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Proceedings of the twenty-fifth annual convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association held at Monroe, Wisconsin, Thursday and Friday, December 4 and 5, 1924. 1924

Southern Wisconsin Cheesemakers' and Dairymen's Association
Monroe, Wisconsin: Swiss News Printing Co., 1924

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PROCEEDINGS

OF THE

TWENTY-FIFTH

ANNUAL CONVENTION

OF THE

*Southern Wisconsin Cheesemakers'
and Dairymen's Association*

HELD AT

MONROE, WISCONSIN

Thursday and Friday, December 4 and 5

1924

SWISS NEWS PRINTING CO., MONROE, WIS.

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1 9 2 4

MEMBERSHIP

Of the Southern Wisconsin Cheesemakers' and Dairymen's Association for 1925

A

Aeschlimann, John J.	Monroe, Wis.
Atherton, O. H.	Monroe, Wis.
Augsburger, Mrs. Rudy	Monroe, Wis.
Acherman, Joseph	Monroe, Wis.
Augsburger, Gottfried	Monroe, Wis.
Altman, Jacob	Monroe, Wis.
Abplanalp, Adolph	Monroe, Wis.
Aberli, Albert	Gratiot, Wis.
Alder, Louis	Monroe, Wis.
Abplanalp, Alex.	Route 1, Juda, Wis.
Anderegg, Arnold	Juda, Wis.
Ault, J. D.	Monroe, Wis.
Arn, Adolph	Monticello, Wis.

B

Blum, Sam	Monroe, Wis.
Blum, Bruce M.	Monroe, Wis.
Buri, Miss Mathilda	Monroe, Wis.
Becker, Dave	Monroe, Wis.
Bear, Dr. W. G.	Monroe, Wis.
Bolender, J. Dry Goods Company	Monroe, Wis.
Bleiler, George	Monroe, Wis.
Buholzer, Xaver	Monroe, Wis.
Bast, Ray T.	Monroe, Wis.
Bartell, G. C.	Monroe, Wis.
Blumer Products Company	Monroe, Wis.
Bennett, Dr. C. W.	Monroe, Wis.

Baltzer, M. E.	Monroe, Wis.
Buehler, Chas. H.	Monroe, Wis.
Boss, Fred	Monroe, Wis.
Becker, Wm. A. Company	Monroe, Wis.
Benkert, Fred E.	Monroe, Wis.
Burns, John N.	Monroe, Wis.
Blumer, Robert W.	Monroe, Wis.
Booth, Max G.	Monroe, Wis.
Burkhard, John J.	Monroe, Wis.
Bowen, Miss Mazie V.	Monroe, Wis.
Ball, Henry L.	Monroe, Wis.
Babler, Jacob L.	Monroe, Wis.
Bailie, Samuel R.	Monroe, Wis.
Bennett, Dr. Byron R.	Monroe, Wis.
Benkert, Jacob	Monroe, Wis.
Benkert & Stauffacher	Monroe, Wis.
Bauman Hardware & Implement Company	Monroe, Wis.
Buri, Louis E.	Monroe, Wis.
Burkhard, E. F.	Monroe, Wis.
Blum, Werner	Monroe, Wis.
Brand, Franz	Route 2, Brodhead, Wis.
Burkhalter, Gottlieb	Monroe, Wis.
Brog, Paul	Evergreen Factory, Clarno, Wis.
Benkert, Fred	Monroe, Wis.
Buholzer, A. Emil	Route 3, Juda, Wis.
Bennett, E. W.	312 New Insurance Bldg., Milwaukee, Wis.
Babler, Albert	Monroe, Wis.
Baumgartner, Emil	Route 9, Monroe, Wis.
Bank of Monticello	Monticello, Wis.
Blum, J. E.	Monticello, Wis.
Bontly, J. J.	Monticello, Wis.

C

Carr, George J.	Monroe, Wis.
Chadwick, Howard W.	Monroe, Wis.
Caradine, Dr. Harold B.	Monroe, Wis.
Chambers, C. L.	Monroe, Wis.
Carroll, Edward	Monroe, Wis.

Collentine, Frank	Monroe, Wis.
Clark Drug Company	Monroe, Wis.
Caradine, H. N. B.	Monroe, Wis.
Campbell, E. L.	Monroe, Wis.
Cunningham, Dr. H. F.	Monroe, Wis.
Creasy, Dr. L. E.	Monroe, Wis.
Clark, M. Earl	Monroe, Wis.
Connors & Niles	Monroe, Wis.
Collins, Sylvanus	Monroe, Wis.
Carter, E. W.	29 E. Madison St., Chicago, Ill.
Cornwell, R. E.	Diamond Crystal Salt Co., Madison, Wis.
Christen, John	Route 7, Monroe, Wis.
Clark, Chas. W.	Monticello, Wis.

D

Dodge, La Roy	Monroe, Wis.
Duebendorfer & Tschudy	Monroe, Wis.
Durst, J. H.	Monroe, Wis.
Dempsey, P. J.	Monroe, Wis.
Discher & Schneider	Monroe, Wis.
Deininger, John	Monroe, Wis.
Durst, Math. C.	Monroe, Wis.
Dunwiddie, William	Monroe, Wis.
Dunwiddie, J. D.	Monroe, Wis.
Dunwiddie, Brooks	Monroe, Wis.
Durner, Dr. T. L.	Monroe, Wis.
Dahler, Mike	Route 1, Darlington, Wis.
Dettweiler, Fred	Route 4, Monroe, Wis.
Dettweiler, John	Monroe, Wis.
Day Brothers	Monroe, Wis.

E

Emmenegger, Fred	Monroe, Wis.
Elmer, Alvin A.	Monroe, Wis.
Emmenegger, Robert	Monroe, Wis.
Evenson, Roy	Monroe, Wis.
Elmer, John H.	Monroe, Wis.

Elmer, Henry	Monroe, Wis.
Etter, John T.	Monroe, Wis.
Einbeck Bros.	Monroe, Wis.
Elmer, Jacob P.	Monroe, Wis.
Erb, Jacob	Monroe, Wis.
Eickhoff, H. J.	1914 East Dayton St., Madison, Wis.
Eaton, George R.	Monroe, Wis.
Eckberg, C. A.	Brodhead, Wis.
Emminger, Elmer	Brodhead, Wis.
Elmer, H. E.	Monticello, Wis.

F

Frautschy, Arthur C.	Monroe, Wis.
Feldt, John & Sons	Monroe, Wis.
Fritz, David	Monroe, Wis.
Fitzgibbons Brothers	Monroe, Wis.
Frautschy, E. D.	Monroe, Wis.
Fueglistner, Otto	Red Oak, Ill.
Fritsch, J. D.	Monroe, Wis.
Fritsch, John F.	Clarno, Wis.
Freitag, Walter	Route 6, Monroe, Wis.
Freitag, Nic.	Monticello, Wis.

G

Geiger, W. J.	Monroe, Wis.
Ganshert, Dr. J. W.	Monroe, Wis.
Green County Lumber & Fuel Company	Monroe, Wis.
Galusha, H. B.	Monroe, Wis.
Gordon, Harold	Monroe, Wis.
Gnagi, Dr. W. B.	Monroe, Wis.
Geigel Hardware Company	Monroe, Wis.
Geigel, Matt.	Monroe, Wis.
Geigel, Jacob	Monroe, Wis.
Geigel, William	Monroe, Wis.
Geiger, J. H.	Monroe, Wis.
Greenwald, Samuel R.	Monroe, Wis.
Gapen, L. H.	Monroe, Wis.

Galle, F. W.	Monroe, Wis.
Gempeler, Jacob, Jr.	Monroe, Wis.
Gere, C. M.	Brodhead, Wis.
Glauser, Fred	Route 5, Monroe, Wis.
Gardner, E. T.	Monroe, Wis.
Graf, George R.	Route 1, Argyle, Wis.
Gempeler, Wm.	Monroe, Wis.
Gudel, Arnold	Route 7, Monroe, Wis.

H

Hoffman, Frank L.	Monroe, Wis.
Holsinger, C. A.	Monroe, Wis.
Hefty-Jones Company	Monroe, Wis.
Hartnett, J. J.	Monroe, Wis.
Heer's Meat Market	Monroe, Wis.
Hoffman, W. D.	Monroe, Wis.
Hauser, John T.	Monroe, Wis.
Herold Printery	Monroe, Wis.
Haren, Dan H.	Monroe, Wis.
Huffman & Burgy	Monroe, Wis.
Holmes, Ransom	Monroe, Wis.
Heeren, J. B.	Monroe, Wis.
Hall, H. C.	Monroe, Wis.
Hodges, Dr. Frank L.	Monroe, Wis.
Hood, J. C.	Monroe, Wis.
Hauser, John (Badger)	Monroe, Wis.
Hartwig, Fred	Monroe, Wis.
Haldimann, Matt.	Darlington, Wis.
Hirsbrunner, Albert	Monroe, Wis.
Hofer, Carl	Route 1, Monroe, Wis.
Hansen's, Chr. Laboratory, 301 Mayer Bldg.,	Milwaukee, Wis.
Hefty, Fred K.	Monticello, Wis.
Haessig, Ernest	Belleville, Wis.
Haessig, Jacob	Route 4, Monroe, Wis.

I

Industrial Coöperative Union	Monroe, Wis.
Ingold, Ernest	Juda, Wis.

J

Jaberg, Roy	Monroe, Wis.
Janke, L. F.	915 Jenifer St., Madison, Wis.

K

Kundert, Leon	Monroe, Wis.
Kundert Brothers	Monroe, Wis.
Knoll, Paul	Monroe, Wis.
Knight, W. J.	Monroe, Wis.
Kundert's Shoe Shop	Monroe, Wis.
Kniphchild Brothers	Monroe, Wis.
Knipschild, John H.	Monroe, Wis.
Kohli, Louis H.	Monroe, Wis.
Kohli, Chas. R.	Monroe, Wis.
Knight, M. J.	Monroe, Wis.
Keel, Everett	Monroe, Wis.
Kimball, K. P. Company	Chicago, Ill.
Kundert, Ralph J.	Monroe, Wis.
Kundert, John, Sr.	Monroe, Wis.
Krahenbuehl, Christ.	Orangeville, Ill.
Kolb, John	Box 464, Dubuque, Ia.
Koller, Anton	Mt. Horeb, Wis.
Kolb, F. J.	Route 1, Browntown, Wis.
Kuster, Joseph	Route 3, Monroe, Wis.
Koller, Oswald	Brodhead, Wis.
Kennedy, Charles	Monticello, Wis.
Klassy, William	Monticello, Wis.
Kuenzi, Fred A.	Route 2, Browntown, Wis.
Koenig, Christ	Route 2, Browntown, Wis.
Kundert, E. J.	Monticello, Wis.
Klassy, H. C.	Monticello Wis.
Kooreman, G. G.	Monticello, Wis.
Knobel, Albert	Monticello, Wis.
Karlen & Steinman Lumber Company	Monticello, Wis.

L

Lambole, F. E.	Monroe, Wis.
Langacher, John	Monroe, Wis.
Lanz, Fred	Monroe, Wis.
Luchsinger, Frenk B.	Monroe, Wis.
Lanz Brothers	Monroe, Wis.
Lynch & Lynch	Monroe, Wis.
Leuenberger, Henry G.	Monroe, Wis.
Lenherr, Jacob	Monroe, Wis.
Loveland, Wm. A.	Monticello, Wis.
Ludlow, Edwin	Monroe, Wis.
Ludlow, Willis	Monroe, Wis.
Langacher, Fred	Monroe, Wis.
Langacher, Rudy	Monticello, Wis.
Laeser, John	Route 2, Albany, Wis.
Lutermayer, Joe	Route 7, Juda, Wis.
Lichtenwalner, F.	Monroe, Wis.
Leuenberger, Jacob	Route 2, Blanchardville, Wis.
Lichtenwalner, J. P.	Monroe, Wis.
Leavitt, A. A.	Brodhead, Wis.
Laeser, Sebastian	Route 2, Monroe, Wis.
Lauper, Walter	Winslow, Ill.
Leiser, Gottfried	Route 6, Monroe, Wis.
Lynn, M. E. Hardware Company	Monticello, Wis.
Legler, George C.	Monticello, Wis.

M

Monroe Dairy Products Company	Monroe, Wis.
Mason, H. B.	Monroe, Wis.
Miller & Burgi	Monroe, Wis.
Meythaler Brothers	Monroe, Wis.
Monroe Bakery	Monroe, Wis.
Monroe Laundry Company	Monroe, Wis.
Marty, Adam	Monroe, Wis.
Marty & Ohlhausen	Monroe, Wis.
Marty Company	Monroe, Wis.
Metropolitan Store	Monroe, Wis.

Marty, Fred	Monroe, Wis.
Miller & Weaver	Monroe, Wis.
Monroe Light & Fuel Company	Monroe, Wis.
Meythaler, Frank W.	Monroe, Wis.
Maurer, Rudy	Monroe, Wis.
Monroe, Dr. W. B.	Monroe, Wis.
Moore, Dr. L. A.	Monroe, Wis.
Miller, Walter A.	Monroe, Wis.
Morton, Earl	Monroe, Wis.
Meythaler, George J.	Monroe, Wis.
Moorman Manufacturing Company	Quincy, Ill.
Marty, Gottlieb	Monroe, Wis.
Musselman, Fred	Monroe, Wis.
Moe, H. H.	Monroe, Wis.
Moser, John	Route 7, Monroe, Wis.
Martini, August	Route 8, Monroe, Wis.
Meythaler, William	Monroe, Wis.
Motz, Anton	Route 8, Monroe, Wis.
Montgomery, Frank	Browntown, Wis.
Marschall, A. J.	Madison, Wis.
Minnig, John	Route 3, Monticello, Wis.
Meyer, Adolph	Monticello, Wis.

N

Noble, B. M.	Monroe, Wis.
Naef, John	Route 4, Argyle, Wis.
Nieffenegger, Jacob	Darlington, Wis.

O

O'Meara, Joe B.	Monroe, Wis.
Olson, William	Monroe, Wis.
O'Brien, J. B.	1st Nat. Bank Building, Milwaukee, Wis.
Ostrander, J. M.	Mineral Point, Wis.
Olsen Publishing Company, 501 Cherry St., Milwaukee, Wis.	
Ostrum, Harold	Blanchardville, Wis.
Olson, Oscar R.	Blanchardville, Wis.

P

Phenix Cheese Company	Monroe, Wis.
Pierce, I. B.	Monticello, Wis.
Peoples' Supply Company	Monticello, Wis.
Priewe, Wm.	Route 5, Monroe, Wis.

R

Roth, Fred	Monroe, Wis.
Rohrer, Arnold	Monroe, Wis.
Regez, Jacob	Monroe, Wis.
Rote, Alvin F. Company	Monroe, Wis.
Roub, Dr. J. F. & Son	Monroe, Wis.
Roth, H. C.	Monroe, Wis.
Regez, Herman	Monroe, Wis.
Regez, Rudy	Monroe, Wis.
Reck, E. D.	Monroe, Wis.
Rottler, R. G.	Monroe, Wis.
Ruf, Paul A.	Monroe, Wis.
Roth, Paulus A.	Monroe, Wis.
Rufenacht, Fritz	Route 6, Monroe, Wis.
Roderick, Frank E.	Route 1, Clarno, Wis.
Roth, Christ	Monroe, Wis.
Roderick, Claude A.	Monroe, Wis.
Roelli, Adolph	Apple River, Ill.
Roethlisberger, John	Route 6, Janesville, Wis.
Ridley & Company	Madison, Wis.
Ruprecht, Oscar	Dubuque, Ia.
Regez, Ernest & Sons	Blanchardville, Wis.
Rutsch, Nick	Brodhead, Wis.
Riesser, Adolph	Route 3, Monroe, Wis.
Richards, S. E.	Monticello, Wis.
Rolph Bros. Lumber Company	Monticello, Wis.

S

Schuetz, Gottfried	Monroe, Wis.
Swiss News Printing Company	Monroe, Wis.

Siegenthaler, Mrs. Fred	Monroe, Wis.
Stauffacher, Fred J.	Monroe, Wis.
Stauffacher, Glen	Monroe, Wis.
Stuart, George W.	Monroe, Wis.
Schuetze, William A.	Monroe, Wis.
Schaad, Emil	Monroe, Wis.
Sun Prairie Cheese Company	Monroe, Wis.
Shefford Cheese Company	Monroe, Wis.
Schmid, Adolph	Monroe, Wis.
Strahm, John	Monroe, Wis.
Schindler, Dr. Arthur J.	Monroe, Wis.
Shriner Brothers	Monroe, Wis.
Stauffacher, W. J. Company	Monroe, Wis.
Schneider, Max	Monroe, Wis.
Solomon, Henry Coal & Iron Company	Monroe, Wis.
Scheidegger, Ernest	Monroe, Wis.
Stauffacher, I. M.	Monroe, Wis.
Smith, Charles J.	Monroe, Wis.
Service Garage	Monroe, Wis.
Schneider, George	Monroe, Wis.
Speck, Nick	Monroe, Wis.
Schindler, Chas. A.	Monroe, Wis.
Stillman, C. L.	Monroe, Wis.
Scott, G. A.	Monroe, Wis.
Stoldt, Albert	Monroe, Wis.
Schmidt, Leon O.	Monroe, Wis.
Stauffacher, D. D.	Monroe, Wis.
Schmerse, Harris L.	Route 3, Monroe, Wis.
Schindler, Thomas B.	Monroe, Wis.
Stuber, Fred	Route 1, Davis, Ill.
Sutter, O.	Rock City, Ill.
Speick, Dietrich	Belmont, Wis.
Stauffer, R. N.	Monticello, Wis.
Schwels, H. G.	523 W. Dayton St., Madison, Wis.
Stauffacher, M. H.	Monroe, Wis.
Style Shop, The	Monroe, Wis.
Shumway, C. P.	308 University Building, Madison, Wis.
Swygart, Otto	Monroe, Wis.
Schepley, Chas. R.	Monroe, Wis.

Schneider, Emil	Monroe, Wis.
Schuetz, Fred	Apple River, Ill.
Schempp, Wm. F.	Brodhead, Wis.

T

Times Printing Company	Monroe, Wis.
Tuttle, Harold W.	Monroe, Wis.
Treat, Frank A.	Monroe, Wis.
Tschanz, John	Monroe, Wis.
Triangle Cheese Company	Monroe, Wis.
Thorp, Ed. M.	Monroe, Wis.
Trukenbrod, W. F.	Monroe, Wis.
Trukenbrod, William E.	Monroe, Wis.
Trumpy, Joseph	Monroe, Wis.
Thorp, George	Monroe, Wis.
Treat, Ben G.	Monroe, Wis.
Tschudy, J. Jacob	Monroe, Wis.
Trumpy, Russell	Monroe, Wis.
Teuscher, Alfred	Monroe, Wis.
Trickle, Joe	Monroe, Wis.
Trumpy, Henry	Monroe, Wis.
Tuebbelhorn, John	Middleton, Wis.

U

Universal Grocery Company	Monroe, Wis.
Ubert, Christ	Route 9, Monroe, Wis.
Uhlman M.	Chicago, Ill.

V

Van Wagenen, Henry G.	Monroe, Wis.
Voelkli, Henry	Monroe, Wis.
Von Moss, Leo	Route 2, Monroe, Wis.
Vogel, Gottfried	Route 2, Brodhead, Wis.
Voegeli, Joe J., Hardware Company	Monticello, Wis.
Voegeli, Alfred	Monticello, Wis.

W

Weirich, Paul J.	Monroe, Wis.
Wenger, Samuel	Monroe, Wis.
Wenger, William E.	Monroe, Wis.
Wenger, Ralph H.	Monroe, Wis.
Wuethrich, John	Monroe, Wis.
Wilmet, Leon J.	Monroe, Wis.
Wisconsin Power & Light Company.....	Monroe, Wis.
Waelti, Gottfried	Monroe, Wis.
Wettengel, Fred W.	Monroe, Wis.
Wilkinson, George W.	Monroe, Wis.
Wenger, Walter J.	Monroe, Wis.
Woodle, L. A. & Son	Monroe, Wis.
White, Leland C.	Monroe, Wis.
Whalen, George	Monroe, Wis.
Waldecker, Carl	Monroe, Wis.
Wenger, Rudy Company	Monroe, Wis.
Wampfer, John	South Wayne, Wis.
Willi, Nick	Brodhead, Wis.
Wuethrich, Fred	Route 1, Juda, Wis.
Wuethrich, Gottfried	Clarno, Wis.
Wells, E. F. 218 E. Milwaukee St.,	Janesville, Wis.
Wirz, Eugene	Darlington, Wis.
Winiger, Fred	Monticello, Wis.
Wittwer, Edward	Monticello, Wis.

Y

Young & Company	Monroe, Wis.
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Z

Zurfluh, Milton	Monroe, Wis.
Zilmer Jewelry Store	Monroe, Wis.
Zeller, Conrad	Monroe, Wis.
Zilmer, A. W.	Monroe, Wis.
Zuercher, C. E.	Brodhead, Wis.
Zumbach, Arnold	Calamine, Wis.

Zibung, Valentine Argyle, Wis.
Zentner, D. L. Monticello, Wis.
Zweifel, J. P., Jr. Monticello, Wis.

Honorary Members.

Luchsinger, Thomas 3848 Wilcox St., Chicago, Ill.

OFFICERS FOR 1925

President—Fred Marty	Monroe, Wis.
Vice President—John Deininger	Monroe, Wis.
Secretary—Henry Elmer	Monroe, Wis.
Treasurer—Joseph Trumpy	Monroe, Wis.

Directors.

Jacob Lenherr (for three years)	Monroe, Wis.
Fred E. Benkert (for two years)	Monroe, Wis.
Gottfried Waelti (for one year)	Monroe, Wis.

Field Instructor.

Jacob Erb	Monroe, Wis.
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Judges on Cheese.

Joseph Acherman	Monroe, Wis.
Gottlieb Marty	Monroe, Wis.
Fred W. Galle	Monroe, Wis.

Committee on Resolutions.

Chas. R. Schepley	Monroe, Wis.
H. H. Moe	Monroe, Wis.
Christ Roth	Monroe, Wis.

Auditing Committee.

Fred Kuenzi	Browntown, Wis.
Adolf Abplanalp	Monroe, Wis.
M. H. Stauffacher	Monroe, Wis.

Address of Welcome

By Bruce M. Blum.

District Attorney, Monroe, Wis.

My Friends:

You of the Southern Wisconsin Cheesemakers' and Dairy-men's Association are again assembled in convention. This meeting marks for this organization a quarter of a century of fruitful effort in sustaining and promoting the dairy industry, the main pillar of commercial enterprise in southern Wisconsin, and especially in Green County.

I am sure that my fellow citizens heartily join me in extending to you a warm and friendly welcome to our little city—may you make it bigger and better.

You are assembled in your twenty-fifth association convention at a hectic time when your good influence is much needed—at a time when our local prosperity wave is still close to its lowest point.

Our court records show proceedings in bankruptcy and foreclosure never before equalled in this area. A time of depression is especially difficult for the farmer to withstand and survive because with him there is no such thing as "writing off his loss." When the farmer writes off his loss he of necessity schedules his finish (His equity is gone.)

This depression is due to many things, which, in these few minutes, I cannot discuss in detail. Frenzied war finance, unreasonable buying, followed by unreasonable deflation of currency in far too short a time by the Federal Reserve Bank, an unstable foreign exchange, the rate of which prohibits exports and encourages and stimulates imports, all played their part.

I am an optimist at heart. To me every cloud has its silver lining. Your organization can do a great deal and must do much to turn the dark cloud inside out.

For example, there are one or more bills now before Congress to increase the import duty on foreign cheese. It is under the

present conditions absolutely necessary to the promotion of the domestic foreign type cheese industry that we increase our import duty on foreign cheese to a point where dairying is again a paying industry, when charged with a reasonable investment.

We must have a tariff on foreign cheese at the present time, or our famous industry must perish. This tariff must be high enough to cover the difference in the cost of production, just to equalize competition. In figuring the cost of production we cannot stop with the ordinary figures of labor cost, milk, utensils, ancillary ingredients, rent, and interest on investment, but we must reckon with the rate of exchange. One American dollar will buy \$1.23 worth of Swiss produce; that is, if it costs 30c per pound to manufacture Swiss cheese here and 20c in Switzerland, \$1.00 of our money will buy 3 and 1/3 pounds of domestic cheese. That same dollar spent in Switzerland would buy over six pounds of the same cheese, less transportation to this country and water transportation, is by far the cheapest.

At the present time we need more help than an equal opportunity to compete with foreign nations. Two or three years of protection would be a boon to our cheese industry, which world conditions has almost trampled into inactivity. It is sometimes argued that protection would produce an inferior product. That would be conceding that the trade was satisfied with the present price. To illustrate my point by a burlesque case, if A was making Fancy Cheese and selling it at 30c, B. was making No. 1 at 25c per pound; then if the tariff by protection increased the price of fancy to 35c and increased the price of No. 1 to 30c, A. would, on that theory, stop manufacturing fancy and make No. 1 because he would still be getting 30c per pound. B. would produce a still poorer cheese and still be satisfied with 25c. I cannot concede this argument. I think A. will try just as hard to make a 35c fancy cheese as he did to make a 30c fancy.

It has always been the policy of our country to foster new and infant industries and I believe it should be their policy to help crippled industries convalesce.

Organized effort is far greater and more effectual than individual effort. Not only can this organization strive for quality of cheese, improved cattle, efficient methods of manufacture and handling, but for legislation protecting and balancing abnormal

conditions.

Many of you here today heard Mayor Kohli here last year say "The ladder of life is full of splinters, but we fail to realize it until we begin to slide down." It is true. Nothing succeeds like success. Your good judgment must keep the industry climbing.

In closing I will say that our citizens realize their prosperity rests in a large measure upon the prosperity of the dairy industry and they want you in Monroe and Green County; and I sincerely hope that as an organization you will always live and continue to foster and guard that industry which has banded you together.

Secretary's Report

By Henry Elmer, Monroe, Wis.

Mr. President and Members of the Association, Ladies and Gentlemen :

Time, although not always very good, flies fast; another year is gone and we gather here again for our 25th Annual Convention. The number twenty-five always symbolizes silver, and we hope that the silver dollar, also the paper dollar, will come in in good numbers to make this a real Silver Convention.

Regarding the resolutions of the 24th annual convention, wish to state that Resolution No. 1, regarding Whey Butter Label, is still in the fight, but we hope by persistent agitation to win the battle some day.

Resolution No. 2, dealing with the 43% fat system was followed by a conference of a committee of 7 men, selected for that purpose with Honorable J. Q. Emery, Dairy and Food Commissioner, and this question will be taken up again later on.

Your secretary expressed the Association's sympathy and condolence to the bereaved family of the late W. C. Thomas, of Sheboygan Falls, Wis.

The recommendation of the Box Committee regarding second handed cheese boxes was well heeded, and the second handed cheese boxes are not used as much any more.

At the last course of Instructions for Swiss Cheese Makers given at Madison February 4-16, 1924, the following 28 students took part :

John Lory, Gratiot, Wis.

John Friedli, Route 1, Monroe, Wis.

Fritz Stuber, Route 1, Davis, Ill.

John Beutler, Route 3, Mt. Horeb, Wis.

August Banziger, Sweet Home Cheese Factory, Warren, Ill.

John Fuhrer, Route 1, Hollandale, Wis.

Ernest Aeschlimann, Route 2, Barneveld, Wis.

Otto Sager, Route 2, South Wayne, Wis.

Joseph Riedweg, Advance Factory, Monroe, Wis.

John Zurkirehen, Route 7, Monroe, Wis.

Gottfried Eggimann, Mt. Horeb, Wis.

Martin Blum, Route 3, Juda, Wis.

Carl Niedermann, Route 8, Monroe, Wis.

Emanuel Hess, Route 2, Monticello, Wis.

Fritz Brog, Route 1, Browntown, Wis.

John Hilfiker, Route 3, Monroe, Wis.

Adolph Abplanalp, Monroe, Wis.

Paul Hitz, Route 1, Juda, Wis.

Fred Wuetrich, Brodhead, Wis.

Ernest Fuhrer, Route 3, Brodhead, Wis.

Franz Brand, Monroe, Wis.

Fred Reinmann, Route 5, Mt. Horeb, Wis.

Joseph Willi, Crosby Factory, South Wayne, Wis.

Herman Bilgrien, Iron Ridge, Wis.

State Senator Bilgrien took the course in order to encourage the younger cheesemakers to seek and receive instructions.

Ferdy Dietrich, Route 4, Mt. Horeb, Wis.

Emil Vogler, Woodford, Wis.

Walter Lauper, Route 1, Monroe, Wis.

Also Jacob Lenherr, Dairy and Food Inspector, Monroe, Wis.

The next course of instruction in the manufacture of Swiss cheese will be given at Madison February 9 to 21, 1925. Our Association bought 40 copies of the latest edition of Professor Peter Held's Book on Swiss Cheese Making, the selling price of this book being \$1.40 per copy.

Our Association was instrumental with other Associations to place Dr. C. W. Larson as chief of the Dairy Bureau at Washington, D. C.

On account of financial shortage the Association had no instructor in the field this year, but the coming season we hope to have this office filled. We petitioned the State Board of Public Affairs to raise our annual appropriation, but our petition was not granted for the reason given by the Board, that the Dairymen and Cheesemakers are to support the Association in such work. If every patron of every cheese factory in Southern Wisconsin would pay only one dollar every year we would

have sufficient means to have an instructor in the field every year the whole season. Then if the cheesemakers will join in with the patrons, and with the help of the business men we would be in a position to induce the U. S. Department of Agriculture to make a general survey to find out who gets the awful difference in the price between what the producer gets and what the consumer pays. A Monroe business man sent to relatives near Chicago a piece of good flavored number two Swiss cheese for which he paid 17 cents a pound. The answer he received was that they were well pleased with the cheese and that they pay 60 cents a pound for such cheese down there, which makes only a difference of 43 cents per pound, which is certainly a good deal more than a reasonable profit. The price paid by the consumer forbids the use of cheese for the majority of the people, and if the retail price of cheese be lowered, the demand would be greater which would mean a better price to the producer. Your Directors and Officers assembled to talk over the affairs of our Association and to arrange the program for this twenty-fifth Annual Convention, which arrangement we hope will please everyone present. Your secretary sent out during the year nearly 400 pieces of mail, amongst them were 30 programs sent to 30 different newspapers in southern Wisconsin, asking them to make mention of the program in their respective papers. I also solicited 29 cheese and cheese factory supply dealers for prizes and premiums for our cheesemakers and as you can judge by the premium list with good success. Our treasury is in a very healthy condition. Mr. Joseph Trumpy will render an itemized report. At the close of my report let me appeal again to the dairymen and cheesemakers to join our Association in good numbers for in Unity lays Strength. Also let me thank the business men of Monroe for their financial support and encouraging words spoken to me while soliciting, and all the speakers and everyone that takes part in our program.

I also wish to thank the following parties for selling membership cards:

Arn & Zweifel Company, Monticello, Wis.

Brodhead Cheese & Cold Storage Co., Brodhead, Wis.

Ernest Regez & Sons, Blanchardville, Wis.

Two more parties I must not forget to thank for their ser-

vices, namely, John H. Elmer and Gottfried Dallenbach, who so splendidly always take care of the cheese exhibits.

I hope that every one that comes to the convention will have a good time and that this convention will be a big factor to usher in a good 1925 season.

Treasurer's Report

By Henry Trumpy.

RECEIPTS.

January 14, 1924, Balance	\$2476.01
By Memberships	345.00
Admission Tickets	76.25
Acherman, Emmenegger & Company	5.00
Badger Cheese Company	5.00
Brodhead Cheese & Cold Storage Company	5.00
The Conley Foil Company, New York City	17.50
Chr. Hansen's Laboratories, Milwaukee	25.00
J. S. Hoffman Company, Mt. Horeb	5.00
The Marschall Dairy Laboratory	15.00
Marty & Ohlhausen, Chicago	5.00
Jacob Marty & Co., Brodhead	60.00
Morton Salt Company, Milwaukee	5.00
Phenix Cheese Company	5.00
By Cheese Sold	51.60
Sharples Separator Company	25.00
22 Peter & Held Books	27.25
Interest	96.67
By State	1000.00
Total	\$4250.28
Disbursements	1157.76
Balance December 3, 1924	\$3092.52

DISBURSEMENTS.

468—Hall Rent, \$55.00, 2 men 4 nights \$20.00.....	\$ 75.00
469—2000 Admission Tickets and Advertising	6.00
470—The Times Printing Co., 200 Programs	19.00

471—Miss Marie Spec, Music	55.00
472—Miss Florina Stauffacher, 3-Act Play	150.00
473—Harold Ruf, showing films	3.00
474—Shriner Bros., rent for 7½ dozen chairs	2.70
475—Movie Inn, County Fair Film \$3.00, telephone 85 cents, postage \$1.26	5.11
476—Miss Benguerel, Clerical Work	5.00
477—Badger Cheese Company, cheese display	5.00
478—Joe Lauber, premium on Swiss, Marschall \$5.00, J. Marty Co., \$15.00, Sharples \$10.00	30.00
479—Eugene Wirtz, premium on Swiss, J. Marty Co., \$10.00, Sharples, \$6.00, 100 lb. Swiss \$36.00, less one membership	51.00
480—Christ Stabler, premium on Swiss, 96.5 Points, J. Marty & Co., \$5.00, Sharples \$5.00	10.00
481—Jacob Niffenegger, premium, 96.2 points, Sharples \$4.00, pro rata \$8.19	12.19
482—Valentine Zibung, premium on Swiss, 94.8 Points..	8.07
483—G. C. Bartell, premium on Swiss, 94.8 Points	8.07
484—Emil Escher, premium on Swiss, 94.2 Points	8.01
485—John Denzler, premium on Swiss, 93.5 Points	7.96
486—Joe Kuster, premium on Swiss, 92.3 Points	7.85
487—Casper Jaggi, premium on Swiss, 87.3 Points, \$2.41, less \$1.00 membership	1.41
488—G. C. Bartell, premium on Block, 93.3 Points	5.00
489—Joe Kuster, Premium on Block, 92.3 Points	3.00
490—Emil Escher, premium on Block, 90.8 Points	2.00
491—Ernest Dahler, premium on Brick, 95.8 Points, Marschall \$5.00, J. Marty Co., \$5.00	10.00
492—Arnold Zumbach, premium on Brick, 94.3 Points	3.00
493—M. Dahler, premium on Brick, 94.2 Points	2.00
494—John Schuetz, pro rata premium on Brick 93.5 Points	7.96
495—Hans Bear, pro rata permium on Brick, 92.5 Points, \$7.87, less \$1.00 membership	6.87
496—Albert Oertig, pro rata premium on Brick, 91.8 Points, \$7.81, cheese sold, 15 lbs., \$3.00	10.81
497—Adolf Gurtner, pro rata premium on Brick, 91.3 Points, \$7.77, cheese sold, 20 lbs., \$4.00, less	

membership, \$1.00	10.77
498—Arnold Guedel, pro rata premium on Brick, 90 Points, \$7.70, less \$1.00 membership	6.70
499—Peter Bernet, premium on Limburger, 96.7 Points, Conley, \$10.00, Marschall \$5.00, J. Marty Co., \$5.00	20.00
500—Anton Motz, premium on Limburger, 96 Points, Conley \$5.00, J. Marty Co., \$3.00	8.00
501—Jacob Hassig, premium on Limburger, 95.7 Pts., Conley \$2.50, J. Marty Co. \$2.00, pro rata fund \$5.00	9.50
502—Wm. D. Gempeler, pro rata premium on Limburger, 94.3 Points	8.02
503—August Martini, pro rata premium on Limburger, 93 Points, \$7.97, less \$1.00 for membership	6.97
504—Rudy B. Lengacher, pro rata premium on Limburger, 93.5 Points	7.96
505—John Minnig, pro rata premium on Limburger, 92.7 Points, \$7.89, cheese sold, 20 lbs., \$4.00	11.89
506—John Moser, pro rata Premium on Limburger, 92.3 Points	7.85
507—John Meier, pro rata premium on Limburger, 92 Points, \$7.82, cheese sold, 12 lbs., \$2.40	10.22
508—August Thomen, pro rata premium on Limburger, 92 Points, \$7.82, cheese sold, 11 lbs., \$2.20, less \$1.00 membership	9.02
509—Fred Kuenzi, trip to Madison regarding skimming Law	8.94
510—Fred Marty, trip to Madison, regarding Cheesemakers' course and two other meetings, \$13.62, Louis Alder, \$1.00	14.62
511—Louis Alder, trip to Madison, skimming law	4.44
2 Bricks, Janitor and Editor Times	2.00
512—Fred Ingold, for 40 copies A. Peter Books	43.00
513—Fred Marty, trip to Madison by car	2.00
514—John Deininger, for attending three meetings	3.00
515—Joseph Trumpy, for attending three meetings	3.00
516—Fred E. Benkert, for attending four meetings	4.00
517—Gottfried Waelti, for attending three meetings	3.00

518—Jacob Lenherr, for attending four meetings	4.00
519—Henry Elmer, for 500 25th Annual Convention	
Badges	33.37
Fred Marty, salary	50.00
Henry Elmer, salary, \$200.00, postage, \$10.98	210.98
Times Printing Company, 450 books	133.50
	<hr/>
Tital Disbursements	\$1157.76

Respectfully submitted,

JOSEPH TRUMPY, Treasurer.

We, the undersigned, auditing committee, have examined the treasurer's report and find it correct.

F. A. KUENZI,
ADOLF ABPLANALP,
M. H. STAUFFACHER,
Auditing Committee.

President's Annual Address

By Fred Marty, Monroe, Wis.

Ladies and Gentlemen :

We are today assembled in this our 25th Annual Convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association. We are celebrating our 25th Anniversary, passing the 25th Mile-stone since the organization of this Association a quarter of a Century ago.

Our worthy Secretary has spared no efforts in providing a program for today and tomorrow that will again be beneficial to all who come and hear the various speakers on our program. He also has provided amusements for tonight and tomorrow night and we have all reason to believe that it will meet with the usual satisfaction, as in the past. You are all cordially invited to attend our entire program.

The period of this association marks about one-half of the period since the founding and introduction of the manufacture of domestic Swiss Cheese in Wisconsin. A primitive way marks the beginning of our Swiss Cheese Industry by a few farmers in the township of New Glarus, Green County. This soon developed into a group of farmers building a Cheese Factory and selling their milk to a Cheese Dealer who would hire a Cheesemaker and manufacture the cheese. This plan, however, was soon changed. The farmers having built and owned the Factory, they began to hire the Cheesemaker and manufacture their own Cheese and sell it to the Cheese Dealer. This practice to almost 100% has held good by our Co-operative Cheese Factories up to the present time.

The trials and adverse experiences in the early days of our Cheese industry were many, and they were constantly confronted with new problems, same as we find ourselves in today. Realizing the need of a medium through which they could better themselves in a united way, this organization then came into life, 25 years ago.

This Association has from its beginning taken an active part in upholding the quality of our Cheese, by providing a Field Cheese Instructor and establishing a Special Course at the Dairy University for our Cheesemakers.

But down through the last 25 years of Prosperity and high Duty on import, we have gradually drifted from our Tradition of Quality. I, personally believe in import duty, only to that extent of difference in the cost of production.

Take, for example, during the late war, when we had a temporary high prohibitive duty on import cheese,—which at any rate was immaterial as there could no cheese be imported anyway,—our Cheese Industry prospered to the extent that Swiss Cheese sold at 54c straight over the shelves. This prosperity was followed up by an unsound inflation of land value, and a Stinker Swiss Cheese Epidemic, which effects we have not yet out-lived.

So, today, the officers of this association are frequently confronted to answer complaints from farmers and cheesemakers who cannot comprehend the sudden enforcement of strict grading and the wide deviation in the prices of Fancy, No. 1 and No. 2 Swiss Cheese.

That the wide range of difference in the prices on the different grades of Swiss Cheese has reached an acute stage, nobody will deny. We will also admit that a fair to good price is being paid for high grade Swiss Cheese. The solution, therefore would be to improve the Quality.

Let us improve our Quality and not hope to be relieved by a higher tariff, for we cannot expect the consuming Public to eat a un-uniform grade of Cheese at a high Price, for it would only again react into a dull domestic Swiss cheese market. Let me illustrate that the American consuming public is willing to pay a good price for quality. Swiss cheese, take for example the year 1922, which everyone will well remember,—the price of Imported Swiss cheese during that year, ranged around the 42c per lb. mark, the Import duty was 25% ad-va-lore, which means 25% of 42c or 10½c per lb. duty, aside from all other transportation costs.

The price of our Domestic Swiss cheese for the flush summer season of 1922 brought you dairy men, namely No. 1, 17½c to

18c and No. 2, 15 to 15½c per lb. For Fancy Swiss cheese there was no special price. So you will see by taking the price of our No. 1 Swiss of 18c per lb. as a basis of figure, you will agree that the American consuming public of Swiss cheese, was willing to pay 133% more, in order to get what they wanted, and seemingly, by the large amount of Import, were willing to pay for it.

Therefore it is my belief that quality will bring us instant relief, and higher tariff only at our death.

There however remains another factor which has suddenly taken away from us a flourishing market on under grade Domestic Swiss, which may constitute the direct cause of the wide range in price of a Fancy and a No. 2 Domestic Swiss cheese of 12c per lb.

Now, we will well remember the days before 'Moonshine' the difference in price of a No. 1 and No. 2 ranged from 1c to 2c per lb. with the import tariff on Imports much lower than it is now. Of course, those were the days of the 'free lunch vender' to help sell the beer. Then the under grade Swiss cheese found a ready market. This outlet has seemingly not been supplanted as yet, even by the transformers of cheese, or in other words the 'Grinders' at least not for the relief of the farmers.

At any rate there seems to be an undue advantage taken of the present under-grade marketing conditions, which if continued at length—will force many of our Swiss cheese factories to change to the making of other kind of cheese, as no farmer co-operative Swiss cheese factory can endure a depreciation of nearly 50% of its actual valuation on a No. 2 Grade Swiss cheese.

It seems to me that a better price could be established on No. 2 Swiss cheese, and can see no reason why a No. 2 Swiss cheese, which lacks only in the eye or hole formation, and in many instances superior in flavor over the Fancy grade, but a dead article in its original form on the market, could not be re-manufactured into a 5 lb. loaf package in which the eyes or holes become a secondary matter. Since the consuming public is willing to pay a wide margin over the cheese in its original form. I take the Nov. 24th Milwaukee, Wis., jobbing prices on re-manufactured cheese into 5 lb. loaf packages, which are as follows:

Current prices, paid to factories.	5 lb loaf quotation.	% Increase to Consumer over original form.
19c Av. American Cheese	32c	68%
16c Brick Cheese	32c	100%
22c No. 1 Swiss cheese	42c	91%

Now, then according to these quotations, if a sound good flavored No. 2 Swiss cheese selling at present going prices of 15c per lb. could be converted into a 5 lb. loaf selling according to Milwaukee Nov. 24th 1924 quotation, it would increase its valuation, according to those figures 180%. We could spend 90% of this for the transforming it into a 5 lb. loaf and still have 27c per lb. left for our No. 2 cheese.

This organization, has for the last 5 years conducted a special Swiss cheese making course, which is again sponsored by the Wisconsin Dairy University, the U. S. Department of Agriculture and this association. A two weeks course is again scheduled for the first part of February 1925 at the Dairy school at Madison. I advise that every cheesemaker who expects to better himself and his patrons, to attend this course. It is given and provided for your interest, and its continuation in the future depends upon your attendance.

Tomorrow you will hear from makers who have attended this course in the past, and who are among those who have obtained the highest returns in manufactured Swiss cheese to themselves and their patrons for the season of 1924. Among the methods they employed to bring about these splendid results, was the knowledge they learned at this special course.

The main factors that brought about these splendid results in obtaining a high quality Swiss cheese, were the cooling of the milk by the patrons before delivering it to the cheesefactory, clarification of the milk, and the use of cultures.

Now to employ these methods, which have their effect upon the manufacture of Swiss cheese, they must be thoroughly learned and understood. Otherwise my advice is to leave them alone.

About a year ago before these splendid results were on record, which were made by the above mentioned Swiss cheese makers, who attended the Swiss cheese course, there was under consideration by this association, to go before the coming legislature and ask for the passage of a law that would permit us to standardize

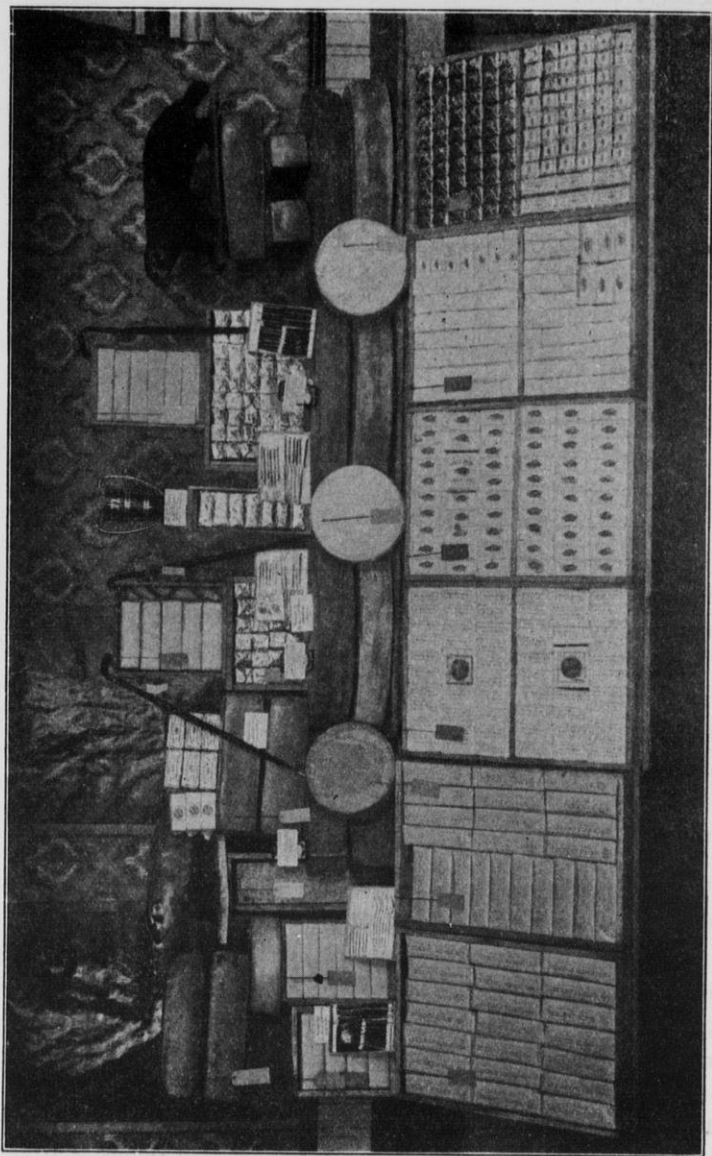
the milk on a fat and casein ratio to overcome our trouble against the manufacture of Glaes Swiss cheese, which is classed in the No. 2 grade.

But, in order that we may not become confused in starting too many new methods, especially after seeing the good results by the cooling of the milk, clarification, and the application of the cultures; personally, I can only speak for myself,—I would not encourage the enactment of a fat casein ratio law at the present time.

In conclusion: I repeat again, that quality is our only hope and salvation, which will relieve us of our depressed situation. I have illustrated to you, by the high priced import, upon which there is a duty of 25% of the price, per lb.,—the long margin of the so-called 'Grinder' 5 lb. packages over the respective cheese in its original form, to insure a uniformity in quality that the American Cheese consuming public is willing to pay for what they want.

However, we as a cheese producing state must not lose sight of the fact, that the enormous quantity of import cheese is just about again on the level in pounds, with our domestic output,—that the 'Grinder' with their 5 lb. package is assuming a large percentage of all makes of domestic cheese, with both the import and the 5 lb. packages of cheese, demanding a price of the consuming public that is nearly prohibitive, and making cheese eating a luxury, and no doubt, is one of the main reasons why we, as a nation are not increasing on the per capita of cheese consumption in the United States, and still remains around the 3.8 lb. mark per capita.

It therefore seems to me that there is before us a golden opportunity to take advantage of the present situation, by improving our quality and sell it to the consuming public in its original form, at a price that is better than which we are getting today, and much cheaper than they are paying for it today. Thereby we not only have helped ourselves, but also the consuming public, which in turn will act as a stimulant to increase the consumption of cheese in the United States, as it would bring it within reach of every man, woman, and child; whereas today, cheese eating has become a luxury with its prohibitive prices, of which the producer is not the beneficiary.



A Southern Wisconsin Cheese Display

"Inoculation Produces Home Grown Nitrogen"

By Dr. A. L. Whiting, University of Wisconsin,
Madison, Wis.

Importance of Nitrogen.

Nitrogen is so important for agriculture and industry that it has long had and still has attention of an army of scientists, and recently became of interest to the public. Much is written about the great Muscle Shoals project where it is proposed to produce combined nitrogen by a chemical method.

Every farm should have a nitrogen fixation project for the production of "Home Grown Nitrogen." Few realize that the efficiency with which the legume bacteria work is not even approached by the chemical process of nitrogen fixation. Nitrogen is a serious problem in the fertility of the world's soils. It costs more than the other plant food elements, is lost in the drainage in the largest amounts and is removed in crops in the largest amount of the elements taken from the soil. The element nitrogen is the most common limiting plant food element in crop production in this and other countries.

Inoculated Legumes Gather Nitrogen from Air.

The air that we breath contains about 75 per cent of nitrogen. Over each acre there are 70 million pounds of this element. This is an inexhaustible supply and is usable by every farmer if he will grow inoculated legumes. Every legume should be inoculated, for if it is not, it robs the soil. Inoculation is not needed if already present in abundance.

The dairymen and cheesemakers are concerned with protein production and its sale from the farm. This means that you should concern yourself with the obtaining of nitrogen from the

air. Nitrogen is the chief constituent of protein, and nodule bacteria enable the plants to produce protein, the nitrogen of which comes in part from the air.

In studying the various legumes for the purpose of gathering nitrogen, enriching the soil, and for pasture, one stands out above all as the most reliable and most efficient.

Common White Biennial Sweet Clover a Soil Builder.

The common white biennial sweet clover is the premier soil builder and a valuable pasture crop. In some sections farmers call this crop bee clover. It should not be confused with the common white clover which is also used for bees in some states.

Characteristics of Sweet Clover.

Sweet clover has long been a weed and has survived for centuries under natural conditions that have caused the development of some characteristics giving it an advantage for use as a green manure and pasture crop. These may be enumerated as follows:

1. Adaptability to a wide range of climatic and soil conditions, provided acidity is absent and inoculation present.
2. Hardiness to cold and drouth and resistance to disease, weeds, and to cultivated crops.
3. The production of a large tonnage at an oportune time for utilizing it.
4. Rapid decomposition in the green condition.
5. Its deep-rooting habit which enables it to be of value in the physical improvement of soils and to bring large amounts of plant food from lower to higher levels.
6. Sweet clover is an excellent ravager as well as an excellent feeder. It obtains large amounts of potassium and phosphorous from insoluble soil minerals, while at the same time it produces large increases from plant food applications.
7. The seed is cheap and easily obtainable.
8. The presence of sweet clover on a field during the fall, winter, and spring conserves more than enough plant food to warrant its use for this purpose alone. In other words, its protective action on the soil is as much important as its accumulative action.

Method of Seeding Sweet Clover.

Sweet clover may be seeded in wheat, barley, rye, oats, peas and occasionally with success in corn when it is laid by. The method of sowing the inoculated seed is the same as for alfalfa. Fifteen pounds per acre should be used when first seeding, but later less seed will suffice as the inoculation becomes well distributed.

Soil Conditions.

The soil should be sweet for the best growth of sweet clover. It is just as sensitive as alfalfa in this respect. Do not waste your seed on sour soil. Test your soil and either add limestone, or seed the sweet clover where the soil is supplied with it.

Use as a Green Manure Crop.

Very material benefit has been found in long continued accurate experiments in Illinois from seeding the sweet clover in wheat or oats in the spring and plowing it under green the following spring. Such a practice does not interrupt the regular crop rotations. This is the most efficient method of soil improvement as far as nitrogen and organic matter is concerned, that has been found. It is a cheap method requiring only the cost of the seed and inoculation if the soil is sweet enough for the crop.

In the experiments referred to, all the first year growth and the growth of the second spring is left on the land and plowed in. Why not improve your soils by this method? Add nitrogen to your soil from the air and at small cost. This method, you may say, gives you no pasture. Let me suggest that you consider having sweet clover on the farm for two purposes. Use one field to plow under for corn and another as a nice green summer pasture. It has often been found to be the only green pasture in July and August. It is being used extensively as a pasture crop with success. After the use of sweet clover has been established and the soil improved, it will be advisable to pasture it at your desire. If you wish, pasture the first year and plow it under green the second spring to follow with corn. Sweet clover decays very rapidly and supplies large amounts of available nitrogen to

the corn crop. Corn requires large amounts of this element in a relatively short time. As high as 45 pounds of nitrogen per acre are used in 5 days by the corn crop, if it can find it in the soil. The nitrogen of the sweet clover is not lost as readily as that in nitrates applied, because it is held in the organic matter and becomes available over several weeks.

Influence on Corn Yields.

Large increases in corn yields result from the use of sweet clover. As an average of 7 years in one experiment, sweet clover alone increased the yield of field corn 12.5 bushels per acre per year. Much larger increase result than this in many cases.

The speed with which its nitrogen is converted to nitrate and its physical effect on the soil make this crop valuable in any kind of farming.

Sow inoculated sweet clover for use as a pasture crop, and as a soil enricher and conserver. Do not use it to replace alfalfa or soybeans, but as an additional legume crop.

“How to Make Fancy Swiss Cheese”

By Fred Wuethrich

Cheesemaker Giese Factory, Brodhead, Wis.

I have been asked to come before you men, cheesemakers and farmers, and tell you of our past season's work at the Giese factory.

I have made cheese at this factory seven years and this is the first season that we have had what is called good luck. We do not, however, think it luck or chance that made this change for us, but through real coöperation between the cheesemaker and patrons, and, second, improved methods in making and care of the milk.

In the fall of 1923 when the milk was delivered once a day I clarified it. The cheese were so much better than those I had before that at the annual meeting it was agreed that all milk for the coming year should be cooled and aeroated before being brought to the factory. This was for two reasons. First, to improve the quality of the milk and enable me to clarify when we made twice a day.

We began making Swiss Cheese the first of April and the results are as follows:

April, 50 loaves fancy.

May 78 loaves fancy, 6 loaves No. 1, 2 loaves No. 2.

June 60 loaves fancy, 20 loaves No. 1, 10 loaves No. 2.

July 66 loaves fancy, 20 loaves No. 1, 6 loaves No. 2.

July 66 loaves fancy, 16 loaves No. 1, 7 loaves No. 2.

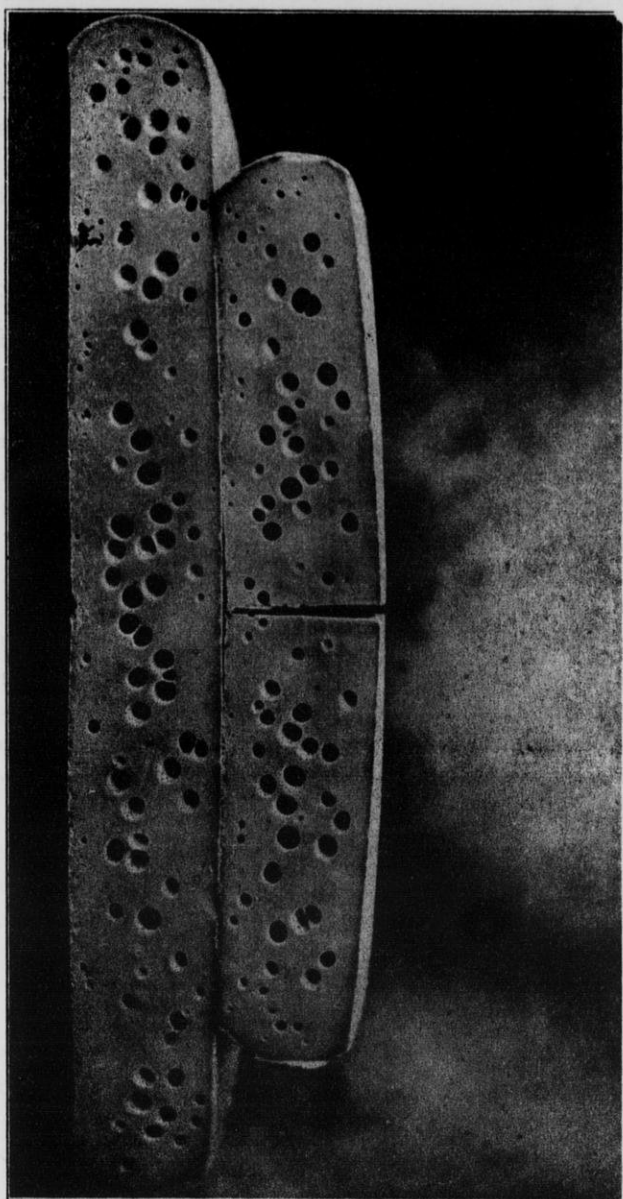
August 37 loaves fancy.

I want to say to you cheesemakers, take advantage of the information and chances for education along your line. I have made cheese in Green county for the past 24 years and this past season has been the most successful I have ever had and would not for the world think of going back to my old way of doing things.

I was one of the first makers to coöperate with Mr. Gere when he was with the U. S. Department of Agriculture, in the use of cultures, had one of the first incubators in this section and it is in use today. We are still coöperating in every way with the department man. To these men and the methods they outline I feel that we owe to a large extent the success of the Giese factory.

In closing, I want to say again, take advantage of the chance for education offered and that the time I spent at the Short Course at Madison was very well spent indeed.

There are three things that are necessary for the making of good cheese. First, cooled and Aeroated Milk; second, Clarification, and third, use of Cultures.



Southern Wisconsin Swiss Cheese

“Cooperation Between the Dairy- men and the Cheesemaker”

By Professor J. L. Sammis

College of Agriculture, Madison, Wis.

With united effort and use of necessary labor, brains and good will, the Swiss cheese industry of southern Wisconsin will become bigger and more prosperous than ever before.

Speaking of the farmers' work at a successful cheese factory, it was pointed out that a dozen patrons at a factory may have more than 50 per cent of the responsibility for success because it is often harder to get a dozen farmers all using the right methods than to get the cheesemakers in line.

Over 140 Swiss cheesemakers in recent years have attended the Swiss Cheese School at Madison, held during the second and third weeks in February each year and have learned about the new starters, methylene tests, clarifiers, acidimeter and other modern methods for the factory.

Farmers should look out for new and better methods of clean milk production each year to keep the dirt out of milk and to cool milk quickly with the new tin coolers.

"Looking Ahead in Wisconsin Dairying"

By Professor K. L. Hatch, Madison, Wis.

Are dairymen uncertain as to the permanency of their industry? If not, why raise the question?

Let it be understood at the outset that there is no uncertainty about the future of the dairy business. It is the biggest business in America today, involving more capital, more manufacturing plants, more human units, than any other single industry. The return from this industry to the farmers alone who are engaged in it, amount to more than two and one-half billion dollars a year. When we take into consideration the capital invested in dairy farms, in cattle and barns, in factories and plants, in machinery and equipment, and apportion these between the various farm and industrial enterprises involved it soon becomes apparent the dairying is easily the nation's biggest business.

Dairying Involves Many Other Lines of Business.

It must not be forgotten that the farmers are not the only ones who profit by the industry. Lumbermen furnish the boxes; coopers the tubs and barrels; metal workers the cans; equipment men the farm, factory and plant equipment; railroads the transportation; bankers the money; textile workers the cloth; not to mention the makers of salt, and rennet, and color, and sugar and malt. Neither must we overlook the humble iceman who furnishes the ice which the dairy industry requires in enormous quantities.

Then there are the workmen who build cars, tanks and refrigerating machinery and the much talked of and equally necessary middlemen who distribute the products of dairying. It is easily within the range of fact to say that the total portion of the national income derived directly and indirectly from the dairy cow exceeds four (4) billion dollars annually.

What other business can show this magnitude?

Can such a business with such an investment and such an army of dependents rest on any insecure foundation? If so, then its collapse would be nothing less than a great national calamity.

Dairying a Permanent Industry.

But the foundations of the dairy business are laid so deeply in the economic structure of the nation, and the reasons for its existence are so vital to national welfare that it can be regarded also as our most stable and permanent industry.

Dairy products furnish 16% of the **total** food of the nation, and 21% of the protein, and 27½% of the fat! In the latter respect dairy products stand second only to pork; in the former, second to wheat. It may be said that dairy products are our chiefest food and that milk is our only perfect food **all** of which is digestible. Neither pork nor wheat can be used alone—both must be supplemented by other foods but milk, in itself without additions or change, constitutes a perfect food for man.

Lest these words be misunderstood, we have only to point to the recent findings of scientific men who have conclusively proven that milk builds up resistance to disease; promotes health and long life; and in short, that “**MILK IS THE ONE INDISPENSIBLE FOOD IN THE HUMAN DIETARY.**”

When any single industry is of such magnitude that it involves the vast aggregation of capital already suggested and the enormous army of laborers, skilled and unskilled, technical and professional, also enumerated, **that** industry is without question deeply rooted in our economic life. And when any industry becomes of such vital importance to national welfare, as dairying has recently been shown to be, its destruction would cause nothing less than a revolution in our social order.

If these things be true—and they are true—then dairying is the one industry most vital to our national welfare. **It is our great basic national industry.**

What has been said is no argument against the changes which must and will be made in the conduct of the dairy business. These changes are even now taking place.

Finding Ways to Use By-Products.

In the first place we must find ways and means to completely and profitably utilize the by-products of the dairy industry. No other industry could stand against severe competition the losses and wastes which the dairy industry endures, and long persist. The reason why dairying thus far has been able to endure lies in the inherent economy of the dairy cow as a producer of food for man.

Let it be remembered that a highly efficient dairy cow can take 100 lbs. of digestible material in grain and roughage entirely unsuited for human food and convert it into 30 lbs. of a perfectly digestible food for man. No other animal can do this. Next to the dairy cow stands the pig which must have a much higher grade of food but it is able to convert 100 lbs. of digestible food into only 20 lbs. of human food and this food itself is far less desirable and less digestible than milk. While the steer can convert 100 lbs. of digestible grain and roughage into but 6 lbs. of human food which again needs to be "balanced" by using it in combination with other foods.

But even with the high efficiency of the dairy cow, these losses are a constant drain, more and more keenly felt. That we are daily making better use of dairy by-products is shown by the large number of uses to which they have been but recently adapted.

Fifty years ago, Governor Hoard of Wisconsin said:

"THE DAIRY COW IS THE FOSTER MOTHER OF THE HUMAN RACE."

Governor Hoard was right, but he didn't go far enough. We are apt to think that the dairy cow has fulfilled her mother function when she has supplied the milk necessary for the normal growth and healthy development of the child. But she does more than this.

The products of the dairy cow are always with us. We meet them three times daily at our meals, but seldom recognize that they constitute so large a part of the Nation's daily diet. How often do we pass them by without recognition, however?

If we separate the butterfat in milk from the other constituents, we have left skim milk which is now dried, reduced to

powder or flakes, and used extensively in the baking industry and in the manufacture of other foods and feeds.

If we separate the solids of skim milk, we get **sugar**, albumin and casein. **Milk sugar** is used largely in the manufacture of prescription milk and food for infants, and as a "carrier" of drugs in the preparation of medicine. It is also said to be one ingredient in a secret formula for war explosives. There is a concern in Waukesha, Wisconsin, manufacturing "candy" without a particle of cane or beet sugar in it, made principally from milk. What a wonderful confection for the "kiddies!"

To separate the solids from skim milk we divide it into two parts—"curd" and "whey." If we dry the curd, we get **casein**. If we boil and skim the whey, we remove the **albumin** which, when dried is used in the preparation of feeds for young animals. But if we concentrate the whey to a semi-solid mass and press it into shape we get a kind of cheese called "primost" much prized as a table delicacy by peoples of Scandinavian Europe.

Milk sugar is made from the whey after the casein and albumin have been removed.

Casein, in the form of cottage cheese, is one of the most appetizing and nutritious of human foods. In its dried form casein has many uses in the arts, particularly in the manufacture of glazed paper, paints, putty, imitation leather, and ivory, in the printing of cotton fabrics, and in the preparation of glue. It is in the form of casein that the dairy cow is most frequently with us. In war or at peace, whether we work or whether we play, she is always present to aid us with our tasks or contribute to our enjoyment.

Casein when mixed with lime and other ingredients, forms one of the most tenacious of glues. The propellers of gigantic war planes are held together by casein glue. Likewise, the layers of bowling pins and the veneer of office and dwelling house doors.

Mixed with pigment, casein glue may adorn our walls and offers opportunities in interior decoration to excite the imagination of the promoter of new enterprises.

But casein itself is our almost constant companion. It is the universal plastic. When ground, pressed, and dried into

form, it is odorless, tasteless, non-inflammable, strong, easily fabricated, a non-conductor of both heat and electricity and takes color or stain and an exceedingly high polish. Every business man meets it daily and knows it not. On his way to work he stops at the hotel cigar counter, rolls dice made of casein, and perhaps carries on a flirtation with the "cigar girl" at the same time. He opens his morning's mail with a letter opener "made of milk," lights a cigarette held in place by a casein cigarette holder, and settles himself to work with his feet under a desk held together by casein glue. He sharpens his pencil with a casein handled knife and signs his letters with a fountain pen made of casein. At the close of a strenuous day he enjoys a quiet game of poker, using casein chips, as he contentedly draws the smoke through the stem of his meersch-chaum pipe, made of casein.

Meanwhile his good wife or his faithful sweetheart, as the case may be, arises early and combs her hair with a comb made from casein and polishes her nails with a casein polisher after which she boils the morning coffee in a bot with a (cold) casein handle.

For her too, it is a busy day. She dons her hat with its ornamental (casein) buckle, fastens her cozy cloak with its casein buttons, turns off the electric light with its casein switch, which she has carelessly left burning, and hurries away. Her afternoon is spent either at bridge with its casein sized cards, or shuffling the casein made pieces of that new and unpronounceable game of "Mah Jong."

At the close of an eventful day both man and woman are lulled to rest by the soft casein colors on bedroom walls, placed there because we have a great dairy industry.

But the dairy by-product industry is yet in its infancy. A more complete utilization of these must and will come.

Small Plants Inadequate.

In the next place, the small plant must go. Numerous little hillside and cross-road butter and cheese factories must soon give place to large well equipped and more sanitary plants. This is the trend of business everywhere and has been for many years; but dairying has not yet fully realized this need. This is

particularly true with coöperative plants operated by farmer producers. These cannot effectively cope with the larger and more economically managed centralizers except they reduce their overhead by increasing their volume of business. With them it must be "change of quit" and for the sake of the industry they must not quit.

Why Farmer Coöperatives Must Go On.

Farmer coöperatives must continue because in them lies the largest, perhaps the only hope for the improvement of the industry. Thus far, no one group has seen fit to follow the product from the farmer-producer through to the consumer, satisfying his demands, studying his needs, and producing to meet them. Little effort has been made to produce quality dairy products that would meet the most exacting demands of the consumer. What has been done has seldom gotten the premium which the consumer has been willing to pay back into the pockets of the farmers who made the production of this high quality product possible, by furnishing the necessary high quality raw material. The most noteworthy examples of such successes are furnished by the farmer coöperatives. When such efforts succeed in considerable numbers, then will their competitors either follow the example of paying for quality or be forced out. In either event, needed improvement in the dairy business and just remuneration for honest effort will then become possible and accepted as a business policy.

High Class Leadership Needed.

In no other industry is there greater need for high class men at the head. This cannot come to pass without **consolidation**. Small plants cannot afford to pay big salaries. Expert men are needed in both the manufacturing and selling end of the business. These cannot be had only with large plants. Good roads and modern methods of transportation have rendered the small plant unnecessary. Large well equipped factories with big men at the head are essential to dairy advance and will come.

Dairying Will Increase in Importance.

Not only will dairying persist but it is destined to increase in importance with the advance of time.

Two reasons for its increasing importance immediately suggest themselves:

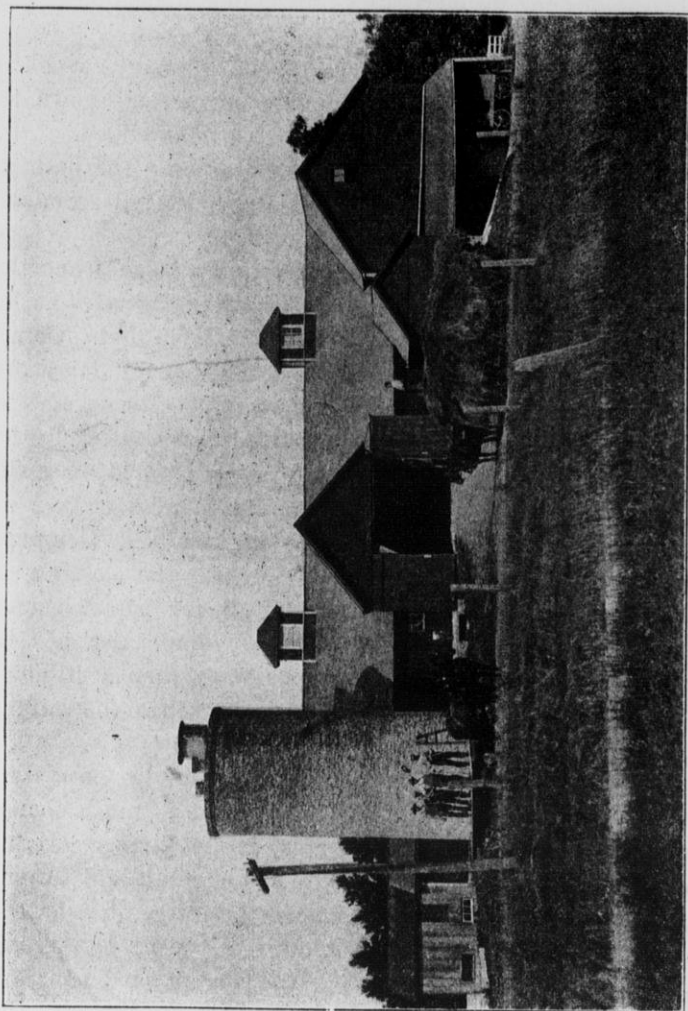
First. As the vital importance of the industry, which as yet has been but little emphasized, becomes better known the use of milk and dairy products will be greatly extended.

Second. Milk and its products, besides being the best of foods, are the most economical of all foods derived from animal sources.

Since time immemorial, man has acquired a large proportion of animal food in his daily diet. As population presses he has been gradually forced to transfer to a vegetable diet. Coincident with this he has increased his consumption of dairy products. In other words, milk and dairy products, being cheaper to produce and hence more easily obtained have replaced other animal foods. Canada and the Argentine are world's heaviest meat eaters but eat less cheese per capita than any other nation. While Switzerland, Holland, Belgium and Denmark, where meat consumption is relatively low, eat the most cheese.

Cheese easily becomes the best substitute for meat whenever and wherever population presses. The population of the United States is increasing at a rate of more than a million a year. This increase in population alone requires the milk of 200,000 additional dairy cow.

Yes, the dairy business, the most firmly grounded business in America is here to stay. But the dairy business must change. It must operate in larger units; it must employ higher class talent for leadership; it must organize so as to get straight through without let or hindrance from farmer producer to city consumer; it must eliminate waste; it must utilize its by-products more completely and above all, it must not let its business be weaned away from it by cheap and spurious substitutes. If it does these things, it will become established on a rock of permanence as enduring as the eternal hills.



Southern Wisconsin Dairy Farm Scene

“Review of the 1924 Cheese Business”

By A. A. Leavitt, Brodhead, Wis.

The subject that I have been asked to discuss this afternoon is one which I confess, is not particularly inspiring, neither can it be considered encouraging unless indeed we can, while reviewing the results of the season now closing, envision at the same time all of the wonderful possibilities for improvement which are within our grasp if we will but reach out for them.

In my opinion, the results of our combined efforts have been rather discouraging and disheartening. And why?

As I see it a number of factors have contributed to this result. First—There was a heavy carryover the previous year. You can imagine what a handicap this has been.

Second—The demand has been more or less spotted, intermittent and draggy throughout the season. Looking back over the months it seems to me now that for only very short periods of time have we had what could really be called an active market.

This condition was probably due to the fact that 1924 was presidential year, a year of uncertainty, with very few dealers taking any long chances.

Third—The season, taken as a whole, has been distinctly unfavorable for making Swiss cheese. It is unnecessary for me to take up the time to go into this matter at length. I believe you will all agree with me that the results in many factories have been disappointing. I have in mind a number of factories where, in spite of every effort, seemingly, the 1924 output did not show the quality of the 1923 output.

This result, I have no doubt, may be attributed to the unusual weather conditions which prevailed throughout the greater part of the season.

Fourth—The consuming public are apparently becoming

more and more critical in the selection of their food.

It is getting to a point where it is difficult to dispose of inferior quality food products. This applies not only to cheese, but all manner of fruits, vegetables, etc. Shippers associations, Coöperatives and the various marketing organizations are being constantly admonished by State and Federal Departments of Marketing to establish and preserve suitable standards. Failure to do so frequently results in shippers failing to realize sufficient to pay freight charges.

My company could see the handwriting on the wall a year ago. One year ago we published the following "AD" in a half dozen local papers in this district:

"The undersigned Companies desire to take this opportunity for correcting an erroneous impression which has gained wide prevalence throughout this section, namely, that texture, flavor or quality are unimportant in cheese produced for our use and commonly known as "Grinders."

We believe that the industry and everybody connected with it will suffer if present tendencies toward an inferior product, hastily made and indifferently tended, are not checked.

We believe further that those factories where every precaution is used to turn out a high grade product will enjoy a larger measure of prosperity and will experience less difficulty in disposing of their output than will those factories where proper conditions, so essential in producing a quality product are not maintained.

Please bear in mind that the output of your factory is a food product that ultimately must be consumed by human beings if your business is to thrive and prosper.

Any attempts to hasten or shorten the natural processes of making and curing Block or Round Swiss and any methods which result in a weak bodied, pasty texture with excessive moisture must inevitably affect the quality and value of the cheese.

Let it be distinctly understood that we are opposed to any and all such methods and that it will be our policy to encourage the manufacture of quality Swiss only."

JACOB MARTY COMPANY,
J. L. KRAFT & BROS. CO.

There is no question but that there will be a satisfactory market for our domestic product provided the quality is such as the market demands.

Approximately 35 million pounds of imported Swiss was used in this country last year.

The problem which confronts the industry in this district is solely one of quality, and economic pressure will eventually force our cheesemakers and milk producers to give greater attention to quality.

With high priced land, high priced cattde, expensive barn equipment and farm machinery, high taxes and high wages, the farmer can ill afford to see his milk go into an inferior product.

The milk producer in these times, if he is to keep his head above water, must take every precaution and safeguard his interest in every way to insure the greatest possible returns for his milk.

Careless and indifferent methods in the factory or on the farm will not show profitable returns and must be relegated to the past.

In closing I wish to say that it is my opinion that our industry is now approaching better days and more prosperous times.

The night is darkest just before dawn.

Even now we can see the approaching dawn of a new and brighter day. Let us cast aside prejudice and with open, unbiased minds work together for the consummation of our hopes and ideals.

"Grow Balanced Dairy Rations at Home"

**By Professor F. B. Morrison, College of Agriculture,
Madison, Wis.**

To secure the maximum returns from a dairy herd it is at all times necessary that the cows be fed efficiently and economically. This is a matter of unusual importance now, for grains and other concentrates are high in price while dairy products are lower than a year ago. At the present time any farmer who fails to feed his cows properly can hardly hope to make much of any profit from them.

Animals Are Living Machines.

Many people do not understand that farm animals are machines converting the products of the fields into valuable animal products. Just as it is impossible to manufacture steel from the wrong kind of materials, so these living machines can not manufacture animal products unless they are supplied with the right amounts and kinds of raw materials.

What Are Balanced Rations?

Many people have a rather indefinite idea of what agricultural scientists mean by "balanced rations." This merely means a ration or a daily feed which furnishes an animal with the correct kinds and the right amounts of the various food materials for its particular need. A balanced ration for a beef breeding cow is not a balanced ration either for a fattening steer or for a dairy cow, for it does not supply them with the right amounts and proportions of food materials.

Adjust the Carburetor Correctly.

No one expects to get good mileage from the gasoline he

buys unless he has the carburetor on his automobile adjusted properly. Yet many feed their live stock inefficient, unbalanced rations, or they may pay large sums for purchased feeds without knowing whether their purchases will correctly adjust the carburetors of their live stock. In other words, they do not know whether the rations they are feeding provide the correct mixture of proteins, carbohydrates, and fats for efficient production, just as the correctly adjusted carburetor of an automobile provides the gasoline engine with the right mixture of gas and air.

Protein, Mineral Matter, and Vitamines the Keys to Successful Rotations.

Protein is the food material most apt to be lacking in ordinary rations, and protein in abundance is required by dairy cows to furnish the raw material for the manufacture of the protein in their milk. Therefore, providing a proper amount of protein in the ration is the most important part of balancing rations for milk production.

Protein must be provided either by the purchase of protein-rich concentrates, such as linseed meal, cottonseed meal, gluten feed, wheat bran, etc., or else by growing on the farm abundant acreages of high protein hay, such as alfalfa.

But a small proportion of Wisconsin dairymen take full advantage of the possibilities of the legumes for furnishing high grade roughage for their dairy herd. This is shown by the fact that in 1924, the acreage of timothy in the state was about 672,000 acres and of mixed timothy and clover about 1,440,000. Most of the mixed timothy and clover undoubtedly consisted chiefly of timothy. Compared with this there were grown only 672,000 acres of clover, 267,000 acres of alfalfa, and about 30,000 acres of soybeans. The acreage of timothy and mixed hay was, therefore, more than twice as great as the acreage of pure leguminous hay crops, all combined. For efficient and economical production these proportions ought to be reversed in the state.

No farmer can provide an economical ration for his cows when he relies upon the purchase of high-protein concentrates

to balance protein-poor roughage. This is shown plainly by the following facts:

To provide a well-balanced ration with timothy hay and corn silage or roots as roughage will require some such combination as 200 pounds ground corn, 200 pounds ground oats, supplemented or balanced by 200 pounds wheat bran and 400 pounds linseed meal. In a concentrate mixture of this sort it therefore requires more than half of protein-rich, purchased concentrates to provide the proper amount of protein for efficient milk production. On the other hand, when cows are provided with an abundance of well-cured alfalfa hay, little or no purchased protein-rich concentrates are needed to make a balanced ration.

Home-Grown Rations for Milk Production.

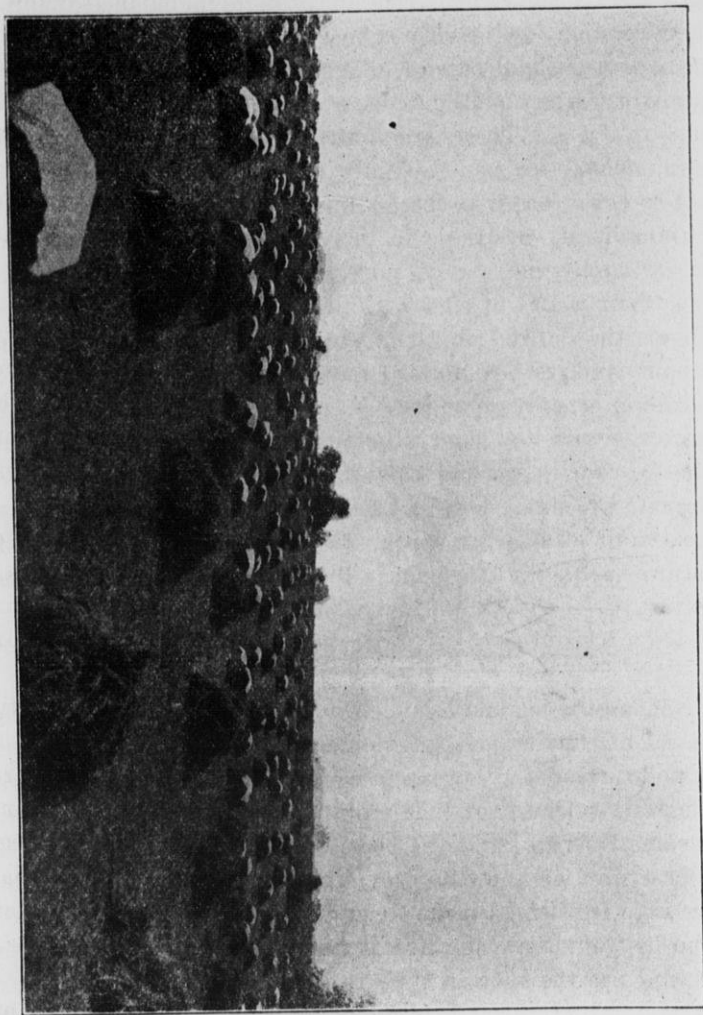
Since it is a matter of much practical importance to determine whether dairymen can provide a simple, cheap home-grown ration which will maintain high dairy production, extensive experiments have been carried on at the College of Agriculture to study this matter.

During two winters we fed cows in our pure bred dairy herd a ration consisting of alfalfa hay, corn silage, and a mixture of half corn and half oats (all home-grown feeds) in comparison with a ration made up of the same feeds plus a mixture of linseed and cotton seed meal.

In the first experiment each group of cows was continued on the same ration throughout the entire winter period. This was done as it seemed possible that the home grown ration might maintain a high production for a brief period, but that the amount of protein in the ration might be too low to keep up the production throughout the winter. In the second trial the double reversal method was used so as to eliminate the effects of the individuality of the cows.

In each trial the home-grown ration containing no purchased concentrates maintained the yield of milk and of butter fat just as well as the ration to which linseed meal and cotton-seed meal had been added.

These trials, together with the results of nutrition experiments previously carried on by the Agricultural Chemistry



Southern Wisconsin Alfalfa Field

Department, show that when cows have plenty of choice alfalfa hay, there is no need of purchasing expensive protein-rich concentrates to keep up good production. This does not mean that balanced rations are not necessary, but it means merely that alfalfa hay is sufficiently rich in protein to balance the ration when combined with corn silage and a mixture of such farm grains as corn and oats or silage and oats. In these trials the nutritive ration of the home-grown, alfalfa-hay ration was 1:6.8 to 1:7.1. These are approximately the nutritive ratios recommended for general dairy production.

For cows forced to maximum production on official tests, it is undoubtedly desirable to increase the amount of protein in the ration by the use of purchased protein-rich concentrates, even when plenty of choice alfalfa hay is available. With such animals the desired object is the largest possible yield of milk without much regard for the economy of production.

The important point for Wisconsin farmers is to realize that where they are now providing an abundance of high protein legume hay for their cows, they could save much of their bills for purchased feeds by getting their soil in condition to grow large acreages of alfalfa for winter feeding and to provide excellent pasture, such as is furnished by sweet clover, for summer feeding.

Legume Hay Rich in Minerals and Vitamines.

Not only is legume hay rich in protein, but it also is rich in mineral matter, especially calcium or lime. This is an important point, for dairy cows require large amounts of lime in their rations in order to produce milk, which is high in lime, and at the same time to build the body of the unborn calf. In fact, the best way we know of providing lime in the ration of dairy cows is to furnish it in the form of well-cured, green colored legume hay, under winter feeding conditions. Cows can assimilate and use the lime in such feeds much better than they can if a mineral supplement is added to a combination of poor roughages.

During recent years we have all heard much about vitamines and their importance in human nutrition and animal feeding. Indeed various proprietary preparations are on the market at

high prices to furnish vitamins. The farmer who provides plenty of well-cured legume hay need have no worry with reference to any lack of vitamins in the ration he is feeding his cows. This is because such hay contains an ample supply of all the vitamins that have been discovered to have important effects on the health and efficiency of farm animals.

Fully as important as the high feeding value of alfalfa hay, is the fact that it produces a much larger yield per acre than timothy or a combination of timothy and clover. Under proper conditions, alfalfa should average three tons per acre or more. While one to two tons is a good yield of timothy or a combination of timothy and clover.

How Should Cows be Fed This Winter?

When concentrates are high in price and milk tends to be relatively low, farmers are naturally eager to cut down their cost of production in any way possible. Therefore many are now debating as to how they can feed their cows so as to cut down their cost of milk production for the winter. Some are attempting to do this by feeding but little grain or other concentrates, and letting the cows fill up on all the roughage they will eat. Will this cut down the cost of milk production or not? This and similar questions are important ones for Wisconsin farmers this winter.

Cows Can Not be Fooled.

This fall and winter is surely no time to waste concentrates. All will agree to that. However, dairymen must be careful not to be "penny wise" and "pound foolish."

We must remember that a good dairy cow when well fed needs about half her feed to maintain her body.

If the amount of feed for a good dairy cow is seriously reduced in an attempt to cut down the cost of milk production, the effect will be just opposite to what is desired. If a good cow is fed a three-fourth ration, she still needs just as much feed as ever to maintain her body and can use only one-third of what she eats to make milk.

Filling a cow up on roughage, even good roughage and giving her little or no grain or other concentrates has just this

effect. She gets plenty of **pounds of feed**, but each pound of roughage supplies much loss of **digestible nutrients**, or real food value, than a pound of concentrates. Hence, the cow gets full before she can secure enough nutrients to produce a good flow of milk.

If a cow is of beefy tendency, it is easy to overfeed her.

Farmers who have efficient cows in fair flesh which are producing a good flow of milk sometimes are deluded when they cut down on the amount of concentrates they are feeding. The cows seem to give nearly as much milk on the reduced allowance as they did before, and the farmer feels that he is saving considerable money. It is true that a good dairy cow fed insufficiently will continue for some time to try and give a good flow of milk, for her maternal instinct forces her to do this. However, she can do this only by drawing on her body and running down in flesh. Soon her production will be seriously reduced.

Under conditions like the present it would seem best for Wisconsin farmers to continue to feed their **good** cows a fair, but not excessive, amount of concentrates, so as to maintain a good production. With ordinary kinds of roughage we advise adhering quite closely to the usual thumb rules of feeding concentrates. With all the choice alfalfa or clover hay and corn silage the cows will eat twice a day, it may be most economical to reduce the amount of grain or other concentrates about 1 pound below the amount required by the thumb rules.

Even under normal conditions poor dairy cows are "boarders." Now they are serious liabilities. They had better be sold for whatever can be secured for them instead of feeding them at a loss all winter.

Our advice to farmers is therefore: (1) Cull your herd, and get rid of the boarders; (2) feed your efficient cows good rations; (3) do a little figuring and try and feed as economical a ration as possible. In case of doubt as to what feeds to use, call on your county agent, or the College of Agriculture for advice, stating specifically what feeds you have, the local prices for purchased feeds, the kind of cows you have, and their average production. All these facts are needed to give intelligent advice on the problem.

Secretary's Notes

The weather man did not favor us, as we had in the two days of the convention, snow, rain and ice to spare.

Mr. J. U. Sprecher, District Salesman for the A. H. Barber-Goodhue Company, Chicago, Ill., failed to make his appearance, therefore no response to the address of welcome was given.

Assemblyman William Olson, Monroe, Wis., addressed the convention in regard to the Coöperative Foreign Cheese Sales Co., now in progress.

A splendid entertainment program was given both evenings, consisting of:

Music given by Miss Marie Spec's Orchestra.

Singing by the Monroe High School Boys' and Girls' Glee Club, Miss Belva Marie Marty, Director.

A clever comedy, "Welcome Home Jimmy," under the direction of Mr. and Mrs. Sam A. Cousley.

Special fancy dancing by several young girls, under the direction of Miss Frances Faeser.

Cheese Exhibit Prize Winners

SWISS CHEESE.

Franz Brand, Brodhead, Wis.	96 Points
One 16 ounce bottle Sterilac, donated by the Abbott Laboratories. One gallon B. K., donated by the General Laboratories. \$12.50 cash, donated by the Jacob Marty Company. \$8.00 cash, donated by the Sharples Separator Company. \$2.50 cash, donated by the Marschall Dairy Laboratory.	
Emil Baumgartner, Monroe, Wis.	96 points
One 10 ounce bottle Sterilac, donated by the Abbott Laboratories. One gallon B. K., donated by the General Laboratories. \$12.50 cash, donated by the Jacob Marty Company. \$8.00 cash, donated by the Sharples Separator Company. \$2.50 cash, donated by the Marschall Dairy Laboratory.	
Jacob Niffenegger, Darlington, Wis.	94 Points
One 2½ ounce bottle Sterilac, donated by the Abbott Laboratories. One gallon B. K. donated by the General Laboratories. \$5.00 cash, donated by the Jacob Marty Company. \$5.00 cash, donated by the Chr. Hansen Laboratory.	
Fred Wuethrich, Juda, Wis.	93.5 Points
\$5.00 cash, donated by the Chr. Hansen Laboratory. \$7.20 cash from the pro rata fund.	
Eugene Wirz, Darlington, Wis.	92.8 Points
\$7.15 cash from the pro rata fund.	
Paul Brog, Clarno, Wis.	91.5 Ponits
\$7.05 cash from the pro rata fund.	
Valentine Zibung, Argyle, Wis.	90.8 Points
\$6.99 cash from the pro rata fund.	

BLOCK CHEESE.

Franz Brand, Brodhead, Wis.	95.2 Points
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One Facile Jr., 4 bottles Babcock Hand Tester, donated by the A. H. Barber-Goodhue Co. One Thermos bottle, donated by the J. B. Ford Co. Five cheese boxes, donated by the Green County Lumber & Fuel Company. \$5.00 cash, donated by the Marschall Dairy Laboratory. \$5.00 cash, donated by the Jacob Marty Company. \$5.00 cash, donated by the Sharples Separator Company.

Jacob Leuenberger, Blanchardville, Wis. 93.8 Points

One white duck suit, donated by the Creamery Package Manufacturing Company. One Thermos bottle, donated by the J. B. Ford Company. One barrel Diamond Crystal Cheese salt, donated by the Monroe Lumber & Fuel Company. \$3.00 cash, donated by the Jacob Marty Company. Five cheese boxes, donated by Gottfried Schuetz.

George Graf, Argyle, Wis. 92.8 Points

One Thermos bottle, donated by the J. B. Ford Company. One gallon B. K. donated by the General Laboratories. \$2.00 cash, donated by the Jacob Marty Company. \$5.00 cash from the pro rata fund.

BRICK CHEESE.

Christ. Krahenbuehl, Orangeville, Ill. 95.5 Points

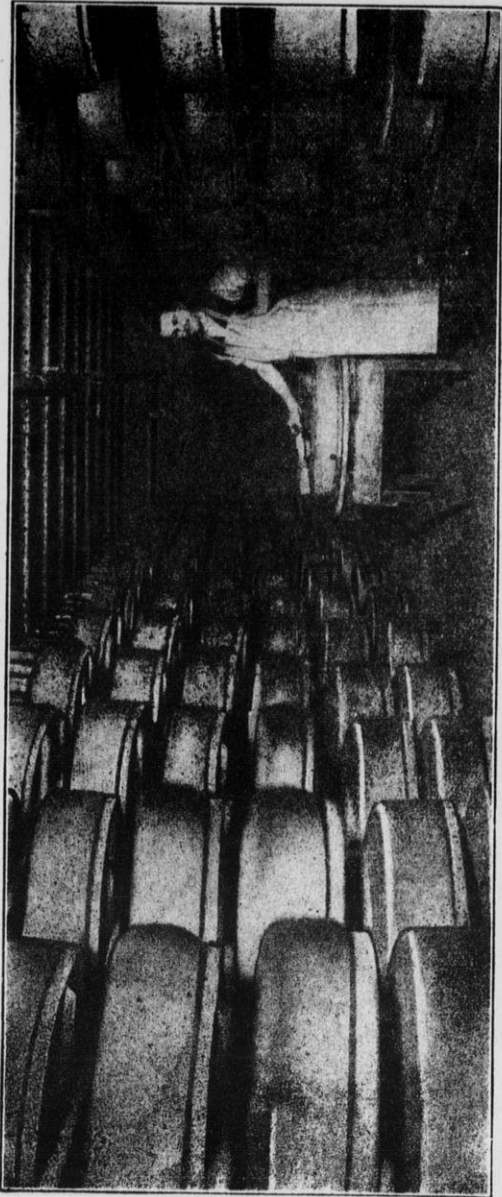
Five cheese boxes, donated by the Green County Lumber & Fuel Company. \$5.00 cash, donated by the Jacob Marty Company. Five gallons Power Separator Oil donated by the De Laval Separator Company.

Fred Rufenacht, Monroe, Wis. 94.8 Points

One gallon B. K., donated by the General Laboratories. \$5.00 cash, donated by the Marschall Dairy Laboratory. \$3.00 cash, donated by the Jacob Marty Company. Five cheese boxes, donated by Gottfried Schuetz. Three gallons Power Separator Oil, donated by the De Laval Separator Company.

John Wuethrich, Monroe, Wis. 94.6 Points

One Thermos bottle, donated by the J. B. Ford Company. One gallon B. K., donated by the General Laboratories. \$2.00 cash, donated by the Jacob Marty



Southern Wisconsin Swiss Cheese Cellar

Company. Two gallons Power Separator Oil, donated by the De Laval Separator Company.

Anton Koller, Mt. Horeb, Wis.	94.5 Points
\$4.00 cash, donated by the Sharples Separator Company. \$7.28 cash, from the pro rata fund.	
Christ. Ubert, Monroe, Wis.	94.4 Points
One gallon Power Separator Oil, donated by the De Laval Separator Company. \$7.27 cash, from the pro rata fund.	
O. Sutter, Rock City, Ill.	93.9 Points
\$7.23 cash from the pro rata fund.	
Mike Dahler, Darlington, Wis.	93.5 Points
\$7.20 cash from the pro rata fund.	
Arnold Gudel, Monroe, Wis.	93.3 Points
\$7.18 cash from the pro rata fund.	
A. E. Buholzer, Juda, Wis.	92.5 Points
\$7.12 cash from the pro rata fund.	
Arnold Zumbach, Calamine, Wis.	91.9 Points
\$7.08 cash from the pro rata fund.	
Otto Fueglistner, Red Oak, Ill.	90.6 Points
\$6.98 cash from the pro rata fund.	
Jacob Erb, Browntown, Wis.	90.6 Points
\$6.98 cash from the pro rata fund.	
Albert Hirsbrunner, Monroe, Wis.	90.5 Points
\$6.97 cash from the pro rata fund.	
Adolf Roelli, Apple River, Ill.	88.5 Points
\$2.00 cash from the pro rata fund.	

LIMBURGER CHEESE.

Anton Motz, Monroe, Wis.	96.8 Points
\$10.00 cash, donated by the Conley Foil Company. Five cheese boxes, donated by the Green County Lumber & Fuel Company. \$10.00 cash, donated by the Lehmaier, Schwartz Company. \$5.00 cash, donated by the Jacob Marty Company. \$5.00 cash, donated by the Marschall Dairy Laboratory.	
Jacob Haessig, Monroe, Wis.	96.3 Points
\$5.00 cash, donated by the Conley Foil Company. \$5.00 cash, donated by the Lehmaier, Schwartz Com-	

pany. \$3.00 cash, donated by the Jacob Marty Company, five cheese boxes, donated by Gottfried Schuetz.
 \$5.00 cash, donated by the Chr. Hansen Laboratory.
 \$3.00 cash, donated by the Marschall Dairy Laboratory.

Werner Blum, Monticello, Wis. **95.5 Points**

\$3.00 cash, donated by the Conley Foil Company,
 \$3.00 cash, donated by the Lehmaier-Schwartz Company.
 \$2.00 cash, donated by the Jacob Marty Company.
 \$5.00 cash, from the pro rata fund.

John Moser, Monroe, Wis. **95.3 Points**

Five cheese boxes, donated by the Green County Lumber & Fuel Company. \$7.34 cash, from the pro rata fund.

William Gempeler, Monroe, Wis. **95.2 Points**

Five cheese boxes, donated by Gottfried Schuetz.
 \$7.33 cash from the pro rata fund.

Rudy Langacher, Monticello, Wis. **94.3 Points**

\$7.26 cash from the pro rata fund.

August Martini, Monroe, Wis. **93.9 Points**

\$7.23 cash from the pro rata fund.

John Minnig, Monticello, Wis. **93 Points**

\$7.16 cash from the pro rata fund.

AMERICAN CHEESE.

Dietrich Speick, Belmont, Wis. **94.5 Points**

\$2.00 cash from the pro rata fund.

Premiums and Special Prizes

Received for the Pro Rata Fund.

Acherman, Emmenegger & Co., Monroe, Wis.	\$ 5.00
Arn & Zweifel Company, Monticello, Wis.	5.00
Badger Cheese Company, Monroe, Wis.	5.00
Brodhead Cheese & Cold Storage Co., Brodhead, Wis.....	5.00
R. Gerber & Co., Chicago, Ill.	10.00
J. S. Hoffman Company, Mt. Horeb, Wis.	5.00
K. P. Kimball Company, Chicago, Ill.	5.00
Marty & Ohlhausen, Chicago, Ill.	5.00
Morton Salt Company, Milwaukee, Wis.	5.00
Phenix Cheese Company, Monroe, Wis.	5.00
Ernest Regez & Sons, Blanchardville, Wis.	5.00
Sun Prairie Cheese Company, Monroe, Wis.	5.00
Our Association	85.00

A total of \$150.00 to be divided at the pro rata plan to all cheese exhibits scoring 90 points and over with the exception of all first, second and third prize winners. In case that the pro rata premium for the fourth highest score in any class of cheese should surpass the value of prizes offered for third highest score, then a certain amount will be deducted from the total pro rata fund and added to the third highest scores.

Other Prizes Donated.

Abbott Laboratories, Chicago, Ill.—3 bottles Sterilac.

A. H. Barber-Goodhue Co., Chicago, Ill., one Facile Jr., 4 bottles Babcock Hand Tester.

Conley Foil Company, New York, N. Y.—\$18.00 in cash.

Creamery Package Mfg. Company, Chicago, Ill.—One White Duck Suit.

The De Laval Separator Company, Chicago, Ill.—Eleven gallons Power Separator Oil.

The J. B. Ford Company, Wyandotte, Mich.—4 Thermos bottles.

General Laboratories, Madison, Wis.—Six gallons B. K.

Green County Lumber & Fuel Company, Monroe, Wis—
Twenty cheese boxes.

Chr. Hansen's Laboratory, Inc., Milwaukee, Wis.—\$15.00 in cash.

Lehmaier-Schwartz & Co., New York, N. Y.—\$18 in cash.

Marschall Dairy Laboratory, Madison, Wis.—\$23.00 in cash.

The Jacob Marty Company, Brodhead, Wis.—\$60.00 in cash.

Monroe Lumber & Fuel Company, Monroe, Wis.—One barrel
Diamond Crystal Cheese Salt.

Gottfried Schuetz, Monroe, Wis.—20 cheese boxes.

The Sharples Separator Co., Chicago, Ill.—\$25.00 in cash.

Report of Committee on Resolutions

The Committee on Resolutions made report as follows:

1. Whereas, Experience and tests proves that the proper cooling of fresh milk greatly increases the quality of good cheese, therefore, Resolved that this Association favors the cooling of fresh milk wherever and whenever this is practical.

Effective July 1st, 1917

Section 4507d-3

2. Whereas, We have on our statutes a law compelling the labeling of a pure, wholesome article of food with the label WHEY BUTTER, which label is detrimental to the producer because it arouses curiosity and suspicion among the consuming public, and drives our cream out of the state, to be manufactured into butter, and reshipped into Wisconsin as creamery butter, be it

Resolved, That we instruct our members of the legislature to work for the repeal of this law.

3. Whereas, It appears from reliable reports an unreasonable and unwarranted difference between the price producers receive and the price to consumers. We request our State Marketing Commission, also the U. S. Dairy Department in Washington, to investigate conditions, and ascertain if it is possible to improve a market condition that would benefit our Cheese and Dairy Industry.

4. Whereas, According to reliable information the railroads are considering a greatly increased freight rate, and, whereas, this burden would have to be borne by the farmer or the consumer, or possibly jointly by these two classes, and consequently to the detriment to our cheese and dairy industry.

Therefore, Resolved that this Association request our Railroad Commission and our State Marketing Commission to use their influence to prevent such increased freight rates, if possible.

5. Resolved, That the thanks of this association are hereby tendered to the officers and members, to exhibitors and donors of special prizes, speakers on the program, and entertainers who assisted in making the convention successful.

C. R. SCHEPLEY,
H. H. MOE,
CHRIST ROTH.

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