. Fanington

There are certain things in Dairying that have been and will be continuously discussed. People who milk cows will always be the victims of advice as to how to keep the milk clean and they will continually hear of the necessity of cooling milk as well as several other things about the care of milk on the farm.

We all seem to need to have things repeated to us in order that a sufficient impression be made on our minds to produce action.

The question of the cost of milk on the farm has received considerable attention in recent years and I think it will be profitable for everyone who keeps cows to give the subject some consideration.

The milk producer is naturally very eager to know what price he is to be paid for his milk, but often fails to figure on what it is costing him to produce the milk.

At a convention like this I think it is not advisable to go into an elaborate discussion of this question, but I am going to offer a few suggestions about some of the items of expense in producing milk on a farm supplying it to a cheese factory and leave the figures to be changed according to the judgement of each man interested in the subject.

Suppose we draw up a statement like the following:

Fifteenth Annual Convention

An annual account with each cow

Expenses	
Barn rent, taxes, etc.	\$ 5.00
Depreciation of cow	5.00
Feed	35.00
Care and Labor	15.00
Miscellaneous	5.00
Total	\$65.00
Receipts	
Calf Value	5.00
Manuare	10.00

The difference between these expenses and receipts amounts to \$50.00.

Now suppose the cows in a herd will vary in milk production from 3000 to 6000 lbs. per year then the cost of this milk will vary from 83 cents to \$1.70 per 100 lbs. provided, of course, the cost of keeping the cow giving 6000 lbs. is the same as the cost of keeping the cow giving 3000 lbs. of milk.

These figures, 83 cents and \$1.70, are obtained by dividing the \$50.00 by 6000 and 3000 respectively.

All the mentioned items of expense would be the same for the two cows except possibly the amount of feed eaten. The cow giving the most milk should naturally be expected to eat the most feed but this is an item which many farmers know little about, and I have given the two striking examples hoping that it will be the means of starting the farmers in this locality to thinking about this very important question.

Suppose we take another illustration and instead of figuring the milk per 100 lbs. we calculate the cost of cheese per pound from the milk of the two cows.

We will assume that the milk of both cows tested the same per cent of butter fat and then calculate

Southern Wis. Cheesemakers' & Dairymen's Ass'n.

that 2.6 lbs. cheese are made for each 1 lb. fat in the milk. This will give the following figures:

3000 lbs. milk x test 3.5 equals 105. lb. fat x 2.6 equals 273 lbs. cheese.

6000 lbs. milk x test 3.5 equals 210. lb. fat x 2.6 equals 546 lbs. cheese.

Now if the cost of keeping each of these two cows was \$50.00, then the cheese cost \$50.00 divided by 273 lbs. or 18c per pound cheese from the milk of the 3000 lbs. cow and \$50.00 divided by 546 lbs. or 9c per pound cheese from the milk of the cow producing 6000 lbs. per year.

Similar calculations could be made as to the cost of butter from the two cows and the figures will all demonstrate that it pays to have a knowledge of what each cow in a herd is producing.

HOME,-- Comfortable, Convenient and Attractive

Miss Nellie Maxwell, Neenah, Wis. Instructor in Domestic Science

Every farm home should be comfortable and most farmers aim to add conveniences as fast their means will allow. One of the first essentials to comfort is running water. Almost any system is better than none at all. The kitchen should be supplied first, then a hot water tank and water plumbing extended to a bath room as soon as it can be afforded.

A lighting system is the next step for comfort. A good bright light to read, work, study or play by, will be one of the best ways of keeping the boys on the farm. There is nothing more depressing than a smoky kerosene lamp, nor have we statistics to tell us how many young people have been driven from home by the lack of cheer from a good light.

Lastly but by no means least in importance comes the heating plant. A hot air furnace warming the the whole house gives splendid service and is not prohibitive in price. The more expensive vacuum water system are most highly satisfactory. In fact there are any number of splendid systems varying in price from a hundred and twenty five to four or five hundred dollars. However one may have a good plumbing, heating and lighting plant in the farm home and have left a hundred dollars or more above

Southern Wis. Cheesemakers' & Dairymen's Ass'n.

the expense of a Ford auto. This hundred might be used to great advantage in a Victrola or Edison to entertain and develop a musical taste not only in the family but the entire neighborhood. The season for the enjoyment of an auto is short but music will be enjoyed the year round. They who find the greatest happiness in life are those who give of what they have to promote happiness in others. We are learning that the most successful life is not measured by the bank account.

The best inheritance a parent may give his child is the memory of a happy comfortable home and an education broad enough to give him a larger capacity each day for enjoyment—an education not only from books but from "God's great out of doors." Such training is ideally given each child in the country, for there is no place where individuality, originality and character can better be developed than close to nature.

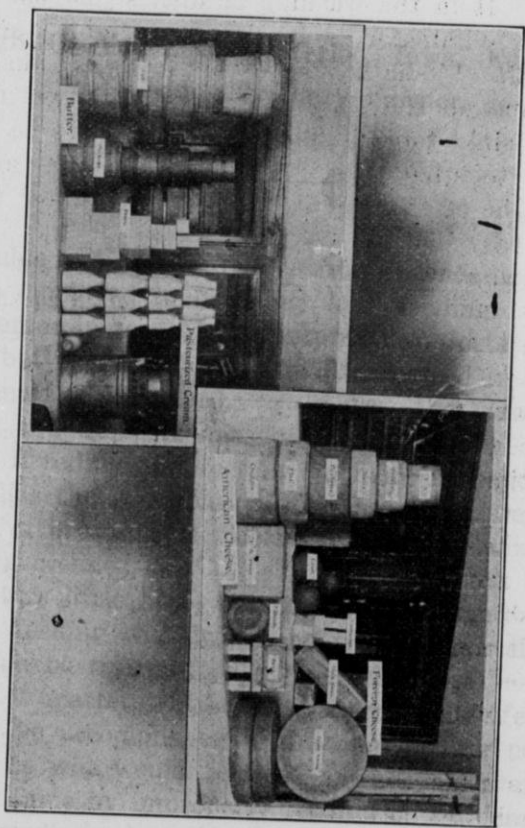
The farmer who is at all progressive (and all Wisconsin farmers are,) has up-to date machinery to help him do effective work on the farm. The housewife should be as progressive and provide herself with the modern conveniences, so necessary to efficient work in the farm home. Women are too prone to follow in beaten paths and do as mother did, they are rather slow to take up new things. It is usually the man of the house who urges these conveniences and is more than willing to buy them to make his wife's work lighter. A good power washing machine for example is a great labor saver. The same power which turns the cream separator, pumps the water, grind the feed or saws the wood may be used to operate the washing machine, the wringer the mangle, sewing machine, and the ice cream freezer. The Wisconsin woman is beginning to appreciate the bread mixer, the meat grinder, vacuum

cleaner and the oil mop. We are learning to plan to save energy, time and material. The woman who is fond of statistics tells us that she walked ninety eight unnecessary miles last year in her kitchen and in a family of five washed three and a half acres of dishes. If in the washing of dishes just one motion may be eliminated, note the saving of time and strength. If she is able to set the wiped dish from her hand on the shelf she cuts out two motions. Stove, sink, table and cupboards should be placed closely together to save steps. The table and sink should be of the height to allow the worker to stand in an easy, natural position.

All wood work all over the home should be easy to dust and wash. Walls in the kitchen should be washable and the floor one that will not need to be scrubbed. It is better to buy few kitchen utensils and have them of good material, than to be embarrassed with a large supply of cheap ones that take time to care for.

Even kitchen ware may be attractive and it certainly seems right that the place in which so many hours are spent should have thought given to its furnishings. Finally no one may give a rule to govern all conditions. Each house mother must work out her own problems for herself. There are always things which enter in to complicate the best laid plans; but the up-to-date thinking, reading, woman is mastering these difficulties and because of home conveniences has more leisure to give to the important things of life, such as keeping in touch with her children and the events of the day. With such women on the farms of our state many of the questions that have been unsolved will be settled and the boys and girls will stay on the farm because they will be satisfied and happy.

Nellie Maxwell.



Types of Butter and Cheese made in the Wisconsin Dairy School

Breeding Dairy Cattle

By Hugh G. Van Pelt, Waterloo, Iowa, Editor-In-Chief—Kimball's Dairy Farmer.

The value of a herd of dairy cattle depends upon the methods employed in breeding and feeding. Other factors enter in to assist or retard the efforts of the breeder but regardless of all skill employed in otherwise managing the herd, to ignore the laws of breeding and the principles of feeding is to invite failure. Breeding and feeding go hand in hand. He who applies the principles of feeding and disregards the laws of breeding or vice versa cannot realize the greatest success.

It matters little how well bred the sire and dam, improper feeding will dwarf the traits of excellence that should be transmitted to the offspring.

Again, it matters little how expert the feeder. little will be accomplished if the animals are poorly bred and he who would succeed in attaining either wealth or fame by improperly feeding cattle descended from mediocre breeding has but one chance in a thousand of realizing his aim.

I am at present, however, a breeder and feeder of dairy cattle, and those phases of the subject which may be put to practical use for increasing production and insuring improvement of future herds will be more welcome to our readers than a discussion of

the scientific laws that underlie breeding and feeding.

To attain success in any business it is necessary to have a proper starting point and proceed in the right direction. Failure is often the result of starting wrong and proceeding in the wrong direction or traveling in circles. This is more true of the breeding of live stock than of nearly any other business, for the one who starts with the wrong sire and continues to use sires of this kind forever travels in the wrong direction. He walks on a tread power and though he keeps everlastingly at it he never arrives. He who alternates good sires with poor travels in circles. He progresses at times, but usually finishes up at about the same point from which he started.

The breeder who is walking in the tread power or traveling in circles—and many of us are guilty—must start over before he can expect to succeed. If he would attain his purpose he must first have clearly in mind what his purpose is. If he would breed cows of great producing capacity he must mate his animals with that end in view. If he would breed cows with show yard characteristics he must follow systematically the path which leads to purple ribbons. Comparatively speaking these roads are smooth and well trodden, but if he would breed cattle possessed at once of great and economical milk and butter producing qualities together with show yard characteristics—beauty, type and conformation he will find a rougher road for it is traveled less than the tread powers and circles or either of the pathways leading to the productive cow or the beautiful show ring champion.

It is for the breeder himself to decide definitely just what kind of an animal he will breed. He must have a clearly defined mind's eye picture of the

image he would mold by the persistent and intelligent mingling of blood lines through a lifetime of effort. If production is his desire, bulls from long lines of producing ancestry must be used. The greatest of all laws of breeding—like begets like— is as true today as in the days of Cruickshank, Booth, Bates, Hugh Watson and many others whose names will live in history as long as the cattle breeding industry survives. If he desires to breed excellence of type, form and conformation, the slogan now threadbare with age is true: "Breed from the winners."

Truly believing it possible, yet realizing that the process is more difficult to breed great producers possessing acceptable type, conformation and beauty, than to secure either feature without the other, my suggestions will be along that line.

The starting point is in the bull pen. Analyze your bull. Demand that he shall come up to a rigid standard of requirements and follow up that demand by replacing him with another bull if he does not.

If your mind's eye picture calls for a cow that yields annually 500 pounds of butter-fat, make sure your bull's feminine ancestors for six generations were cows that could perform at that rate; also that the paternal ancestors were progenitors of such cows. Perhaps the pedigree does not show them with such records but it should indicate that the ability to make such records is present. I say all ancestors, and I specify six generations of ancestors, for a bull, although more likely to transmit the characteristics of this dam, will transmit the characteristics of his more remote ancestors. That is why Holstein calves sometimes come red and white and Aberdeen Angus calves come all red when not for scores of years have these foreign colors been accepted to registration. If the bull does not live up

to this requirement go no farther, for if he does not possess the inherent qualities of production he will never transmit them to his offspring. Rid yourself of that bull and start right.

You can journey but once from the cradle to the grave. Do not let your epitaph read that you made the journey with a dairy bull that did not possess the first fundamental qualities of dairy breeding.

If the bull's pedigree is acceptable in this respect, proceed if your ambitions call for more than production alone. Secure description of the conformation of the same ancestry. Look for show yard records. Remember that the present-day greatness of all breeds of beef cattle, draft horses and other domestic animals is largely the result of the mating of prize winners and thus preserving their blood.

If no prize winnings are to be found in his pedigree, bear in mind that he who attends great shows without his cattle and claims he has better individuals at home is probably less than 90 per cent right and that your herd bull, even though a good individual himself, may not transmit with certainty his own conformation for like begets not only like, but the likeness of an ancestor. If your bull fails here, dispose of him, but if in each respect the pedigree is acceptable, study the bull himself remembering that "like begets like as well as the likeness of an ancestor."

Your mind's eye picture of the cow you would breed is clearly defined. She must be good all over.

Starting at the head to insure systematic procedure, it is a recognized fact that a large mouth indicates a good feeder; a large nostril, constitution; a face clean cut and of good length, well dished between large, prominent, bright eyes points to excellence of dairy temperament.

These being desirable in the cow necessitate their

presence in the sire that he may transmit them, thus insuring their prominence in the next generation. Furthermore the head of the bull must, through its appearance of masculinity indicate strength of character and prepotency. It matters not how excellent in breeding and individuality a bull is if he does not have the prepotent power necessary to stamp on his get his characteristics and those of his ancestors, he is of little value. The effeminate sire permits the cows of the herd to stamp the various points peculiar to themselves and their progenitors thus eliminating uniformity of type, conformation and productiveness.

The neck of the cow should be of good length, blending neatly into shoulders; free from beefiness and with the back bone slightly protruding above, insuring a wedge shape conformation. The sire—though because of masculinity bears a heavier crested neck—should also possess length in this part and shoulders bearing close resemblance to those of the desired cow, that his offspring may conform to the requirement.

As surely as it is desirable to have cows long from the shoulders to the hip bones, well sprung in the ribs, open jointed and free from beefiness along the backbone, deep in the body, with a covering of hide soft, pliable and elastic, which in turn is covered with hair soft and silky, these qualifications must be presented by the sire if they are to be expected in his offspring.

Prominent hip bones are desirable in the dairy cow and great length, and straightness from these points to the pin bones insures length of udder and one that carries well forward with front quarters well rounded out. Therefore, it is very essential that the sire who is expected to impress these characteristics on the next generation should comply

with this conformation.

The cow of your dream must have a broad udder characteristics on the next generation should comply must be well arched between thin incurving thighs. Cows, beefy in the hind quarters, lack place of attachment for long, broad udders.

To insure this essential it is necessary that sires used in the attempt to secure the ideal cow must be thin of thigh, cut high up and well arched out in the hind quarters.

The cows of great capacity and ability may utilize the milk making nutrients digested from foods consumed, there must be an abundance of blood circulating from the digestive organs carrying these nutrients to the udder. The volume of this circulation is indicated by large, long and tortuous milk veins and by large and numerous milk wells. Cows with short, straight, small veins and only two small milk wells will seldom be found to be 500-pound cows. Bulls vary almost as greatly as cows in these respects. Therefore the sire should be well veined.

Rudimentaries, if small and placed close together on the sire indicate that his daughters will have small teats placed close together.

With all details of form and conformation approaching perfection the sire must possess size, color markings, style and general appearance in keeping with the breed he represents. If your bull is extremely faulty in any of these requirements when in proper condition, life is too short and good bulls too plentiful for you to use him unless he is especially valuable in correcting certain defects in your herd without incurring worse ones.

By the use of even the very best sires disappointments occur. Progress is slow. Breeders do not accomplish great success in one generation of breeding. Even a lifetime honestly and intelligently em-

ployed is too short a period for most breeders to realize their ambitions where lack of experience or financial restrictions compel them to start with a heterogeneous collection of females.

More often advancement is retarded by improper selection of a good herd bull's successor than by use of the wrong bull in the beginning. When a bull is placed in service, your efforts should begin to secure his successor. The time between the use of the first bull and the breeding age of his daughters is almost too short for locating just the right bull. Fortunate is the breeder who, in a lifetime, is successful enough to control the services of one outstanding excellent sire and doubly fortunate is he who makes no mistake in selecting sires that will improve upon or even perpetuate the excellencies transmitted by one renowned sire.

Outcrossing and inbreeding are uncertain tools in the hands of the breeder who strives for certain uniform results. Either method properly employed will insure some excellent animals, but because they are radical procedures, they are liable to interfere with uniform results which mean that a great many inferior offsprings are liable to come along with a few excellent ones by following promiscuously either inbreeding or outcrossing. A more certain method is line breeding which differs from inbreeding in that it consists of mating animals remotely related rather than those closely related. Owing to the fact that the greatness of the progeny of a sire comes largely through his dam, one excellent plan of line breeding is that of using a second bull whose dam is the best sister of the first bull's dam and whose sire—furnishing as he does the mild outcrossing blood—is more remotely related, if at all, and possesses in his individuality and that of his ancestors the qualities necessary for correcting the small defects trans-

mitted by the preceding sire. When the calves of the second sire approach breeding age, provided the first sire used has proven worthy, it will be advisable in some instances to breed them to him—their grandsire.

In other instances an excellent son of the first sire—out of a highly productive cow possessing no fault in common with the offspring of the first sire—may advantageously be used on the daughters of the second sire. Such is line breeding in the case of the second sire used and line breeding approaching inbreeding in the last two instances suggested.

If the breeder has made no mistake up to this point and the heifer calves promise to approach the perfection of his ideal, then he is in a position to breed and develop his own bulls and continue line breeding until perfection, as his eye outlines it, has been reached.

The time has been arrived when close inbreeding may be advisable to intensify the blood lines which have attained success so that the approved type, conformation and production may be retained in the herd. From that time forward line breeding is advisable, foreign blood being introduced gradually and judiciously. Radical outcrossing at this point is absolutely dangerous and excusable only on the grounds of fancy and faddism, for not knowing how foreign blood is going to nick with the herd, a lifetime of persistent, careful effort may be destroyed by the use of one bull, even though he himself is a good individual and carries blood lines unfaultable from the standpoint of the family to which he belongs.



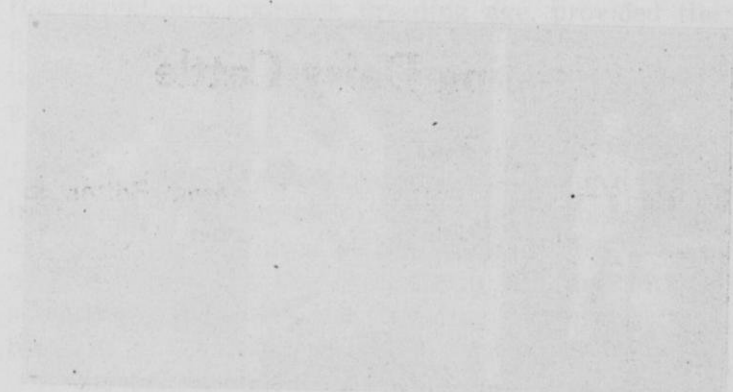
Foreign Cheese Making at the Wisconsin Dairy School



Cheese Making Operations and Tests at the Wisconsin Dairy School.

Southwest of the Mountains & Mountains East

to the west and north, the mountains of the West



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Chase, the mountains of the West, the mountains of the West

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Feeding Dairy Cattle

By Hugh G. Van Pelt, Waterloo, Iowa, Editor in
chief Kimballs Dairy Farmer

With the intelligent employment of the breeding principles only meager results will be accomplished unless equally efficient methods of feeding are followed.

In order that the sire may transmit to the fullest degree his own excellencies and those of his ancestors he must be intelligently fed and managed. A rule followed by most successful breeders is that of keeping their sires in good healthful condition but on the lean side at all periods so that when the heaviest breeding season arrives they may, by increasing the feed, encourage the bull to be gradually gaining in weight so that he will be in the very strongest, most healthful condition possible, which materially adds to his power of prepotency.

Bulls emaciated for lack of an abundance of nutritious food or those plethoric because of an over abundance of food and lack of exercise usually beget offspring disappointing to the breeder. Therefore, any system of feeding and management that will provide exercise and keep the sire in reasonable flesh and most excellent health is the advisable plan.

It is equally necessary that the females of the herd be properly nourished, not alone for the stimu-

lation of milk and butter-fat production but also for the upbuilding of their offspring, the nourishment for which can be secured from no other source than from the mother during the entire period of gestation.

It is a well known fact that the foetus makes its largest growth during the last six weeks of gestation. It is also known that the calf at birth is made up almost entirely of protom, mineral matter and water—there being very little, if any, fat in its body. It is also known that the only nutrient in food-stuffs which goes to manufacture cartilage, bone, muscle, blood, hair and hide is protein and mineral matter. Therefore, if the ration provided for the mother is lacking in these essential nutrients or if she is compelled to continue milking up to freshening time, she must draw upon her own body to nourish the calf with a result that the future of calves nourished under such conditions is very largely sacrificed before they are born. It is undoubtedly for this reason that calf scours, cholera, pneumonia and the scores of other diseases which play so much havoc on dairy farms exist. They are occasioned by the fact that so few breeders realize the necessity of beginning to feed the calf properly prior to birth. This is one good reason why the cow should be turned dry six or eight weeks before freshing.

While the cow is dry she should be abundantly and judiciously fed for the following are now necessary of accomplishment: First, the foetus must be developed; second, the cow's digestive apparatus needs a rest; third, flesh, strength and stamina are to be placed in possession of the cow to enable her to campaign well during the coming period of lactation.

Common sense reasoning in this matter has established a balanced ration, for, in fact, the terms "common sense ration" and "balanced ration" are



A Green County Herd.

synonymous. The balanced ration is nothig more nor less than a ration that will accomplish a purpose more efficiently and more economically than any other ration and differs as the purpose desired changes. In other words, a ration balanced for a cow at one period is not balanced ration for the same cow at another period.

Successful feeding depends upon the ability of the feeder to determine accurately the pnrpose to be accomplished and a knowledge of the physical and chemical properities of available foodstuffs that will enable him to so combine them that an efficient, common sense, balanced ration results. Thus it is that by analyzing existing conditions a ration at once suitable to developing an unborn calf and conditioning the cow may be formulated. If it be summer time nothing excels good pasturage or green food as a basic ration, but if in winter, substitutes in the form of corn silage and beet pulp or other succulent food should be used freely in conjunction with some leguminous hay such as clover, alfalfa, sweet clover, cowpea, soy bean or Canada peas and oat hay.

Whether summer or winter conditions exist a concentrated ration properly balanced should be fed. Four or six weeks is not a long time and quick conditioning necessitates a variety of feeds. As a rule a grain ration consisting of two parts ground oats, one part oil meal, one part bran and one part corn meal, will prove efficient. The amount fed daily depends upon the feeding qualities and condition of the cow. As a rule from 6 to 12 or even 16 pounds of the mixture may be fed daily to good advantage. It should be borne in mind that feed given during the resting period is far from wasted. Even though the cow returns nothing directly she is making good use of the food and later will return more profit for feed consumed while she is dry than for that eaten

at any other period.

As freshening time approaches, if the feeding has been judiciously performed, the cow will begin rounding into bloom and developing an udder to the fullness of her capacity. It is true that more careful attention will be necessitated at freshening than though she were permitted to calve in poorer flesh. Careful and skillful management will suffice to bring her through parturition safely and every feeder should consider it a part of his education to know how to manage his cows for securing greatest results.

Three days or so before the cow is to freshen her grain ration should be eliminated and in its stead bran mashes composed of three or four pounds of bran thoroughly moistened and well salted should be given at regular feeding hours in addition to the roughage which, being of a laxative nature, may be continued.

It is never advisable to permit a valuable cow to calve without attendance. If she is a heavy producer under natural conditions, much greater yields may be expected as a result of special fitting. Furthermore, udder troubles and milk fever are more liable to occur. It is quite generally conceded, however, that if feeding operations are such that the cow's digestive tract is kept in a loose, laxative condition and little if any milk taken from the udder except by the calf for the first 48 hours the danger is reduced to a minimum. The thought of the careful feeder and herdsman, however, is always of the welfare of his charge, so he will watch her closely day and night until the danger of parturient paralysis has passed so that, should the slightest symptoms occur, the air treatment may be put to use and forestall sickness before it has advanced far enough to be weakening in its effect. In case of milk fever all feeding must cease until the cow is again on her feet

and quite enough recovered to have regained her appetite.

It is well to leave the calf with its mother the first two or three days for it assists greatly in relieving the inflammation of the udder and keeping the cow quiet. As a rule, when 48 hours have passed, if all has gone well the calf should be taken away for the mother is ready to begin work in earnest. This is in case the udder has reached normal conditions. Otherwise, the feeding of soft foods such as bran mashes should continue and in addition to frequent application of heat the udder should be milked out thoroughly many times day and night. This represents much labor but success in any business is attained only by persistent, intelligent effort and close attention to details and it is he who is most willing and industrious who succeeds and leads others to wonder what secrets he practices.

When the cow's condition warrants that she be placed on solid food haste must be made slowly for within 30 days she should be on full feed and giving her daily maximum milk yield. Furthermore, she should not be brought to full feed and milk sooner, for at best she is in a weakened condition following parturition.

It is now that the feeder will begin to appreciate the value of the careful and liberal feeding given before freshening for in all likelihood he has been rewarded with a strong, vigorous calf not predisposed to all the ills that affect calves less fortunately born and he finds the mother strong, fleshy and ready to work. She has much extra fat stored up in her body and this is well, for unable to utilize large amounts of food, she at once begins drawing upon the reserve nutrients that are stored and converts them into milk and butter-fat. The purpose of the feeder has changed and it is now to encourage by feed and care

the transferring of the fat from the body to the pail. Succulent foods and those rich in protein stimulate milk secretion at the expense of body fat. Therefore it is well to continue the use of green foods, roots, silage, beet pulp, leguminous hays and in addition a light feed of such protein feeds as bran, oil meal, ground oats and gluten feed. In the beginning the daily ration should not exceed four or five pounds and this should be increased slowly and on alternating days. All concentrated feed given and all milk yielded should be weighed. No feeder, no matter how experienced, can get the best out of a cow unless by the use of the scales he knows every day the results he has attained that he may use the knowledge on the morrow. Realizing this to be a fact, many most successful record makers now provide for each cow on test a box large enough to hold a day's ration and at a convenient time each day her feed for the next 24 hours is weighed and placed therein. A little extra work, but results will pay well for it. Developing cows is a business and any business that is worth while is worth doing in an expert manner. By using boxes in this manner the 24 hour ration can be divided as best suits the demands of the cow. Some cows eat better in the morning, some at noon and some at night. Often it is found best to give a cow one-half of her entire day's ration at night, leaving the other half to be divided between the next two or three feeds and this can easily be done where the full ration is available.

After the first days ration has been given results begin. On the following day the scales will tell the amount of milk stimulated thereby. On the second day the ration should be increased one-half or three-quarters of a pound and as a result the following day the scales should indicate an increase in milk flow, in which case a like increase should be made

the following day. If the scales do not show an increase in the milk something is wrong. Perhaps the ration is not suited to the particular cow and a change should be made. Thus the ration should be increased by small amounts each alternate day, the scales showing the way on the intervening day. Invariably during the first 30 days a narrow ration—one composed largely of ground oats, oil meal, bran, gluten feed, cottonseed meal, dried distillers' grains, with a very small amount of cornmeal in addition to the roughage—should be used because these are all rich in protein and stimulating to milk secretion.

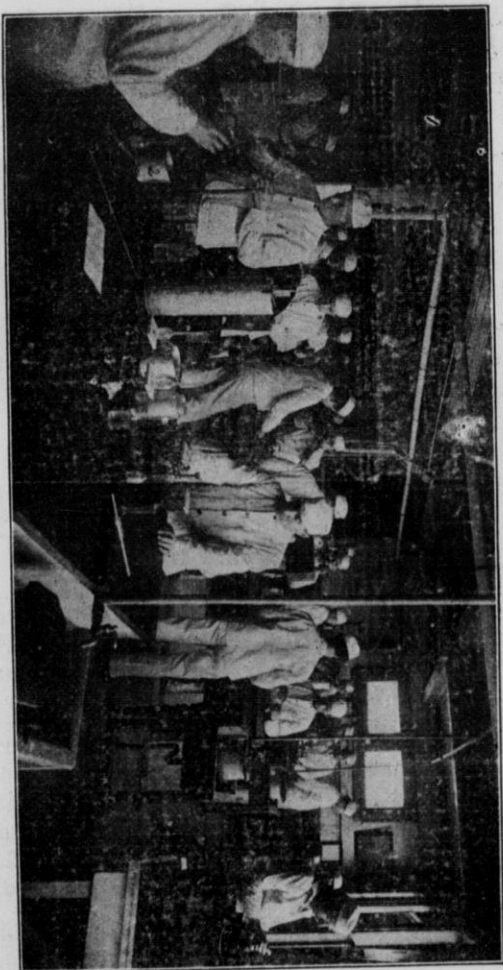
Greatest results are attained from the feeding that is practiced the four weeks preceding and the four weeks following freshening. If all has gone well the cow has almost reached the limit of her feeding capacity and the limit of her milk producing ability at the end of 30 days. A perceptible change has been made in her appearance, much of the beefy conformation has disappeared and she has taken on a decided dairy form. The surplus fat has been transferred from the body to the pail.

The problem is now to hold the milk flow and the most ideal working form. Recognizing that some foods tend to create energy and fatten the animal when fed heavily enough and others furnish milk-making nutrients, and that the cow whatever else she may be is a machine kept on the farm to convert these feeds into milk and butter-fat, the feeder with the scales and a variety of feeds can so combine and feed them in such amounts as to accomplish any reasonable purpose he may choose if the machine is efficient. From day to day and from week to week the ration should be varied gradually, adding to or taking from the ration foods of one character, then another; catering always not only to the demand but also to the likes and dislikes of the individual in

charge. Great records are never secured by the dozen but always by studying and catering to the individual cow.

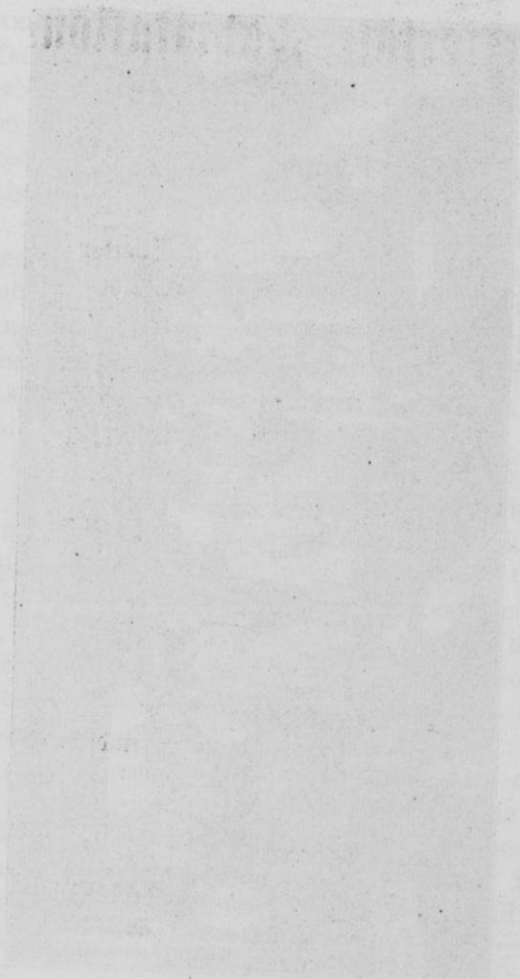
Anxiety for great records should never tempt overfeeding, though it often does and many cows are ruined and scores of records made smaller because of too much feed. There is always more danger of overfeeding than underfeeding, but this danger is greatly lessened where the scales are employed. Many facts pertaining to feeding come from experience and though well known to the feeder are difficult to express clearly in words, but suffice to say that in addition to all knowledge known to the art the herdsman must always, with the interest in results, at least keep in mind the condition of the animal and be prepared to decrease the ration at the first indication of the animal going "off feed." At best cows working hard for long periods tire of their feed and weaken under continued pressure. It is well occasionally to substitute for one feed a bran mash to rest and cool, so to speak, the digestive tract. Any indication of digestive troubles should receive prompt attention and a corrective in the form of raw linseed oil, salts or other laxative given.

The feeder who knows at all times the condition of the animal, the real purpose for which he is feeding and the amount and character of food best suited to accomplish the purpose can drive safely the machine to the limit of its feeding capacity and milking ability.



Milk Testing Laboratory of the Wisconsin Dairy School.

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Schweizerkäse Fabrikation.



von John Theiler

An dem Hügel dort beim Walde,
Wo drei Straßen sich vereinen,
Steht langgestreckt ein Holzgebäude,
Auf einem Keller gebaut von Steinen.
Sein Zweck, er dient der Molkerei;
Das ist eine Käseerei.

Hier haust mit seiner Frau und Kindern,
Ein froher Schweizer wohnt da drinnen.
Wohlbergnügt, voll Arbeitslust,
Kunstbeherrschend, kraftbewußt.
Wer wollte ihn nicht kennen,
Den allbeliebten Sennen?

Früh am Morgen, schon vor Tage,
Ist er an der Arbeit munter;
Setzt den Abendkäse vom „Lade“
Dreht die obere Seite unten.
Gibt ihm auch ein neues Kleid,
Mit kunstgerechter Fertigkeit.

Ein starkes Feuer tut entzünden,
Er in des Feuerwagens Grund,

Fifteenth Annual Convention

Daß sich dem Wasser Dampf entwinde;
Nur kochend dients zur Reinigung.
Dem hier ist alles sanitär;
Reinlichkeit Erfolgsgewähr.

Lange Reihen Farmerwagen
Kommen mit der Milch gefahren.
Gegossen wird die edle Gabe
In die Kanne auf der Waage.
Ein jedes Quantum, groß und klein,
Fließt in den Kupferkessel ein.

Jetzt wird die Milch geprüftet,
Durch des Käfers Kennerinn;
Ob sie sauer oder bitter,
Oder sonst ein Fehler drinn.
Der Wärmegrad wird auch gemessen;
Nichts, auch gar nichts wird vergessen.

Tut sich alles recht befinden,
Eingerühret wird das „L a b“;
Daß die Milch zu Quark gerinne
Und ein fester „B r u c h“ er hab’.
Nischenfals und Pepsinkraft
Vollziehen den geheimen Akt.

Ist das „d i c k e n“ wohl gelungen,
Nach der „K e l l e“ langt die Hand;
„U e b e r l e g t“ den Bruch, den jungen,
Schiebt ihn nach des Kessels Wand,
Daß der kühle und der warme,
Der feste sich mit weichem paare.

Mit der „S a r f e“ zarten Saiten
Bricht den Quark er immer weiter,
Macht den Bruch beständig feiner
Und die Klöße immer kleiner,
Daß der Wolke grüne „S c h e i d e“
Sich vom Käsebestande theile.

Ist die rechte Zeit gekommen,
Der „B r e c h e r“ wird zur Hand genommen,
Der Feuerwagen eingeschoben
Und in horizontalem Bogen
Schwingt nach allbekannter Weise,
Er den Brecher in dem Kreise.

An des 'Reffels rotam Rande
 Hängt an einem starken Bände
 Das Thermometer, allezeit,
 Reaumur und Fahrenheit.
 Auf ihn schaut des Käfers Blick,
 Ob genug „g e b r ü h e t“ ist.

Ist der Hitze Grad gehoben,
 Der Feuerwagen ausgeschoben,
 So rührt er dennoch fort und fort
 Und weicht nicht von seinem Ort.
 „A u s r ü h r e n“ nennt man diesen Akt!
 Ringsum gehts im gleichen Takt.

Ist der Quark nun endlich „t r o c k e n,“
 Daß er zerfällt in feine Brocken,
 So gilt das Rühren als vollendet
 Und legt den Brecher fort behende.
 Das „K ä s t u c h“ nimmt er dann zur Hand,
 Rollt den „B o g e n“ in den Rand.

Der Quark wird aus der Fluth gehoben,
 Am Flaschenzuge aufgezozen.
 Läßt den gewalt'gen schweren Nocken
 Eine Weile noch vertropfen.
 Tut ihn nach der Presse schieben
 Und dort in des „S ä r b“ plazieren.

Sorgfältig wird er eingeschlagen,
 Mit schwerem Deckel zugeladen.
 Nun folgt der Presse schwerer Druck,
 Daß alles Raß entfliehen muß.
 Bald wird er wieder umgewendet
 Und in ein trocken Tuch gekleidet.

Gewendet wird er oft und viel,
 Als wär' die Arbeit nur Plessier.
 Den Druck, den muß er lassen gelten,
 Sonst würd' man ihn ein „P r e ß l e r“ schelten.
 Hat er genügend Druck erlitten,
 Wird er am Rande noch beschnitten.

Man hebt ihn ab vom schweren Lad,
 Plaziert ihn in ein salzig „B a d.“
 Hier darf er sich auch nicht erheben
 Sonst würd' es einen „N i ß l e r“ geben.

Ist er im Bade fest geworden,
So wird er auf den Bank geborgen.

Hier wird ihm große Pflieg' zu teil;
Fast wär sie manchem Kind zum Heil.
Er wird gewaschen und gefalzen,
Auf trockener Unterlag gehalten.
Man regulirt die Temperatur;
Erforschet seine Geheimnatur.

Hat einer im Leibe kein Leben
Muß man ihm mehr Wärme geben.
Muß Gährung einleiten,
Die Gase entwickeln
Die im Laib verborgen sind,
Sonst bleibt er „b l i n d.“

Ist gar „f e i n“ seine Konstitution,
Gibt beim Beklopfen ein brummender Ton,
Bleibt flach wie ein Topf,
Schüttelt der Käser den Kopf:
„Ich wette ein „N ä s l e r,“
„Es gibt ein „G l ä s l e r!“

Hat einer Prozegeist im Leib
Und tut sich wullstig „b l ä h e n.“
Das ist ein „E x p a n s i o n i s t,“
Ein trauriger Wicht!
Der Käser schimpfet: Schindermetter!
Poß Hagel! Mordio und Zetter!

Seine folg'samen „V e r t r a u t e n“
Die behandelt er fein.
Er wäscht und bürstet
Und hält sie rein.
Prächt'ig sind die runden Laibe;
Sein Erfolg, sein Stolz, seine Freude.

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