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Proceedings of the twenty-eighth annual convention of the Southern Wisconsin Cheesemakers' and Dairymen's Association held at Monroe, Wisconsin, Thursday and Friday, December 8 and 9, 1927. 1927

Southern Wisconsin Cheesemakers' and Dairymen's Association
Monroe, Wisconsin: The Service Printery, 1927

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*Proceedings of the Twenty-eighth
Annual Convention of the*

**Southern Wisconsin
Cheesemakers' and Dairymen's
Association**



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COLLEGE OF AGRICULTURE
UNIVERSITY OF WISCONSIN
MADISON

*Held at Monroe, Wisconsin
Thursday and Friday, December 8 and 9, 1927*

October 24, 1946

Mr. Werner Wuethrich
Doylestown, Wis.

Dear Mr. Wuethrich:

We have in our Agricultural College Library a file of the Proceedings of the Annual Conventions of the Southern Wisconsin Cheesemakers' and Dairymen's Association, of which the latest issue is for the 28th convention, held in 1927. Prof. Price of our Dairy Department tells me that you have been an active worker in this association and that you might be able to give us some information about late issues.

Can you tell us whether the Proceedings are still being issued? If so, we shall want to collect just as many of those between 1928 and the present time as can be found. We would very greatly appreciate any suggestions you may be able to make regarding how to go about that job. If only programs have been issued of late, they too would be of interest to us. We are prepared to make payment for this material, if that is in order. If you cannot supply this information yourself, we hope you can give us the names of other people with whom we might correspond.

Yours truly,

G. S. Hean, Librarian

*Proceedings of the Twenty-eighth
Annual Convention of the*

**Southern Wisconsin
Cheesemakers' and Dairymen's
Association**



*Held at Monroe, Wisconsin
Thursday and Friday, December 8 and 9, 1927*

MEMBERSHIP

of the Southern Wisconsin Cheesemakers' and Dairymen's
Association for 1927

A

Arn & Zweifel	Monticello, Wis.
Alder, Louis	Monroe, Wis.
Aebly, Henry, Route 7	Monroe, Wis.
Abplanalp, Adolf	Monroe, Wis.
Abplanalp, Alex	Juda, Wis.
Aeschlimann, Jacob	Argyle, Wis.
Aebersold, Herman	Argyle, Wis.
Ammacher, John, Route 1	Argyle, Wis.
Angliker, Adolf	Monroe, Wis.
Aeschlimann, John J.	Monroe, Wis.
Augsburger, Mrs. Rudy	Monroe, Wis.
American Stores Co.	Monroe, Wis.
Acherman, Joseph	Monroe, Wis.
Armour Creameries	Monroe, Wis.
Augsburger, Gottfried	Monroe, Wis.

B

Bennehof, J. C.	Monroe, Wis.
Barber, A. H., -Goodhue Co., H. C. Hoesly, Rep., Chicago, Ill.	
Bennett, E. W., with the N. Y. D.	Milwaukee, Wis.
Bush, G. W., with the Mo. Pac. Ry.	Milwaukee, Wis.
Baker, B. H., Agt. for Ohio Salt Co.	Chicago, Ill.
Buholzer, Emil	Juda, Wis.
Blum, Werner	Monroe, Wis.

Burkhard, John J.	Monroe, Wis.
Bennett, Dr. C. W.	Monroe, Wis.
Baltzer, M. E.	Monroe, Wis.
Buehler, Sam	Monroe, Wis.
Buehler, Chas. H.	Monroe, Wis.
Becker, W. A. Co.	Monroe, Wis.
Benkert, Fred E., Route 4	Monroe, Wis.
Blumer, Robert W.	Monroe, Wis.
Booth, Max G.	Monroe, Wis.
Blum, Bruce M.	Monroe, Wis.
Burke, Mrs. Belle	Monroe, Wis.
Bowen, Miss Mazie V.	Monroe, Wis.
Babler, Jacob L.	Monroe, Wis.
Bailie, Samuel R.	Monroe, Wis.
Brader Auto Co.	Monroe, Wis.
Babler, Henry J.	Monroe, Wis.
Baumann, Fred	Hollandale, Wis.
Buckley, D. A., Lotz-Buckley Rennet Laboratories, Madison, Wis.	
Bohle, Henry	Winslow, Ill.
Bichsel, John	Brodhead, Wis.
Brand, Franz, Route 5	Monroe, Wis.
Blaser, Otto	Darlington, Wis.
Brog, Fritz, Route 1	Juda, Wis.
Brog, Paul, Route 1	Clarno, Wis.
Buchlmann, Alfred, Route 8	Monroe, Wis.
Blickenstorfer, John, Route 2	Darlington, Wis.
Block, G. A.	Monroe, Wis.
Bauman, Emil	Monroe, Wis.
Buergisser, Nick, Route 2	Blanchardville, Wis.
Blum, Sam	Monroe, Wis.
Buchschacher, F. L.	Monroe, Wis.
Buri, Miss Mathilda	Monroe, Wis.
B. B. Dry Goods Co., Successor to Miller & Burgy, Monroe, Wis.	
Becker, Dave, Estate	Monroe, Wis.
Bear, Dr. W. G.	Monroe, Wis.
Bleiler, George	Monroe, Wis.
Buholzer, Xaver B.	Monroe, Wis.
Bast, Ray T.	Monroe, Wis.
Blumer Products Co.	Monroe, Wis.

Bennett, Dr. Byran R.	Monroe, Wis.
Benkert, Jacob	Monroe, Wis.
Benkert & Stauffacher	Monroe, Wis.
Bauman Hardware and Implement Co.	Monroe, Wis.
Buri, Louis E.	Monroe, Wis.

C

Casanova, John M., 109 N. Fulton St.	Monroe, Wis.
Conrad, Joe, Route 7	Monroe, Wis.
Chadwick, Howard W.	Monroe, Wis.
Caradine, Dr. Harold B.	Monroe, Wis.
Chambers, C. L.	Monroe, Wis.
Collentine, Frank	Monroe, Wis.
Clark Drug Store	Monroe, Wis.
Carter Machine Shop	Monroe, Wis.
Cunningham, Dr. H. F.	Monroe, Wis.
Creasy, Dr. L. E.	Monroe, Wis.
Clark, M. Earl	Monroe, Wis.
Connors & Niles	Monroe, Wis.

D

Dillon, H. P., Agt. Chr. Hansen's Laboratory	Oshkosh, Wis.
Dettwiler, John	Monroe, Wis.
Donner, Fred	Clarno, Wis.
Dodge, Laroy	Monroe, Wis.
Durst, J. H.	Monroe, Wis.
Dempsey, P. J.	Monroe, Wis.
Discher, John C.	Monroe, Wis.
Dellenbach, Gottfried	Monroe, Wis.
Deininger, John	Monroe, Wis.
Durst, Matt C.	Monroe, Wis.
Dunwiddie, Wm.	Monroe, Wis.
Dunwiddie, John D.	Monroe, Wis.
Dunwiddie, Brooks	Monroe, Wis.
Durner, Dr. T. L.	Monroe, Wis.
Day, Walter L.	Monroe, Wis.

E

Escher, Emil, Route 1	Monroe, Wis.
Eschler, John, Route 8	Monroe, Wis.
Elmer, Jacob P.	Monroe, Wis.
Eckberg, Chas. A.	Monroe, Wis.
Erb, Jacob	Monroe, Wis.
Emmenegger, Robert	Monroe, Wis.
Evenson, Roy	Monroe, Wis.
Elmer, Henry	Monroe, Wis.
Elmer, John H.	Monroe, Wis.
Etter, John T.	Monroe, Wis.
Einbeck Bros.	Monroe, Wis.

F

Frehner, Emil, Route 27	Beloit, Wis.
Fritsch, John D.	Monroe, Wis.
Fritsch, John F., Route 1	Clarno, Wis.
Faaser, Fred	Monroe, Wis.
Figi, John	Monroe, Wis.
Feldt, John, & Sons	Monroe, Wis.
Felder, Louis	Monroe, Wis.
Fritz, Dave	Monroe, Wis.
Fitzgibbons Bros.	Monroe, Wis.
Frautschy, E. D.	Monroe, Wis.

G

Geigel, John	Monroe, Wis.
Glauser, Fred, Route 5	Monroe, Wis.
Geissbuehler, Fred, Route 1	Darlington, Wis.
Geiger, W. J.	Monroe, Wis.
Gillum, J. C.	Monroe, Wis.
Green County Lumber and Fuel Co.	Monroe, Wis.
Grinnell, Mark D.	Monroe, Wis.
Gordon, Harold W.	Monroe, Wis.
Great American Stores Co.	Monroe, Wis.
Gnagi, Dr. W. B.	Monroe, Wis.
Gifford, R. B.	Monroe, Wis.

Geigel Hardware Co.	Monroe, Wis.
Geigel, Matt	Monroe, Wis.
Geigel, William	Monroe, Wis.
Geigel, Jacob	Monroe, Wis.
Green County Auto Co.	Monroe, Wis.
Geiger, J. H.	Monroe, Wis.
Greenwald, S. R.	Monroe, Wis.

H

Harman, D. E., Rep. Sharples Separator Co.	Madison, Wis.
Heer, Fred	Monroe, Wis.
Hofer, Carl, Route 1	Monroe, Wis.
Henn, William	Monroe, Wis.
Hoesly, Matt	Clarno, Wis.
Hirsbrunner, Albert, 518 S. Franklin St.	Monroe, Wis.
Heim, Jacob, Route 3	Monticello, Wis.
Hohl, Otto	Hanover, Wis.
Hotel Monroe	Monroe, Wis.
Hoffman, F. L.	Monroe, Wis.
Holsinger, C. A.	Monroe, Wis.
Hefty-Jones Co.	Monroe, Wis.
Hartnett, J. J.	Monroe, Wis.
Hartwig, Fred F.	Monroe, Wis.
Hess Meat Market	Monroe, Wis.
Hauser, John T.	Monroe, Wis.
Herold Press	Monroe, Wis.
Haren, Dan H.	Monroe, Wis.
Heeren, J. B., & Son	Monroe, Wis.
Hall, C. H.	Monroe, Wis.
Hodges, Dr. F. L.	Monroe, Wis.

I

Industrial Co-operative Union	Monroe, Wis.
Ingold, Mrs. Ferdinand	Monroe, Wis.

J

Janke, L. F., Agt. DeLaval Sep. Co., 411 S. Brearly St.	Madison, Wis.
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Jaberg, Roy	Monroe, Wis.
Jolly, P. C.	Monroe, Wis.

K

Kuenzi, Fred A.	Monroe, Wis.
Kusel, D. & F. Co., L. Mertz, Rep.	Lowell, Wis.
Kassel, I. S., N. Y. C. R. R. Rep.	Milwaukee, Wis.
Knobel, Albert	Monticello, Wis.
Kunz, Fred, Jr.	Brodhead, Wis.
Koller, Oswald	Brodhead, Wis.
Kummer, Robert, Route 3	Juda, Wis.
Koenig, Christ, Route 2	Browntown, Wis.
Kaufmann, F. H., Route 1	Monticello, Wis.
Kleinmeier, Charles	Monroe, Wis.
Kundert Bros.	Monroe Wis.
Knoll, Paul	Monroe, Wis.
Knight, W. J.	Monroe, Wis.
Kundert Shoe Shop	Monroe, Wis.
Knipschild Bros.	Monroe, Wis.
Knipschild, John H.	Monroe, Wis.
Kohli, Louis H.	Monroe, Wis.
Karlen Bakery	Monroe, Wis.
Kohli, Charles R.	Monroe, Wis.
Knight, M. J.	Monroe, Wis.

L

Lacombe, F. E., Lavo Company of America	Milwaukee, Wis.
Lauper, Walter	Winslow, Ill.
Lichtenwalner, Farmer	Monroe, Wis.
Lehnherr, Jacob	Monroe, Wis.
Lengacher, Fred	Monroe, Wis.
Leuenberger, Jacob, Route 7	Monroe, Wis.
Laesser, Frank, Route 2	Brodhead, Wis.
Luethy, John	Brodhead, Wis.
Locher, Fritz	Argyle, Wis.
Lengacher, Rudy, Route 2	Monticello, Wis.

Lichtenwalner, John	Monroe, Wis.
Lambole, F. E.	Monroe, Wis.
Lyford, Harry	Monroe, Wis.
Lengacher, John	Monroe, Wis.
Lanz, Fred	Monroe, Wis.
Luchsinger, F. B.	Monroe, Wis.
Lynch Garage	Monroe, Wis.
Lengacher, Clarence	Monroe, Wis.
Loveland, Wm. A.	Monticello, Wis.
Ludlow, Edwin	Monroe, Wis.
Ludlow, Willis	Monroe, Wis.

M

Meier, Adolph	Browntown, Wis.
Moe, H. H.	Monroe, Wis.
Marshall, A., Marshall Dairy Laboratory	Madison, Wis.
Mueller, Reinhard, Route 1	Clarno, Wis.
Marty, Fred	Argyle, Wis.
Minnig, John	Monticello, Wis.
Marty, Gottlieb	Monroe, Wis.
Matter, Otto	South Wayne, Wis.
Meythaler Bros.	Monroe, Wis.
Monroe Bakery	Monroe, Wis.
Magdal, S. H.	Monroe, Wis.
Monroe Laundry	Monroe, Wis.
Marty, Adam	Monroe, Wis.
Marty, Carl, Co.	Monroe, Wis.
Mason, H. W.	Monroe, Wis.
Mason, H. B.	Monroe, Wis.
Metropolitan Store	Monroe, Wis.
Marty, Fred	Monroe, Wis.
Miller & Weaver	Monroe, Wis.
Meythaler, Frank W.	Monroe, Wis.
Maurer, Rudy, Meat Market	Monroe, Wis.
Monroe, Dr. W. B.	Monroe, Wis.
Moore, Dr. L. A.	Monroe, Wis.
Miller, Walter A.	Monroe, Wis.
Montgomery Ward & Co.	Monroe, Wis.

N

Naef, John, Route 4	Argyle, Wis.
Nieffenegger, Jacob	Darlington, Wis.
Noble, B. M.	Monroe, Wis.
Notbohm, M. L., Prop. Zilmer Jewelry Store.....	Monroe, Wis.

O

O'Brien, J. P., Rep. J. B. Ford Co.....	Milwaukee, Wis.
Ohls, J. S.	Monroe, Wis.
Olson, Wm.	Monroe, Wis.

P

Probst, Fred, Route 2	Browntown, Wis.
Phenix Cheese Co.	Monroe, Wis.
Penny, J. C. Co.	Monroe, Wis.
People's Wis. Hydro-Electric Company	Monroe, Wis.
Penn, J. C.	Monroe, Wis.

R

Ramsdell, C. I., DeLaval Sep. Co., 219 N. Brooks St.	Madison, Wis.
Rubin, Fred	Monroe, Wis.
Rufenacht, Paul	Monroe, Wis.
Ruef, Arthur	Monroe, Wis.
Risser, Adolph, Route 3	Argyle, Wis.
Riedweg, Joe	Clarno, Wis.
Rutsch, Nick	Monroe, Wis.
Ryser, Albert, Route 1	Argyle, Wis.
Riesen, Albert, Route 7	Monroe, Wis.
Rufenacht, Fritz, Route 6	Monroe, Wis.
Roth, Christ	Monroe, Wis.
Rohrer, Arnold	Monroe, Wis.
Regez, Jacob	Monroe, Wis.
Rote, Alvin F., Company	Monroe, Wis.

Regez, Herman	Monroe, Wis.
Regez, Rudy	Monroe, Wis.
Roub, Dr. J. F., & Son	Monroe, Wis.
Roth, Huldreich C.	Monroe, Wis.
Roderick, Claude A.	Monroe, Wis.
Rottler, R. G.	Monroe, Wis.
Redman, G. L.	Monroe, Wis.
Roth, Paulus A.	Monroe, Wis.

S

Sammis, Professor J. L.	Madison, Wis.
Schuepbach, Jacob	Monroe, Wis.
Schepley, Charles	Monroe, Wis.
Stauffacher, Emil	Monroe, Wis.
Stauffacher, M. H.	Monroe, Wis.
Stauffacher, George L.	Monroe, Wis.
Schwebs, H. J., Sharples Sep. Co., 523 W. Dayton St.	Madison, Wis.
Spence, Byron, Chr. Hansen's Laboratory	Oshkosh, Wis.
Shumway, C. P.	Milwaukee, Wis.
Staempfli, Fred	Monroe, Wis.
Schneider, Emil	Monroe, Wis.
Schmid, Ernest, Route 7	Monroe, Wis.
Schneider, Ernst	Brodhead, Wis.
Schober, Sam, Route 2	Mount Horeb, Wis.
Suter, Martin	Blanchardville, Wis.
Schober, Alfred, Route 1	Albany, Wis.
Selck, George H.	Monroe, Wis.
Stubbe, Charles	Monroe, Wis.
Schmerse, Herman, Route 7	Monroe, Wis.
Schindler, Herman L.	Monroe, Wis.
Sheboygan Dairy Products Co.	Monroe, Wis.
Stauffacher & Orth	Monroe, Wis.
Saucerman, Willard T.	Monroe, Wis.
Service Printery	Monroe, Wis.
Siegenthaler, Otto	Monroe, Wis.
Stauffacher, Fred J.	Monroe, Wis.
Stauffacher, Glenn F.	Monroe, Wis.

Stuart, George W.	Monroe, Wis.
Schuetze, Wm. A.	Monroe, Wis.
Spoerri, Arthur	Monroe, Wis.
Schmid, Adolph	Monroe, Wis.
Strahm, John	Monroe, Wis.
Schneider, John J.	Monroe, Wis.
Schindler, Dr. A. J.	Monroe, Wis.
Style Shop, The	Monroe, Wis.
Shriner Bros.	Monroe, Wis.
Stauffacher, W. J., Company	Monroe, Wis.
Schneider, Max	Monroe, Wis.
Solomon, Henry, Coal and Iron Company	Monroe, Wis.
Scheidegger, Ernest	Monroe, Wis.
Stauffacher, I. M.	Monroe, Wis.
Smith, Charles J.	Monroe, Wis.
Schneider, George	Monroe, Wis.
Schwaiger, Jerome H.	Monroe, Wis.
Schober, Miss Clara B.	Monroe, Wis.
Schindler, Chas. A.	Monroe, Wis.
Schulze, Paul T.	Monroe, Wis.
Stillman, C. L.	Monroe, Wis.
Sauer Paint Store	Monroe, Wis.
Schmidt, Leon O.	Monroe, Wis.
South Side Drug Store	Monroe, Wis.
Service Garage	Monroe, Wis.

T

Trumpy, Henry	Monroe, Wis.
Thueler, August	Monroe, Wis.
Thueler, Werner	Monroe, Wis.
Times Printing Co.	Monroe, Wis.
Tschudy & Company	Monroe, Wis.
Tuttle, Harold W.	Monroe, Wis.
Treat, Frank A.	Monroe, Wis.
Tschanz, John, Meat Market	Monroe, Wis.
Triangle Cheese Co.	Monroe, Wis.
Thorp, Ed. M.	Monroe, Wis.
Trukenbrod, W. F.	Monroe, Wis.
Trukenbrod, William	Monroe, Wis.

Trumpy, Joseph	Monroe, Wis.
Thorpe, George	Monroe, Wis.
Treat, Ben G.	Monroe, Wis.

U

Universal Grocery Co.	Monroe, Wis.
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V

Vogel, Gottfried	Brodhead, Wis.
Van Wagenen, Henry G.	Monroe, Wis.
Von Moos, Leo, Route 4	Argyle, Wis.
Voegeli, Alfred B.	Monroe, Wis.

W

Webster, C. S., (J. B. Ford Co.)	Milwaukee, Wis.
Willi, Joseph, Route 2	South Wayne, Wis.
Wagner, Fred	Monroe, Wis.
Wuethrich, Fred	Juda, Wis.
Wuethrich, Gottfried, So. Lybrand St.	Monroe, Wis.
Wirz, Eugene	Darlington, Wis.
Walser, David	Monticello, Wis.
Waeffler, Jacob, Route 1	Monticello, Wis.
Wirz, August, Route 7	Monroe, Wis.
Wyssbrod, Fred	Martintown, Wis.
Weirich, Paul J.	Monroe, Wis.
Wenger, Sam	Monroe, Wis.
Wenger, Ralph H.	Monroe, Wis.
Wenger, Wm. E.	Monroe, Wis.
Waldecker, Carl R.	Monroe, Wis.
Wisconsin Power and Light Co.	Monroe, Wis.
Waffle Shop	Monroe, Wis.
Waelti, Gottfried	Monroe, Wis.
Wettengel, Fred W.	Monroe, Wis.
Williams, Dr. F. E.	Monroe, Wis.
Wilkinson, G. W., Insurance Co.	Monroe, Wis.
Wisconsin Automobile Mutual Insurance Co.	Monroe, Wis.

White, Leland C.	Monroe, Wis.
Whalen, George	Monroe, Wis.
Wenger, Walter J.	Monroe, Wis.
Wenger, Rudy, Co.	Monroe, Wis.

Y

Young & Company	Monroe, Wis.
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Z

Zweifel, J. P.	Monticello, Wis.
Zuercher, Gottfried	Brodhead, Wis.
Zibung, Valentine, Route 4	Argyle, Wis.
Zurkirchen, John	Monroe, Wis.

OFFICERS FOR 1928

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

DIRECTORS

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

JUDGES ON CHEESE

Robert Emmenegger	Monroe, Wis.
Xaver B. Buholzer	Monroe, Wis.
Jacob Lehnherr	Monroe, Wis.
Gottlieb Marty	Monroe, Wis.

COMMITTEE ON RESOLUTIONS

Chas. R. Schepley	Monroe, Wis.
M. H. Stauffacher	Monroe, Wis.
Jacob Gempeler, Jr.	Monroe, Wis.

AUDITING COMMITTEE

Fred Glauser	Monroe, Wis.
Emil Buholzer	Juda, Wis.
Christ Koenig	Monroe, Wis.

ADDRESS OF WELCOME

By John Becker, Vice President of the Chamber of Commerce

Mr. President and Members of the Southern Wisconsin Cheesemakers' and Dairymen's Association:

Upon the opening of your 28th annual convention today it is my pleasure as Vice-president of the Monroe Chamber of Commerce to extend to you, in behalf of that organization, our heartiest greetings and a most cordial welcome to Monroe.

You honor us in selecting Monroe as your convention city. We like to think of Monroe as being the central hub of this vast cheese producing area. We take a great deal of pride in the fact that some of the finest cheese made is produced in and around Green County and that much of it finds its way to market through the city of Monroe. Our Chamber of Commerce, our Kiwanis Club, and other civic organizations, in their contacts away from home, are inclined to do considerable boasting about this vast cheese industry of ours, and we advertise it to the outside world as our chief claim to fame. Therefore, in selecting this city for your convention each year you help to identify it as the center of that industry and for this reason we are glad to welcome you to Monroe.

Monroe is a child of agriculture. It was born of the need of those first pioneers who came here years ago to engage in the tilling of the soil and those who later planted the seed from which has developed this important activity of dairying. By performing a necessary and a useful service in its business life, it has been reared on the prosperity of this agricultural community. And now that it is growing to vigorous manhood, like a dutiful son, it is interesting itself in the task of caring for that parent from which it has drawn its sustenance through all its years.

Recognizing that the dairy industry is of primary importance in this community, naturally, the business men of Monroe are vitally interested in the success of that industry. We, therefore, take a great deal of pride and satisfaction in the fact that Wisconsin has again maintained her reputation at the National Dairy Exposition by winning highest honors on Swiss, Block, Brick and Limburger Cheese. To Eugene Wirz, winner of the gold medal on Swiss cheese, and to the other men who helped to put Wisconsin so prominently at the top of all competition in the other classes, we owe an expression of our praise and appreciation. The fact that you men are interested in this national exposition to the extent of sending your cheese, at your own expense and upon your own responsibility, for entry in this competition for honors, is evidence of the fact that you are striving for better quality.

Interest and enthusiasm are the lubricating oil which makes hard work easy and ultimately wins success. The spirit of interest and enthusiasm which you display in striving for better quality is bound to bring that degree of success which will continue to keep Wisconsin in her present place—as the producer of the nation's best foreign type cheese.

Therefore, it is with the greatest pleasure that I extend to your convention the heartiest greetings and most cordial welcome of the business men and citizens of Monroe.

RESPONSE TO ADDRESS

By J. P. O'Brien

Mr. Becker:

The officers and members of the Southern Wisconsin Cheesemakers' and Dairymen's Association:

Wish to thank you and the good citizens of Monroe for the gracious welcome which you have so cordially extended to us and we trust that we will be worthy of this hospitality by conducting ourselves so as to derive the full benefits of the wonderful educational and entertaining program that has been prepared for us.

We feel assured, Mr. Becker, that we will more than profit in our stay in your city, so much that we will be looking forward to meeting with you again in 1928 in this city, the Swiss Cheese Capital of America. Thanking you again, Mr. Becker, in behalf of all assembled.

SECRETARY'S REPORT

By Henry Elmer, Monroe, Wisconsin

Mr. President, Members of the Association—

Ladies and Gentlemen:

As it is customary for the officers to report at the end of the year the activities of the Association, I beg to submit the following report:

Our directors and officers met two times during the year to consider the welfare of the Association. On June 11 a meeting was held in conjunction with the Käser-Verband. As there existed a need and a great demand among the dairymen and cheesemakers for a competent Field Instructor, it was agreed to spend one thousand dollars through our Association and two hundred dollars through the Käser-Verband for the service of a Field Instructor and a committee of the Käser-Verband and the president and secretary of your Association was appointed to look for a capable man to serve as Field Instructor for the months of July, August, September, and October. The committee engaged Mr. Fred A. Kuenzi to serve for four months. Mr. Kuenzi did his work to the satisfaction of everyone concerned.

On September 21 another meeting was held to line out our next annual convention work pertaining to dates, speakers, and entertainers. The arrangement of a suitable program was left with your president and secretary.

The following thirteen Swiss cheesemakers finished the course at Madison from February 7 to 18, under the instruction of Professor J. L. Sammis, S. A. Hall, Jacob Lehnherr, Gottlieb

Marty and Fred Marty: Theo. Von Matt, Attica, N. Y.; John Ammacher, Argyle, Wis.; Alfred Toeni, Hollandale, Wis.; August A. Schmid, Monroe, Wis.; Robert Schneeberger, Costburg, Wis.; Gottfried Moser, Costburg, Wis.; John Haenni, Mount Horeb, Wis.; Jacob Blaser, Mt. Horeb, Wis.; Fred Mani, Mt. Horeb, Wis.; Rudolf Stampfli, Barneveld, Wis.; Walter Ufer, Monticello, Wis.; William Lloyd Lang, Brodhead, Wis.; and Walter Scheidegger, Riley, Wis. With this eight two weeks course a total of 248 Swiss cheesemakers were instructed in the fine art of Swiss cheesemaking and the most of them made good.

We had a very hard time to secure the annual State appropriation of \$1,000.00. Our president, Mr. Marty, and myself each had to make two separate trips to appear before investigating committees at Madison, and unless our dairymen and cheesemakers take a hold and finance our Association work we can see the hand writing on the wall and then the work and help of the field instructor will be a thing of the past.

The different Resolutions regarding whey butter, freight rates, tariff on Swiss cheese, and Professor E. H. Farrington's work passed at our 27th annual convention were sent to the respective parties and some of them brought results.

Our treasury is going down more and more, as you will be informed by the report to be given by our Treasurer, Mr. Joseph Trumpy, and if we do not receive enforcement from our dairymen and cheesemakers we can soon see the bottom of our money coffer and then—goodbye to free help and free instructions.

Our Field Instructor, Mr. Fred A. Kuenzi, worked 120 days and visited in all 289 factories, his salary of \$1200.00 was paid by the Käser-Verband (\$200.00) and by our Association (\$1,000.00). Mr. Kuenzi will give a detailed report of his work.

During the year I sent out 863 pieces of mail and answered many inquiries regarding our cheese industry.

Some people criticise the work of our Association and claim that we have no results to show for our work as an Association. Permit me to mention two or three results of which our Association can be really proud. First: I am convinced that there are

many cheesemakers and dairymen that if they were called on to testify would acknowledge that the work and help of the field instructor saved them hundreds, yes, thousands of dollars.

Second: Think back to the time when we had the old style of making whey butter. Years ago the manufacturers of separators sent their machines and salesmen to our convention and with hard work and many convincing arguments they succeeded in placing a few machines and also it was hard for the cheesemakers and dairymen to break away from their old methods. In a few years nearly every cheese factory installed a whey separator with the result that where they made hundreds of dollars from the old style whey butter they are making now thousands of dollars with the whey cream. The Trumphy factory in Clarno was one of the first to install a whey separator and it took a good deal of reasoning and proof to show the patrons the benefit they would derive from it.

Third: At one of our annual meetings years ago Mr. John Waelti, a farmer living near Monroe, was present and was listening to a lecture pertaining to alfalfa, given by a professor from Madison, and in leaving the hall he was so convinced of the possibility of raising a good cheap hay for the dairy cows that he vowed to sow a few acres with alfalfa and from that small beginning we have on southern Wisconsin hills thousands of acres of alfalfa growing every year. So, really, the whey separator and the alfalfa hay, the two greatest benefactors of the dairyman had their origin at the annual conventions of our Association.

In conclusion let me thank all the different supply houses and also the Foreign Type Cheese Dealers' Association who so liberally contributed prizes and cash for the prize winners in the cheese exhibit. I also wish to thank the business and professional men of Monroe for their interest in our Association and for their friendly way in handing me the annual membership fee, all the speakers for their willingness to appear and all the entertainers for their splendid cooperation to make this the very best convention in instruction and entertainment we have ever had.

TREASURER'S REPORT

Joseph Trumpy, Treasurer

RECEIPTS

Balance December 7, 1926.....	\$1,797.10
By Membership, Henry Elmer.....	264.00
By Membership, Miss Maud Wenger.....	106.00
By Membership, Brodhead Cheese & Cold Storage Co.....	5.00
By Membership, F. Krucker.....	4.00
Cheese sold at convention.....	14.49
Admission Tickets	126.75

By Donations

Foreign Type Cheese Dealers' Association, Monroe.....	80.00
The DeLaval Separator Co., Chicago, Ill.....	40.00
Chr. Hansen's Laboratory, Little Falls, N. Y.....	15.00
The Johnston Tin Foil & Metal Co., St. Louis.....	18.00
Lehmeier Schwartz & Co., New York.....	18.00
The Marschall Dairy Laboratory, Madison.....	20.00
Morton Salt Co., Milwaukee.....	5.00
Ohio Salt Co., Chicago.....	5.00
The Sharples Separator Co., Chicago, Ill.....	50.00
E. C. Zuercher & Co., Chicago.....	5.00
State Appropriation	1,000.00
Interest	54.29

Total	\$3,627.63
Disbursements	2,302.64

Dec. 8, 1927 Balance.....	\$1,324.99
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Respectfully submitted,

JOSEPH TRUMPY, Treas.

DISBURSEMENTS

Salary of Fred A. Kuenzi	\$1000.00
Salary and Postage, Fred Marty	50.75
Salary and Postage, Henry Elmer	212.80
641—John Deininger	2.00
644—Gottfried Waelti	2.00
647—Bert Savings	16.00
651—Badger Cheese Company	5.00
650—Maud Wenger	5.00
653—Henry Elmer	3.00
645—C. E. Herbert	125.00
652—Marie Spec	55.00
646—Henry Kundert	60.00
648—Woodle & Sons	6.00
654—The Herold Press	23.50
664—Adolph Abplanalp	5.55
655—John Anderegg	30.00
660—Reinhard Mueller	5.70
679—Joseph Conrad	25.00
689—Anton Motz	5.66
672—Fritz Rufenacht	13.00
667—David Wallser	5.00
657—Christ Buhlman	28.00
680—John Minnig	14.83
668—Albert Ryser	5.00
683—Otto Hohl	5.85
670—Jacob Luenberger	11.15
663—Joe Buehlman	5.55
649—Miss Marion Burgy	15.00
678—Martin Suter	6.77
666—Otto Blaser	5.47
661—Fred Glauser	18.58
656—Fritz Brog	10.00
685—Jacob Heim	5.84
671—Herman Ebersold	5.53
690—Adolf Roelli	2.00
674—Arnold Gudel	10.85

665—Emil Baumgartner	5.49
681—Alfred Schuler	9.84
662—Valentine Zibung	16.11
675—Fred Burkhalter	8.81
688—Rudy Lengacher	5.76
669—Fritz Locher	5.00
691—The Service Printery	14.00
676—Sebastian Laesser	5.80
682—Otto Widmer	12.77
677—A. Haerburer	6.77
684—Emil Frehner	5.85
658—Eugene Wirtz	10.76
659—A. E. Buholzer	5.70
673—Jacob Erb	4.92
692—A. J. Glover	12.00
687—David Gempeler	5.77
693—Henry Elmer	3.07
686—August Theuler	5.81
694—F. Marty	6.38
695—Fred Marty	9.00
697—The Service Printery	136.35
696—Fred Marty	5.00
698—Monroe Evening Times	168.00
699—St. Louis Button Co.	22.30
701—Joseph Trumpy	2.00
700—John Deininger	1.00
703—Gottfried Waelti	2.00

Total Disbursements\$2,302.64

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

Fred Glauser
Emil Buholzer
Adolf Abplanalp

ANNUAL ADDRESS

By Fred Marty, President of the Association

Members of the Southern Wisconsin Cheesemakers' and Dairy-men's Association, Ladies and Gentlemen:—

Again we are assembled in this, our Twenty-eighth Annual Convention of the Southern Wisconsin Cheesemakers' and Dairy-men's Association, to talk over and recount our varied experiences of the past year and prepare ourselves for the ever new problems confronting us each year.

The season just past was in general a satisfactory one, taking into consideration that this Foreign Type Cheese section experienced one of the worst droughts in its history, which, however, did not do so much damage to the hay and small grain crop as it did to the corn crop, and particularly to the pastures, which effect enormously reduced the summer flush of milk and to some extent the quality of the cheese. This shortage, however, was backed up by a good steady and gradual increasing market price which left a general satisfactory feeling in this particular section.

Standardizing

A problem seemingly not thoroughly ironed out yet, after two High State Courts have handed down decisions, permitting standardization of milk for the manufacture of cheese, providing that in the water free substances of the different makes of cheese, the fat standard conforms to the laws of the State of Wisconsin.

A recent meeting was held in Madison in cooperation with one of the State Departments as to the advisability of petitioning the Governor to include in his message to the Special Legislative session, the danger of standardizing milk for the manufacture of cheese.

For certain reasons, among the many representatives of different Dairy Organizations of the State were invited, but to my knowledge none of the officers of our organization were invited to attend.

This question of Standardization, from advanced reports is going to be the main subject for debate at the coming State Convention in Milwaukee next week; and those of you who are interested in the matter should be present.

I am taking the liberty of defending Standardization of milk for the manufacture of Swiss cheese, as I believe it to be the duty of this organization to guide the domestic Swiss cheese industry of Wisconsin to that extent that will at least permit us to manufacture a domestic Swiss cheese that will be equal in quality and trade requirements of that of the Imported Swiss cheese.

In order to justify ourselves in our demand in upholding Standardization of milk for the manufacture of Swiss cheese, I will explain in as few words as possible, for the benefit of any reasonable minded opponent, the necessity of same—

To manufacture a domestic Swiss cheese that will correspond in its characteristic trade requirements of today, to that of an Imported Swiss cheese, respectively to body or texture, eyes or holes, color, etc., we must produce a curd that will be able to respond elastically to the developing of the eyes or holes in the Swiss cheese. This is done by standardizing the fat contents in the milk to the casein, whereas in some of the milk and at certain time of the period of lactation and time of the year, milk is found to over balance the casein contents, which has a tendency to produce a weak body or texture in the cheese which is 'buttery like' and not capable elastically to respond to the developing of the large eyes or holes. So in the fermentation process the expansion of the curd will break into long running seams and immediately all fermentation and further developing of the eyes or holes will stop. Then all efforts of producing the highest quality milk, and skillful labor on the part of the makers has gone to naught, as that Swiss cheese is graded as a 'Glaesler' and falls into Grade No. 2.

Co-operation Necessary

Let us hope, therefore, that the Dairy and Food Department of Wisconsin, in co-operation with the U. S. Department of Agriculture, the Wisconsin Dairy School and this Organization may work together in helping and teaching the makers how to standardize for the manufacture of Swiss cheese, as I believe no cheesemaker should undertake to standardize unless he first has taken a course at the Dairy School and has become familiar with the system and different tests, as only then can he expect to be safe within the fat standard law on cheese in the water free substances.

The Annual Course for Swiss cheesemakers at the Dairy School, which was inaugurated by this association will immediately be announced as to period and dates, etc. by Prof. J. L. Sammis, and lest we forget let me state right here, that our only competition for the gold medal at the National Dairy Show in recent years were makers applying the Standardization Process; and thanks to the makers of our State who likewise adopted the new methods and brought home the gold medal thereby upholding the reputation of good old Wisconsin, who captured the highest award on Swiss, Block Swiss, Brick, Limburger, and American Cheese.

Legislation

It may be of interest to you that after the State Senate had voted to cut us off of the annual appropriation by a vote of 16 to 10, and through the efforts of your humble president and our worthy assemblyman Mr. E. J. Hoesly, to secure a favorable report before the Agriculture Finance Committee to the Assembly, who killed the Schuman Bill and voted back to us our \$1000.00 yearly appropriation. Upon the strength of this, early last Spring in co-operation with the Käser Verband, we engaged again a Field Instructor, namely Mr. Fred Kuenzi, our Association paying \$1,000.00 and the Käser Verband \$200.00 toward his salary and expenses, and I am satisfied to state right now that Mr. Kuenzi will give a very instructive and interesting report during this Convention.

U. S. Department of Agriculture

As the advanced methods of manufacturing Swiss cheese here in Wisconsin was established by the U. S. Department of Agriculture, who in recent years had an active representative and post established here, but were absent from active work during the last season, I therefore believe that this Association should go on record during this Convention, by a resolution extending them our appreciation of their work here in the past and asking them to return and re-establish their good work with the opening of the coming season, and that a copy of the resolution be forwarded to them.

In conclusion, I wish to extend my personal thanks, as well as in the name of the Association, to the speakers who have responded to the call of our worthy Secretary, to the Foreign Type Cheese Dealers' Association, to all the different Dairy Supply Houses, and to all others who so generously helped to provide the cheese prize premium fund, which will entice the spirit of advancement, and betterment of high quality cheese.

Thank you.

VIGILANCE AND VITAMINS

By E. R. McIntyre, Editor of The Wisconsin Farmer

Back in the days of the dash churn, before a pound of Swiss cheese had been eaten in America, Patrick Henry made his oft quoted remark: "Eternal vigilance is the price of liberty".

Right here in the center of Wisconsin's most famous land of adopted, free thinking dairymen, I ask if "eternal vigilance is the price of liberty, what is the price of cheese?" My answer is eternal vigilance, a little more vitamins and vitality, and a great deal more tolerance between the mass of rural workers who are supplying America with something to eat with their pie.

"Something to eat with their pie"—that's about all most folks know about cheese, and after eating some kinds of it that's all they do want to know, and whose fault is it?

In the recent tangled case at Antigo over Swiss cheese and the fuss we have had since in the dairy press about milk standardizing incidental to the business, much thought has been given to the shape, size and quality of the holes in Swiss cheese. Technically, I believe they are called 'eyes'. I believe our own eyes are more important than the eyes in Swiss cheese; and if our own eyes are not open to the fundamentals, then all the Swiss cheese manufactured might as well be blind also.

I think I saw a piece of imported Swiss cheese wink one of its lactic eyes at me the other day after I had read one of those big pieces of display advertising put out by the foreign importers after we got President Coolidge to slap a 50 per cent higher tariff on the imported article. The second piece of cheese I ate had been made in Green county. It was better than the first one, and tears streamed out of its eyes at the injustice arising from keen foreign competition compared to indifference and dependence upon Republican protection in the place of its origin.

If that Wisconsin cheese could speak, and it seemed strong enough to do so, it would have made Patrick Henry think he was practicing a Sunday school recitation. Its message would start an earnest campaign to find a good home for every piece of cheese fit to eat. It would have said that price represents something besides the selling margin, and that volume and size in the cheese business or any business carries risks and responsibilities. These risks and responsibilities begin at the grass roots and the silo and do not cease until the waiter hands out the menu.

When I wrote for our farm paper a report of the Wisconsin cheese winnings at Memphis, I glorified in writing the names of some of our Wisconsin cheesemakers so they would be read in 100,000 farm homes of Wisconsin, I thought of the producers whose frequent deliveries of clean, sweet milk at the little factory intakes made it possible for these conscientious skillful vat artists to turn out such fine, wholesome curds for the press. I felt thrilled that away down here in Dixie I was unable to forget the sterling integrity of this great rural partnership animating so many of the cheese communities of my native state. That kind of cheesemaker doesn't have to contribute to a home-finding fund for the waifs and orphans of his vat, or hunt around for some benevolent dealer to help him hide his folly in the grinder.

When Patrick Henry spoke of liberty in his speech he referred to a new and struggling brand of liberty to a nation in the cradle. When we speak of liberty today we often mean 'license', freedom to do as we like to regardless of the other citizen. Our nation today is passing through a graver test of liberty in all its significance and complexity than Patrick ever dreamed. Just so with Wisconsin and the dairy industry. We have grown tremendously big and powerful, almost muscle-bound in our dairy supremacy. If vigilance was important then, when the whole 13 colonies didn't have as many dairy cows as Green county has today, then how important is vigilance as the price of liberty and cheese today.

Vigilance is the "safety first" of over-confidence. Although we already have been told many times that Wisconsin

is a wonderful dairy state, let us foot up the inventory once more not in smug satisfaction, but in full possession of vigilance and vitality.

The chinch bug put us out of the wheat business. The chinch bug put us into the dairy business. It's our job now not to let the gloom bug or the hook worm put us out of the dairy business. After getting a good supply of insect powder handy, consider the figures for the year 1926. These are the latest I have worked out from the official estimates of the Bureau of Dairying at Washington:

In all kinds and styles of cheese, Wisconsin makes 72 per cent of the American supply. In cheddar or American cheese alone, Wisconsin makes 74 per cent of the total. In Swiss cheese, Wisconsin makes 82 per cent. In brick cheese, Wisconsin makes 91 per cent. In limburger cheese, Wisconsin makes 56 per cent. In cream and neufchatel, Wisconsin makes 19 per cent.

In condensed milk, Wisconsin makes 9 per cent. In evaporated milk, Wisconsin makes 39 per cent. In malted milk, Wisconsin makes 63 per cent. In ice cream and ice cream mix, Wisconsin makes 7 per cent. In creamery butter Wisconsin makes 12 per cent.

In the 10 leading items named Wisconsin makes an average of 45 per cent of the national dairy manufactured production. Besides supplying an average of 45 per cent of all the manufactured dairy goods for the nation, Wisconsin cows provide 45 per cent of Chicago's daily milk supply; and has enough fresh fluid whole milk left over after that to feed 190,000 farm families and 1,500,000 people living in the cities and villages of this state every day in the year, and ships more than 2,000 carloads of sweet cream annually to boot.

If the United States area represented a map of total yearly dairy production, Wisconsin's share would take in most of the area east of the Mississippi river.

With about one-tenth of the dairy cow population of the nation we are producing nearly half of the percentage of the total production averaged on the 10 leading commodities.

Yes, in the gross averages and in the bulk volumes we

are doing so, but when half of the cows in Wisconsin are not making over 4,000 pounds of milk a year, and a too large percentage of our cheese and butter is sold at a loss because of somebody's indifference, is it a time to brag or a time to be business like and prudent?

Organization and education, it is said, are the twin agencies to which we must look for remedies, improvements, economies and defensive action to foster and protect the dairy industry in all its branches.

Would that imply that Wisconsin lacks dairy organization? This is not so. The cheesemakers have five or six separate technical associations in this state. The buttermakers have one central and eight or nine regional associations. The producers have one central Dairymen's association and an infinite number of cow testing associations, creamery and cheese factory associations, breeders associations and two or three dairy federations and a few milk pools and the like.

And yet a Farm Congress suggests one more new association, like a man carrying fifty leaky umbrellas to keep dry on a rainy day, when one good large sound umbrella would be much better with "less overhead".

Rural workers are great joiners. Farmers and cheesemakers when dissatisfied with one organization or at outs with one set of leaders, go out and form some other organization, draw up a few resolutions and go home. I have attended scores of conventions of farmers and factorymen. In only a very few of these sessions have the rural workers in dairy production sat together. When a cheesemaker sneaked into some of the farmers' conventions he was looked upon with suspicion, and the whisper went around that he was a hired emissary of the Plymouth cheese ring or the packers perhaps.

When a buttermaker and one or two field men of the Chicago butter dealers attended a creamery federation session at Chippewa Falls they were snubbed and stared at and the chief slogan of cooperative marketing was perverted to mean "Shut out the private system"—before the cooperative creameries had even tried their hands at selling a pound of butter to prove they were as efficient as the private system.

I am not defending graft or excusing the trickery known to exist in the private sometimes. I am only pointing out that that nothing has been accomplished by dividing rural workers into class lines, by splitting the chain of the good cheese industry at the very point where it needs most to be united and welded solidly forever in a mutual movement.

On the same basis, have not cheesemakers private conventions been disgracefully marred by attacks upon farmers' co-operatives and have they not been given over to petty programs entirely leaving the producer out of consideration? How many times have whole milk dealers and farmers attempted to agree upon a system of regulation in a city milk zone? The few occasions where the farmers and distributors have come to a fairly good understanding has been the occasion for criticism and suspicion.

All this simply means that we are muscle-bound with over-organized dairy farming and dairy manufacturing unless—and here's the point—unless we can have a few more conventions of cheesemakers and farmers together, a few meetings of buttermakers and creamery patrons together as one large enthusiastic body. Each section could enlighten and assist the other, and their united voices raised in resolutions and platforms would leave a lasting impression for good will and harmonious progress in Wisconsin.

Why take the State Dairymen's Association and the cow testers to Madison and the buttermakers by themselves to La Crosse? Why take the Cheesemakers to Milwaukee and the Cheese Federation to Plymouth? Why always so exclusive, and never inclusive? Why pile up convention extra expenses to promote organization and education with never a desire to meet at any one time on common ground? To know yourself is half of an education, but to know yourself and your neighbor is complete education—especially when you are in the same trade and catering to the same consumer.

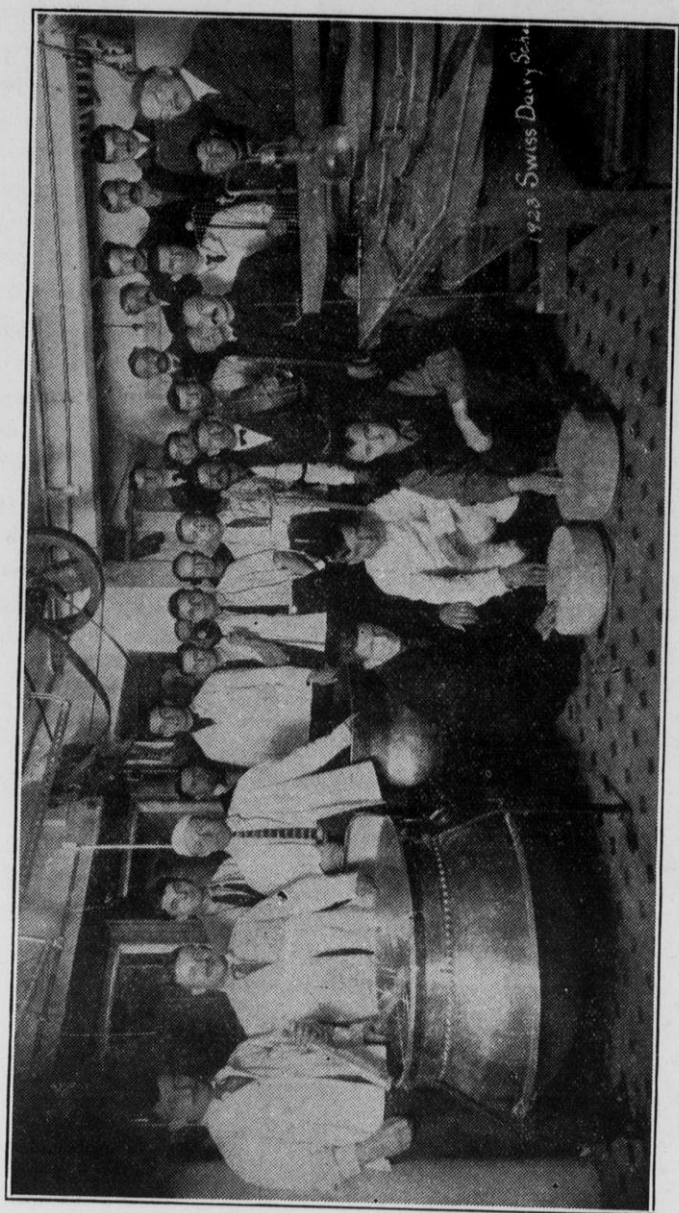
The platform of the American Dairy Federation expresses its policy in a recent statement thus: "The Federation work has been to direct the branches of this industry toward minimizing their differences and toward the fundamentally sound

policy of developing the stability and prosperity of the dairy farmer, and the production of raw materials of the highest quality. A second activity has been of a legislative character supplemented by keeping the administrative branches of the government closely in touch with the problems and wishes of the growing industry."

Minimizing differences by enlightened understanding and united public opinion is the strong plank in that platform. We need a sort of Wisconsin Dairy Federation—not a new umbrella organization, but a pledge of action and a flag of truce between all our factions and groups and societies that depend upon the dairy cow for their living bread.

We talk of quality milk and quality butter, when we need quality men. We talk of Babcock cattle tests and cheese moisture tests, when we need a test of men.

Until we stand together and are willing to be tested on sense and not sentiment, the dairy industry of Wisconsin will be like Goliath, Napoleon, John L. Sullivan and Jack Dempsey—the bigger they are the harder they fall.



SCENE AT THE SWISS CHEESE MAKERS' SCHOOL AT MADISON, WISCONSIN

THE NINTH SWISS DAIRY SCHOOL AT MADISON

By Professor J. L. Sammis

At the Southern Wisconsin Cheesemakers' Convention, on December 8, 1927, Professor J. L. Sammis, Dairy Department, University of Wisconsin, Madison, advised every Swiss cheese maker in Southern Wisconsin, who has not already taken the two weeks special course, to attend this year. During the past eight winters over 240 Swiss makers have attended this Dairy School Course, and many men have repeated the course on two or more years. Cheese making every day at the kettles under the direction of Mr. Hardell of the Dairy Bureau, U. S. Department of Agriculture, Washington, D. C., and class room discussions of every detail of the maker's work in milk inspection and testing, cheese making and curing, together with daily practice in using all the necessary tests and methods in the laboratory, make up the course. The making of starters, the examination of bacteria of many kinds, helpful and harmful to the cheesemaker, under the microscope, and many other features of the two weeks course throw new light on cheese making, teach the maker "the reason why" for each step of his work. Science and practice are combined at every step. The school will be continued a few years longer, to give makers newly arrived in this country a chance to attend, as well as those older makers who want to learn more about their own business.

Any maker who wishes to attend this year should send his name soon to Henry Elmer, Secretary, Monroe, Wis., or to the school at Madison. Those who do not read English should get from Mr. Elmer a copy of the newest edition of the Swiss Dairy School book. This book and the book "Cheese-making" in English, are used at the school. Circulars will be mailed to every factory in the state on January 1. Keep up to date on the new ideas and methods which come out each year. Attend the school this year and learn something new.

Thoughts and Suggestions of a Practical Swiss Cheese Maker

By Fred Glauser, Five Corners Factory

Ladies and Gentlemen:

When Mr. Elmer asked me to talk before this convention I didn't fancy the idea one bit, because I am not accustomed to public speaking and this is my first experience. But I'll do the best I can. Of course, it would be much easier for me to speak German, but there are many in the audience who do not understand German and only a very few who can't understand English to some extent, so I will say the few words in English, as good as I can.

When we start making cheese at a factory, naturally our first thought is: how can we make a success of it. The foundation for the successful operation of a factory is co-operation between cheesemaker and farmer. A good cheesemaker will always strive to be on friendly terms with his patrons, but nevertheless he will have the delivery of milk under strict control and if he finds fault with a farmer for delivering bad milk or having unclean cans or some other reason, he should not make it public but let only the party concerned know about it, and he should not do this in harsh words, but should give friendly advice and make suggestions as to how the cause of the trouble could be eliminated. The maker should also visit the farms now and then to inspect the barn, milk house and milk utensils, but do this in such a manner that the farmer does not feel offended. The farmers in turn should do everything possible to deliver a clean, healthy milk to the factory and co-operate with the maker in every way.

A weak point with most of our Swiss cheese factories is the lack of intake rooms. Every factory should have a proper milk intake room, as this would very much facilitate milk inspection for the maker. We should also employ in our Swiss

factories different methods of payment. Paying milk by fat test would in my opinion help improve the quality of milk, as it would do away with skimming and watering.

A very important factor for the success of a factory is cleanliness. Every maker should pride himself in keeping his factory clean to the last corner and be clean about himself to be a good example to his patrons at all times. Although the surroundings of a factory may not have direct influence on the success thereof, they should be kept clean and neat to make a good impression on the stranger passing on the road, and thereby indirectly boost our industry.

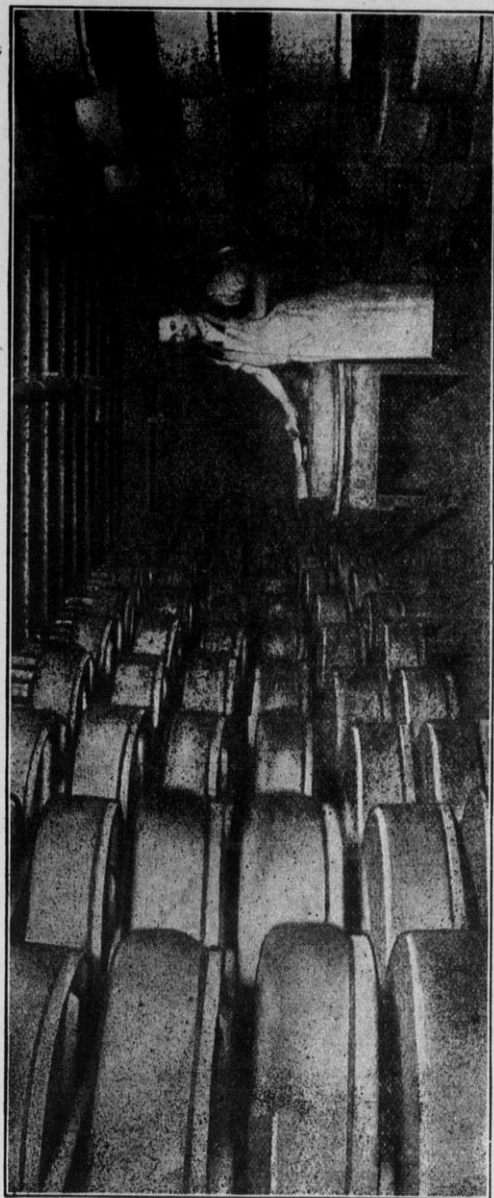
There is one thing badly neglected in many factories, even such factories which are otherwise kept clean and in good order. That is the whey tank. Where the farmers carry no separate cans for whey but take it home in the milk cans, the whey tank should be washed clean every day just like any milk utensil. If it is not kept clean it soon becomes a breeding place for all kinds of harmful bacteria. They may get in the milk if the cans are not washed clean, as is sometimes the case on Saturday or Sunday nights, and serious trouble may be the result. I even go to the trouble to rinse the whey tank with a B. K. solution after washing.

In the last few years radical changes have taken place in our Swiss cheese industry. Clarification, cooling of milk, the use of starters and the practice of Standardization enable us to put out a product almost equal to imported Swiss cheese. Through cooling immediately after milking we get a much better grade of milk and I believe milk cooling should be compulsory. Without Standardization it would be impossible for us at certain times to make No. 1 cheese. A very important factor in the making of good Swiss cheese is a good starter. In my opinion a good bulgaric milk starter is the best. I was at one time a strong believer in whey starter, but I am positively convinced now that there is nothing better than a good milk starter. However, it can not be used alike in all factories nor can it be used alike at all times in one factory. Each maker has to find out and determine for himself which is the best way to use it for a certain milk. It is by no means a cure all,

but it takes care of a lot of poor milk, which would otherwise make poor cheese. I have had bad experiences with it myself, but I persisted and learned to use it right and I dare say I am getting good results now.

I wish to encourage those makers who have not yet attended a course for Swiss cheese makers at the Dairy School in Madison, to do it this winter and get acquainted with all the different tests and the latest methods in Swiss cheese making. This course is a fine thing, to be sure, but I believe we should have something even better. The Swiss cheese makers should have even better opportunity to learn and educate themselves in their profession and they should have it right here at home, in the center of the Swiss cheese industry, in the Swiss cheese Capitol of the U. S. We should have here in Green county, a model cheese factory with a laboratory and other equipment necessary for a winter school for Swiss cheese makers, where they could go to school not only 2 weeks, but 2 or 3 months during the winter and learn thoroughly the things which they can learn only superficial in 2 weeks. It would not have to be an expensive, elaborate structure, and I believe Green county with perhaps one or two adjoining counties could well undertake to erect such a building.

I thank you.



A SOUTHERN WISCONSIN CHEESE CELLAR

Wisconsin Swiss Cheese Industry at the Parting of the Ways

By Wm. Olson, Secretary of the Green County Farm Bureau

In casting about for a title for this discussion of the Wisconsin Swiss Cheese industry I could think of no more appropriate one than the one just read to you by the chairman.

For some time I have had in mind that something must be said and figures can and must be produced to show the enormous loss sustained every year by the Swiss Cheese producers of Wisconsin because of the present small percentage of fancy, and the correspondingly large percentage of number one, two and so-called grinder cheese.

Great Disasters.

We frequently read in our daily papers about great disasters that befall the people with the consequent loss of life and property damage running into millions of dollars. We are all willing and ready to respond to the call for help, that those in need may quickly be provided with the necessities of life, even going so far as to help reinstate them in their business and we are all glad of this opportunity to render service.

Great Annual Disasters in Our Cheese Industry.

But listen, right at the time that these apparently unavoidable disasters are taking place, we are sustaining annually in our Swiss Cheese producing territory in Wisconsin preventable losses amounting to millions of dollars, and because it is an every day occurrence taking place without violence, without being reported under big headlines in our newspapers as big losses usually are, they pass by unnoticed, and only a few of the cheese producers themselves realize that they are taking place.

Losses Reflected in Thousands of Farm Homes.

It doesn't require a very keen eye to see the reflection of these losses in hundreds if not thousands of our farm homes.

I will show you a little later what the money represented by these losses would mean to some of these homes.

Subject Divided Into Three Parts.

For convenience and clear presentation of this subject, I have divided it in three parts. First: The cause of the loss; second: the amount of the loss in dollars and cents, and third: how to prevent it. I have sub-divided the cause in three parts.

First: Unsanitary milk. This may be caused by tubercular cows. The only way to remove the cause from this source or at least reduce it to a minimum is to apply the tuberculin test and removing reactors. It is a deplorable state of affairs that Green, Lafayette and Iowa counties, which constitute a large part of our Swiss Cheese producing territory should be among the last to adopt the county area test plan, when they should have been the first, and every day's delay means an added loss to the already over-burdened dairyman of these counties. Again, unclean barns, milking machines, cans and utensils, not proper cooling of milk immediately after milking are also frequently the cause of low grade cheese.

Second: Unqualified Cheesemakers. We have among us some excellent cheesemakers but there are entirely too many in the second class. As a rule these second class fellows do not attend our dairy schools, they stay away from our conventions, they do not understand milk, and apparently are more interested in yield than in quality. This class will never be eliminated until dairy farmers refuse to employ them until they can show satisfactory evidence of their qualifications as first class cheesemakers.

Third: Too small cellars and curing rooms. Forty years ago when many of the factories now in use were built, the milk supply was only from one-third to one-half of our present production. At that time there was sufficient curing room in every factory to hold the cheese for three or four months, during which time it could absorb sufficient salt and by a slow process of curing at a temperature of 65 to 70 degrees fahrenheit it would develop eyes slowly, and if made by a competent cheesemaker from good milk, it came out of the curing room with

that fine texture and flavor that satisfies the appetite, and gave to Southern Wisconsin an enviable reputation for high quality Swiss Cheese. Why not more of this kind of cheese today? I'll tell you why, in addition to the other causes I have mentioned, we are putting thru the average sized Swiss cheese factories today two and three times more milk and cheese than their capacity permits, and in order to make room for the daily production, cheese at the age of three weeks or less is placed into warm curing rooms with a temperature up to 90 or more degrees fahrenheit which starts fermentation and eye formation very rapidly, slowing up if not entirely preventing the absorption of the necessary salt and as a result, it comes out of the curing rooms with very little salt, a tough texture, tasteless and almost unfit for use. I can verify this statement by relating a conversation I had in the month of July of this year with J. L. Larson, the manager of the cheese department of a two million dollar wholesale and retail cheese and grocery establishment at Pasadena, California.

In looking over their cheese supply I didn't find any domestic Swiss, only imported Swiss cheese was to be seen. I asked him why they did not handle domestic Swiss, he replied, "Because it was so difficult to get uniform quality. We used to handle it but because the age, texture and flavor was never the same, our customers refused to buy it so we handled only the imported Swiss." And the imported was retailing that day for 75 cents per pound. That was a very strong charge in my opinion, against our domestic Swiss and corresponds very closely with similar charges from other sources, even that of our own experience when purchasing Swiss cheese in our local markets for our own tables.

I made up my mind that day that I must do something to arouse our Swiss cheese producers out of their present attitude of indifference. So I am going to submit to you a little later, facts and figures showing the tremendous losses sustained each year because of poor quality cheese, which I positively know can be reduced by adopting a plan of procedure which I shall submit to you later. The question might first be raised, can we produce a better quality of Swiss cheese than at present?

The answer to that question is yes, certainly, for right in our midst we have cheesemakers and factories that produce the cheese that has several times won the first prize at our National dairy shows. In 1926 the cheese made by Adolph Abplanalp in the first Swiss cheese factory in this city, winning first prize at Detroit, Michigan, and in 1927 the cheese made by Eugene Wirz in the Vinegar Branch Factory near Darlington winning first prize at Memphis, Tenn. These men and factories will go down in the history of our Swiss cheese industry as outstanding examples of what can be accomplished. You say, if we are winning the first prizes now, why worry? The most important value the winning of these prizes is to us at present, is that it indicates that we have the grass, the water, the climate and a few cheesemakers and dairymen that CAN make fancy cheese, but the percentage is entirely too low.

The have in India the highest institutions of learning in the world and yet the great mass of its people are very illiterate. We have in our county and state some excellent farmers who are making a success of their business, and yet no one questions the fact that there is room for a 50 to 100% improvement on the average farm in our state. Just so it is in the cheese producing business, there is room for a vast improvement.

But you say there is a new way today of producing good cheese from lower grades by a process of blending. I understand the formula for making this new cheese is to take some of the low grades of cheese, mix with this some better grades, add some aged cheese, mix with this some young cheese, heat this mixture into a semi-liquid form, stir in some emulsifying salts and in some brands adding some pimento, and when thoroughly mixed pour into forms of different sizes, from a few ounces in weight to five pounds or more.

You all know that this mixture is named in our Statutes as Process Cheese, to distinguish it from cheese in its original form. I eat some of it myself and prefer it to the immature, low grade cheese in its original form, that at times is placed on our tables, and because of the convenient package, keeping

qualities in all kinds of climate, the great amount of advertising that it receives through magazines and newspapers, it has been replacing the cheese in the original form at a terrific pace.

No one questions the right of its manufacturers to put this kind of cheese on the market. In fact it has been the means of converting into an edible article of food, by this blending process, cheese that otherwise would sell at a very low price, thus returning to the dairy farmer, temporarily, a higher price for his milk. I say, temporarily, a higher price, for on one that understands the situation will deny the fact that a favorable market for low grade, now usually designated as grinder cheese, makes it possible for the second class cheesemaker and second class dairyman to put their products on the market at a fair price, but at the same time, discourages the first class cheesemaker and dairyman, because they are not getting the premiums they are entitled to for the extra efforts put forth to produce the higher quality, and the temptation presents itself to make the kind of cheese that brings the most money with the least effort. And just as sure as night follows day, the continuation of this practice of making grinder cheese, is bringing Wisconsin's great Swiss cheese industry to the parting of the ways. Shall we take the easy way and convert a large part of our milk into number two and grinder cheese, to be remade, advertised and sold under names disassociated with farming and dairying, and lose our identity as producers of high quality cheese, OR, shall we take the way that makes it possible to put ninety or more percent of our milk into high quality cheese advertised and guaranteed by the producers themselves under a trade name that will bring repeat orders, satisfied customers, better returns to the producer and give to Wisconsin the reputation of producing the best cheese in the world. I ask you in all seriousness — Which way shall we take?

**Percentage of Fancy Number One and Number Two Cheese
Produced in Wisconsin.**

The percentage of fancy, number one and number two

Swiss cheese produced in Wisconsin as reported by the Department of Markets for the years 1923, 1924, 1925 and 1926 are as follows:

Drum	1923	1924	1925	1926	
Fancy	17.2	9.6	19.2	9.12	An ave. for 4 yrs. of 13.78%
No. 1	45.1	38.6	37.5	46.57	An ave. for 4 yrs. of 41.94%
No. 2	37.4	51.8	43.3	44.31	An ave. for 4 yrs. of 44.20%

Block

Fancy	17.0	13.8	4.38	8.0	An ave. for 4 yrs. of 10.79%
No. 1	81.0	57.2	62.01	59.0	An ave. for 4 yrs. of 64.80%
No. 2	2.0	19.0	33.61	33.0	An ave. for 4 yrs. of 21.90%

The percentage of Brick and American under the various grades are somewhat similar and run about as follows:

Fancy	15 to 20 percent
No. 1	70 to 75 percent
No. 2	3 to 7 percent

Loss Sustained by the Producers Because of Poor Quality Cheese

It might be interesting to know something about the amount of money lost during the last four years because of poor quality cheese. In reducing these grade percentages down to a four year average, you will notice that the percentage of fancy drum Swiss for the period from 1923 to 1925, inclusive, is 13.78%, number one 41.94%, and number two 44.20%. The percentage of Fancy Block for this same period is 10.79%, number one 64.80%, and number two 21.90%. In the dairy and food department report, Swiss and Block are not separated, but one of the large dealers in this class is authority for the statement that each represents approximately 50% of the total production, so I have again taken the average percentage of each of the two classes and I find this to be as follows: Fancy 12.28%, number one 53.37%, and number two 33.05%.

The total number of pounds of Swiss cheese produced in Wisconsin for the above mentioned period is 82,668,948, divided as follows: Fancy 11,457,917 pounds, number one 34,671,356

pounds and number two 36,539,675 pounds. Had we improved our quality to the extent of raising the number one up to a fancy, the usual differential of three cents per pound, would have added to our income \$1,323,612. Again, could we have raised the quality of our number two and grinders up to a number one, by another differential of three cents, we would have added another \$819,662 to our income.

How about Brick cheese? We produced in Wisconsin during this same four year period, 138,993,180 pounds of brick cheese. Improving the quality of this cheese could easily bring us an additional one cent a pound or the nice little sum of \$1,389,931. Let us not forget the Limburger of which we produced during this same period 23,041,156 pounds. High quality would easily increase the price on this cheese one cent a pound which would mean another addition to our income of \$230,411.

The sum total of all these savings amounts to \$3,763,616. The number of factories that produced this cheese was about 500, this would make a nice little dividend of \$7,527 for each factory. The average number of patrons in each factory is about twelve, which would put into the hands of each farmer \$627. This would make a nice Christmas present for the farmer's wife. These figures have been computed on the basis of improved quality only, as a means of increasing our income. There are other ways of improving our cheese industry and I shall mention some of them under the concluding subdivision.

What Shall We Do To Prevent Losses and Build a Sound Cheese Industry for the Future.

I have already mentioned unsanitary milk as the first cause for low grade cheese. The remedy for this cause suggests itself. T. B. free cows, healthy feed, clean barns, clean cows, clean utensils, and cooling milk all contribute toward keeping out harmful bacteria.

Expert cheesemakers is the next essential. There is every opportunity offered today for those choosing this profession to become skilled in their work by adding to their own ex-

periences, knowledge gained by others through laboratory research in our agricultural colleges and dairy schools.

Increase the size of our factories and curing rooms to conform to the increased size of our herds and milk supply. We have somehow overlooked the fact that our cheese factory is just as essential a part of our equipment as our barns. As fast as we increased the acreage of our crops and size of our herds, we invariably increased the size of our buildings to take care of them. What would you say about a dairyman that doubled the number of dairy cattle on his farm, but sold them before they reached the size and age of full production so it would not be necessary to increase the size of his barn? Yet that is just what we are doing in most instances in our cheese factories. We sell our cheese before it is cured in order to make room for the daily increase and as a result we are not getting the price that well cured cheese would bring. Another suggestion that I want to make at this time is, that with the coming of better roads on which to haul our milk, and the substituting of the motor truck for the horse drawn vehicle, it would be highly advisable to reduce the number of factories, and increase their size and putting more milk under the supervision of expert cheesemakers, which will not only assure us of a better grade of cheese but will materially reduce the overhead expense of operation.

I am also heartily in favor of the State and Federal marketing laws now in operation for the protection of producer and consumer alike, nor do I question the advisability of enacting other laws having for their objective the stabilizing of prices of farm products, but even with these desirable improvements assisting us, the fact still remains that sound economic progress in agricultural activities, outside of actual farm operations, has had its inception in and can only hope to succeed through organized effort.

A Cheese Producers Federation the Only Way of Getting Satisfaction and Permanent Results.

It has been definitely decided among the most intelligent class of farmers of today that concentration, distribution, fi-

nancing and advertising are just as essential a part of farming as production. This fact has been proven by such outstanding organizations as the Land O'Lakes Creamery Association of Minnesota, The Blackfoot Grimm Alfalfa Association of Blackfoot, Idaho, The Tillamook Cheese Federation of Oregon, The California Fruit Growers and the English Walnut Growers of Los Angeles, California, The Raisin Growers of Fresno, California, The Colorado Wheat and Potato Growers of Denver, Colo., The Wisconsin Cheese Producers Federation and the Northern Wisconsin Tobacco Pool.

I had the pleasure during this last summer while on our way to the Pacific Coast, to call at the headquarters of the Idaho, Oregon, California, and Colorado organizations that I have just mentioned and had the privilege of talking to the managers. In answer to the question, "What prompted the producers of your commodity to form this organization?" The answer in each case was exactly the same, and this was the answer. "As individual producers we could not get cost of production out of our commodity, quality could not be improved without organization to supervise, standardization of pack, establishing of brands and trade names, advertising and adequate financing, feeding the markets instead of dumping could not possibly be done without organizing the producers." Before the Land O'Lakes butter organization was perfected, only 10% of their butter scored 93 or better. Three years after organization as high as 70% scores 93 or better. This same story comes from Denmark in connection with their butter and bacon industry.

At the risk of being severely criticised, if not ostracized, I am going to make the prediction that the quality of our Swiss, Brick and Limburger cheese will not be extensively improved nor will the net returns of the producer be satisfactory until the producers of the Foreign type of cheese organize as has been done by producers of other commodities in all parts of the world. Then why don't we do it, and, who is to blame for not doing it? I will submit to you a few answers to these questions.

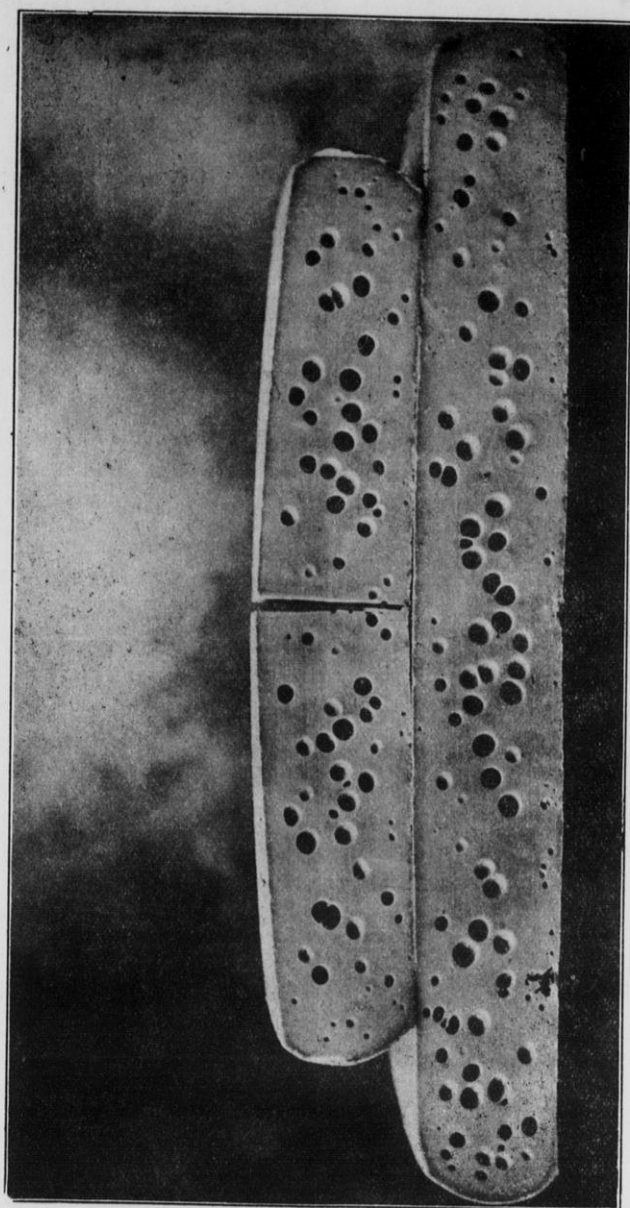
First of all: The great majority of men and women en-

gaged in every trade, profession or occupation, do not know that agriculture is the basic industry in the world and that their own welfare and prosperity depends ultimately upon the welfare and prosperity of the farmer. Consequently each group as a rule take little or no interest in the affairs of the other, in fact there is evidence sometimes to indicate that they look with suspicion upon the other groups. Who are some of these groups? The banker, the business man and the professional man constitute the principal ones. And yet only in few instances do we find any of these groups attending farmer's meetings. It was interesting to read in the Monroe Evening Times last Monday that eight thousand people among them no doubt a large number of farmers, had examined the new Ford car in one single day and yet last winter when the Wisconsin College of Agriculture was conducting a marketing institute at the courthouse the total attendance for the three days did not exceed one hundred people. If every banker, business and professional man would say to the farmer when he enters his place of business, "Hello, John I see you are going to hold a meeting to organize a cheese federation or a cow testing association, well that's the stuff. I don't know what we would do without our banker, commercial and professional organizations. We just couldn't get along without them." The chances are the farmer would say to his wife, "The banker seemed to think that farm meeting they are going to hold is alright. I guess I'll go and hear what they have to say." With this kind of encouragement from those outside of the farming business and yet dependant upon it, it would be much less difficult to make progress in farm organization. The lack of this encouragement together with the blind indifference on the part of so many of the farmers themselves, is the reason that we are not making faster progress in rural organization in this locality than we are and my opinion is that any banker, business or professional man and even the preachers of the gospel who do not take a real live interest in all farm problems, is not entitled to much sympathy when they find it difficult to collect notes, bills and salaries due them from farmers who find it difficult to meet their obligations.

On October 13th of this year at about nine o'clock in the

morning, the whistles in the city of Monroe were blowing, the banks and business houses were closed for a short time and as many as could get away drove up to the Klassy farm to welcome the great fleet of Commercial Airships that came to visit us. I was there myself and enjoyed the occasion. It occurred to me that day that if the city of Monroe and other cities and villages in our territory would close up their business places for a day, and join with the dairy farmers in putting on a drive to sign up every dairyman on a five year cheese producers federation contract, as they assist in signing up the Fruit Producers contracts in California, we could easily in the course of a few years again blow the whistles in the morning when the farmer and his wife came to town to pay their accounts and to buy more of the comforts and a few of the luxuries of life that they have gone without so long, with the additional money received because of a more efficient system of production and distribution of our cheese and dairy products.

Again I say we are at the parting of the ways in our great cheese industry, which way shall we go?



SOUTHERN WISCONSIN SWISS CHEESE

The Use of the Methylene Blue Test in the Grading of Milk for Cheese Factories

From Address by K. L. Hatch, before Southern Wisconsin Cheesemakers' Association—December 9, 1927

We now have three ways to grade milk—by physical, microscopical and chemical examination.

Physical Tests for Milk

The nose is always used in classifying milk. The receiver "sticks his nose into the can" and the odor immediately reveals sour, unclean, or undesirable milk. It is a crude method but one always used. Then the receiver uses his eyes, too. He looks for dirt, sediment, unclean cans, and the like. He may even taste of the milk. He finally takes the last pint in the can and forces it through a cotton disk. If there is dirt in the milk it is seen on the cotton. This little device, known as the "sediment test", serves a very useful purpose. All of these means are only devices for the physical examination of milk—means of seeing, smelling, or tasting something wrong with the milk. All, except the sediment test, have been in use for a long time, and all are essentially crude. As dairying advanced, more refined methods were found to be necessary.

Examining Milk with the Microscope

"Germs" exist in milk and certain of these "germs" cause bad odors and flavors in milk. They are too small to be seen with the naked eye. The quality of milk and its fitness for human food are almost wholly dependent upon these germs. But they can be seen only by the aid of high powered microscopes. Scientists have devised methods for **counting** the germs in a given quantity of milk by the use of the compound microscope. There are three ways ordinarily used for counting bacteria. All of these require a very small quantity of milk.

All of them require the use of figures that serve to multiply errors that may occur from 1,000 to 300,000 fold. All of them require costly equipment and skilled operators, and so much time as to make them impractical to use in grading milk used in the manufacture of cheese.

It was for reasons such as these that quicker and simpler methods were demanded.

Chemical Tests for Milk

The Babcock test was the first practical chemical test developed for the use of the dairy industry. The Babcock test uses a sample of milk of sufficient size to be a "fair sample", a method that can be understood by anyone and is quick, simple, cheap, and easy of application. But it determines only fat in milk. Another "Babcock Test" for counting the germs in milk was needed. Happily such a test is now available.

The Methylene Blue Reduction Test

The methylene blue test is such a test. It is based on the fact that the coloring matter known as methylene blue **is blue** in the presence of oxygen. When oxygen is removed from milk to which the dye is added, the dye immediately loses its color. The bacteria that are ordinarily found in milk, use oxygen in their growth and multiplication. Many germs will quickly use up all the oxygen, while a small number will require a much greater length of time. Fresh milk has a considerable amount of oxygen dissolved in it. If the dye, methylene blue, be added to fresh milk, it will give to it a blue color. This blue color will remain until all the oxygen is used up when the milk will almost immediately change back to white again.

The larger the number of bacteria in milk, the sooner will this change in color take place. Hence the use of methylene blue becomes a valuable test for determining the relative number of bacteria present in a given number of milk samples.

The Methylene Blue Test is Easily Made

This test is easily made by anyone of ordinary skill and intelligence. It is even less difficult than the Babcock test,

and is entirely practical in the hands of any cheesemaker. No special training is necessary. It is as easy to make as is the sediment test.

This Test Uses Large Samples

The microscopic methods of counting bacteria require the use of very small samples. On the other hand the methylene blue test uses large ones. These samples are placed in the incubator as soon as possible after they are drawn, and hence requires only ordinary care.

Makes Use of Simple Apparatus

Samples are taken with an ordinary small cream dipper which needs only to be rinsed after each sampling. These samples are placed directly in scalded test tubes. When all the samples have been taken in this way and placed in the rack, a few drops of the methylene blue solution is added to each tube with a sterilized dropper. The blue solution is prepared by dissolving one standard tablet of methylene blue in seven ounces of boiled water. All apparatus used in making the test should be thoroughly cleaned and scalded after each using.

Keeping Methylene Blue Test Samples Warm

There are several devices used for keeping the samples warm. They all require that the temperature of the samples shall be maintained at about 98 to 100 degrees Fahrenheit. This is done by the use of a gas stove, an alcohol lamp, an electric heater, or by using a thermos jug for retaining the heat. Roughly speaking, milk that **retains** its color for more than 4 hours is classed as "good" milk, while milk that loses its color in less than two hours is "poor" milk.

The Thermos Jug a Handy Device

The thermos jug has been found to be a handy means of keeping the samples warm. It is compact in form, and easy to operate. When used with a specially fitted rack, the samples can be read without removing the tubes from the rack. Heat is supplied by hot water, inside the jug, kept at nearly constant

temperature. An ordinary dairy thermometer is the only control necessary and since there is no flame to adjust, there is no danger from fire nor from spoiling the samples by improper heating. Very little attention is required after the samples have been prepared. The jug may be kept in a warm place and covered by a blanket to prevent radiation. If at any reading the temperature of the water in the jug has fallen below 95 degrees F. hot water may be added to bring it back again to 100 degrees Fahrenheit.

Advantages of the Methylene Blue Test

1. All apparatus now in use for making the test is practically "fool proof", and can be used by any intelligent person without special scientific training.
2. Large samples are taken, thus eliminating many sources of error.
3. No expensive equipment is required, nor is a special laboratory necessary.
4. The use of the methylene blue test will enable manufacturers and others to grade milk where it is otherwise impractical or impossible.
5. The methylene blue test—for the great bulk of milk received—is much more accurate than any other method now in use. This, of course, is open to debate but proof is available.
6. The expense of making the methylene blue test is practically negligible. Microscopic counts cost money, are too expensive for ordinary use.

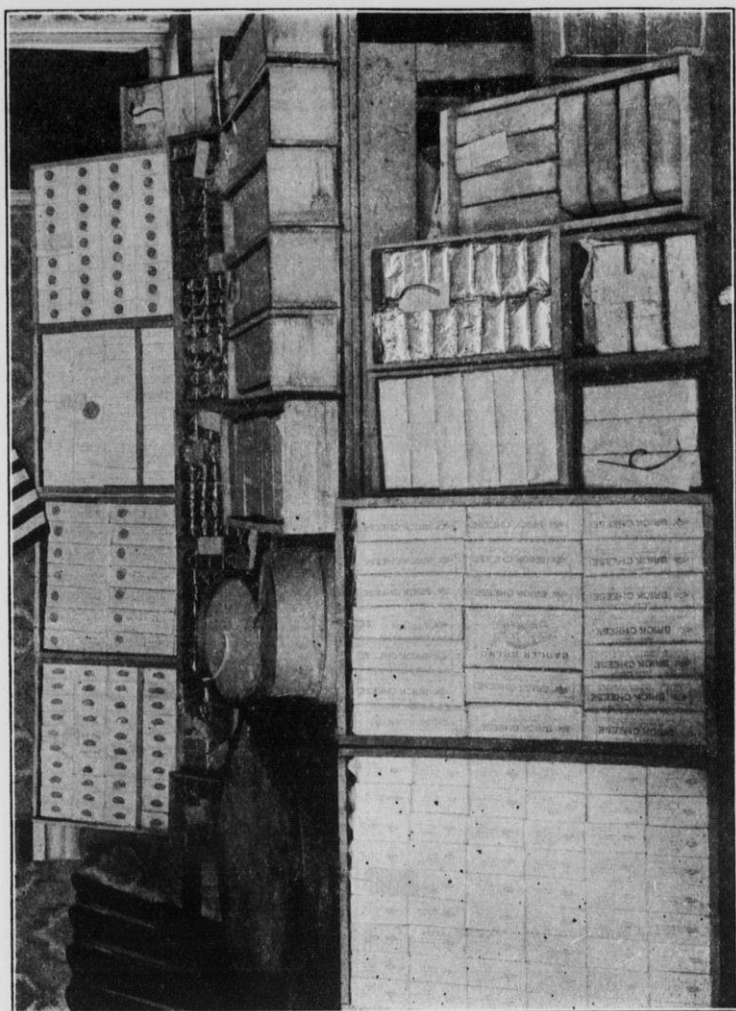
The Methylene Blue Test Used by Cheese Factories

The Wisconsin Cheese Producers' Federation has very recently adopted the methylene blue test as a means of controlling the quality of milk used in their factories. There is evidence already, however, that it is having a wholesome effect on the quality of raw milk delivered to their plants. Here is given a single case by way of illustrating its beneficial influence.

On a certain day in September a test was made of the milk of thirty patrons of one of their factories. The results were reported to each patron on cards. Three days later another test was made of the same patrons' milk. The influence of the first report was plainly marked in every instance except one as shown by the second test.

Four of these patrons had milk so poor that all color had disappeared in less than 20 minutes on the first test. On the second test two of these same patrons had good milk which held its color for 4 hours or more, while the other two had so improved their quality that the color held for nearly one hour.

Only one patron made no improvement, his milk testing exactly the same on the second as on the first test. All the rest moved out of the "poor milk" group over into the "good".



CONVENTION CHEESE EXHIBIT

MY WORK AS FIELD INSTRUCTOR

By Fred A. Kuenzi, Field Instructor

Mr. Elmer has asked me to give a short talk of my work as instructor for the cheese factories and farmers.

Through my four months experience as instructor, I have visited 285 factories and 164 barns. Out of the 285 factories I have found most of them in very good condition. But there were some that were very bad. Likewise the barns, some were good and some were bad.

In my opinion, every cheesemaker and patron should be more particular in sanitation, especially the cheesemaker. If he is particular with his work in the factory, the farmers will respect him and carry out his instructions with their welfare in view, as well as the cheesemaker's. In my opinion, a cheesemaker of this calibre will never go wrong on his ideals and goal to become a successful man.

The cheesemakers as well as the farmers should harmonize their opinions to make it easier for both parties toward success.

Only after that point is reached will our cheese industry bloom with success. I thank you.

WHY AND HOW WE STARTED IN THE CHEESE INDUSTRY

By Solomon Levitan, Wisconsin State Treasurer

One of the secrets of the success of the Dairying industry in Wisconsin has been the eager search for knowledge of the most practical and scientific methods to be followed.

The breadth of vision of your association in its early years was manifested by its aid in the establishment of the Wisconsin Dairy School, now known as the Wisconsin College of Agriculture, which was the first dairy school in the country. Your foresight was shown, also, in your efforts to have created a Dairy and Food Commission for the purpose of enforcement of laws prohibiting fraud and deception in the production and sale of dairy products. Wisconsin now has the most comprehensive and efficient system of dairy inspection in the country. Sanitary conditions and the required legal standard of product are insured by the inspection of dairies, butter, cheese and ice cream factories, and condenseries. Wisconsin is the first state to standardize, brand, and guarantee its cheese, thus giving it a premium price in the national market.

Wisconsin has contributed much toward the scientific development of the dairy industry. Most of the tests essential to modern dairy manufacture have been perfected in Wisconsin. The Babcock test has revolutionized the dairy industry.

That the dairy business is the most important agricultural activity of the state is seen in its nearly three hundred million dollars worth of products, which is more than one-half of the total value of all the agricultural products in the state. This figure does not include the sale of stock or the receipts from the packing houses. No dairying community in the world compares with that of the State of Wisconsin, either in volume or in value. Even Switzerland, with its world-wide fame as a dairy center, produces less than Wisconsin. Over eighty per

cent of the farm income in the state is from live stock and its products. Moreover, this industry is restoring the depleted fertility of our soil, which resulted from grain farming practices, and has rescued Wisconsin from the disasters of the single-crop farming system experienced by some of its sister states.

Wisconsin began its agricultural career as a wheat-growing region, but as the frontier moved westward, and as the railroads extended beyond the Mississippi through the plains of Minnesota, the Dakotas, and Kansas, Wisconsin was handicapped by the competition in wheat production coming from these states. Moreover, Wisconsin's soil and climate could be adapted to other crops, whereas the western plains were restricted to wheat growing because of soil and climate conditions.

So, as the result of chinch bugs, exhausted soil, and unstable markets, Wisconsin entered the dairy industry. In this industry Green county and adjacent parts of Dane, LaFayette and Iowa counties have achieved remarkable success. This success is due partly to the adaptibility of this region to dairying, but more especially to the character of the settlers in these parts. The Swiss people who located in Green county were just the type needed for the development of the prosperous community it has grown to be. They were hard working, intelligent, thrifty. They were accustomed to cattle raising and dairying, and they had first-hand knowledge of cheesemaking.

It was not many years after the settlement of the Swiss colony that the cheese industry grew to proportions that made cheese factories a necessity, and in 1870 the first cheese factory in Green county was built. In 1873 the total output of cheese in Green county was 1,186,000 pounds.

One of the obstacles that these early cheese manufacturers had to overcome was the evil reputation that all western dairy products had upon the eastern markets. Great credit is due the early dairymen's associations for correcting this situation. These associations gave instructions in methods of manufacture, and in correct methods of curing and packing, and kept the producers informed with regard to market conditions. But Wisconsin could not compete with the dairy regions in the East

until the improved transportation system made it possible to ship cheese to New York at a reasonable rate.

By 1880 there were seventy or more cheese factories in Green county, with an annual output of nearly five million pounds. Prosperity followed in the wake of dairy farming. In 1889 the first condensery in Wisconsin was located at Monroe. As other condenseries were established, their requirements of a large volume of milk forced many of the cheese factories to close, so that in 1923 the number had declined from 213 to 149.

The condenseries and cheese factories in the vicinity of New Glarus, Monticello, and Monroe has made this one of the most specialized dairy sections in the state, and an expansion of the cheese industry has taken place in all directions from the Green county center.

In the year 1926 this state produced 362,677,940 pounds of cheese valued at \$79,595,515; and 168,617,861 pounds of creamery butter, worth \$73,758,913. The value of its condensed milk amounted to \$44,009,776, and its billion pints of raw milk amounted to \$28,818,637. The dairy industry as a whole in Wisconsin for the year 1926 amounted to \$296,543,859. The early settlers of Green County built better than they knew when their foresight guided them to make dairying their chief interest.

The work connected with the dairy business requires intelligent and close attention and hard labor, and no state could make a success of it whose citizens were not of a high grade. So, when we point with pride to the achievements of our state as the greatest cheese and dairy center in the world, we are in reality praising the men who have made these achievements possible.

Why the Milk Should be Paid by Test

By Carl Frehner, Brooklyn, Wisconsin

This question has been brought up quite a number of times but it seems rather difficult to get the majority of the farmers and cheesemakers of the southern part of Wisconsin to consider this economical idea.

For the last eight years all the cheese I have made was paid by test and I have had very little complaint. Of course there are always some kickers but we had those before, too.

In one factory the same month, milk delivered was 3 to 3.8 test, now I ask you, ladies and gentlemen, should the milk all be paid alike? Isn't the milk testing 3.8 more valuable than the milk with a 3 test? The experiment station at Madison has shown that milk yielding a 3.0 test makes 8 and 8/10 lbs. green cheese; 3.5 test will make 9 and 7/10 lbs.; 4 test will make 10 and 6/10 lbs.; 4.5 test will make 11 and 5/10 lbs.; and 5 test will make 12 and 4/10 lbs. of green cheese.

In olden times we used to say "milk is money" and I say "whey is money". Ninety per cent of all the low test milk is from heavy milkers who have almost twice as much milk to the cow as the high tester. According to the milk delivered, they get the whey back from the factory and that is worth something. Many farmer women have the habit to use cream in all the breakfast foods but if the tester had been used in the factory, they would open their eyes when they see what the cream for breakfast actually costs, and what the milk would have brought.

With great pleasure, I heard from one of the leading Limburger factories of Green county which adopted the new plan and had commenced to test the milk, as soon as they made cheese once a day. A good step forward.

I admit that for cheesemakers who make cheese twice a day, the testing will make him almost double the extra work but a great deal of the trouble could be stopped.

In the same factory, mentioned before, they have hired a dependable man to do the testing and they do away with misunderstanding and distrust.

I believe that any officers the Cheesemakers' Association or Cheesemakers' Verband would, with great pleasure, help with any of the above questions. A good neutral man could handle quite a number of factories with a small cost to the cheesemaker and patrons.

At any rate, the milk should be tested and paid by test and especially when cheese is made once a day and over the strawberry season.

Co-operation of the Dairy and Food Department and the Cheese Industry

A Talk at the Meeting of the Southern Wisconsin Cheesemakers' and Dairymen's Association at Monroe, Wisconsin,

Friday, December 9, 1927

By C. J. Kremer, Dairy and Food Commissioner

I am on the program for a talk on Cooperation Between the Dairy and Food Department and the Cheese Industry. To me that means a working together of the Dairy and Food Department and the cheese industry for a common aim. It means united effort toward a certain goal.

The goal of the Dairy and Food Commission must be the welfare of the people of Wisconsin of which you are a part. The goal of the cheese industry naturally is the welfare and prosperity of that industry. Fortunately there is no conflict, as the people of this State prosper, so will you prosper, and as they benefit so will you benefit. Therefore cooperation is the most natural thing. It is for us to determine how to cooperate. What is the Dairy and Food Commission to do? What are you as part of the cheese industry to do?

I do not think there is any doubt that, if you are to prosper, you must have good cheese, and if you are to have good cheese, you must have good milk. Now, good milk means milk as it comes from healthy cows, nothing added, nothing taken away. In other words, clean, pure, unadulterated milk.

I used the word "clean" first. I think the welfare of our people depends upon clean milk. I know the law demands clean milk, I and my force are working for clean milk, and I want the cheese industry to help—to cooperate. Let the cheese factories not only demand, but insist upon clean milk. Talk

clean milk to your patrons, explain its importance to you, and to the entire dairy industry. Not only talk about it occasionally, but harp on it continually. Take sediment tests of the last portions in cans frequently. The last part of milk must be clean as well as the first. One can of dirty milk may contaminate many cans of good, clean milk; it is unfair to producers of clean milk to pollute it with milk that is dirty.

When insisting on clean milk and rejecting milk which is dirty you are harming no one, but you are befriending even him whose milk you reject. Clean milk never injured any person, and never spoiled a vat of cheese. Dirty milk has been a source of trouble, grief and loss to many, injured and harmed untold numbers of vats of cheese and has cost the cheese industry millions of dollars by reason of poor quality and reduced demand. Let us drive it out of the State; it should not be found in Wisconsin. The Dairy and Food Department will do its full share with the means at its disposal. I hope that you will leave this convention, this hall, fully resolved to do your part.

Another way in which we can cooperate is in regard to milk tests, tests for fat and for solids not fat, indicating whether milk may have been skimmed or watered—or both. It is not feasible for the Dairy and Food Department to render this service in the field, but we, in our laboratory, will test all milk you send us and advise factory and patron as to its composition. In this way we can best serve the greatest number, we can assure a square deal for the patron and lawful milk for the cheese factory. The sample we are to examine, however, must be a fair sample and must be accompanied by a statement signed by both the patron and the cheesemaker that it is a fair sample. Let us all be open and above board.

A cheesemaker should take no more offense if a patron asks him to submit samples to the Dairy and Food Department than a bank object to a customer counting the money that is being handed out to him. A patron should not resent it any more if the cheesemaker wants milk tested, than he would resent a bank counting the money he offers for deposit. With honesty on both sides, and with the best intentions, errors will occur,

mistakes will happen. Under the plan outlined here, a patron may be certain as to what his herd produces, and that is most valuable information to him. Ignorance as to what his herd produces is a heavy burden for any dairy farmer to carry; many good men and many good women have worked and toiled for years and had little to show for it, because they did not know their herds.

To properly prepare samples for analysis may appear a little troublesome, perhaps it is, but let me remind you that cooperation means working together, all the parties concerned working, doing their share, and not one doing the work and the other reaping the benefits.

The cheese industry is no longer an "infant industry" that needs coddling or wet nursing, it has grown to be a mighty giant, it has arrived at man's estate, it can no longer avoid or shirk its responsibility as an important unit in our economic life.

It must ascertain that which is right and courageously work and fight for it; it must clean house, if housecleaning is necessary, must weed out evil practices that have crept in. If it does that and the Dairy and Food Department does its full share, then indeed there will be cooperation and Wisconsin, our beloved State, will be benefited.

DONATIONS OF PREMIUMS AND SPECIAL PRIZES

Adolph Angliker, Monroe, Wis., 4 Cheese Cloths, 1-14-4, 2-13-4, 1-9-4; and 1 gallon Marschall Rennet Extract.

B. H. Baker, with the Ohio Salt Co., Chicago, Ill., Cash \$5.00.

A. H. Barber-Goodhue Co., Chicago, Ill., 1 pair shoes with wooden soles.

Beebe Laboratories, Inc., St. Paul, Minn., John Zurkirchen Co. Agents, 3 1-gal. Jugs Disinfectant.

Cream City Chemical Works, Milwaukee, Wis., 1 50-lb. pail E-Z Kleen Washing Powder No. 2.

Foreign Type Cheese Dealers' Association, Monroe, Wis., for the pro rata fund, Cash \$80.00.

General Laboratories, Madison, Wis., 6 1-gal. Jugs B. K. Disinfectant.

R. Gerber & Co., Chicago, Ill., Cash \$5.00.

Green County Lumber and Fuel Co., Monroe, Wis., 20 Cheese Boxes.

Chr. Hansen's Laboratory, Inc., Little Falls, N. Y., Cash \$15.00.

Kellog Seed Company, Milwaukee, Wis., 6 2-oz. bottles Sterilac.

Lavo Company of America, Milwaukee, Wis., 4 35-lb. pails Wonder Worker Cleaner.

Lotz-Buckley Rennet Laboratories, Inc., Madison, Wis., 6 1-gal. Jugs Rennet Extract.

Midland Foil Co., Chicago, Ill., Regez Cheese Co. Agents, 1 Set Dishes and Cash \$5.00.

Monroe Lumber and Fuel Co., Monroe, Wis., 1 Barrel Diamond Crystal Cheese Salt.

Morton Salt Co., Milwaukee, Wis., Cash \$5.00.

Regez Cheese Co., Monroe, Wis., 15 Cheese Boxes.

H. B. Stanz Co., Milwaukee, Wis., 1 Bill-Note Book.

Southern Wisconsin Cheesemakers' and Dairymen's Association, Monroe, Wis., for the pro rata fund, Cash \$70.00.

The Creamery Package Mfg. Co., Chicago, Ill., 2 White Duck Suits.

- The DeLaval Separator Co., Chicago, Ill., Geigel Hardware Co. Agents, Cash \$40.00; and 11 gallons Power Separator Oil.
- The J. B. Ford Co., Wyandotte, Mich., 4 Casseroles.
- The Johnston Tin Foil & Metal Co., St. Louis, Mo., Chas. R. Schepley, Agent, 1 full leather Traveling Bag, 1 Indian Blanket, and 1 cotton and wool mixed Blanket.
- The Marschall Dairy Laboratory, Madison, Wis., Cash \$20.00.
- The Ohio Salt Co., Wadsworth, Ohio, Regez Cheese Co., Agents, 5 100-lb. sacks Cheese Salt, and Cash \$5.00.
- The Sharples Separator Co., West Chester, Pa., John Zurkirchen Co., Agents, Cash \$25.00.
- Adolf Vogel, Winslow, Ill., 1 24-qt. Factory Pail; 1 1-gal. Dipper; 1 Syphon Strainer; and 1 Curd Pail.
- C. E. Zurcher & Co., Chicago, Ill., Cash \$10.00.
- John Zurkirchen Co., Monroe, Wis., 20 Cheese Boxes; 1 imported Wooden Scoop; 1 Thermometer; and 1 imported Brush.

CHEESE EXHIBIT PRIZE WINNERS

The following cheesemakers received premiums and special prizes.

SWISS CHEESE

Reinhard Mueller, Wuethrich Factory, Clarno.....97.4 points

One 14-4 double thread Cheese Cloth, donated by Adolph Angliker; Five dollars, donated by Chr. Hansen's Laboratory, Inc.; Twenty-five dollars, donated by The DeLaval Separator Co.; Five dollars, donated by The Marschall Dairy Laboratory; One imported Wooden Scoop, donated by John Zurkirchen Co.

Christ Koenig, Davis Cheese Co., Browntown.....96.56 points

One 13-4 double thread Cheese Cloth, donated by Adolph Angliker; One gallon B. K., donated by General Laboratories; Five dollars, donated by R. Gerber & Co.; One 2-oz. bottle Sterilac, donated by Kellog Seed Co.; One gallon Rennet Extract, donated by Lotz-Buckley Rennet Laboratories; Ten dollars, donated by The DeLaval Separator Co.; One Casserole, donated by The J. B. Ford Co.; Five dollars, donated by The Ohio Salt Co.; One thermometer, donated by John Zurkirchen Co.

Fred Glauser, Five Corner Factory, Monroe.....96.4 points

One 9-4 single thread Cheese Cloth, donated by Adolph Angliker; One gallon disinfectant, donated by Beebe Laboratories, Inc.; One gallon B. K., donated by General Laboratories; One 2-oz. bottle Sterilac, donated by Kellog Seed Co.; One gallon Rennet Extract, donated by Lotz-Buckley Rennet Laboratories; One Casserole, donated by The J. B. Ford Co.; Ten dollars, donated by The Sharples Separator Co.; One 24-qt. Factory Pail, donated by

Adolf Vogel; One imported Brush, donated by
John Zurkirchen Co.

Alfred Buehlmann, White Factory, Monroe95.44 points
Five Dollars, donated by the DeLaval Separator
Co.; Pro rata money \$4.22.

Fred Wuethrich, Giese Factory, Juda95.19 points
Pro rata money \$4.21.

Jacob Aeschlimann, Flint Factory, Argyle94.12 points
Six dollars, donated by The Sharples Separator
Co.; Pro rata money \$4.16.

Jacob Nieffenegger, Darlington Factory, Darlington 92.9 points
Pro rata money \$4.10.

Robert Kummer, Newman Factory, Juda92.7 points
Pro rata money \$4.10.

Franz Brand, Pfund Factory, Monroe92 points
One 100-lb. Sack Cheese Salt, donated by The Ohio
Salt Co.; Pro rata money \$4.06.

John Eschler, Town House Factory, Monroe91.94 points
Five dollars, donated by The Sharples Separator
Co.; Pro rata money \$4.06.

Leo Von Moos, Spring Valley Factory, Argyle91.06 points
Pro rata money \$4.02.

Paul Brog, Evergreen Factory, Clarno91.02 points
Pro rata money \$4.02.

Fred Geissbuehler, Sunny Dale Factory, Darlington, 90.02 points
Five dollars, donated by The Sharples Separator
Co.; Pro rata money \$3.98.

Adolph Abplanalp, First Swiss Factory, Monroe.....90.02 points
Pro rata money \$3.98.

Alexander Abplanalp, Health Valley Factory, Juda.....89.7 points
Pro rata money \$3.96.

Otto Blaser, Success Factory, Darlington.....	89.2 points
Pro rata money \$3.94.	
Fritz Brog, College Hill Factory, Juda	89 points
Pro rata money \$3.93.	
Eugene Wirz, Vinegar Branch Factory, Darlington....	88.6 points
Pro rata money \$3.91.	
Valentine Zibung, Wells Factory, Argyle	86.3 points
One gallon Disinfectant, donated by Beebe Labora- tories, Inc.; Pro rata money \$3.81.	

BLOCK CHEESE

David Walser, Holstein Prairie Factory, Monticello....	96.9 points
One 13-4 double thread Cheese Cloth, donated by Adolph Angliker; Five Block Boxes, donated by Green County Lumber & Fuel Co.; Five dollars, donated by Chr. Hansen's Laboratory, Inc.; One 5-gal. Can Power Separator Oil, donated by The DeLaval Separator Co.; Five dollars, donated by The Marschall Dairy Laboratory.	
Fritz Locher, Big Rock Factory, Argyle	94.5 points
Five dollars, donated by B. H. Baker, Agt. for Ohio Salt Co.; One gallon B. K., donated by Gen- eral Laboratories; One gallon Rennet Extract, do- nated by Lotz-Buckley Rennet Laboratories; One 2-oz. bottle Sterilac, donated by Kellog Seed Co.; One barrel Diamond Crystal Salt, donated by Mon- roe Lumber and Fuel Co.; Five White Pine Block Boxes, donated by Regez Cheese Co.; One gallon Power Separator Oil, donated by The DeLaval Separator Co.; Five Block Boxes, donated by John Zurkirchen Co.	
Albert Ryser, Willett Factory, Argyle	94.1 points
One gallon B. K., donated by General Laboratories; One 2-oz. bottle Sterilac, donated by Kellog Seed	

Co.; One 35-lb. Pail Wonder Worker Cleaner, donated by Lavo Company of America; One gallon Rennet Extract, donated by Lotz-Buckley Rennet Laboratories; One Casserole, donated by The J. B. Ford Co.; One gallon Power Separator Oil; donated by The DeLaval Separator Co.; One 100-lb. Sack Cheese Salt, donated by The Ohio Salt Co.; One 1-gal. Dipper, donated by Adolf Vogel.

Herman Aebersold, Apple Grove Factory, Argyle94 points
Pro rata money \$4.15.

Fred Geissbuehler, Sunny Dale Factory, Darlington, 90.3 points
Pro rata money \$3.99.

BRICK CHEESE

Fred Marty, White Oak Factory, Argyle96.9 points

One gallon Marshall Extract, donated by Adolph Angliker; Five Brick Boxes, donated by Green County Lumber and Fuel Co.; Five dollars, donated by Chr. Hansen's Laboratory, Inc.; Five White Pine Brick Boxes, donated by Regez Cheese Co.; One gallon Power Separator Oil, donated by The DeLaval Separator Co.; Five dollars, donated by the Marshall Dairy Laboratory; Five dollars, donated by C. E. Zurcher & Co.

Martin Suter, Saw Mill Factory, Blanchardville.....96.5 points

One gallon B. K., donated by General Laboratories; One 2-oz. bottle Sterilac, donated by Kellog Seed Co.; One 35-lb. Pail Wonder Worker Cleaner, donated by Lavo Company of America; Two 1-gal. Cans Power Separator Oil, donated by the DeLaval Separator Co.; One Syphon Strainer, donated by Adolf Vogel; Five Brick Boxes, donated by John Zurkirchen Co.; Five dollars, donated by C. E. Zurcher & Co.

John Blickenstorfer, Happy Home Factory, Darlington	95.92	points
One gallon Disinfectant, donated by Beebe Laboratories, Inc.; One gallon B. K., donated by General Laboratories; One 2-oz. bottle Sterilac, donated by Kellog Seed Co.; One 35-lb. Pail Wonder Cleaner, donated by Lavo Company of America; One White Duck Suit, donated by the Creamery Package Mfg. Co.; One gallon Power Separator Oil, donated by The DeLaval Separator Co.		
Albert Riesen, Keen's Label Factory, Monroe	94.87	points
Pro rata money \$4.19.		
Franz Brand, Pfund Factory, Monroe	94.2	points
Pro rata money \$4.16.		
Fred Glauser, Five Corners Factory, Monroe	92.2	points
Pro rata money \$4.07.		
Sam Schober, Spring Grove Factory, Mt. Horeb	91.9	points
Pro rata money \$4.06.		
John Ammacher, Flanagan Factory, Argyle	91.6	points
Pro rata money \$4.02.		
Jacob Leuenberger, Hare Factory, Monroe	90	points
One 100-lb. Sack Salt, donated by The Ohio Salt Co.; Pro rata money \$3.98.		
Leon Von Moos, Spring Valley Factory, Argyle	89.7	points
Pro rata money \$3.96.		
Fritz Ruefenacht, Stauffacher Factory, Monroe	89.4	points
Pro rata money \$3.95.		
Joseph Willi, Crosby Factory, South Wayne	87	points
Pro rata money \$3.84.		

LIMBURGER CHEESE

Werner Blum, Wyss Factory, Monroe	97.4	points
One 50-lb. Drum E-Z Kleen Washing Powder, do-		

nated by Cream City Chemical Co.; Ten Limburger Boxes, donated by Green County Lumber and Fuel Co.; One small Bill-Note Book, donated by H. B. Stanz Co.; One full leather Traveling Bag, donated by the Johnston Tin Foil and Metal Co.; Five dollars, donated by the Marschall Dairy Laboratory.

F. H. Kaufmann, Fred Disch Factory, Monticello.....97.3 points

One gallon Extract, donated by Lotz-Buckley Rennet Laboratories; Two dollars, donated by Morton Salt Co.; Five White Pine Limburger Boxes, donated by Regez Cheese Co.; One White Duck Suit, donated by The Creamery Mfg. Co.; One all wool Indian Blanket, donated by The Johnston Tin Foil and Metal Co.; One Curd Pail, donated by Adolf Vogel; Five Limburger Boxes, donated by John Zurkirchen Co.

Fred Wyssbrod, Martintown Factory, Martintown.....95.5 points

One pair Wooden Shoes, donated by Barber-Goodhue Co.; One 35-lb. Pail Wonder Worker Cleaner, donated by Lavo Company of America; One gallon Extract, donated by Lotz-Buckley Rennet Laboratories; Three dollars, donated by Morton Salt Co.; One Casserole, donated by The J. B. Ford Co.; One wool and cotton mixed Blanket, donated by The Johnston Tin Foil & Metal Co.

Emil Frehner, Newark Factory, Beloit94.7 points

Five Limburger Boxes, donated by John Zurkirchen Co.; Pro rata money \$4.18.

John Minnig, Loveland Factory, Monticello.....94.7 points

One 100-lb. Sack Limburger Salt, donated by The Ohio Salt Co.; Pro rata money \$4.18.

August Thueler, Tschudy Factory, Monroe.....94.6 points

One 64-piece set Dishes, donated by Midland Foil Co.; Pro rata money \$4.16.

Jacob Waeffler, Attica Factory, Monticello	94 points
Pro rata money \$4.15.	
Rudy Lengacher, Burgy-Wittenwyler Factory, Monticello	93.7 points
Pro rata money \$4.14. .	
Otto Hohl, Hanover Factory, Hanover	93.2 points
Pro rata money \$4.12.	
August Wirz, Buckskin Factory, Monroe.....	93.2 points
One 100-lb. Sack Limburger Salt, donated by The Ohio Salt Co.; Pro rata money \$4.12.	
Alfred Schober, Albany, Wis.	92.2 points
Pro rata money \$4.08.	
Joe Conrad, Prosper Factory, Monroe.....	91.2 points
Five dollars, donated by Midland Foil Co.; Pro rata money \$4.03.	
Jacob Heim, Monticelo, Wis.	90.8 points
Pro rata money \$4.01.	

RESOLUTIONS

The Committee on Resolutions beg leave to remind the members of the Cheesemakers' and Dairymen's Association that its aim has always been to advance the cheese and dairy industry. That this may be accomplished, let every one strive for clean and sanitary dairy barns, clean milk utensils, clean and sanitary cheese factories, healthy dairy cows, properly cooled milk. We deem these fundamental to a high grade industry, without them only inferior grade cheese and dairy products can result.

Resolved, That the Southern Wisconsin Cheesemakers' and Dairymen's Association extend its thanks to the Kraft Cheese Company for buying, at a good price, the cheese exhibited at the National Dairy Show at Memphis, Tenn. Copy of same to be sent to Kraft Cheese Co.

Resolved, That the Southern Wisconsin Cheesemakers' and Dairymen's Association extend thanks to the U. S. Department of Agriculture for their good work here in promoting advanced methods of manufacturing Swiss cheese, and ask them to return again the coming season, and that a copy of this resolution be forwarded to them.

We commend the work of the dairy school at the University of Wisconsin and urge all cheesemakers to avail themselves of this opportunity as far as possible. Also, that the services of a competent cheese instructor be secured as far as possible.

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 produce 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,

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

Resolved, We recommend this Association go on record as recommending that part of our president's address concerning the standardization of milk for the manufacture of Swiss cheese, to that extent that it will at least permit us to manufacture a domestic Swiss cheese that will equal in quality and trade requirements of that of the imported Swiss cheese.

Signed by the Committee on Resolutions:

M. H. STAUFFACHER

C. R. SCHEPLEY

JACOB GEMPELER, JR.

SECRETARY'S NOTES

Either we or the weather man had the dates of our convention mixed, as on the first day, December 8, we had very cold weather, with icy roads and sidewalks, which made it dangerous for people to travel either by auto or on foot. On account of such conditions the attendance was small, especially for the evening entertainment. The next day, December 9, the weather was warmer and the attendance was good, both during the day and evening. The cheesemakers were represented by a goodly number, but the dairymen did not appreciate the efforts put forth by our association for their own benefit.

The excellent three act play "The Whole Town's Talking" given by the Badger Class of the Methodist Church of Brodhead, Wis., under the leadership of Llewellyn Newcomer, was a great hit and nothing but words of praise were expressed by the public and with the splendid music rendered by Miss Marie Spec's orchestra, and the yodeling of our celebrated Monroe Yodlers an exceptionally good entertainment was offered and enjoyed by the public.

For 1928 we have 361 members and hope to report 400 to 500 for next year.

Everyone of the engaged speakers was at his post and if all the advise given by the speakers is followed up the year 1928 will be very profitable for the dairymen and the cheesemakers. The cheese exhibit was the largest we ever had and some of the very finest Swiss, Block, Brick and Limburger cheese was exhibited.

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CHEESEMAKERS'
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