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State Dairy and Food Commissioner
Madison, Wisconsin: Democrat Printing Company, State Printer,
1910

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THE WISCONSIN DAIRY AND FOOD COMMISSION, 1910

BIENNIAL REPORT

OF THE

Dairy and Food Commissioner

OF WISCONSIN

For the Period Ending June 30, 1910

J. Q. EMERY

Dairy and Food Commissioner



MADISON, WIS.

DEMOCRAT PRINTING COMPANY, STATE PRINTER

1910

DAIRY AND FOOD COMMISSIONERS OF WISCONSIN

H. C. THOM	May 29, 1889, to May 28, 1891
D. L. HARKNESS	May 28, 1891, to June 11, 1894
THOMAS LUCHSINGER	June 27, 1894, to Feb. 7, 1895
H. C. ADAMS	Feb. 7, 1895, to May 1, 1902
J. Q. EMERY	Dec. 24, 1902, to

152836

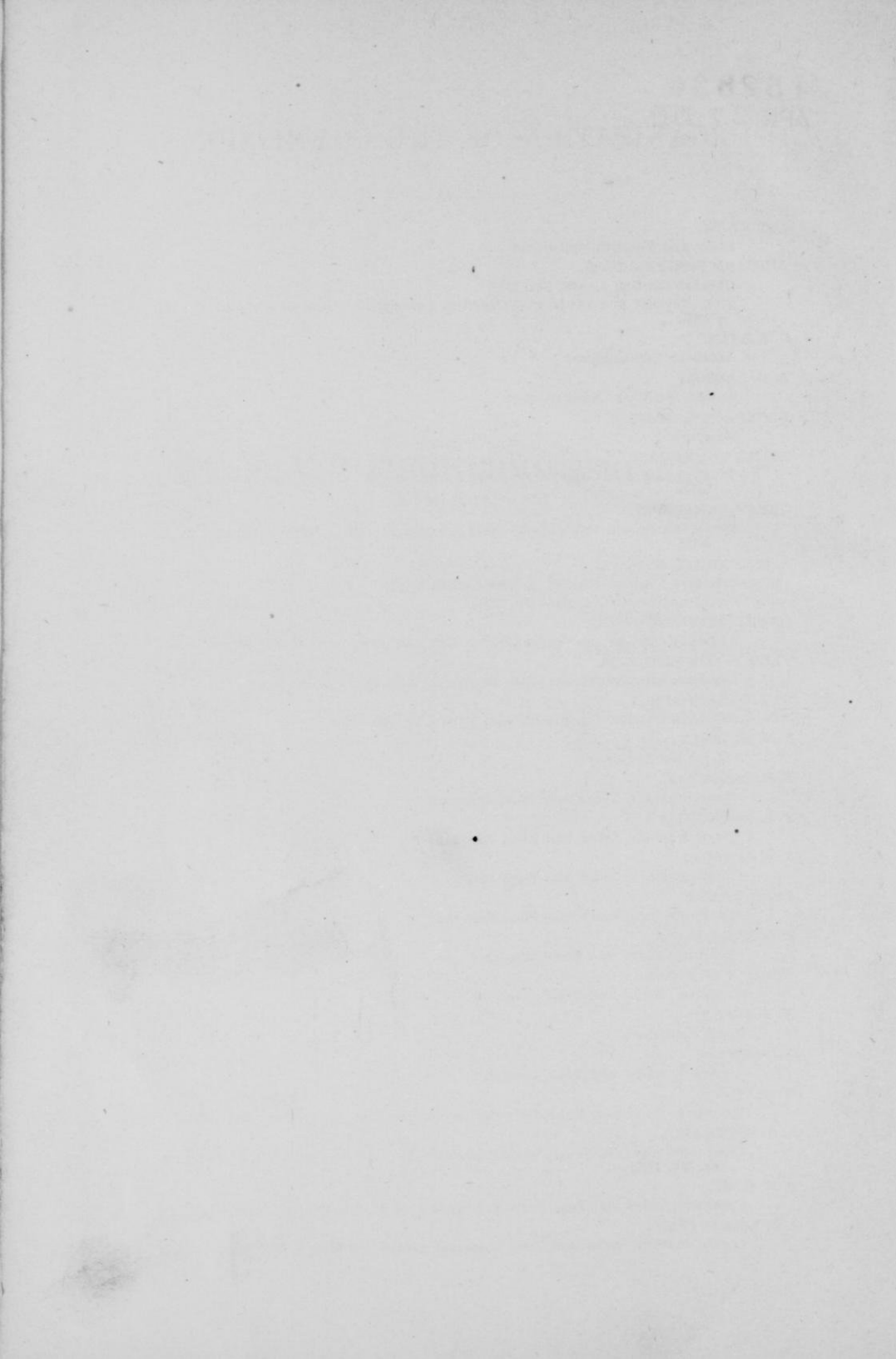
APR 27 1911

ORGANIZATION OF THE COMMISSION

RBW7
D14

1909-10

- EMERY,
Dairy and Food Commissioner
- RICHARD FISCHER**, Ph. D.,
Chemist (to Oct. 4, 1909, Sec. 1410);
State Chemist and Director of Chemical Laboratory (from Oct. 4, 1909, Ch. 144,
1908)
- U. S. BAER**,
Assistant Commissioner
- H. C. LARSON**,
Second Assistant Commissioner
- FLORENCE Q. NORTON**,
Secretary
- ETHEL D. THOMAS**,
Stenographer and Confidential Clerk (resigned Oct. 4, 1909; reappointed Feb. 1,
1910)
- ORMEL SCHLOSSER**,
Stenographer and Confidential Clerk (appointed Oct. 4, 1909; resigned Jan. 31,
1910)
- A. E. KUNDERT**, M. S.,
Assistant Chemist (to Oct. 4, 1909, ch. 386, 1907);
Chemist (from Oct. 4, 1909, sec. 1410)
- HARRY KLUETER**, Ph. G.,
Assistant Chemist (to Oct. 4, 1909, ch. 390, 1905; from Oct. 4, 1909, ch. 386, 1907)
- FRED P. DOWNING**, A. B.,
Assistant Chemist (ch. 144, 1903, to July 3, 1909; then ch. 532, 1909)
- W. A. BRANNON**, M. A.,
Assistant Chemist (appointed Nov. 1, 1909, ch. 390, 1905)
- F. M. BUZZELL**,
Chief Food Inspector
- F. E. CARSWELL**,
Cheese Factory, Dairy and Food Inspector
- E. L. ADERHOLD**,
Cheese Factory, Dairy and Food Inspector
- J. D. CANNON**,
Cheese Factory, Dairy and Food Inspector
- FRED MARTY**,
Cheese Factory, Dairy and Food Inspector
- P. A. LARSON**,
Creamery, Dairy and Food Inspector
- JAMES VAN DUSER**,
Creamery, Dairy and Food Inspector
- W. F. SCOTT**,
Food Inspector
- S. J. DUFNER**,
Creamery, Dairy and Food Inspector
- W. A. VOIGT**,
Creamery, Dairy and Food Inspector (appointed Sept. 19, 1903, ch. 390, 1905)
- R. B. SOUTHARD**,
Cheese Factory, Dairy and Food Inspector (ch. 144, 1903, to April 5, 1909; then
ch. 386, 1907)
- P. W. GUSE**,
Creamery, Dairy and Food Inspector (appointed May 3, 1909, sec. 1410)
- J. B. LINZMEYER**,
Cheese Factory, Dairy and Food Inspector (appointed May 3, 1909, ch. 144, 1903)



LETTER OF TRANSMITTAL

HIS EXCELLENCY, JAMES O. DAVIDSON,
Governor of Wisconsin.

SIR:—I have the honor to submit herewith, in compliance with law, the report of the dairy and food commissioner for the biennial period ending June 30, 1910.

J. Q. EMERY,
Commissioner.

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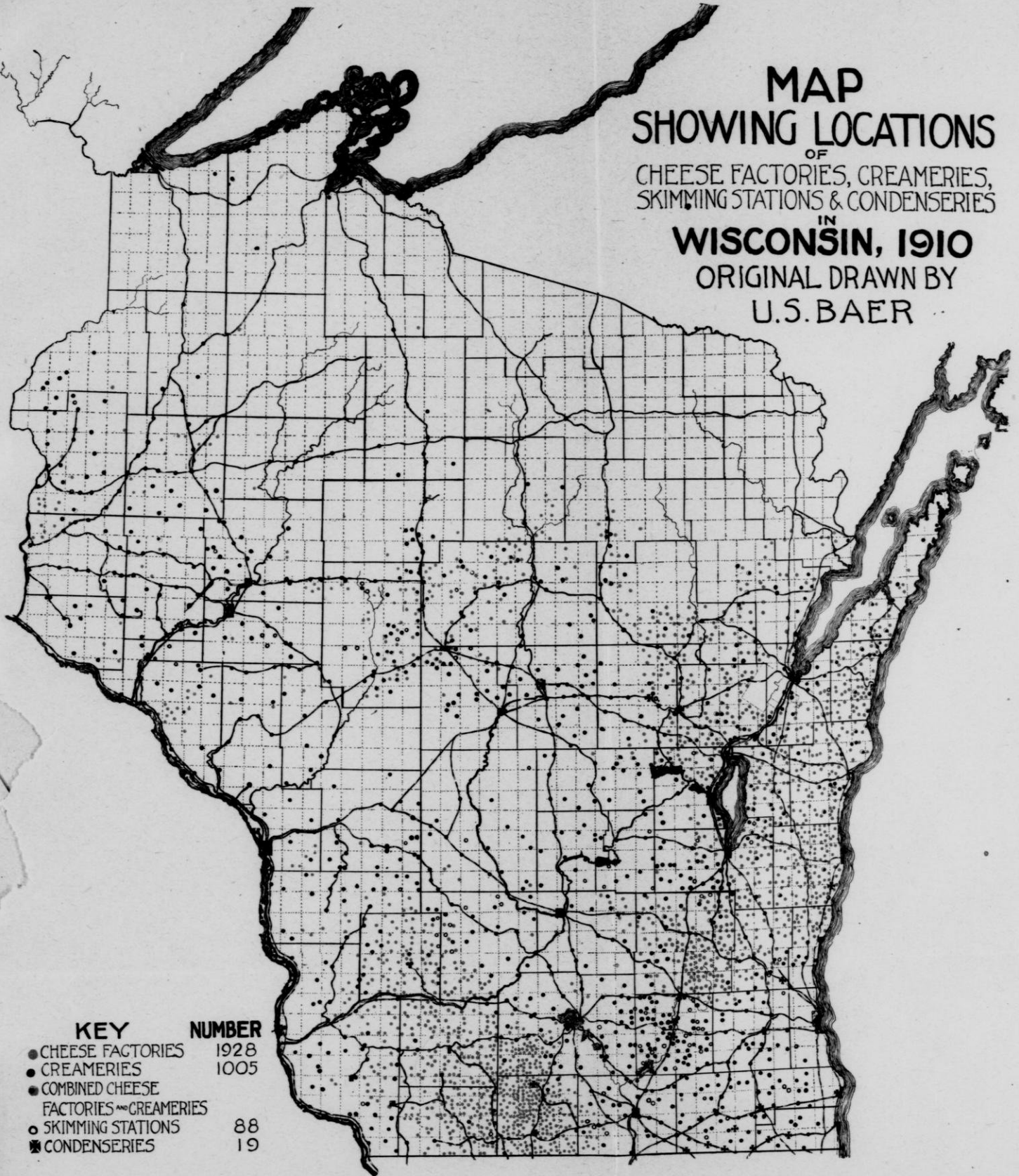
MAP SHOWING LOCATIONS

OF
CHEESE FACTORIES, CREAMERIES,
SKIMMING STATIONS & CONDENSERIES

IN WISCONSIN, 1910

ORIGINAL DRAWN BY

U.S. BAER



REPORT OF COMMISSIONER.

This report covers the biennial period ending June 30, 1910. There have been 2031 samples of food products analysed by the chemists. In addition to this, 8247 samples of milk and cream have been tested by dairy experts which were not submitted to the chemists. The total number of samples, therefore, analysed by the chemists and tested by the dairy experts is 10,278. There were 416 prosecutions and 396 convictions, that is, 95.2 per cent of the prosecutions resulted in convictions.

Attention is particularly called to the report of the chemists' analyses and to the reports of the assistants and inspectors.

There were 2,628 cheese factory inspections and 2,304 creamery inspections. There were 3,313 samples of milk from cheese factories, and 3,644 samples of milk and cream from creameries tested by the inspectors.

The milk supplies of 113 cities were inspected and 1,290 samples of milk and cream tested.

There were 1,540 barn and dairy inspections.

There are 1,928 cheese factories, 1,005 creameries, 88 skimming stations and 19 condenseries in the state. The number of cows contributing to these cheese factories, creameries, and condenseries is 1,256,315. The total number of cows in Wisconsin for the year 1909 as given in the Yearbook of the United States department of agriculture is 1,506,000.

During the decade terminating with this biennial period, food laws have been enacted and enforced in Wisconsin whereby the cloak of fraud and deception in the sale of a multitude of food products has been removed and the statement of the truth on the label has been compelled.

Food products loaded with poisonous or deleterious chemical preservatives have been almost completely driven from the Wisconsin market.

As a result of the work done by the inspectors of the dairy and food department among the cheese factories and creameries of the state and their patrons and in the city and village milk supplies, the health of the consuming public has been safeguarded and thousands and thousands of dollars have been conserved.

The masquerading of oleomargarine in the garb of butter has been stopped and the selling of oleomargarine for what it is and at oleomargarine prices has been compelled as the universal practice.

The sale of glucose, a product made by treating starch with hydrochloric acid, as and for sorghum, pure Louisiana molasses, fancy table syrup, honey, honey drips, etc., has been halted.

The sale as and for maple syrup of a product that never formed any part of a maple tree, a practice once common, is now almost entirely done away.

The fraudulent sale of a product consisting of glucose and the extracted juice of cores and skins of apples rejected in drying, artificially colored with coal tar dyes to resemble genuine fruit products and sold as fruit jellies, jams and preserves, has been throttled.

The fact that drugs below standard were being sold as genuine has been exposed to public scorn, and offenders have been prosecuted and fined.

Saccharin, a coal tar derivative, and a fraudulent substitute for sugar in beverages and other food products, has been driven from its hiding.

Pure pepper has been given the place on the Wisconsin market formerly occupied with a product adulterated with fifty to eighty per cent of ground olive pits, cocoanut shells, mustard hulls or cereals.

Laws have been enacted and enforced that have squeezed the kerosene oil out of linseed oil and the barites and other adulterants out of white lead and zinc white.

Notwithstanding the opposition of special interests formed into great state and national organizations, food laws making wrong-doing hard and right-doing easy have been enacted and enforced, having as their object the only legitimate purpose of such legislation, viz., the protection of the consuming public against the harmful consequences of the manufacture and sale of adulterated or misbranded articles of food.

The assistant commissioners and inspectors of this depart-

ment during the spring and summer of 1910 made a complete list by counties of the cheese factories, creameries, skimming stations, and condenseries of the state, giving post office address and location by section and township, name and address of owner, name and address of manager and, also, in connection with this work gathered complete statistics from each of these cheese factories, creameries, etc., for the year 1909, including the following items: Creameries—total amount of milk received for year, total amount of cream, total amount of butter manufactured, total amount received for butter sold, total amount received for other products sold, average price received for butter sold, average number of patrons contributing during year, number of cows contributing during year. Cheese factories—total amount of milk received for year, total amount of cheese manufactured, kinds of cheese manufactured, total amount received for cheese sold, total amount received for other products sold, average price received for cheese sold, average number of patrons contributing during year, number of cows contributing during year.

Using the knowledge thus gained, Assistant Commissioner U. S. Baer has made a dairy map, locating by quarter sections these cheese factories, creameries, skimming stations and condenseries. This map and a summary of the Wisconsin dairy statistics for 1909, as herein given, are to be furnished the Wisconsin Agricultural Experiment Station for the 1910 revision of the dairy map of Wisconsin periodically published by that institution. Three zinc etchings of this map are published herewith, one showing the location of the cheese factories, another the location of the creameries, skimming stations and condenseries, and still another showing the relative locations of the cheese factories, creameries, skimming stations and condenseries.

The list of cheese factories, creameries, skimming stations, and condenseries, as thus obtained, is published elsewhere in this report.

Following is a summary of the dairy statistics of Wisconsin for 1909, obtained as set forth above, showing that the aggregate annual revenue of the state has reached the stupendous sum of \$79,000,000.

WISCONSIN DAIRY STATISTICS FOR THE YEAR 1909.

	Lbs.	Rec'd for or valued at
Cheese of all kinds produced in factories	145,171,235	\$20,706,749
Other cheese factory products sold.....		234,022
Cheese produced on farms.....	1,433,702	90,118
Butter produced in creameries.....	105,307,356	29,466,363
Other creamery products sold.....		1,739,650
Farm-made butter	7,952,480	1,750,948
Products of milk condenseries.....		3,771,600
Milk produced other than that furnished cheese factories, creameries or con- denseries		9,807,000
Estimated value of milk and cream shipped to Chicago, St. Paul, Min- neapolis, Dubuque and other points outside of Wisconsin.....		2,595,000
Skimmed milk		6,795,600
Whey		2,043,000
Total		\$79,000,050

These figures are the most accurate and reliable that have ever been obtained and published for the dairy products of Wisconsin.

The data for cheese and butter produced on farms were obtained from the report for the year 1909 of the assessors to the various county clerks and by them transmitted to the secretary of state.

The amount of milk produced on the farms and not sold to creameries, cheese factories, or condenseries, is estimated as the amount used for family consumption by the total population of the state, which population is estimated at 2,413,900 (probably too low). In estimating this amount, the data given by Major Alvord, former chief of the dairy division of the bureau of animal industry, U. S. department of agriculture, derived from the census of 1900, have been used. Major Alvord found that there were consumed 290.1 lbs. of milk per capita per annum.

The value of milk and cream shipped to Chicago, St. Paul, Minneapolis, Dubuque, and other points outside of Wisconsin, has been estimated from data obtained by representatives of the department in their field work.

In the estimate made of the value of skim-milk, the Gurler method, recommended by Prof. W. A. Henry as the most reliable method, has been used and is as follows: The value of

skim-milk when fed with corn is one-half as much per hundred pounds as shelled corn is per bushel; and the value of whey is one-half of skim-milk. The average price of shelled corn per bushel for the period covered by this report, as shown by the report of the secretary of the state board of agriculture, was 60c. In determining the amount of skim-milk, it is estimated that one pound of butter represents twenty pounds of skim-milk.

Following are statistics for Wisconsin milk condenseries for 1909 obtained from the condenseries in like manner as were the statistics for the cheese factories, creameries, etc.:

STATISTICS FOR MILK CONDENSERIES FOR 1909.

Total pounds of milk received.....	229,958,000
Total amount received	\$3,771,311
Total number of cows contributing.....	47,305
Total number of patrons contributing	3,150
Average number of patrons per condensery.....	225
Average number of cows per patron.....	15
Average number of pounds of milk fat per cow.....	175
Average milk fat test of milk.....	3.60%
Average price per hundred pounds of milk.....	\$1.64

Following is a tabulation by counties of statistics for cheese factories and creameries of Wisconsin for the calendar year 1909:

6 Report of Wisconsin Dairy and Food Commissioner.

Dairy Statistics for 1909—Cheese Factories.

Counties.	No. lbs. milk received.	No. lbs. cheese produced.	Amount received for products sold.			No. of patrons.	No. of cows.
			For cheese.	For other products.	Total.		
Adams.....	733,300	73,000	\$8,760 00		\$8,760 00	18	225
Ashland.....	576,651	58,357	8,863 54		8,868 54	56	287
Barron.....	7,828,211	838,212	115,894 38	\$400 00	116,294 38	301	2,865
Bayfield.....							
Brown.....	44,246,379	4,265,040	605,445 84		605,445 84	1,549	14,266
Buffalo.....	9,277,785	903,266	120,159 53	270 00	120,429 53	191	2,781
Burnett.....							
Calumet.....	67,574,795	5,750,577	855,935 93	15,085 06	871,021 59	1,522	14,889
Chippewa.....	4,980,949	500,688	72,821 07		72,821 07	235	2,170
Clark.....	38,701,951	3,643,967	544,062 63	187 06	544,249 69	1,481	14,499
Columbia.....	6,766,046	683,376	95,639 42		95,639 42	183	2,465
Crawford.....	2,573,052	247,028	33,861 85		33,861 85	118	890
Dane.....	48,521,990	4,841,937	668,948 75	80,682 46	749,631 21	797	13,567
Dodge.....	143,329,899	14,647,758	2,025,240 94		2,025,240 94	2,873	39,140
Door.....	13,488,941	1,300,170	183,113 88	26,578 00	209,691 88	756	5,939
Douglas.....							
Dunn.....	846,194	83,519	11,322 01		11,322 01	29	355
Eau Claire.....	236,879	23,470	3,101 55		3,101 55	8	65
Florence.....							
Fond du Lac.....	67,214,392	6,501,411	927,581 00	5,677 00	933,258 00	1,652	16,858
Forest.....							
Grant.....	18,648,613	1,814,326	254,143 01		254,143 01	524	5,989
Green.....	132,151,684	12,633,491	1,743,428 75	51,449 39	1,794,878 14	1,596	31,451
Green Lake.....							
Iowa.....	78,822,078	7,412,286	1,038,865 37	2,083 49	1,040,948 86	1,614	24,274
Iron.....							
Jackson.....	1,166,436	122,037	17,812 52		17,812 52	72	475
Jefferson.....	5,220,858	530,611	73,607 71		73,607 71	101	1,396
Juneau.....	1,332,342	135,412	17,976 83		17,976 83	48	420
Kenosha.....							
Kewaunee.....	41,827,960	3,981,803	562,426 30		562,426 30	1,790	14,781
La Crosse.....	2,970,317	301,387	37,763 42		37,763 42	81	1,108
Lafayette.....	78,126,278	7,578,096	1,066,796 83	28,493 97	1,095,290 80	1,493	22,762
Langlade.....	2,883,119	282,729	39,707 72		39,707 72	181	1,473
Lincoln.....	3,248,043	314,020	43,617 79		43,617 79	237	1,687
Manitowoc.....	103,754,542	9,887,086	1,448,381 11	797 49	1,449,178 60	3,052	30,630
Marathon.....	25,479,856	2,472,174	342,574 07		342,574 07	1,745	12,690
Marinette.....	3,341,479	323,248	46,110 41		46,110 41	197	1,295
Marquette.....							
Milwaukee.....							
Monroe.....	381,059	38,210	4,203 00	225 00	4,428 00	12	130
Oconto.....	8,644,274	869,318	120,804 75		120,804 75	620	3,845
Oneida.....							
Outagamie.....	63,448,075	5,951,787	866,794 45	11,513 39	878,307 84	2,103	21,591
Ozaukee.....	24,227,612	2,306,827	340,320 79		340,320 79	643	6,294
Pepin.....							
Pierce.....	876,347	91,002	12,756 47		12,756 47	29	426
Polk.....	11,831,085	1,183,252	162,478 67		162,478 67	356	3,503
Portage.....	1,477,875	144,272	20,155 90		20,155 90	55	510
Price.....	962,159	103,849	15,191 78		15,191 78	60	305
Racine.....							
Richland.....	60,705,736	6,044,718	858,426 41		858,426 41	1,606	19,263
Rock.....	7,265,335	696,849	91,517 30	1,246 83	92,764 13	157	2,251
Rusk.....	173,608	17,428	2,523 93		2,523 93	10	75
St. Croix.....	5,381,221	528,370	74,385 68		74,385 68	213	2,425
Sauk.....	20,830,838	2,145,785	304,408 07		304,408 07	456	6,648
Sawyer.....	166,385	16,373	2,297 70		2,297 70	10	75
Shawano.....	34,917,116	3,461,982	488,593 27		488,593 27	1,624	13,807
Sheboygan.....	161,019,465	15,957,520	2,349,590 00	3,646 50	2,353,236 50	3,057	34,242
Taylor.....	1,216,502	120,189	16,539 12		16,539 12	176	1,180
Trempealeau.....	702,314	70,387	9,840 29		9,840 29	34	325
Vernon.....	7,700,268	745,075	102,533 94		102,533 94	311	2,690
Vilas.....							
Walworth.....	1,474,000	147,400	23,561 00	2,566 00	26,127 00	34	400
Washburn.....							
Washington.....	44,269,830	4,413,155	676,894 14		676,894 14	1,342	12,646
Waukesha.....	6,072,853	614,914	90,183 70		90,183 70	142	1,665
Waupaca.....	33,463,327	3,330,285	489,631 29	500 00	490,131 29	1,086	10,014
Waushara.....	1,827,989	155,518	21,980 57		21,980 57	81	598
Winnebago.....	31,747,473	3,062,403	435,364 00	24 00	435,388 00	719	7,795
Wood.....	8,335,921	793,685	111,868 25	2,596 28	114,464 53	411	3,602
Total.....	1,494,990,380	145,171,235	\$20,706,748 63	\$234,022 52	\$20,940,771 15	39,847	438,106

Report of Wisconsin Dairy and Food Commissioner.

Dairy Statistics of 1909—Creameries.

Counties.	No. lbs. butter produced.	Amount received for products sold.			No. of patrons.	No. of cows.
		For butter.	For other products.	Total.		
Adams.....	864,212	\$249,562 71	\$249,562 71	850	7,593
Ashland.....	50,219	14,460 00	\$9,136 54	23,596 54	73	525
Barron.....	2,650,615	731,010 79	1,152 61	732,163 40	2,384	18,870
Bayfield.....	17,301	4,263 30	958 00	5,221 30	85	405
Brown.....	1,427,730	396,525 91	58,918 54	455,444 45	1,115	9,490
Buffalo.....	2,050,791	564,837 06	2,570 34	567,407 40	1,512	15,370
Burnett.....	610,163	175,235 23	61 40	175,296 53	487	3,505
Calumet.....	400,577	116,306 00	19,565 60	135,931 60	437	3,527
Chippewa.....	2,003,949	554,376 47	3,684 49	558,060 96	1,857	15,170
Clark.....	2,457,383	695,330 32	2,072 94	697,403 26	2,179	31,991
Columbia.....	2,225,771	560,869 79	1,160 00	562,029 79	2,014	17,267
Crawford.....	918,595	254,009 28	30 60	254,039 88	1,015	8,350
Dane.....	5,509,246	1,555,614 47	175,252 32	1,730,866 79	4,695	38,046
Dodge.....	1,604,658	454,577 14	34 08	454,611 22	1,002	9,594
Door.....	373,194	96,893 67	56 00	96,943 67	492	3,035
Douglas.....	35,316	9,731 17	256,415 37	266,146 54	682	6,710
Dunn.....	2,580,444	712,832 20	4,215 37	717,047 57	2,247	18,596
Eau Claire.....	1,556,074	432,647 75	22,582 88	455,230 53	1,292	10,170
Florence.....
Fond du Lac.....	4,008,586	1,267,553 00	37,301 00	1,304,854 00	2,299	24,720
Forest.....
Grant.....	3,582,308	989,817 27	557 59	990,374 86	2,359	23,520
Green.....	815,272	229,803 21	229,803 21	478	4,570
Green Lake.....	1,906,510	510,745 25	31 00	510,776 25	1,372	12,381
Iowa.....	513,577	142,050 71	1,430 00	143,480 71	320	3,135
Iron.....
Jackson.....	1,563,713	436,537 60	1,991 62	438,529 22	1,376	12,600
Jefferson.....	5,430,334	1,535,500 33	49,172 64	1,584,672 97	2,883	33,266
Juneau.....	1,239,833	339,897 92	451 16	340,349 08	1,202	10,135
Kenosha.....	659,234	189,603 93	72,686 44	262,300 36	524	6,275
Kewaunee.....	331,781	92,344 30	92,344 30	285	2,334
La Crosse.....	2,573,787	687,231 05	38,583 18	725,814 23	1,425	16,900
Lafayette.....	1,232,466	178,464 92	178,464 92	353	3,982
Langlade.....	435,084	115,111 56	250 00	115,361 56	638	5,452
Lincoln.....	958	239 50	239 50	15	45
Manitowoc.....	399,164	111,715 38	111,715 38	270	2,209
Marathon.....	1,234,029	335,769 79	19,411 60	355,181 39	1,607	12,772
Marquette.....	85,760	24,012 80	1,240 00	25,252 80	85	525
Milwaukee.....	804,648	214,959 34	214,959 34	770	6,150
Milwaukee.....	471,064	134,062 97	557,514 89	691,577 86	762	7,450
Monroe.....	3,706,924	1,077,705 57	1,638 37	1,079,343 94	2,770	37,290
Oconto.....	685,007	223,822 09	296 40	224,118 49	857	4,705
Oneida.....	96,000	2,600 00	1,600 00	4,200 00	30	250
Outagamie.....	827,222	223,356 61	62,567 03	285,923 64	888	7,715
Ozaukee.....	788,503	225,041 50	20 00	225,061 50	409	4,095
Pepin.....	471,389	135,607 08	424 00	136,031 08	436	3,700
Pierce.....	1,346,504	384,552 51	1,414 08	385,966 59	1,700	10,750
Polk.....	2,440,998	686,487 79	7,386 44	693,874 23	1,887	15,644
Portage.....	2,127,143	549,423 14	1,383 52	550,806 66	2,049	14,713
Price.....	179,360	49,245 64	49,245 64	312	1,861
Racine.....	1,707,663	496,617 03	16,668 38	513,285 41	1,075	10,595
Richland.....	1,015,157	285,427 91	21,464 79	306,892 70	828	7,630
Rock.....	4,116,122	1,121,170 91	128,167 72	1,249,338 63	2,625	37,100
Rusk.....	19,334	5,174 79	550 00	5,724 79	90	480
St. Croix.....	2,252,787	628,572 11	5,689 29	634,261 40	1,995	18,423
Sauk.....	3,685,448	1,037,885 48	6,392 96	1,044,278 44	2,544	23,710
Sawyer.....
Shawano.....	1,120,313	308,124 58	150 00	308,274 58	1,069	7,094
Sheboygan.....	138,348	40,35 00	40,359 00	43	553
Taylor.....	746,475	207,178 52	207,178 52	881	6,137
Trempealeau.....	2,837,120	783,924 05	2,743 40	786,667 45	2,907	23,736
Vernon.....	2,712,827	753,624 33	11,165 94	764,790 27	2,457	21,755
Vilas.....
Walworth.....	4,754,481	1,387,076 80	22,684 00	1,409,760 80	1,935	25,622
Washburn.....	200,030	55,550 60	55,550 60	1,140	1,140
Washington.....	1,034,607	302,247 80	2,962 00	305,209 80	890	7,625
Waushara.....	2,235,955	737,230 46	58,397 00	795,627 46	1,511	13,839
Waupaca.....	2,933,397	821,030 35	3,764 67	824,795 02	1,988	17,430
Waushara.....	1,870,017	523,616 63	631 32	524,247 95	1,679	11,679
Winnebago.....	2,319,176	650,471 00	39,884 00	690,355 00	1,365	12,617
Wood.....	2,254,057	637,674 37	3,113 00	640,787 37	2,172	15,418
Total.....	105,307,356	\$29,466,362 64	\$1,739,650 48	\$31,206,013 12	83,083	770,904

GROWTH OF THE DAIRY INDUSTRY IN WISCONSIN.

It is well nigh impossible to clearly picture to the imagination of the present generation the conditions of the dairy industry of Wisconsin in its beginning. The cow was the ordinary native; the dairy barn was a straw-stack; the dairy house, creamery or cheese factory was the farm kitchen, cellar, or well; the buttermaker or cheesemaker was the pioneer farmer's wife; the market was the local grocery store and that often many miles away and glutted; the means of transportation was by foot or perchance by ox team; price, five to ten cents a pound for butter, pay taken in brown sugar at twenty-five cents a pound and other groceries at corresponding prices. The cows freshened in March or April, ran at large and were dried off in November or December. There was no winter dairying. From my own personal knowledge and experience in the early history of Wisconsin, I am prepared to assert that the foregoing picture is not overdrawn.

The first effective organization for the promotion of dairying in the state was in February, 1872, when on the 15th day of that month, W. D. Hoard, Stephen Favill, W. S. Green, Chester Hazen, H. F. Dousman, A. D. Favill and H. C. Drake met at Watertown and organized the Wisconsin Dairymen's Association. The distinctive necessity which as stated by Mr. Hoard was urged at that meeting for such organization was the low condition of the market, the unmarketable character of the principal portion of our cheese, and the lack of action on the part of buyers to handle our goods. Our only market was Chicago, and three car loads would glut that for a week. We made as a rule a soft cheese, and our only market as a consequence was the home demand and the western states and territories.

Speaking of the conditions of that time, Hiram Smith once said that western cheese in the markets bore about the same relation to eastern cheese that marsh hay does to early blue grass or timothy hay, and the manufacturers had to leave it to be sold in the country stores, one or two in a place, and replenish as sold. Mail carriers and peddlars disposed of all they could. At one time it was feared that the lightning

rod man and the insurance agent would have to be called in to aid in disposing of accumulated stock.

Contrast present conditions in Wisconsin with those at the beginning of the industry! Where there were at that time no cheese factories, no creameries, no skimming stations, no condenseries, there are now known to be in Wisconsin 1,928 cheese factories, 1,005 creameries, 88 skimming stations and 19 condenseries. The manufacture of butter has been transferred from the farm to the modern Wisconsin creamery. The manufacture of cheese has been transferred from the pioneer farm to the modern Wisconsin cheese factory. The old straw-stack as a means of protecting the cow from the cold and the storms of winter has been replaced by the modern dairy barn, which more and more is being well lighted and ventilated, and in which the old rigid stanchion so promotive of filth and discomfort of the cow is being replaced by the modern stall, promotive of cleanliness and comfort. The old time native, scrub, no-purpose cow, poor and plastered on both flanks and hips with filth, with hair protruding hedgehog fashion, back filled with grubs,—a thing repulsive to behold, is being superseded by clean, well-kept, high grade or pure-bred, special-purpose cows of the dairy breeds,—not only profitable to the owner, but beautiful and highly attractive to every beholder.

The grocery or general store as a market for butter and cheese has been replaced by the great markets of Elgin, Chicago, New York, and other great cities. The cellar as a place of storage has been replaced by the modern refrigerator plant. Instead of the footman or the ox team bearing with slow pace the farm butter to the grocery store market, we now have as a means of transportation for dairy products the modern railway with its refrigerator cars. The milking machine is fast superseding the tedious process of hand milking. Instead of the open, shallow pan for raising cream by gravity, we have the modern cream separator; instead of the old dasher churn, we have the modern combined churn and butter-worker run by steam power. Instead of the method of empiricism for manufacturing dairy products on the farm, we have skillful buttermakers and cheesemakers manufacturing butter and cheese in accordance with scientific principles in the creameries and cheese factories which are equipped with

all modern appliances for the attainment of perfection in the manufacture of cheese and creamery butter.

For the training of these cheesemakers and creamery buttermakers, we have the great dairy school conducted under authority of the state, where they are trained in their respective arts in accordance with scientific principles. In this school the teaching and training is not done by the old-time literary methods or mere lectures, or telling how to do, but the school was planned upon the theory that it should be an object lesson for students, and a model for the creameries and cheese factories of the state; that the scrupulous cleanliness of the apparatus, the floors, the windows, the ceilings, the walls, the receiving room, the brightness and cleanliness of the cans used by the patrons, the fresh, clean and wholesome milk product received for manufacture into butter, the exact weighing and testing of the milk or cream, the quality and just proportion of the by-products returned to patrons, the uniformly excellent product manufactured, the strictly high-class, fresh quality of product always supplied to the market, and the integrity used in every phase of the business, should serve as concrete examples to students and as models for the creameries and cheese factories of the state.

In the beginnings of the dairy industry in Wisconsin, dairymen were dependent upon empiricism. They merely followed the practices of their fathers and their grandfathers, without concerning themselves about reasons. They had but very little, if any, scientific knowledge of the numerous subjects involved in the business. How changed are the conditions at the present! Since that time, in consequence of the Morrill, the Hatch and the Adams acts of Congress, great agricultural colleges and agricultural experiment stations have been established and maintained, where the fundamental purpose is the bringing of new knowledge to light. In these great modern institutions, and notably in the Wisconsin Agricultural College and experiment station, great scholars have devoted their time and energies to learning, not merely what the Greeks and the Romans knew, as revealed in their literature, but in learning how to read God's thoughts in the great book of nature, and helping to solve the problem how man is to gain dominion over the earth, including among these practical subjects or questions the nature of milk and its various products, the characteristics

of the dairy animal and the laws of reproduction, the environment necessary for the highest success in the handling of the dairy cow, the balanced ration, the mode of manufacture of dairy products, the preservation of the same, cold storage, conservation of soil fertility, and multitudes of other subjects, making a complete revolution in dairy knowledge.

Our agricultural college, dairy school, farmers' institutes and dairy press have been teaching to thousands and thousands of dairymen this new knowledge and the method of application of the same. The Wisconsin Dairymen's Association, at first concerning itself with all the phases of the dairy industry, has gradually specialized its efforts in behalf of the great mass of dairy farmers. Growing out of this organization are the Wisconsin Cheese Makers' Association, the Wisconsin Buttermakers' Association, and the Southern Wisconsin Cheesemakers' Association, whose efforts have been specialized along the line of improving the skill of the cheesemakers and the buttermakers of the state, and of improving the quality of the cheese factory and creamery products. Resulting from this tremendously progressive movement have come our county agricultural schools that are aiding in the improvement of the knowledge and the skill of dairymen in the various phases of the dairy industry.

One function of the dairy and food commission is to arouse motives and stimulate the desire in dairymen, cheesemakers and buttermakers to make a practical use of this knowledge in the way of clean, wholesome and profitable dairy products. The dairy statistics given on a previous page showing an aggregate annual revenue of \$79,000,000 indicate the present stupendous proportions of the industry and stagger the imagination.

In striking contrast with the quality and reputation of Wisconsin cheese in its early history, as described by Governor Hoard and Hiram Smith previously referred to in this report, was the unparalleled exhibit of Wisconsin cheese at the Fourth Annual National Dairy Show in Milwaukee, October 14 to 24, 1909, wherein Wisconsin outclassed and outstripped all competitors, winning first, second and third prizes in the American Cheddar cheese class; first, second and third prizes in the Swiss cheese class; first, second and third prizes in the Brick cheese class; first, second and third prizes in the Limburger cheese class; first prize in the Munster cheese class; first prize

in the Club cheese class; first prize in the Fromage de Brie cheese class; first prize in the Neufchatel cheese class; first prize in the Fromage d'Isigny cheese class, and the first prize in the Lunch Brie cheese class. Of the 194 Wisconsin cheeses exhibited in that great national show, 182 scored 92 and above, entitling them to the National Dairy Show and Wisconsin Cheese Makers' Association diplomas or awards of merit. Only two of the entire number exhibited scored below 90.

As further showing the extent, variety, quality and rank of Wisconsin dairy products today in competition with those of other states, I call attention to the fact that at that Fourth National Dairy Show, Wisconsin won first prize, the gold medal, for butter made from gathered cream; first and second prizes, gold medal and silver medal, for market milk, also honorable mention and diplomas on the part of three exhibitors; first prize, gold medal, for market cream, also honorable mention and diplomas on the part of three exhibitors; first prize in the creamery patrons' contest, and honorable mention on the part of two exhibitors. It is well known that first class dairy products require for their manufacture, first class raw material. That the volume of Wisconsin dairy products is very great, has long since been a well-recognized fact. The belief that the quality of Wisconsin dairy products, including the manufactured products and the raw material is unsurpassed by those of any other state, if indeed it is equalled by any other state, finds confirmatory evidence in the winnings of Wisconsin dairy products at the Fourth National Dairy show as recounted. In further confirmation of this view, I quote remarks attributed by the dairy press to Professor John Spargo, Yonkers, N. Y., as follows: "There is no city of the same size in Europe, I dare say, that has as good a milk supply so far as purity goes, as Milwaukee has." Professor Spargo is also reported to have said that he had inspected several dairy farms of Wisconsin, and never before saw such a general high average of cleanliness.

As typifying the development of pure bred dairy cows in the state in contrast with the pioneer native, I call attention to the following premiums won for Wisconsin dairy cattle at the Fourth National Dairy Show at Milwaukee, as follows:

BROWN SWISS:

Class 1, second, third and fourth prizes; class 2, first and second prizes; class 3, second and fourth prizes; class 4, first, third and fourth prizes; class 5, first and second prizes; class 6, third, fourth, fifth and sixth prizes; class 7, first, third, fourth and sixth prizes; class 8, first, third, fourth and fifth prizes; class 9, first prize; class 10, first, second, fifth and sixth prizes; class 11, first, second, fifth and sixth prizes; class 12, first prize; exhibitor's herd, second and third prizes; breeder's young herd, first prize; calf herd, first and third prizes; get of sire, first and second prizes; produce of cow, first and third prizes.

GUERNSEY:

Class 1, second, third and fourth prizes; class 2, first, second, third and fourth prizes; class 3, second, third and fourth prizes; class 4, first, third and fourth prizes; class 5, first, second and third prizes; class 6, first, second, third and fourth prizes; class 7, first, second, third and fourth prizes; class 8, first, second and third prizes; class 10, first, second, third and fourth prizes; class 11, third and fourth prizes; class 12, first and second prizes; class 13, exhibitor's herd, first, second and third prizes; class 14, breeder's young herd, first, second, third and fourth prizes; class 15, calf herd, first, second, third, fifth and sixth prizes; class 16, get of one sire, first, second, third and fourth prizes; class 17, produce of one cow, first, second, fourth and fifth prizes; class 20 and class 21, Guernsey Champions; class 23, Guernsey Grand Champion.

HOLSTEINS:

Class 1, third, fourth and fifth prizes; class 3, first, and fifth prizes; class 4, third and fifth prizes; class 5, second, third, fifth and sixth prizes; class 6, second, fourth and fifth prizes; class 7, third prize; class 8, first, third, fifth and sixth prizes; class 9, third prize; class 10, first and fourth prizes; class 13, exhibitor's herd, third prize; class 14, breeder's young herd, first and third prizes; class 15, calf herd, first, fifth and sixth prizes; class 16, get of one sire, first, third and fourth prizes; class 21, Holstein Champion.

JERSEY :

Class 1, first and fourth prizes; class 4, first prize; class 5, first and second prizes; class 6, second and fourth prizes; class 7, first, third and fourth prizes; class 8, second and third prizes; class 18, Jersey Champion.

That is, Wisconsin Brown Swiss, Guernsey, Holstein and Jersey pure bred dairy cattle won a total of 145 prizes, of which one was Grand Champion, four were Champions, 35 were first prizes; 27 were seconds; 32 were thirds; 24 were fourths; 14 were fifths, and 8 were sixths.

The Brown Swiss won 43, of which 13 were firsts; 8 were seconds, 8 were thirds, 6 were fourths, 4 were fifths, and 4 were sixths.

The Guernseys won 58, of which 1 was Grand Champion, 2 were Champions, 13 were firsts, 14 were seconds, 14 were thirds, 11 were fourths, 2 were fifths and 1 was sixth.

The Holsteins won 31, of which 1 was Champion, 5 were firsts, 2 were seconds, 8 were thirds, 4 were fourths, 8 were fifths, and 3 were sixths.

The Jerseys won 13, of which 1 was Champion, 4 were firsts, 3 were seconds, 2 were thirds, and 3 were fourths.

That the sale of pure bred and grade dairy cattle by Wisconsin dairymen and breeders returns to them a large yearly income which is annually increasing, is certain; but what the figures are, I am unable to state. This highly gratifying condition of things is due in part to Wisconsin's intelligent and aggressive policy of ridding Wisconsin dairy herds of tuberculosis. Were the amount known that is annually received from this source, it could be legitimately credited as an added item of dairy revenue.

As before stated the Yearbook of the United States Department of Agriculture gives the number of milch cows in Wisconsin for 1909 as 1,506,000. That Yearbook of the department for 1908 estimates the fertilizer value of the manure produced by each of those cows at \$20, making a total annual value from the cows of the state, of \$30,120,000. I have not included these figures in my previous statement of the total annual revenue from the dairy industry, yet these figures may legitimately be reckoned as a part of the annual revenue or value of the dairy industry of Wisconsin. In this connection

I call attention to the statement of Prof. Woll on page 19 of bulletin No. 180, "Fertilizers for Wisconsin Farms" to wit: "The dairy farmer selling butter loses the smallest amount of fertilizer, the one selling cream coming second, cheese third and whole milk fourth." This brings us to the consideration of the present development of the dairy farm as compared with other branches of husbandry. The dairyman feeds to his stock all the roughage and all the grain produced upon his farm, and in addition, large quantities of oil meal, bran, distillers' and brewers' grains, gluten feed, etc., commercial feeds rich in the fertilizer elements, which are constantly being added to our dairy farms and therefore not only conserving the existing fertility of soil, but adding to that fertility. Intelligent dairy farmers are therefore constantly increasing the productiveness of their farms while at the same time increasing their profits, for it is the business of the dairymen first to produce large crops upon his own farm, which he markets by feeding to his cows, thereby making a profit on those crops which he feeds to his cows, and also making a profit on the dairy products produced by thus making his dairy herd the market for the large crops produced upon his farm. Dairymen are therefore among the pioneers in the present great conservation movement. Resulting from this conservation and increase of the fertility of the Wisconsin dairy farms and the profits arising from other phases of the dairy industry, comfortable and convenient farm buildings are constructed, and farm homes are maintained wherein the occupants enjoy the necessaries, the comforts, the conveniences and many of the luxuries of life.

As to the sanitary condition in these cheese factories, creameries, skimming stations and their utensils and premises, in dairy barns, cleanliness of the cans and other utensils used in handling the milk, and in the milk and cream products themselves, very great improvements have taken place in recent years, according to the observation and reports of the inspectors of the Dairy and Food Commission who are devoting their time and energies to this line of work and who are constantly observing these conditions. I particularly call attention to these reports elsewhere given herein. These improvements include drainage, substitution of cement floors for old, rotten wooden floors; substitution of sanitary pipes for

old, rusty pipes; bright, new cans for old, rusty and open-seamed cans, and greater cleanliness of the milk and cream supplied to cheese factories and creameries as well as city milk supplies.

Changing conditions in the dairy industry call for greater knowledge and skill on the part of the cheesemakers and buttermakers and there has been corresponding progress in these particulars. As our inspectors have visited these manufacturing establishments in the performance of their legal duties, inquiring into all the details of the process of manufacture, they have freely given instruction as to the most approved processes in the business.

By a process of natural selection or adaptation, different forms of the industry have developed in different sections of the state.

In bulletin No. 140 of the University of Wisconsin by Russell and Baer, attention was drawn to the different sections of the state where specialized forms of the industry are found.

The home of the Swiss cheese industry of the state and of this country is in Green and Lafayette counties. The industry also extends through a portion of Iowa county, a portion of Rock county and also a portion of Dane county.

The southwestern portion of Dane county may be said to be the home of the Limburger cheese industry.

One of the centers of the American Cheddar cheese industry is Richland county, from which it extends into Sauk, Vernon, Crawford, Grant and the northern half of Iowa county. The great center of the American Cheddar cheese industry is the lake shore and adjoining counties, where the manufacture of cheese is the almost exclusive dairy industry.

The home of the Brick cheese industry of Wisconsin is Dodge and Washington counties.

The great creamery butter industry of Wisconsin had its beginning in the beautiful Rock River valley, from which it extended over the two southern tiers of the counties of the state as a part of the great Elgin creamery district, and thence northward, dotting the state with creameries.

Central Wisconsin and the counties northward constitute the newer dairy region where the industry is developing along the lines of both butter and cheese.

The production and shipping of market milk and market cream is reaching extensive proportions in the counties of Kenosha, Racine, Milwaukee, Waukesha, Walworth and Rock and the counties bordering on the Mississippi River and the western boundaries of the state.

The number of milk condenseries has increased to nineteen and the further rapid development of that industry seems likely to continue.

In what I have said of the magnitude of the dairy industry of Wisconsin, I am sure I have not in the least exaggerated its stupendous proportions. In what I have said as to the progress in various lines of the industry, including the quality of the raw material furnished and of the manufactured products, I have by no means maintained that perfection has been reached, but that great progress in all these lines has been made and is being made. The industry is more largely permeated than ever before with the spirit of the motto of our state,—“Forward.”

It must be conceded that there are obstacles in the way of progress. Still better and higher ideals are needed by the patrons of our cheese factories and creameries, by those who supply market milk, by the dairymen themselves, and by the cheesemakers, buttermakers, and managers of cheese factories and creameries. The hand separator that ought to prove a savour of life unto life, if not wisely used, may prove a savour of death unto death to the industry.

Greed is constantly causing practices of a threatening nature to the industry. For the overcoming of these obstacles, there is needed higher and better ideals on the part of all engaged in the various branches of the industry and a realization in practice of these ideals. These enlarged ideals should include the triple elements of integrity, intelligence, and industry as the basic elements of permanent success. With these three elements forming a triple alliance and permeating every phase of the business, nothing can stay its progress.

BUTTER.

The legislature of Wisconsin has defined “butter” as follows:

“Butter is the clean, non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which

also contains a small portion of the other milk constituents, with or without salt or added coloring matter, and contains not less than eighty-two and five-tenths (82.5) per cent of milk fat."

This is the definition of "butter" as established under authority of Congress by the U. S. Secretary of Agriculture in Circular No. 19, issued June 26, 1906. The standard for butter fat in both these definitions is the same as that given by the U. S. Secretary of Agriculture in Circular No. 10, issued Nov. 20, 1903, and in Circular No. 13 issued Dec. 20, 1904, and has since been published by the U. S. Secretary of Agriculture in Bulletin No. 74 with revisions, all of which circulars and bulletins have been issued by the U. S. Secretary of Agriculture since the U. S. Commissioner of Internal Revenue declared under authority of Congress that butter containing 16 per cent or more of moisture would be classed as adulterated butter.

In the Oleomargarine act of Congress approved May 9, 1902, which amended an act approved Oct. 1, 1890, which in turn amended an act approved August 2, 1886, one of the definitions of adulterated butter is: "Any butter in the manufacture or manipulation of which any process or material is used with intent or effect of causing the absorption of abnormal quantities of water, milk or cream."

One section of that law provides: "The Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, may make all needful regulations for the carrying into effect of this act." It was under authority of the provision quoted that the Commissioner of Internal Revenue with the approval of the Secretary of the Treasury, decreed that butter containing 16 per cent or more of moisture would be held to be adulterated under the national oleomargarine law. On just what expert authority or through what influences the Commissioner of Internal Revenue fixed the line of demarcation between the normal and abnormal amount of moisture in butter has never, so far as I have knowledge, been given publicity. That information would be of public interest. Who advised the Commissioner of Internal Revenue that the established line of demarcation is 16 per cent? It seems evident that the advice for fixing such line of demarcation could never have been given nor approved by Major Alvord who was for many years and until his death in 1903 chief of the Dairy Di-

vision of the United States Department of Agriculture. Below I quote the attitude of Major Alvord on this subject from pages 146, 147 of the report of the ninth annual meeting of the National Creamery Buttermakers' Association at St. Paul, Minn., Feb. 18-22, 1901. Professor Farrington of Wisconsin had presented a paper on "Moisture in Butter." In the discussion which followed on that paper, Prof. Farrington had said, relating to the amount of moisture in butter: "Butter ought not to contain more than 14 per cent." Then the following statements are reported:

"Major Alvord: * * * I should differ from my friend who just spoke in allowing anything like 14% as the right standard. I should fix 12% as nearer right. There are some states in this Union and some municipalities which require 85% fat in butter. I hope there will be more.

President: I would like to ask the Major if you tested the butter you shipped from this country as to the amount of water in it?

Major Alvord: All of it, and in the three years we have been making experiments, we have made it a rule not to send any butter abroad under the sanction of the United States Government that did not contain 85% of fat, and that means 12% of water or less."

The "composition" of the butter required by the national government for navy butter in the 1910 specifications sent out in blanks calling for bids for furnishing 700,000 pounds of butter for the navy, is that the "moisture" in the butter *must not exceed 13 per cent*. There must be no preservative used other than common salt, and that shall be at a rate giving not less than 2½ per cent nor more than 3¼ per cent salt in the butter at the time of packing. These specifications as to "composition" insure to the navy department butter containing more than 82½ per cent butter fat and show what the national government requires when it is the purchaser of butter.

The fixing by the legislature of Wisconsin of 82.5 per cent of milk fat as the minimum standard for fat in butter has a history. In the fall of 1906 and the early days of 1907 there was a lengthy and vigorous discussion in the dairy papers regarding the fat standard of commercial butter. The reported efforts of the centralizer interests to induce the U. S. Secretary of Agriculture to lower the standard for the butter fat content of butter from 82.5 per cent which he had established under authority of Congress, were what brought on that discussion. That discussion was precipitated by a lengthy article published in all or nearly all of the dairy papers of the Middle West, writ-

ten by the then Secretary of the Wisconsin Buttermakers' Association, in which he vigorously protested against lowering the standard below 82.5 per cent, and argued that to reduce the standard below 82.5 per cent "would be playing into the hands of the centralizers." During all that vigorous and lengthy discussion, there was no voice in Wisconsin raised against 82.5 per cent as a minimum standard but, on the contrary, all the arguments were favorable to that standard.

The Secretary of the Wisconsin Buttermakers' Association presented the matter to that association at its sixth annual session at Wausau, Feb., 1907, where it was considered at length and subsequently the following preamble and resolutions were adopted at that session of that association:

"WHEREAS, We know that there has been considerable discussion regarding the fat standard of commercial butter and believing that an equitable standard should be adopted that will conserve all the interests of all parties concerned, therefore be it

Resolved, That it is the sense of this convention that we view with disfavor any attempt on the part of any market or any interest to reduce or place the standard at a point that will not be conducive to the best quality of butter.

Resolved, That we are of the opinion that the minimum per cent of fat in butter should be placed at 82½ per cent. We would also recommend that some standard should be adopted for the minimum per cent of the curd content of butter."

Those resolutions recorded the attitude of the organized creamery interests of the state.

Following that action of that association and the before-mentioned discussion, the legislature of Wisconsin in 1907 adopted the minimum standard of 82.5 per cent as established by the U. S. Secretary of Agriculture and ever since that time that has been the legal minimum standard of Wisconsin for butter fat in butter. That standard represented the consensus of opinion of the dairy interests of the state, which, as well as the legislature, took into consideration the "square deal" it gives to consumers.

A recent circular letter to buttermakers, managers of creameries and dealers in butter, referring to the legal standard of butter for Wisconsin, closed with the following paragraph:

"Butter sold in Wisconsin which contains less than 82.5 per cent butter fat is 'adulterated,' and it is no less the legal duty of the dairy and food commissioner to prosecute for the sale of such product than it is to prosecute for the sale of any other adulterated food."

Since the sending of that circular letter, certain parties have contended that the Wisconsin law prevents creameries from selling and shipping their butter in interstate commerce unless it complies with the Wisconsin standard. That contention is erroneous. A state legislature cannot by the laws which it enacts extend its jurisdiction to interstate commerce. Conversely, the U. S. Congress cannot by its laws extend its jurisdiction to intrastate commerce. Each of these law-making bodies is supreme within its own constitutional jurisdiction and limitation. It is recognized by the courts as elementary that even though the language of a state law is broad enough in its terms to apply to interstate commerce, the meaning and intent of such a law are to extend its jurisdiction only within the constitutional limits. Butter manufactured in Wisconsin that enters into interstate commerce is not within the jurisdiction of the state. So far as the Wisconsin law is concerned it does not prevent Wisconsin-made butter containing any per cent of butter fat less than 82.5 per cent from being sold and shipped in interstate commerce. But butter sold in Wisconsin, whether manufactured and sold by Wisconsin creameries or purchased in Minnesota, Iowa, Illinois, Michigan or any other state or in any foreign country and put on the Wisconsin markets, is amenable to the Wisconsin standard.

It has also been contended by certain parties that few of the Wisconsin creameries have been producing butter that conforms with the Wisconsin butter-fat standard. This contention is unsupported by reliable evidence. There is evidence to the contrary.

Of 103 samples of Wisconsin creamery butter taken upon the Elgin, Aurora and Chicago markets, and representative of the butter upon those markets, very nearly 75 per cent contained 82.5 per cent or more of butter fat. The average butter fat content of the 103 samples was found to be 83.49 per cent. These figures are taken from Bulletin No. 139 issued by the Agricultural Experiment Station of the Illinois University, reporting the analyses of butter, made by Professor C. E. Lee, now in charge of the butter scoring contests at the University of Wisconsin.

Figures from 1200 reports of the "per cent of overrun" taken at creameries in 64 counties of Wisconsin between July 1, 1908 and April 1, 1910, by inspectors of this commission, in-

dicate that more than 75 per cent of the creameries of Wisconsin, during the period mentioned, produced butter that contained 82.5 per cent or more of butter fat.

Of 104 samples of creamery butter sent in by inspectors during the months of July, August and September, 1910, from as many different creameries of the state, and tested by Second Assistant Commissioner H. C. Larson, 74 per cent contained 82.5 per cent or more of butter fat. Of the 126 samples of butter tested by the chemists in the laboratory or by Mr. Larson during the months of April, May, June, July, August, and September, 1910, 71.4+ per cent contained 82.5 per cent or more of butter fat.

Wisconsin has the largest number of local creameries of any state in the Union. Her record in this respect and as to the quality of her commercial creamery butter and as to the prices per pound of butter fat received by the patrons of her creameries is second to no state in the Union. Wisconsin creamery managers and buttermakers should scrutinize with the utmost care the judgment of those who would lead them away from a course of action which has produced this wonderful record.

No one, so far as I know, has had the recklessness to assert the inability of all Wisconsin creameries to make butter conforming with the 82.5 per cent fat standard of the U. S. Department of Agriculture and of Wisconsin. The evidence that so large a per cent of Wisconsin creameries comply with that standard would seem to refute that assertion if made.

OLEOMARGARINE.

During the two weeks from April 25 to May 7, 1910, an investigation or inspection was made of oleomargarine on the Wisconsin market. That inspection confirmed what had been before known, that practically all of the oleomargarine sold on the market in Wisconsin is of the kind described as white. Only one dealer of the 63 investigated or inspected was handling oleomargarine that could in any way be regarded as in semblance of yellow butter.

Sixty-three dealers were selling, according to their own statement, 6,758 lbs. of oleomargarine a week. These are believed to represent the average of sales in the state. At the same rate, the 1651 dealers in oleomargarine in Wisconsin were sell-

ing 177,000 pounds of oleomargarine a week, and practically all of it was white. The same dealers were selling a little more than twice that amount of butter. The wholesale price of the oleomargarine varied from 12½ cents to 17 cents a pound. The retail price of the oleomargarine varied from 18 cents to 23½ cents a pound. The wholesale price of the butter varied from 29 cents to 32 cents a pound. The average per cent of profit of oleomargarine on the wholesale price was 24.9. The average per cent of profit on the wholesale price of butter was 10.6, that is, the average per cent of profit on the wholesale price of the oleomargarine was found to be 2.35 times the average per cent profit on the wholesale price of butter.

Under the Wisconsin law as enforced, the laboring man or any other man who wants oleomargarine can now get it, and at oleomargarine prices. And if he wants butter, he is practically sure to get butter and not oleomargarine at butter prices. This is the end sought by legislation on this subject.

GLUCOSE AND GLUCOSE MIXTURES.

Glucose, mixing glucose, confectioner's glucose, is a thick, syrupy, colorless product made by incompletely hydrolizing starch or a starch-containing substance and decolorizing and evaporating the product.

Syrup is the sound product made by purifying and evaporating the juice of a sugar-producing plant without removing any of the sugar.

The published reports of the dairy and food departments of Wisconsin, Michigan, Minnesota, Illinois and other states where dairy and food departments were early established, as well as reports from the bureau of chemistry of the U. S. department of agriculture, show that products bought upon the markets under the names "syrup," "table syrup," "fancy syrup," "fancy table syrup," "golden drips," "honey drips," etc., were found upon analyses by the chemists to be and were reported as being largely composed of "glucose." Thus, in the report of the dairy and food commissioner of Wisconsin for the biennial period 1901-2, on page 131, under the title "Syrup," occurs the statement: "Bought of Merriam, Collins & Dexter. Branded 'Fancy Syrup.'" This was found and reported by the chemist to be "glucose compound." Another sample from

Sturtevant & Co., Delavan, was found and reported by the chemist to be "nearly pure glucose." Another sample submitted by the state board of control was found and reported by the chemist to be "glucose syrup." Another sample bought of the Louisiana Syrup & Molasses Co., St. Louis, Mo., marked "Pure Sugar Drips" was found and reported by the chemist to be "mainly glucose." Again, under the name "molasses," submitted by the state board of control, the sample was found and reported by the chemist to be "adulterated with glucose." These are only a few samples. Pages and pages of the reports of the Wisconsin dairy and food commission and the dairy and food commissions of other states contain like statements.

In the report of the Illinois state dairy and food commissioner for 1904, commencing on page 273, an article represented as "New Orleans Molasses" was found and reported by the chemist to be a "glucose mixture." In the Illinois report for 1903, commencing on page 146, under the title "Adulterated or misrepresented sorghums, molasses and syrups," an article represented as "Molasses Fancy Table Syrup" was found and reported by the chemist to be "glucose syrup." An article represented as "Fancy Table Syrup" was found and reported by the chemist to be "glucose mixture." An article represented as "Pure Molasses" was found and reported by the chemist to be "glucose syrup." An article represented as "White Canada Drips" was found and reported by the chemist to be "glucose syrup." An article represented as "Sorghum" was found and reported by the chemist to be a "glucose mixture." An article represented as "Maple-Cane Syrup" was found and reported by the chemist to be "glucose syrup." Articles represented as "Pure Syrup," "Pure Molasses," "Table Syrup," "Silver Drips," "Rockford Drips" were found and reported by the chemist to be "glucose syrup." Many hundreds of such cases are given in the reports of dairy and food commissioners of Wisconsin's neighboring states. On page 143 of the Illinois report for 1903 occurs the following statement:

"A large amount of so-called 'Tennessee sorghum' is sold in tins in the southern part of this state. They consist almost invariably of glucose scarcely flavored with genuine sorghum. Sometimes the manufacturers place on the label in an inconspicuous place and manner the words 'Glucose Mixture' or the formula '65% Glucose, 35% Sorghum.'"

These reports show that the form of adulteration practiced

by producers, wholesalers and retailers of this product up to the time when food laws intervened to prevent was the adding of a small percentage of molasses or sorghum or refiners' syrup or cane syrup to glucose and palming the mixture off upon the consuming public under such fanciful and deceitful names as herein indicated. Paraphrasing a statement made by the first dairy and food commissioner of Wisconsin: No corner of the state was too remote for its presence, no table so humble, no dining room so grand, no lumber camp so rough that glucose did not walk upon and into, with a deceitful bow and brazen smile, with the claim, now here, now there,—My name is Syrup—My name is Table Syrup—My name is Fancy Syrup—My name is Fancy Table Syrup—My name is Maple Syrup—My name is Sorghum—My name is Our Pride Sorghum—My name is Molasses—My name is Pure Louisiana Molasses—My name is Rock Candy Drips—My name is Imperial Drips—My name is Honey—My name is Honey Drips—and so on through an interminable list of misleading and deceptive names.

The fact that glucose was sold by dealers to ultimate consumers under such names as those above designated was also established by abundant testimony on the part of dealers in the cases State of Wisconsin vs. Grady and State of Wisconsin vs. McDermott herein referred to. Their testimony was to the effect that it was a "trade custom" to sell the product under the dealer's "private brand," which private brand they admitted in their sworn testimony embraced terms like the foregoing. It was to break up and prevent such crafty deceptions that the following law was enacted by the legislature of 1907.

"Section 4601—1a. (Ch. 557, 1907.) No person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, maple syrup, sugar-cane, sugar syrup, refiners' syrup, sorghum syrup, molasses or glucose, unless the same be true to the name under which it is sold and as defined in the standards of purity for food products as latest promulgated by the United States Secretary of Agriculture, and unless the barrel, cask, keg, can, pail or other original container, containing the same be distinctly branded or labeled with the true name of its contents, as defined in the above named standards; and no person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, maple syrup, sugar cane syrup, sugar syrup, refiners' syrup, sorghum syrup or molasses, mixed

"Section 4601—1a. (Ch. 152, 1905, as amended by ch. 557, 1907.) No person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation,

shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, maple syrup, sugar-cane syrup, sugar syrup, refiners' syrup, sorghum syrup, molasses or glucose, unless the same be true to the name under which it is sold and as defined in the standards of purity for food products as latest promulgated by the United States Secretary of Agriculture, and unless the barrel, cask, keg, can, pail or other original container, containing the same be distinctly branded or labeled with the true name of its contents, as defined in the above named standards; and no person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, maple syrup, sugar cane syrup, sugar syrup, refiners' sorghum syrup or molasses, mixed with glucose, unless the barrel, cask, keg, can, pail, or other original container, containing the same be distinctly branded or labeled so as to plainly show the true name of each and all of the ingredients composing such mixture, as follows:

First: In case said mixture shall contain glucose in a proportion not to exceed 50 per cent. by weight, it shall be labeled and sold as "Maple Syrup and Glucose," "Sugar-Cane Syrup and Glucose," "Sugar Syrup and Glucose," "Refiners' Syrup and Glucose," "Sorghum Syrup and Glucose," or "Molasses and Glucose," as the case may be;

Second: In case said mixture shall contain glucose in a proportion exceeding 50 per cent. and not more than 75 per cent. by weight, it shall be labeled and sold as "Glucose and Maple Syrup," "Glucose and Sugar-Cane Syrup," "Glucose and Sugar Syrup," "Glucose and Refiners' Syrup," "Glucose and Sorghum Syrup," "Glucose and Molasses," as the case may be;

Third: In case said mixture shall contain glucose in a proportion exceeding 75 per cent. by weight, it shall be labeled and sold as "Glucose flavored with Maple Syrup," "Glucose flavored with Sugar-Cane Syrup," "Glucose flavored with Sugar Syrup," "Glucose flavored with Refiners' Syrup," "Glucose flavored with Sorghum Syrup," "Glucose flavored with Molasses," as the case may be. The labels provided for in this section shall be printed in type not smaller than eight-point Brevier caps and shall bear the name and address of the manufacturer or dealer. In mixtures in which glucose shall be mixed with any syrup or molasses in the proportion of not more than 50 per cent. by weight of the total product, the word "Glucose" shall be printed in type of the same size and style and the same color as may be used in printing the name of any syrup or molasses with which the glucose may be mixed, and said mixture shall be so labeled and sold. In mixtures in which glucose shall be mixed with any syrup or molasses in the proportion of not more than 75 per cent. and not less than 50 per cent. by weight, the word "Glucose" shall be printed in the same color and in type of the same style but one-third larger than the size of the letters which may be used in the printing of the name of any syrup or molasses with which it may be mixed, and such mixture shall be so labeled and sold. In all mixtures in which glucose is used in the proportion of more than 75 per cent. by weight, the name of the syrup or molasses which is mixed with the glucose for flavoring purposes and the words showing that said syrup or molasses is used as a flavoring, as provided in this section shall be printed on the label of each container of such mixture in the same color, and in the same style of type but not larger than ten-point caps. The mixtures or syrups designated in this section shall have no other designation or brand than herein required that represents or is the name of any article which contains a saccharine substance; and all brands or labels required shall be an inseparable part of the general or distinguishing

label, and the general or distinguishing label shall be the principal and conspicuous sign under which it is sold; nor shall any of the aforesaid glucose, syrups, molasses or mixtures contain any substance injurious to health, nor any other article or substance otherwise prohibited by law in articles of food.

Section 4601—3a. (Ch. 557, 1907.) Whoever shall do any of the acts or things prohibited, or neglect, or refuse, to do any of the acts or things required by this act, or in any way violate any of the provisions of this act, shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than ten days nor more than sixty days."

The constitutionality of the foregoing law was sustained by the supreme court of Wisconsin in a decision handed down May 24, 1910, in what are known as the McDermott and Grady cases.

These two cases were brought on complaint and warrant in the municipal court, Dane county, May 7, 1908, for a violation of Section 4601—1a, chapter 557, laws of 1907, above quoted, and each defendant found guilty of the offense alleged in the complaints and adjudged to pay a fine of \$25 and costs. Thereupon each defendant appealed from such judgment against him to the Dane county circuit court, where they were tried together as per stipulation before Honorable E. Ray Stevens, judge of the circuit court for Dane county, without a jury,—a jury being waived. The trial began December 27, 1908, and continued eight days in the taking of the testimony and the arguments of counsel, the state being represented by John M. Olin and the defendants by H. O. Fairchild.

COMPLAINT IN McDERMOTT CASE.

"State of Wisconsin; City of Madison, and county of Dane.—ss. In Municipal Court.

H. C. Larson, being duly sworn and examined on oath, complains to the municipal court of the city of Madison, and county of Dane, that on the 2nd day of March, 1908, at the village of Oregon, county of Dane, and state of Wisconsin, George McDermott did unlawfully have in his possession with intent to sell, and did offer and expose for sale and did sell, a certain article, product, compound and mixture composed of more than seventy-five per cent glucose and less than twenty-five per cent. cane syrup, said cane syrup being then and there mixed with said glucose, and that the can containing said compound and mixture was then and there unlawfully branded and labeled "Karo Corn Syrup," and was then and there unlawfully branded and labeled "10 per cent. cane syrup, 90 per cent. corn syrup," contrary to the statute in such case made and provided, as said deponent verily believes and prays that the said George McDermott may be arrested and dealt with according to law.

H. C. Larson.

Subscribed and sworn to before me
this 7th day of May, 1908.

F. E. Currier,
Clerk of the Municipal Court,
Dane County, Wisconsin."

COMPLAINT IN GRADY CASE.

"State of Wisconsin, City of Madison, and County of Dane.— ss. In Municipal Court.

H. C. Larson, being duly sworn and examined, on oath, complains to the municipal court of the city of Madison, and county of Dane, that on the 2nd of March, 1908, at the village of Oregon, county of Dane and state of Wisconsin, T. H. Grady did unlawfully have in his possession, with intent to sell, and did offer and expose for sale and did sell, a certain article, product, compound and mixture composed of more than seventy-five per cent. of glucose and less than twenty-five per cent. of refiner's syrup, said refiner's syrup being then and there mixed with said glucose, and that the can containing said glucose and mixture was unlawfully branded and labeled "Karo Corn Syrup with Cane Flavor" and was further then and there unlawfully branded and labeled "Corn Syrup 85 per cent" contrary to the statute in such case made and provided, as said deponent verily believes, and prays that the said T. H. Grady may be arrested and dealt with according to law.

H. C. Larson.

Subscribed and sworn to before me
this 7th day of May, 1908.

F. E. Currier,
Clerk of the Municipal Court,
Dane County, Wisconsin."

The following is the opinion of Judge Stevens of the circuit court for Dane county:

OPINION OF CIRCUIT COURT.

"By the Court:

In the consideration of the question here presented for determination, the court should accord to the legislature the highest consideration, not condemning its action so long as any reasonable basis can be discovered for upholding the constitutionality of chapter 557, laws 1907. But if none can be discovered, the court must put the stamp of judicial disapproval upon the act.

If there be any fraud or deception in the sale of the article here in question, the case comes clearly within the rule of *Plumley vs. Massachusetts*, 155 U. S. 461. In that case the supreme court upheld the right of the state to prescribe the conditions under which a wholesome food product, the subject of interstate traffic, could be sold in original packages. The decision was based on the ground that it is within the power of a state to exclude from its markets any food product so prepared as to cause it to look like an article of food in general use and thereby mislead the public into buying what it would not otherwise purchase.

The evidence convinces the court that the public generally understand a "syrup" to be the concentrated sap of a sugar producing plant. The term "corn syrup" naturally suggests that the product is a syrup produced from corn. Certainly the name carries no suggestion that it is produced by the action of acid on starch, which may be made from a score of different substances as well as from corn. But even if the product here in question were properly termed a syrup, that is not the controlling fact. As was said of oleomargarine, "It may be butter, but it is not butter made from cream, and the difference in cost or market value, if no other, would make it a fraud to pass off one article for the other." *Plumley vs. Massachusetts*, 155 U. S. 461, 475;

39 L. Ed. 223, 228. Even if this product be a syrup the difference in the cost of producing it, if no other factor were involved, would make it a fraud to sell this article to the public under a name that induces the belief that it is procuring a syrup produced in the usual way by boiling down the sap of a sugar producing plant.

The fact that the product here in question has become a recognized article of commerce under the designation "corn syrup" does not affect the question we are considering, if its sale under this name does in fact mislead or deceive the public. *Crossman vs. Lurman*, 192 U. S. 189; 24 Sup. Ct. Rep. 234, 238.

The question is not whether the term "corn syrup" is coming into general use, the question is whether this name deceives the public and leads it to buy that which it would not otherwise purchase. Whether the product be wholesome or unwholesome, whether the consumer have valid reasons or only unreasoning prejudices in regard to the matter, the public has a right to know, and the state the right to compel the disclosure of, what is contained in all food products offered to the consumer.

State vs. Aslesen, 52 N. W. 220, 221.

Stolz vs. Thompson, 46 N. W. 410.

When the defendants established the fact that the public generally would not purchase the product if it were put out under the name of glucose (which is shown to be a proper designation), they brought the case within the realm where the state, exercising the police power, has the right to determine that it shall no longer be sold under a name which misleads the public. So that, even if the pails in which these defendants sold this product were the original packages of interstate commerce, the court concludes that the case falls within the rule of *Plumley vs. Massachusetts*, *supra*, and that the statute in question is not an unwarranted interference with the right of the federal government to regulate interstate commerce.

It will be observed that the statute in question does not attempt to impose such unreasonable restrictions on the sale of the product as were considered in *Collins vs. New Hampshire*, 171 U. S. 30; or to absolutely prohibit its sale, as was done in Pennsylvania, *Schellenberger vs. Pennsylvania*, 171 U. S. 1; but leaves the producer and the merchant free to sell it, when properly labeled.

Nor did the passage of the national pure food law take from the state the power to regulate the sale of the product after it had become incorporated in and mingled with the mass of property of this state. The federal government has power to regulate the branding of articles of commerce so long as they are the subject of interstate commerce. But when the importer has so acted on the thing imported that it becomes incorporated into and mixed with the mass of property in this state, it loses its distinctive character as an article of commerce and becomes subject to all lawful regulations which the state may enact. This rule finds apt illustration in the following cases:

Welton vs. Missouri, 1 Otto 275; 23 L. Ed. 347, 350;

May vs. New Orleans, 178 U. S. 496; 44 L. Ed. 1165, 1167-8.

Any other application of the federal law would delegate to congress the power to regulate the internal affairs of the state and deprive it of all right to exercise its police powers in protection of the public.

It may well be doubted whether the pail in which each of these defendants sold this product could in any event be considered an original package of interstate commerce. In the decision on which the original package doctrine is based (*Brown vs. Maryland*, 12 Wheat. 419) Chief Justice Marshall limits the application of the doctrine to the property of the importer while remaining in his warehouse in the original form or package in which it was imported. Speaking for the

United States supreme court, Mr. Justice Brown has recently pointed out the fact that in all the cases which have arisen in that court where the original package doctrine was applied "the packages were of such size as to exclude the idea that they were to go directly into the hands of the consumer." *Austin vs. Tennessee*, 179 U. S., 343; 21 Sup. Ct. Rep. 132, 138.

Upon reason and authority it would appear that the wooden case in which these pails were shipped into the state was the original package of interstate commerce, and that when this case was opened and these pails taken out and mingled with other goods in the stores of the defendants they were not original packages, but goods subject in all ways to the regulations prescribed under the police powers of this state.

May vs. New Orleans, 178 U. S. 496; 44 L. Ed. 1165, 1170.

Austin vs. Tennessee, 179 U. S. 343; 21 Sup. Ct. Rep. 132, 137.

The mere fact that such regulations may in some degree affect interstate commerce is not sufficient to condemn the act, if otherwise within the proper exercise of such power. Within the legitimate exercise of the police power the state may prescribe such labeling as may reasonably be necessary to protect its people from fraud or deception in the sale of food products.

The fact that the title to the act in question declares the law one to protect the public health does not conclude the courts. They may determine the fact and give the law effect according to its scope and tenor, even though that may not be in literal accord with the title of the act.

State vs. Redmon, 114 N. W. 137, 141;

Field, J., in *Powell vs. Pennsylvania*, 127 U. S. 678; 32 L. Ed. 253, 260.

As we have seen, there is such danger that the public may be misled and defrauded into buying a product which it would not otherwise purchase, if the name "corn syrup" is used, as to suggest some reasonable necessity for a remedy, affordable only by legislative enactment, as to efficiently invite public attention thereto. Such being the case, it is primarily a legislative function to determine what means shall be adopted to protect the public. It is only when the boundaries of reason have been so clearly exceeded as to violate some constitutional prohibition, express or implied, that the court has any power to interfere with the exercise of this legislative power. *State vs. Redmon*, 114 N. W. 137. When the state acts within these bounds, the state does not deprive any citizen of liberty or property without due process of law.

Wilkinson vs. Rahrer, 140 U. S. 545; 35 L. Ed. 572, 574;

Austin vs. Tennessee, 179 U. S. 343; 21 Sup. Ct. Rep. 132, 134.

The constitution does not confer on any man the right to keep secret the composition of the substance which he offers to the public as a food product. To compel him to disclose its composition does not deprive him of his property without due process of law (*State vs. Aslesen*, 52 N. W. 220, 221; *Stelz vs. Thompson*, 46 N. W. 410, 411), even though it may prevent him from using a trade name. *State vs. Tetu*, 107 N. W. 953.

He may be compelled to sell the product for what it actually is, upon its own merits, and is not entitled to the benefit of any additional market value which may be imparted to it by resorting to any means which shall make it resemble, or sell for, or in the place of, any well known food product. *Plumley vs. Massachusetts*, 165 U. S. 461, 475; 39 L. Ed. 223, 228.

In *People vs. Harris*, 97 N. W. 402, the only question presented to the court was whether the legislature had prohibited the sale of glucose

under the name of "corn syrup." The state had by stipulation and concession taken out of the case practically all the questions before this court for consideration. As no constitutional questions were discussed in that case, it throws little light upon the constitutional questions upon consideration in the case at bar.

The court concludes that none of the constitutional rights of the defendants have been violated by chapter 557, laws 1907.

Turning to the question of whether the reference to the standards promulgated by the secretary of agriculture is a delegation of legislative power, the case would seem to fall squarely within the rule of *Buttfield vs. Stranahan*, 192 U. S. 470, 494; 24 Sup. Ct. Rep. 349, 355; approved in *St. Louis Ry. Co. vs. Taylor*, 210 U. S. 281, 286-7, and *Coopersville Creamery Co. vs. Lemon*, 163 Fed. Rep. 145.

But the question of the effect of reference to these standards is not involved in the cases at bar. Assuming that this reference to these standards is a delegation of legislative power, and giving the act that construction which the court must give it when its constitutionality is questioned, it is not reasonably clear that the legislature would not have enacted the portions of chapter 557, laws of 1907, relating to mixed syrups, without that part which contains the reference to the standards. The part of the act relating to mixed syrups is complete in itself. It prescribes exactly the label required for each different mixture and defines and classifies these mixtures without any reference to the standards or to the preceding part of the section. Even if the part of the act relating to unmixed syrups be void (a conclusion which the court has not arrived at) the balance of the act is independent of these provisions, and valid and enforceable.

The court concludes that the portion of chapter 557, laws 1907, here under consideration is a valid constitutional enactment. Under the undisputed evidence the defendants are guilty of the offenses charged against them. Counsel for the defendants may produce them before the court on April 26th, 1909, at 2 p. m. to receive sentence, at which time the court will consult with counsel as to the necessity of formal findings.

Dated April 16, 1909.

By the Court."

On April 26, 1909, judgments were entered convicting each of the defendants of the offense with which he was charged in the complaint and warrant and adjudging that he pay a fine of \$25 and costs of the action.

The cases were thereupon appealed to the supreme court of the state of Wisconsin, which court, on May 24, 1910, in an opinion written by Justice Siebecker, affirmed the judgment appealed from in each of the cases, Justice Marshall and Timlin dissenting. Following is the opinion:

OPINION OF SUPREME COURT.

"STATE OF WISCONSIN—IN SUPREME COURT.

GEORGE McDERMOTT,
Plaintiff in Error,

vs.

THE STATE OF WISCONSIN,
Defendant in Error.

T. H. GRADY,
Plaintiff in Error,

vs.

THE STATE OF WISCONSIN,
Defendant in Error.

The defendants were, in separate actions, convicted in the municipal court for Dane county in violating chapter 557, laws 1907. Upon appeal to the circuit court for Dane county, each of the defendants waived a jury and entered into a stipulation with the state whereby the two actions were to be tried together and the testimony taken was to be regarded as the testimony in each case. The actions are before this court on writs of error to the circuit court for a review of the proceedings wherein they were convicted and sentenced.

Chapter 557, laws of 1907, so far as essential to the consideration of these actions provides as follows:

"No person . . . shall sell, offer or expose for sale or have in his possession with intent to sell any syrup . . . unless the same be true to the name under which it is sold and as defined in the standards for purity for food products as latest promulgated by the United States Secretary of Agriculture; . . . and no person . . . shall sell, offer or expose for sale or have in his possession with intent to sell, any syrup, etc., . . . or molasses mixed with glucose, unless the barrel, cask, keg, can, pail or other original container, containing the same be distinctly branded or labeled so as to plainly show the true name of each and all of the ingredients composing such mixture, as follows:

"First: In case said mixture shall contain glucose in a proportion not to exceed 50 per cent by weight, it shall be labeled and sold as "Maple Syrup and Glucose," etc. . . .

Second: In case said mixture shall contain glucose in a proportion exceeding 50 per cent and not more than 75 per cent by weight, it shall be labeled and sold as "Glucose and Maple Syrup," etc. . . .

Third: In case said mixture shall contain glucose in a proportion exceeding 75 per cent by weight, it shall be labeled and sold as "Glucose flavored with Maple Syrup," etc. . . .

The complaint in one case charges the defendant with having had for sale and selling a certain mixture composed of more than seventy-five per cent glucose and less than twenty-five per cent cane syrup, and that the can containing the mixture was labeled "Karo Corn Syrup;" "10 per cent cane syrup, 90 per cent corn syrup." In the case of the other defendant it is charged that the can was labeled "Karo Corn Syrup with Cane Flavor;" "corn syrup 85 per cent."

The defendants are retail merchants at Oregon, Dane county. The goods were bought by each of them from wholesalers in Chicago, a number of cans being packed together in a box. When received by the defendants the goods were removed from the boxes and placed upon the shelves in the stores for sale in their retail trade. The wooden

boxes in which the goods were received have been destroyed. The sale of the articles is admitted.

Glucose is a viscid product made by treating starch with mineral acids. The acid is then neutralized, the product made colorless, and the water in it largely evaporated. Glucose is of a slightly sweet, insipid taste, and in order to make it a palatable and salable article of food, it is mixed with and flavored by cane, maple, refiner's or sorghum, syrup. In Europe the starch used for producing glucose is almost exclusively obtained from potatoes; in the United States from corn. There was evidence that in the United States there exists a prejudice against glucose as an article of food and that dealers and manufacturers label and sell it as "Corn Syrup."

SIEBECKER, J. The defendants in these two actions admit that in the conduct of their retail trade at their respective places of business they sold the article as a table syrup, as charged in the complaint. It is also admitted that the purchaser received from each defendant a can of goods of what is called "Karo," "Corn Syrup with (Cane) Flavor," which is a mixture of glucose and refiner's syrup.

Chapter 557, laws of 1907, provides that no person shall sell, expose or offer for sale, or have in his possession with intent to sell any of the syrups specified in the act or any molasses or glucose unless the same be true to the name under which it is sold and as defined in the standards of purity for food products as latest promulgated by the United States Secretary of Agriculture, and unless the barrel, cask, keg, can, pail or other original container, containing the same be distinctly branded or labeled with the true name of its contents, as defined in the above named standards; and no person shall sell, offer or expose for sale or have in his possession with intent to sell any syrup or molasses, mixed with glucose, unless the barrel, cask, keg, can, pail, or other original container containing the same be distinctly branded or labeled so as to plainly show the true name of each and all of the ingredients composing such mixture. The law then prescribes how syrup, and glucose mixtures shall be labeled and branded and separates the same into three classes: First, if the proportion of glucose does not exceed 50 per cent by weight, it shall be labeled and sold by prefixing the name of syrup used as "Maple Syrup and Glucose;" Second, if such proportion of glucose exceeds 50 per cent and not more than than 75 per cent it shall be labeled and sold by adding name of syrup as "Glucose and Maple Syrup;" and, third, if the proportion of glucose exceeds 75 per cent it shall be labeled and sold by adding the name of syrup used for flavoring as "glucose flavored with maple syrup." It also prescribes the type and the color of the label and that the ingredients used must be free from substances injurious to health or prohibited for use as articles of food. Any person violating the provisions of the act is deemed guilty of a misdemeanor and subject to fine and imprisonment.

The defendants assail the validity of this legislation upon several grounds. It is asserted that the act is invalid because the provisions are violative of the commerce clause of the federal constitution in that it attempts to regulate inter-state commerce in an article of food, and that congress has heretofore exercised its power by enacting specific regulations on the subject. The legislation so far as it may be said to affect interstate commerce, falls within what has been termed the field of "concurrent jurisdiction" of the state and federal governments, and wherein the state may enact appropriate regulations provided they do not conflict with congressional legislation on the subject. *Brown v. Houston*, 114 U. S. 622; *State v. Ry. Co.*, 136 Wis. 407.

The contention, however, is earnestly pressed upon us that the provisions of this state statute which have been applied to these

defendants are in conflict with the rights secured under the federal constitution granting the federal government authority to regulate interstate commerce. To support this claim it is asserted that defendants' sales of the article in the cans as imported by them were sales in unbroken original packages; that to make such sales is a right secured to them as importers, and that the state regulations impose restrictions on them as importers and thus violate their rights secured to them by the federal constitution. In *Greek American Sponge Company v. Richardson Drug Co.*, 124 Wis. 469, the right of an importer to sell the articles imported into a state was considered and the original case of *Brown v. Maryland*, 12 Wheaton, 419, was relied on to the proposition that "sale is the object of importation and is an essential ingredient of that intercourse of which importation constitutes a part." This right of sale is therefore, under the federal authority, assured to the importer because it is an act which, if inhibited, would in effect be a prohibition of the importation. In *Schallenberger v. Pa.*, 179 U. S. p. 13, the court, speaking on this subject, says: "Reasonable and appropriate laws for the inspection of articles including food products were admitted to be valid, but absolute prohibition of an unadulterated, healthy and pure article has never been permitted as a remedy against the importation of that which was adulterated and therefore unhealthy or impure." The provisions of this statute in no way prohibit the sale of the articles embraced within the regulation; its object is to so regulate the traffic therein as to protect the people against imposition and false pretenses. The context of the law evinces the purpose that the regulations should apply to the traffic in the designated articles of food, from the time they become at rest and mingled with the property of the state: That goods and merchandise transported from one state to another may thus become commingled with property of the state upon arrival at its destination by treating it as other property for sale to customers in a retail business, was recognized in *Brown v. Houston*, 114 U. S. 622. Under such circumstances, the fact that the articles are being sold in the original packages as transported cannot operate to prevent the state from subjecting them to proper police regulation for the protection of the people. Under such conditions the articles are no longer in the channels of interstate commerce at the point of destination and before sale. Their status at this point is like that of other property held by dealers for sale to consumers in the retail trade. As was stated by Chief Justice Marshall in *Brown v. Maryland*, 12 Wheaton 419, the original case concerning sales by importers: "It is sufficient for the present to say generally that when the importer has so acted upon the thing imported that it has become incorporated and mixed up with more of the property of the country it has perhaps lost its distinctive character as an import."

* * *

Applying this principle for distinguishing between articles that are within and without the channel of interstate commerce to the facts of the instant case, it seems clear that, when the defendants received the articles at their places of business, removed the cans from the container in which they were shipped and put the goods up for sale in the cans as they received them, they had so dealt with the articles as to mingle them with the general property of the state before they were sold by them in their retail trade. *May v. New Orleans*, 178 U. S. 496; *Plumley v. Mass.*, 155 U. S. 462; *Austin v. Tennessee*, 179 U. S. 343.

It is, however, argued that these articles were in the channels of interstate commerce at the time of the sale because congress, under the food and drugs act of June 30, 1906, regulated the traffic therein and that such regulation extends to and covers the regulation pro-

vided by the state law. The contention is that the federal act by specific regulation provides for the branding and labeling of articles of food and that this regulation covers and embraces the acts of sale for which the defendants are being prosecuted and punished under this state law. The title of this federal act declares its purpose is to prevent "the manufacture, sale or transportation of adulterated or misbranded or poisonous or deleterious foods" and for regulating traffic therein. By section 1 of the act, it is made unlawful for any person to manufacture food in any territory and the district of Columbia which is adulterated or misbranded. Section 2 provides:

"That the introduction into any state or territory or the District of Columbia from any other state or territory or the District of Columbia, or from any foreign country, or shipment to any foreign country of any article of food or drugs which is adulterated or misbranded within the meaning of this act, is hereby prohibited; and any person who shall ship or deliver for shipment from any state or territory or the District of Columbia to any other state or territory or the District of Columbia, or to a foreign country, or who shall receive in any state or territory or the District of Columbia, from any other state or territory or the District of Columbia, or foreign country, and having so received, shall deliver, in original, unbroken packages, for pay or otherwise, or offer to deliver to any other person, any such article so adulterated or misbranded within the meaning of this act, or any person who shall sell or offer for sale in the District of Columbia or the territories of the United States any such adulterated or misbranded foods or drugs, or export or offer to export the same to any foreign country, shall be guilty of a misdemeanor," etc.

In so far as this act regulates interstate commerce in articles of food, it is a prohibition of the introduction of adulterated and misbranded articles of food from one state into another and provides a punishment if any person shall ship or deliver for shipment such an article from one state to another, or who shall deliver it in the original unbroken packages for pay or otherwise, or offer to deliver it to any person, or any person selling it or offering it for sale in the District of Columbia or the territories of the United States. The first paragraph of this section forbids any person shipping and delivering for shipment the prohibited article from one state to another and receiving such an article into a state and, after having so received it, delivering it in the original unbroken packages for pay or otherwise or offering to so deliver it. It will be observed that this part of the act does attempt to regulate the traffic in these articles in the course of their importation from one state into another without reference to a sale thereof after arrival at their destination. But in the next clause the sale thereof is also regulated in the District of Columbia and territories of the United States. The terms of the act plainly indicate that congress extended its regulation expressly to the acts of sales in the District of Columbia and the territories and provisions of that regulation did not extend to the act of sale of an importation from one state to another. It is evident from these provisions of the act that congress intended to extend its regulation of this traffic in the District of Columbia and the territories, beyond the traffic within the channels of interstate commerce, obviously for the reason that the legislative function to prescribe all police regulations within these jurisdictions devolves on it, while in the several states of the union this function devolves on the legislatures. *Sherlock v. Alling*, 93 U. S. 99; *Smith v. Ala.*, 124 U. S. 465; *Dent v. W. Va.*, 129 U. S. 114; in *re Rahrer*, 140 U. S. 515.

It will be observed that the statute of this state does not prohibit the sale or traffic in the article sold by the defendants, but seeks to regulate the traffic therein to the extent of prescribing how the packages shall be labeled and branded to afford persons information as to the kinds and proportions of the ingredients composing the mixture. Its evident purpose is to prevent deception and to promote fair dealing in the sale of an article of food. If the regulation provided by the state tends to correct an actual evil in the traffic, by which purchasers of an article of food are being deceived into buying something which it in fact is not, then the state acted within its appropriate field under the police power and the law cannot be said to be invalid for want of power in the state to deal with the subject. The right of the state to legislate on this subject under such circumstances is well recognized and established.

The law is also assailed on the ground of indefiniteness in its provisions, and that it attempts to delegate legislative power to the secretary of agriculture of the United States. These alleged objectionable features are embodied in the first clause of sec. 4601—1a which prohibits selling, offering or exposing for sale or having possession with intent of selling any unmixed syrup, molasses or glucose "unless the same be true to the name under which it is sold and as defined in the standards of purity for food products latest promulgated by the United States secretary of agriculture," and requires the packages or containers to be branded or labeled accordingly. The section in a separate and independent clause next provides that no person shall sell any such syrup or molasses mixed with glucose unless the original containers be branded or labeled as therein provided. The lower court held that the first part of the act relating to the mixtures of syrups, molasses and glucose, is a separate and independent clause and wholly distinct from the clause preceding it, which deals with articles in their unmixed state as defined in the prescribed standard of purity. We are of the opinion that this ruling is correct. The provision pertaining to the mixed articles is as distinct from those in the preceding clause as if separated into independent sections; nor are the provisions of the former essential to give the latter meaning or completion; the two parts deal with distinct topics in an independent manner. Under these conditions we think that these two parts of the act were so treated by the legislature and that the one may be made operative and enforced without the other. The legislature might well have considered that the simple unmixed articles for which standards were prescribed were much less liable to have been made the subject of imposition on the public than the mixed articles involved in the second clause, and thereby were induced to legislate as to the latter regardless of the considerations involved in prescribing regulations for the former. Under such conditions there is no apparent ground for holding that the adoption of the one part of the act was conditioned upon the adoption of the other. This renders unnecessary consideration of the validity of the first part which is assailed by the defendants, and we do not pass on the question. *Loeb v. Columbia Township Trustees*, 179 U. S. 472; *Quiggle v. Herman*, 131 Wis. 379; *State v. Sawyer Co.*, 123 N. W. 248.

The defendants assert that they are deprived of their liberty and property under the provisions of this state statute without due process of law, in that the act violates sections 1, 8, 9, and 13 of article I of the state constitution and the fourteenth amendment of the constitution of the United States. The propositions involved in this claim of the defendants, as we comprehend them, are: That as a matter of fact the article sold is a wholesome article of food for table use; that it is in fact a syrup as this term is commonly used

and understood; that the terms "glucose" and "corn syrup" are synonymous and are in commerce interchangeably applied to the product obtained from the starch-containing part of corn; that the article sold is known to consumers as "corn syrup" and is by them understood to be a compound of the product obtained from the starch of corn, mixed and flavored with table syrup. The record sustains the contention that commercial glucose is extensively used as an ingredient in articles of food and in its pure state is a nutritious and wholesome product. The claim that it is in fact a syrup, as this term is commonly used and understood, is not sustained.

The term syrup has an accepted meaning as commonly and properly understood and applied to articles of food for table use. It is in this sense that the term must be applied in dealing with this subject, and in this sense the term syrup is employed in this and kindred legislation regulating traffic in foods. The term syrup thus employed designates articles of food which are in common use as table syrups such as maple, sugar cane and refiner's syrup. These articles in their pure and unmixed state are known by their inherent and peculiar colors, flavors and viscosity which make them acceptable as to quality and impart to them an agreeable taste and hence they are desirable as articles of table food. The evidence shows that such table syrups are the products of sugar producing plants and possess these natural characteristics of flavors, colors and consistency, and that they are commonly distinguished and known in the trade as syrup. It is not disputed but that glucose, whether made from corn or other starch containing substance, is not such a syrup, and that it has none of the flavors or colors of these table syrups, though it has viscosity. The court was therefore fully justified in finding that glucose in the pure and unmixed state is not a syrup in the sense the term is commonly used and applied to these articles of table food, and that the terms "glucose" and "corn syrup" are not synonymous in their trade meaning and use as applied to articles of table food. The fact that the term "corn syrup" may have been applied to glucose to some extent by manufacturers and dealers and was thus employed in legislation in this state and in the decisions of courts, does not show that glucose is commonly known by the designation of "corn syrup." The characteristics and qualities of glucose in its pure state are admittedly not those of the articles known in the trade as table syrups; nor is it used as a table syrup in its unmixed state. The term "corn syrup" as applied generally to an article for table use conveys a meaning and designates an article wholly different in character and quality from that of glucose. It does not appear that "corn syrup" designates a mixture having a fixed proportion of glucose or syrup constituents; it seems that such constituents are of variant proportions in the article sold as "corn syrup." Nor can it be said that the great mass of persons understand that "corn syrup" is a mixture of glucose and syrup. The natural result of such use of the term "corn syrup" is to mislead the consumers into the belief that they are obtaining a table food of the variety and kind commonly known as syrup, the product of sugar producing plants, and the consequences of such practice are that the consumers are misled and deceived in the respects as to the actual nature, the constituents and the value of the article as a food product. Such a state and condition of affairs respecting the traffic in an article of food, though the article and its constituents are wholesome, is a well recognized ground for the exercise of legislative authority under the police power to prescribe regulations to protect the people from imposition and deception in trafficking therein. *Gibbons v. Ogden*, 9 Wheaton, 1; *Barlier v. Connoll*, 113 U. S. 27; *Powell v. Pa.*, 127 U. S. 678; *Crossman v. Lurman*, 192 U. S. 189.

In reviewing the cases on this subject, the court in *Plumley v. Mass.*, 155 U. S. p. 472, said:

"If there be any subject over which it would seem the state ought to have plenary control and the power to legislate in respect to which it ought not to be supposed was intended to be surrendered to the general government, it is the protection of the people against fraud and deception in the sale of food products. Such legislation may indeed indirectly and incidentally affect trade in such products transported from one state to another state, but the circumstance does not show that laws of the character alluded to are inconsistent with the power of congress to regulate commerce among the states."

Sherlock v. Alling, 93 U. S. 99; *Austin v. Tennessee*, 179 U. S. 943.

Rennell v. Penna., 127 U. S. 678; *Meyer v. State*, 134 Wis. 156.

The provisions of chapter 557, laws of 1907, under which these defendants were prosecuted and fined clearly forbid sales without labeling or branding the articles as prescribed. That this legislation was a proper exercise of the legislative authority within the police power of the state, we think is established by the authorities heretofore cited. Under these circumstances, the defendants' liberty and property rights secured to them by the state and federal constitutions have not been invaded, and their conviction of the charges preferred against them must be approved.

By the Court: The judgment in each of the cases separately appealed from is affirmed."

Soon after the foregoing decision of the Wisconsin supreme court was handed down, the cases were appealed to the United States supreme court, where they are now pending.

"UNIFORMITY."

Shall the legislature of the state in the exercise of its constitutional powers to protect by its food laws the consumers of the state against fraud and deception on the part of the manufacturers of and dealers in foods, limit itself to amendments and enactments of state food laws copied from the present national food law, even though the provisions of the national law as now interpreted and enforced may discriminate against consumers and in favor of producers of and dealers in adulterated foods, and all this under the specious plea of special interests for "uniformity?" My answer to this question is, no. "Uniformity" of state food laws with the present defective national food law, with its special trade-protecting provisions, is the slogan of the "trade" with which to thwart advanced food law enactments in states which regard the protection of the ultimate consumer against the harmful consequences of adulteration and frauds in foods as paramount to the promotion of the special interests of the trade. From the very nature of the conditions, the national food law, its jurisdiction being limited so far as the states are concerned to interstate

commerce, relates directly to the trade, i. e., to those who buy to sell again; whereas, state food laws have for their object the protection of the ultimate purchasers, i. e., the ones who purchase for the purpose of consumption. If these diverse objects are to be effectively accomplished, uniformity is of necessity impracticable. This subject was treated at considerable length in my report for the biennial period ending June 30, 1908, pages 43-54. The supreme court of the United States in *Plumley v. Mass.*, 165 U. S. 472, said:

"If there be any subject over which it would seem the state ought to have plenary control and the power to legislate in respect to which it ought not to be supposed was intended to be surrendered to the general government, it is the protection of the people against fraud and deception in the sale of food products. Such legislation may indeed indirectly and incidentally affect trade in such products transported from one state to another state, but the circumstance does not show that laws of the character alluded to are inconsistent with the power of congress to regulate commerce among the states."

Sherlock v. Alling, 93 U. S. 99; *Austin v. Tennessee*, 179 U. S. 943.
Rennell v. Penna., 127 U. S. 678; *Meyer v. State*, 134 Wis. 156.

The fundamental principle which should control all food legislation is that such legislation should be for the protection of the consuming public against the adulterations and frauds perpetrated upon the consuming public by producers of and dealers in foods. Producers of and dealers in adulterated foods, who as a class (though not all individually) are responsible for adulterations now existing or that have existed, are not the parties who should be trusted to frame the food laws of a state for the protection of the consuming public. Those who alone would be amenable to prosecution under a law are not the proper parties to frame its provisions.

The delayed publication of this biennial report affords opportunity for here inserting the following order of the United States circuit court for the western district of Wisconsin, Honorable A. L. Sanborn, judge:

UNITED STATES CIRCUIT COURT FOR THE WESTERN DISTRICT OF WISCONSIN.

Corn Products Refining Company, Plaintiff,

vs.

John Quincy Emery, Defendant.

INTERLOCUTORY INJUNCTION.

Whereas, the bill of complaint in this action has this day been filed, and process issued thereon, as of October 14, 1910, praying, among other things, for an injunction enjoining and restraining the enforcement of chapter 557, of the laws of 1907, of the state of Wisconsin,

so far as it relates to and is embraced in section 4601—1a of the Revised Statutes of the state of Wisconsin, on the ground, as claimed, that said statute is unconstitutional and in violation of the statutes of the United States; and

Whereas, the question of the validity of said statute, for the reasons aforesaid, is involved in two cases now pending in the supreme court of the United States, being George McDermott, plaintiff in error, against the State of Wisconsin, defendant in error, and T. H. Grady, plaintiff in error, against the State of Wisconsin, defendant in error, which will be heard and determined in said court in due course; and

Whereas, the above named defendant, in his capacity as dairy and food commissioner of the State of Wisconsin, is enforcing and threatening to enforce said statute; and

Whereas, the above named complainant, because the enforcement of said statute would, as is claimed, cause irreparable injury to the business of complainant, desires to have the enforcement of said statute stayed pending the determination of the cases aforesaid in the Supreme Court of the United States; and,

Whereas, due notice has been given to said defendant, as well as to the Attorney General of the State of Wisconsin and to the Governor thereof, of an application for an interlocutory injunction restraining the enforcement, or threatened enforcement, of said statute as aforesaid; and said defendant, appearing in court by his solicitor, John M. Olin, and the Governor and Attorney General of said state not opposing, and the Court being sufficiently advised,

It is, on motion of H. O. Fairchild, solicitor for complainant, the defendant, by his solicitor being present and not objecting,

ORDERED AND ADJUDGED, that said defendant, John Quincy Emery, in his capacity as such commissioner, or otherwise, his agents, assistants or attorneys, be, and each of them is, hereby restrained and enjoined, pending the determination of the cases in the Supreme Court of the United States as aforesaid, from enforcing, or threatening to enforce, either directly or indirectly, the said statute.

ON LIKE MOTION IT IS FURTHER ORDERED, that a. proceedings in the above entitled action be, and they are, hereby suspended until the determination of the cases pending as aforesaid in the Supreme Court of the United States.

ON LIKE MOTION IT IS FURTHER ORDERED AND ADJUDGED, that said complainant, on or before thirty days from the filing of the decision by the Supreme Court in the cases aforesaid, shall notify the solicitor of said defendant whether said complainant desires to further prosecute the above entitled action, and in case complainant decides to further prosecute said action, then and in that event said defendant shall have thirty days from the date of receiving such notice within which to prepare and file his answer to the bill of complaint therein.

ON LIKE MOTION IT IS FURTHER ORDERED AND ADJUDGED, that this order shall apply to and control not only the above named defendant, but his successor or successors in office, their agents, assistants or attorneys, and each and every one of them.

Dated October 27, 1910.

By the Court,

A. L. SANBORN,
Judge.

CONVICTIONS.

NOTE:—Hugh MacDonald, Hollandale, on April 8, 1908, was convicted in the justice court of Dodgeville for selling adulterated laudanum, as reported in Bulletin 13. Upon appeal to the circuit court of Iowa county, he was acquitted by a jury on Oct. 5, 1908.

The following is a list of convictions secured during this biennial period.

CONVICTIONS.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1908. June 27	Henry Leedle, Genoa.....	Maintaining creamery premises in unclean and unsanitary condition.	J. L. Lyons, Elkhorn.....	\$25 and costs.
July 1	C. A. Goodard, Monroe.....	Selling unclean and unsanitary milk.	Thos. Luchsinger, Monroe.....	\$25 and costs.
July 1	Peter Ward, Neshkoro.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	Edward Harroun, Princeton.....	\$25 and costs.
July 1	Carl Preuss, Princeton.....	Offering for sale at a creamery unclean and unsanitary milk.	Edward Harroun, Princeton.....	Remitted upon payment of costs.
July 2	J. McGuire, Calamine.....	Selling adulterated milk.....	J. H. Clary, Darlington.....	\$25 and costs.
July 3	Adolph Blado, Wilton.....	Offering for sale at a creamery unclean and unsanitary cream.	H. E. Kelley, Sparta.....	\$25 and costs.
July 7	Frank Rapp, Norwalk.....	Offering for sale at a cheese factory unclean and unsanitary milk.	H. E. Kelley, Sparta.....	\$25 and costs.
July 8	H. Anderson, Sheboygan Falls...	Maintaining cheese factory and premises in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
July 14	Martin Dahlstrom, Larson.....	Offering at a creamery unclean and unsanitary milk.	S. D. Baird, Neenah.....	\$25 and costs.
July 15	Harry Tipler, Larson.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Nels, Jensen, Neenah.....	\$25 and costs.
July 18	Wm. Heisdorf, Hilbert.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Nicholas Bruehl, Sherwood.....	\$25 and costs.
July 18	Mongus Munson, Warrens.....	Delivering at a creamery cream in unclean cans.	J. O. Fisk, Tomah.....	\$25 and costs.
July 20	H. Seflow, Warrens.....	Delivering at a creamery cream in unclean cans.	E. Bartels, Tomah.....	\$27 and costs.
July 21	Chas. Patt, VanDyne.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
July 28	John Snyder, Fond du Lac.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	R. C. Fairbank, Fond du Lac....	\$25 and costs.
July 28	Frank Poeschl, Durand. R. D. 1..	Maintaining skim station utensils in unclean and unsanitary condition.	W. H. Huntington, Durand.....	\$25 and costs.
July 30	Joseph Silbernagel, Elkhart.....	Offering unclean and unsanitary milk at a cheese factory.	D. Mahlsted, Plymouth.....	\$25 and costs.
Aug. 4	John Happel, Kiel.....	Maintaining cheese factory and utensils in an unclean and unsanitary condition.	A. H. Schmidt, Manitowoc.....	\$25 and costs.

Aug. 5	Oscar Silberschmidt, Kenosha.....	Selling canned ("Maraschino") cherries containing chemical preservative and artificial color.	Geo. McCarron, Kenosha.....	Remitted.
Aug. 7	Chas. J. Fokett, Reedsville.....	Manufacturing for sale an article of food from unclean and unsanitary milk.	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Aug. 8	Xavier Bonk, Timothy.....	Offering unclean and unsanitary milk at a cheese factory.	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Aug. 15	August Goldbeck, Reedsville.....	Delivering unclean and unsanitary milk at a cheese factory.	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Aug. 19	Wm. Springtube, Branch.....	Offering unclean and unsanitary milk at a cheese factory.	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Aug. 19	Mrs. Mary Schreier, Clintonville..	Selling adulterated milk.....	Jas. McNeil, Clintonville.....	\$25 and costs. (\$15 remitted)
Aug. 22	Earl Jacobson, Delavan, R. D....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	Frank N. Fryer, Whitewater.....	\$25 and costs.
Aug. 25	Wm. Benjamin, Orfordville.....	Selling adulterated milk.....	C. L. Fifield, Janesville.....	\$25 and costs.
Aug. 26	John Umbehaun, Boaz, R. D. 1...	Selling adulterated milk.....	W. H. Miller, Richland Center....	\$25 and costs.
Aug. 27	August Meyer, Edgar, R. D. 2....	Offering for sale milk from unclean and unsanitary cans.	Louis Marchetti, Wausau.....	\$25 and costs.
Aug. 28	Chas. Salzwadel, Ettrick.....	Offering for sale at a creamery unclean and unsanitary cream.	Martin Connolly, Ettrick.....	\$25 and costs.
Aug. 29	Chas. Martin, Allenville.....	Manufacturing for sale an article of food from unclean and unsanitary milk.	Nels Jensen, Neenah.....	\$25 and costs.
Aug. 29	Garret Kleinhesselink, Cedar Grove	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$30 and costs.
Aug. 31	John Krause, Black Creek.....	Selling adulterated milk.....	Thos. Ryan, Appleton.....	\$25 and costs.
Sept. 3	Thos. Little, Mifflin.....	Selling adulterated milk.....	T. H. Arthur, Dodgeville.....	\$25 and costs.
Sept. 3	F. W. Lindow, Forest Junction..	Manufacturing for sale an article of food from unclean and unsanitary milk.	Wm. Rothman, Chilton.....	Remitted by court on payment of costs.
Sept. 5	John Hofman, Monroe.....	Maintaining a cheese factory in unclean and unsanitary condition.	Thos. Luchsinger, Monroe.....	\$25 and costs.
Sept. 7	George Dixon, Delavan.....	Selling adulterated milk.....	Frank N. Fryer, Whitewater.....	\$25 and costs.
Sept. 8	Albert Peterson, Neenah.....	Furnishing milk to a city milk dealer from unclean and unsanitary cans.	S. D. Baird, Neenah.....	Remitted upon payment of costs.
Sept. 9	John Holzschuh, Chilton.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Wm. Rothman, Chilton.....	\$25 and costs.
Sept. 14	Meyer & Nowack, Watertown..	Selling oleomargarine in imitation of yellow butter.	*	
Sept. 16	Wm. Hedinger, Monroe.....	Selling adulterated milk.....	Thos. Luchsinger, Monroe.....	\$50 each, and costs.
Sept. 18	Albert Johnson, Neenah.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	S. D. Baird, Neenah.....	\$25 and costs.
Sept. 25	John Matoxin, Kaukauna.....	Selling adulterated milk.....	Thos. Ryan, Appleton.....	\$25 and costs.
Sept. 26	Geo. Vandenberg, Kaukauna.....	Selling adulterated milk.....	Thos. Ryan, Appleton.....	\$25 and costs.

* On January 8, 1908, case was remanded for new trial by the Supreme Court of Wisconsin. On Sept. 14, 1908, defendants pleaded guilty and paid fine of \$50, each, and costs.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1908.				
Sept. 28	Louis Buehlman, Monroe.....	Maintaining cheese factory in unclean and unsanitary condition.	Thos. Luchsinger, Monroe.....	\$25 and costs.
Sept. 28	Ralph Zehner, Larson.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	A. H. Goss, Oshkosh.....	\$25 and costs.
Oct. 2	Paul Knoll, Monroe.....	Selling adulterated milk.....	Thos. Luchsinger, Monroe.....	\$25 and costs.
Oct. 2	John Green, Kaukauna.....	Selling adulterated milk.....	Thos. Ryan, Appleton.....	\$25 and costs.
Oct. 2	Fred Lelschow, Forestville.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Joseph Harris, Sturgeon Bay.....	\$25 and costs.
Oct. 7	Wm. Doerscher, Barneveld.....	Selling adulterated milk.....	J. W. Pryor, Barneveld.....	\$25 and costs.
Oct. 7	Thos. Hardyman, Blanchardville.....	Selling milk to a cheese factory from unclean and unsanitary cans.	J. H. Clary, Darlington.....	\$25 and costs.
Oct. 9	E. A. Krueger, Shawano.....	Selling adulterated raw linseed oil.....	H. O. Buth, Shawano.....	\$25 and costs.
Oct. 9	John Holzschuh, Chilton.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Wm. Rothman, Chilton.....	\$25 and costs.
Oct. 10	John L. Garvey, Kaukauna.....	Offering for sale adulterated milk.	Thos. Ryan, Appleton.....	\$25 and costs.
Oct. 14	Erwin Schaefer, New Holstein.....	Maintaining creamery utensils in unclean and unsanitary condition.	E. E. Curtiss, New Holstein.....	\$25 and costs.
Oct. 16	E. F. Wehausen, Manitowoc.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Oct. 19	Gus Bucher, Kansasville, R. D.....	Selling adulterated milk.....	Chas. Krenze, Racine.....	\$25 and costs.
Oct. 22	Robt. E. Gonyo, Berlin.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	R. W. Hubbell, Wautoma.....	\$25 and costs.
Oct. 25	Arnold High, Berlin.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	R. W. Hubbell, Wautoma.....	\$25 and costs.
Oct. 26	H. Turnansky, Milwaukee.....	Selling adulterated milk.....	N. B. Neelen, Milwaukee.....	\$25 and costs.
Oct. 28	Joseph Fisher, Janesville.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	C. L. Fifield, Janesville.....	\$25 and costs.
Oct. 28	Robert Cleary, Blanchardville.....	Selling adulterated milk.....	J. H. Clary, Darlington.....	\$25 and costs.
Nov. 5	Z. E. Darrow, Superior.....	Selling Hamburger steak containing a chemical preservative.	F. S. Parker, Superior.....	\$25 and costs.
Nov. 5	C. C. Grimsrud, Superior.....	Selling Hamburger steak containing a chemical preservative.	F. S. Parker, Superior.....	\$25 and costs.
Nov. 5	H. J. Erbelding, Superior.....	Selling corned beef containing a chemical preservative.	F. S. Parker, Superior.....	\$25 and costs.

Nov. 14	Horace Ware, Basswood.....	Selling adulterated milk.....	W. H. Miller, Richland Center.....	\$25 and costs.
Nov. 14	Wm. Taylor, Tell.....	Maintaining cheese factory utensils in unclean and unsanitary condition.	L. U. Dresendoerfer, Fountain City	\$25 and costs.
Nov. 16	*David Goldberg, Antigo.....	Selling unlicensed feeding stuff.....	*John Goodland, Circuit Court, Antigo.	**\$25 and costs. Appealed to supreme court.
Nov. 17	Carl Feller, Monticello.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	M. H. Stauffacher, Monticello.....	\$25 and costs.
Nov. 27	J. A. Stratz, Fond du Lac.....	Maintaining cheese factory premises in unclean and unsanitary condition.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
Nov. 28	Wm Schmidt, Juneau.....	Selling adulterated milk.....	J. B. Becker, Juneau.....	\$25 and costs.
Nov. 28	Morris Bergman, Milwaukee (Manhattan Bottling Works)	Selling pop containing saccharin.....	N. B. Neelen, Milwaukee.....	\$25 and costs.
Dec. 2	John Schmidt, Brooklyn.....	Selling adulterated milk.....	Thos. Luchsinger, Monroe.....	\$25 and costs.
Dec. 5	Ira Britton, Durand.....	Maintaining creamery utensils in unclean and unsanitary condition.	L. U. Dresendoerfer, Fountain City..	\$25 and costs.
Dec. 8	E. W. Eddy, Madison.....	Selling adulterated milk.....	Anthony Donovan, Madison.....	\$25 and costs.
Dec. 11	Albert Behm, Black Creek.....	Selling adulterated milk.....	Thos. Ryan, Appleton.....	\$25 and costs.
Dec. 12	John Reuter, Black Creek.....	Selling adulterated milk.....	Thos. Ryan, Black Creek.....	\$25 and costs.
Dec. 15	Isaac Breier, 526 Vliet St., Milwaukee	Selling adulterated cream.....	N. B. Neelen, Milwaukee.....	\$25 and costs.
Dec. 15	Jacob Berman, Milwaukee.....	Selling adulterated cream.....	N. B. Neelen, Milwaukee.....	\$25 and costs.
Dec. 16	Carl Schindler, Ashland.....	Selling Hamburger steak containing a chemical preservative.	Geo. H. McCloud, Ashland.....	Remitted upon payment of costs.
Dec. 17	M. C. Grimsrud, Superior.....	Selling Hamburger steak containing a chemical preservative.	F. S. Parker, Superior.....	\$35 and costs.
Dec. 17	Piper Bros., Madison.....	Selling canned cherries containing a chemical preservative and artificially colored.	Anthony Donovan, Madison.....	\$50 and costs.
Dec. 21	John Rebman, Welcome.....	Selling adulterated milk.....	Thos. Ryan, Appleton.....	\$25 and costs.
Dec. 26	Wm. Grady, Brodhead.....	Offering for sale unclean and unsanitary milk.	Thos. Luchsinger, Monroe.....	\$25 and costs.
1909.				
Jan. 11	David Reik, Milwaukee.....	Selling renovated butter without it being so stamped.	N. B. Neelen, Milwaukee.....	Remitted by court on payment of costs.
Jan. 11	David Reik, Milwaukee.....	Selling renovated butter without it being so stamped.	N. B. Neelen, Milwaukee.....	Remitted by court on payment of costs.
Jan. 27	Louis Sterr, Knowles.....	Selling adulterated milk.....	John Herberg, Mayville.....	\$25 and costs.
Jan. 27	T. S. Bainbridge, Blanchardville.	Offering and exposing for sale unclean and unsanitary milk.	J. H. Cleary, Darlington.....	\$25 and costs.
Feb. 5	Henry W. Schulze, Milwaukee...	Serving oleomargarine at restaurant for buter.	N. B. Neelen, Milwaukee.....	\$50 and costs.
Feb. 8	H. A. Oulmet, Brodhead.....	Selling unclean and unsanitary.....	John Luchsinger, Monroe.....	\$25 and costs.
Feb. 11	Jay H. Gould, Milwaukee.....	Serving oleomargarine at restaurant for butter.	N. B. Neelen, Milwaukee.....	\$50 and costs.

* On appeal from judgment rendered by Judge W. F. White, municipal court, Antigo, June 30, 1908.

** No appearance in supreme court for respondent. Judgment reversed under the rule April 20, 1909.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1900.				
Feb. 17	Benj. Marasch, New London....	Selling adulterated milk.....	Arthur Millard, New London.....	\$25 and costs.
Feb. 20	Alois Maas, Knowles.....	Selling adulterated milk.....	J. B. Becker, Juneau.....	\$25 and costs.
Feb. 25	John Haggerty, Milwaukee.....	Serving oleomargarine for butter at restaurant.	N. B. Neelen, Milwaukee.....	\$50 and costs.
Mar. 2	Walter Meyer, Clinton.....	Maintaining creamery utensils in unclean and unsanitary condition.	A. A. Cleveland, Clinton.....	\$25 and costs.
Mar. 10	Albert Hoeft, Clyman.....	Selling adulterated milk.....	W. D. Stacey, Watertown.....	\$25 and costs.
Mar. 11	Albert Eichorst, Stevens Point....	Selling adulterated milk.....	J. B. Carpenter, Stevens Point....	\$25 and costs.
Mar. 18	Valentine Denfeld, Wausau.....	Selling adulterated cream.....	L. Marchetti, Wausau.....	\$25 and costs.
Mar. 18	J. C. VanWyke, Appleton.....	Selling adulterated cream.....	Thos. Ryan, Appleton.....	\$25 and costs.
Mar. 19	Robert Ebbe, Merrill.....	Selling adulterated milk.....	M. G. Hoffman, Merrill.....	\$25 and costs.
Mar. 19	W. E. Powdewitz, Merrill.....	Selling adulterated cream.....	M. G. Hoffman, Merrill.....	\$25 and costs.
Mar. 24	August Rother (Standard Bottling Works) Milwaukee	Selling pop containing saccharin.....	N. B. Neelen, Milwaukee.....	\$25 and costs.
Mar. 29	F. C. Hocking, Darlington.....	Selling adulterated milk.....	J. H. Cleary, Darlington.....	\$25 and costs.
Mar. 30	A. R. Kundert, Darlington.....	Selling adulterated cream.....	J. H. Cleary, Darlington.....	\$25 and costs.
Mar. 31	Clyde Monteith, Hudson.....	Selling adulterated milk.....	Otto W. Arnquist, Hudson.....	\$25 and costs.
Apr. 7	Frank Hermesen, DePere.....	Selling adulterated cream.....	R. Weyenberg, DePere.....	\$25 and costs.
Apr. 7	Theo. Treleven, Fond du Lac.....	Maintaining in unclean and unsanitary condition premises where butter was made.	D. S. Blewett, Fond du Lac.....	\$25 and costs.
Apr. 8	Chas. Baudry, Fond du Lac.....	Manufacturing for sale an article of food from unclean and unsanitary milk.	D. S. Blewett, Fond du Lac.....	\$25 and costs.
Apr. 8	Fred Retzleff, Fond du Lac.....	Manufacturing for sale an article of food from unclean and unsanitary milk.	D. S. Blewett, Fond du Lac.....	\$25 and costs.
Apr. 14	William Healy, Hillsboro.....	Selling adulterated milk.....	S. R. Pollard, Viroqua.....	\$25 and costs.
Apr. 15	Fred Haise, Brillion.....	Having in possession with intent to sell, unclean and unsanitary milk.	W. H. Pettey, Brillion.....	\$25 and costs.
Apr. 16	T. H. Grady, Oregon.....	Selling glucose and refiner's syrup branded "corn syrup."	E. Ray Stevens, Circuit Court Dane Co.	\$25 and costs.
Apr. 16	Geo. E. McDermott, Oregon.....	Selling glucose and refiner's syrup branded "corn syrup."	E. Ray Stevens, Circuit Court Dane Co.	\$25 and costs. Appealed to Supreme Court.
Apr. 16	John Vandanhoy, Appleton.....	Selling unclean and unsanitary milk.....	Thos. Ryan, Appleton.....	\$25 and costs.
Apr. 22	John Schmeding, Racine.....	Selling adulterated cream.....	H. G. Smieding, Racine.....	\$25 and costs.
Apr. 23	H. R. Taylor, River Falls.....	Selling adulterated milk.....	O. Fenton, Ellsworth.....	\$25 and costs.
Apr. 23	Ben Ruben, Milwaukee.....	Selling for port wine an artificial preparation.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Apr. 26	Oscar Fahrenkrug, Seymour.....	Manufacturing for sale an article of food from unclean and unsanitary milk.	F. R. Dittmer, Seymour.....	\$25 and costs.

* On appeal from judgment rendered May 19, 1908, by Judge Anthony Donovan, municipal court, Madison.

Apr. 28	Wheeler Bros., Waukesha.....	Selling pop containing saccharin.....	C. E. Armin, Waukesha.....	\$25 and costs.
Apr. 28	Wm. Schroeder, Oshkosh.....	Selling adulterated cream.....	A. H. Goss, Oshkosh.....	\$25 and costs.
Apr. 30	John M. Lentell, Beloit.....	Selling adulterated milk.....	Chas. D. Rosa, Beloit.....	\$25 and costs.
May 3	E. Schermerhorn, Oconomowoc ...	Selling pop containing saccharin.....	D. W. Agneu, Oconomowoc.....	\$25 and costs.
May 3	Bardon, Kellogg & Co., Ashland.	Selling canned "maraschino" cherries containing chemical preservative.	Geo. McCloud, Ashland.....	\$50 and costs.
May 4	A. Wise, Birchwood.....	Having in possession and selling oleomargarine in imitation of yellow butter.	A. J. Vinje, Shell Lake.....	\$50 and costs.
June 25	Fanny M. Post, Black River Falls	Serving oleomargarine for butter at hotel.	James O'Neill, Black River Falls..	\$50 and costs.
May 7	N. C. Hansen, Beloit.....	Selling adulterated milk.....	Chas. D. Rosa, Beloit.....	\$25 and costs.
May 7	Frank Yates, Fond du Lac.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
May 8	Jacob Mertens, Jr., Fond du Lac	Having in possession with intent to sell, unclean and unsanitary milk.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
May 10	Geo. Mairich, La Crosse.....	Selling adulterated milk.....	J. Brindley, La Crosse.....	\$75 and costs.
May 10	Max Affeldt, La Crosse.....	Selling adulterated cream.....	J. Brindley, La Crosse.....	\$25 and costs.
May 10	C. M. Pierce, Waldo.....	Delivering unclean and unsanitary milk to a cheese factory.	D. Mahlsted, Plymouth.....	\$25 and costs.
May 11	Chas. Joslin, Sheboygan Falls....	Delivering unclean and unsanitary milk to a cheese factory.	D. Mahlsted, Plymouth.....	\$75 and costs.
May 12	Semard Kreuzke, Racine.....	Selling adulterated cream.....	H. G. Smleding, Racine.....	\$25 and costs.
May 15	Fred Hirsig, Campbellsport.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	J. M. Kohler, Campbellsport.....	\$25 and costs.
May 15	J. W. Mauel, Campbellsport.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
May 17	Albert Fransen (Driver for Pure Food Co.) La Crosse	Selling adulterated cream.....	J. Brindley, La Crosse.....	\$25 and costs.
May 17	H. C. Lange, Plymouth.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
May 19	Henry Thindert, Cedar Grove....	Offering for sale at a cheese factory unclean and unsanitary milk.	D. Mahlsted, Plymouth.....	\$25 and costs.
May 20	Wm. Paasch, Cedar Grove.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
May 28	Richard Kohlman, Fond du Lac..	Maintaining cheese factory and utensils in unclean and unsanitary condition.	R. C. Fairbank, Fond du Lac.....	\$25 and costs.
May 28	Ben. Rogatz, Milwaukee.....	Obstructing dairy and food commission inspector in performance of official duties.	T. J. Reis, Milwaukee.....	\$1 and costs.
June 2	Peter G. Pauly, Port Washington	Maintaining unclean and unsanitary cheese factory.	Wm. A. Tholen, Port Washington.	\$25 and costs.
June 8	Frank Kudrna, Phillips.....	Having in possession with intent to sell, and offering for sale, adulterated milk.	P. Cress, Phillips.....	\$25 and costs.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1909.				
June 11	Frank Nauman, Random Lake...	Offering for sale at a cheese factory unclean and unsanitary milk.	D. Mahlsted, Plymouth.....	\$25 and costs.
June 15	Cleave Dinges, Monroe.....	Selling unclean and unsanitary milk.....	W. T. Saucerman, Monroe.....	\$25 and costs.
June 17	Bolger Bros., Mercantile Co., Minocqua.	Selling adulterated maple syrup.....	D. A. Walker, Rhinelander.....	\$50 and costs. Acquitted on appeal to Circuit Court, Mar. 5, 1910.
June 18	T. Rigas and N. Thanos, Milwaukee	Selling pop containing saccharin (made by Manhattan Bottling Co., Milwaukee.)	N. B. Neelen, Milwaukee.....	Suspended by court on payment of costs.
June 18	Herman Wogahn, Milwaukee.....	Selling pop containing saccharin (made by Manhattan Bottling Co., Milwaukee.)	N. B. Neelen, Milwaukee.....	Suspended by court on payment of costs.
June 18	George Petropoulos and S. Spurlupoulos, Milwaukee	Selling pop containing saccharin (made by Manhattan Bottling Co., Milwaukee.)	N. B. Neelen, Milwaukee.....	Suspended by court on payment of costs.
June 18	Schneider & Foellings, Milwaukee	Selling an artificial preparation misbranded as cherry wine which was not wine and contained no product of cherries. (Made by Manhattan Bottling Co., Milwaukee.)	N. B. Neelen, Milwaukee.....	\$25 and costs.
June 18	Chas. Brussat, Milwaukee.....	Selling ("maraschino") cherries containing artificial color and preservatives.	N. B. Neelen, Milwaukee.....	Suspended by court on payment of costs.
June 18	A. W. Spanglen, Beaver Dam....	Maintaining creamery in unclean and unsanitary condition.	W. D. Stacey, Watertown.....	\$25 and costs.
1909.				
June 18	H. M. Scott, Waldo.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
June 24	Edgar Burg, Elkhart.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	E. E. Curtis, New Holstein.....	\$25 and costs.
June 24	Herman Schindelbauer, Woodland	Selling adulterated milk.....	Geo. Heintz, Watertown.....	\$25 and costs. Appealed.
June 24	August Dewits, Woodland.....	Selling adulterated milk.....	Geo. Heintz, Watertown.....	\$25 and costs. Appealed. Acquitted by jury, Circuit Court, Dodge Co., Feb. 12, 1910.
June 25	John Kroll, Green Bay.....	Selling adulterated milk.....	N. J. Monahan, Green Bay.....	\$25 and costs.
June 28	Albert Holzman, E. Bristol.....	Selling adulterated milk.....	A. Donovan, Madison.....	\$25 and costs.

June 30	John VanLaanen, Green Bay.....	Selling adulterated mlk.....	N. J. Monahan, Green Bay.....	Remitted on payment of costs.
July 1	Otto J. Steinhart, Highland.....	Maintaining an unsanitary cheese factory.	W. Ford Carter, Dodgeville.....	\$25 and costs.
July 9	W. F. McLaughlin, Larson.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	S. D. Baird, Neenah.....	\$25 and costs.
July 16	Fred W. Lindow, Forest Junction	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Wm. Rothman, Chilton.....	\$25 and costs.
July 17	John Enz, Denmark.....	Maintaining cheese factory in unsanitary condition.	N. J. Monahan, Green Bay.....	\$25 and costs.
July 17	Chris. Jorgenson, Denmark.....	Offering at a cheese factory unsanitary milk.	N. J. Monahan, Green Bay.....	\$25 and costs.
July 19	R. F. Buchholz, Plymouth.....	Maintaining cheese factory premises and utensils in unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
July 20	Chas. Bennin, St. Cloud.....	Maintaining cheese factory premises and utensils in unsanitary condition.	R. C. Fairbank, Fond du Lac....	\$25 and costs.
July 21	P. Hanson, Oshkosh.....	Maintaining utensils used in handling milk for sale in unclean and unsanitary condition.	A. H. Goss, Oshkosh.....	\$25 and costs.
July 22	F. J. Husband, Grantsburg.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	Chas. W. Karkan, Grantsburg....	\$25 and costs.
July 23	W. C. Swineford, Fond du Lac..	Selling adulterated lemon extract.....	R. C. Fairbank, Fond du Lac....	\$25 and costs.
July 23	A. Blackbourn, Dunbarton.....	Selling adulterated milk.....	J. H. Clary, Darlington.....	\$25 and costs.
July 24	Peter Nottleman, Oshkosh.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	A. H. Goss, Oshkosh.....	\$25 and costs.
July 24	Henry Bast, Stockbridge.....	Maintaining creamery premises in unclean and unsanitary condition.	Wm. Rothman, Chilton.....	\$25 and costs.
July 26	Anton Mang, Tell.....	Furnishing unclean and unsanitary milk to cheese factory.	J. S. McCabe, Alma.....	\$25 and costs.
July 26	Thos. Thompson, Durand.....	Offering unsanitary cream to a creamery.	J. S. McCabe, Alma.....	\$25 and costs.
July 27	Wm. Shimmel, Milton.....	Selling a beverage misbranded "non-intoxicating".	Chas. L. Fifield, Janesville.....	\$25 and costs.
July 27	Frank Sindzinski, Denmark.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	N. J. Monahan, Green Bay.....	\$25 and costs.
July 28	Herman A. Hanson, Nye.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Jean A. Sleeper, Osceola.....	\$25 and costs.
July 28	James Colstad, Star Prairie.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	Jean A. Sleeper, Osceola.....	\$25 and costs.
July 28	Boose & Richards, Caledonia.....	Offering for sale milk in unclean and unsanitary cans.	Wm. Smieding, Racine.....	\$25 and costs.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1909.				
July 29	H. B. Huber, Green Bay.....	Maintaining cheese factory premises and utensils in unsanitary conditions.	N. J. Monahan, Green Bay.....	\$25 and costs.
July 29	Carl Marty, New Glarus.....	Maintaining cheese factory in unclean and unsanitary condition.	W. T. Saucerman, Monroe.....	\$25 and costs.
July 30	J. L. Jorgenson, Boardman.....	Maintaining creamery premises and utensils in unclean and unsanitary condition.	O. W. Arnquist, Hudson.....	\$25 and costs.
July 30	Chris Jorgenson, Denmark.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	N. J. Monahan, Green Bay.....	\$25 and costs.
July 30	J. F. Ahrens, Rosendale.....	Maintaining creamery premises and utensils in unsanitary condition.	R. C. Fairbank, Fond du Lac.....	\$25 and costs.
July 31	W. M. Peacock, Fennimore.....	Maintaining creamery premises and utensils in unsanitary condition.	David Schreiner, Lancaster.....	\$25 and costs.
July 31	James Smith, Lark.....	Maintaining cheese factory premises and utensils in unsanitary condition.	N. J. Monahan, Green Bay.....	\$25 and costs.
Aug. 8	Frank Behrens Lake Geneva.....	Maintaining creamery utensils in unclean and unsanitary condition.	James Leonard, Lake Geneva.....	\$25 and costs.
Aug. 8	John W. Bassler, Madison (of the firm of Kemmer Bros.)	Selling a diseased chicken.....	Anthon Donovan, Madison.....	\$25 and costs.
Aug. 7	John Piechowski, Red Granite....	Selling unsanitary milk.....	R. W. Hubbell, Wautoma.....	\$25 and costs.
Aug. 9	T. H. McConnell, Tomah.....	Delivery unsanitary cream to a creamery.	Ole Daxrud, Sparta.....	\$25 and costs.
Aug. 10	J. G. Kennedy, Fremont.....	Maintaining cheese factory premises in unsanitary condition.	Nels Jensen, Neenah.....	\$25 and costs.
Aug. 11	Albert Westphal, Hub City.....	Delivering adulterated milk to a cheese factory.	S. G. Curtis, Richland Center.....	\$25 and costs.
Aug. 11	Timothy Pizer, Livingston, R. D.	Selling adulterated milk.....	David Schreiner, Lancaster.....	\$25 and costs.
Aug. 12	Henry Albrecht, Oakfield.....	Offering unsanitary milk at a creamery..	R. C. Fairbank, Fond du Lac.....	\$25 and costs.
Aug. 13	Leonhard Marty, Brooklyn.....	Maintaining an unclean and unsanitary cheese factory.	W. T. Saucerman, Monroe.....	\$25 and costs.
Aug. 16	W. L. Dennis, Livingston, R. D. D.	Selling adulterated milk.....	David Schreiner, Lancaster.....	\$25 and costs.
Aug. 17	Fanning & Hoye, Kenosha.....	Selling cheese containing boric acid or a borate.	C. E. Randall, Kenosha.....	\$25 and costs.
Aug. 17	Scholer & Funck Co., Kenosha...	Selling cheese containing boric acid or a borate.	C. E. Randall, Kenosha.....	\$25 and eqsts.

Aug. 18	John Hird, Platteville.....	Selling adulterated milk.....	J. H. Clary, Darlington.....	\$25 and costs.
Aug. 21	Wm. Niemeyer, Columbus (Columbus Bottling Works)	Selling pop containing saccharin.....	Geo. E. Bunsa, Columbus.....	\$25 and costs.
Aug. 23	David Englehart, Browntown....	Storing meat for sale not protected from filth, flies, etc..	H. N. B. Caradine, Monroe.....	\$25 and costs.
Aug. 27	Herman Lemke, Ft. Atkinson....	Offering for sale milk from unclean and unsanitary cans.	Geo. Henze, Watertown.....	\$25 and costs.
Aug. 28	Wm. Rosentreter, Ft. Atkinson..	Offering for sale milk from unclean and unsanitary cans.	Geo. Henze, Watertown.....	\$25 and costs.
Sept. 1	Henry Blay, Hilbert.....	Manufacturing for sale cheese from unsanitary milk.	E. E. Curtis, New Holstein.....	\$25 and costs.
Sept. 6	Ludwig Boe, Argyle, R. D. 3.....	Operating cheese factory in unclean and unsanitary condition.	J. H. Clary, Darlington.....	\$25 and costs.
Sept. 6	Ole Johnson, Argyle, R. D. 2.....	Manufacturing cheese for sale under unclean and unsanitary conditions.	J. H. Clary, Darlington.....	\$50 and costs.
Sept. 6	Ed. Anderson, Argyle, R. D. 2....	Manufacturing cheese for sale under unclean and unsanitary conditions.	J. H. Clary, Darlington.....	\$50 and costs.
Sept. 6	Lars Phillipson, Argyle, R. D.....	Manufacturing cheese for sale under unclean and unsanitary conditions.	J. H. Clary, Darlington.....	\$50 and costs.
Sept. 6	O. P. Olson, Argyle, R. D. 3.....	Manufacturing cheese for sale under unclean and unsanitary conditions.	J. H. Clary, Darlington.....	\$50 and costs.
Sept. 7	Joseph Barth, Allenton.....	Delivering adulterated milk to a cheese factory.	Timothy Foley, Hartford.....	\$25 and costs.
Sept. 7	John Brooks, Onalaska.....	Selling adulterated milk.....	L. Kleeber, La Crosse.....	\$25 and costs.
Sept. 7	T. F. Allen, Ft. Atkinson.....	Offering for sale milk from unclean and unsanitary cans.	W. D. Stacy, Watertown.....	\$25 and costs.
Sept. 8	Michael Steiger, Ft. Atkinson....	Offering for sale milk from unclean and unsanitary cans.	W. D. Stacy, Watertown.....	\$25 and costs.
Sept. 8	A. Lichtenberger, Oshkosh.....	Selling a misbranded maple syrup mixture.	A. H. Goss, Oshkosh.....	\$25 and costs.
Sept. 9	Mark Squires, Loyd.....	Delivering to a cheese factory adulterated milk.	S. G. Curtis, Richland Center....	\$25 and costs.
Sept. 10	Roland Totton, Gillingham.....	Delivering adulterated milk to a cheese factory.	S. G. Curtis, Richland Center....	\$25 and costs.
Sept. 10	Marion Marshall, Loyd.....	Delivering adulterated milk to a cheese factory.	S. G. Curtis, Richland Center....	\$25 and costs.
Sept. 10	N. Bintz, Fond du Lac.....	Selling a misbranded lemon extract.....	R. C. Fairbank, Fond du Lac....	Suspended.
Sept. 14	Wm. Whitman, Almond.....	Delivering unclean and unsanitary milk to a creamery.	G. L. Park, Stevens Point.....	\$25 and costs.
Sept. 15	Jos. Schoenbacher, Milwaukee....	Selling cheese containing boric acid or a borate.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Sept. 15	Adolph Dernehl, Milwaukee.....	Selling cheese containing boric acid or a borate.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Sept. 15	Charles Champeny, Milwaukee....	Selling cheese containing boric acid or a borate.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Sept. 15	Max Summerfeldt, Watertown....	Maintaining a creamery in unsanitary condition.	W. D. Stacy, Watertown.....	\$25 and costs.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1909.				
Sept. 15	R. Mortensen, Oconto.....	Furnishing adulterated milk.	J. A. Donlevy, Oconto.....	\$25 and costs.
Sept. 16	James Volock, Mosinee.....	Delivering adulterated milk to a cheese factory.	L. Marchetti, Wausau.....	\$25 and costs.
Sept. 16	Wm. F. Hopkins, Middleton.....	Maintaining a creamery in unsanitary condition.	C.K. Tenney, Madison.....	\$25 and costs.
Sept. 18	James Ellis, Ridgeway.....	Selling adulterated milk.....	T. H. Arthur, Dodgeville.....	\$25 and costs.
Sept. 24	W. L. Wilson, Chippewa Falls....	Selling a compound in imitation of cider.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
Sept. 27	James Johnson, Gays Mills.....	Delivering unsanitary cream to a creamery.	C. C. Chase, Prairie du Chien....	\$25 and costs.
Sept. 27	Albert Roth, New Glarus.....	Maintaining unclean and unsanitary cheese factory.	W. T. Saucerman, Monroe.....	\$25 and costs.
Sept. 29	Edgar Laack, Sheboygan.....	Maintaining unclean and unsanitary cheese factory.	D. Mahlsted, Plymouth.....	\$25 and costs.
Sept. 30	Nick Engelbert, Port Washington	Selling adulterated milk.....	W. A. Tholen, Port Washington...	\$25 and costs.
Oct. 2	Martin Brassler, Oostburg.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
Oct. 4	John Hermes, Depere.....	Selling unclean and unsanitary milk.	N. J. Monahan, Green Bay.....	\$25 and costs.
Oct. 6	John Lorge, Port Washington....	Selling adulterated milk.....	W. A. Tholen, Port Washington....	\$25 and costs.
Oct. 6	C. McNett, Platteville.....	Selling adulterated milk.....	J. H. Clary, Darlington.....	\$25 and costs.
Oct. 8	Chas. Gartman, Sheboygan.....	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. Mahlsted, Plymouth.....	\$25 and costs.
Oct. 8	Gottlieb Bleck, Bonduel.....	Selling adulterated milk.....	L. C. Bold, Shawano.....	\$25 and costs.
Oct. 9	Geo. Share, Argyle.....	Selling adulterated milk.....	W. T. Saucerman, Monroe.....	\$25 and costs.
Oct. 11	Thos. Shepherd, Platteville.....	Selling adulterated linseed oil.....	G. B. Clementson, Lancaster.....	\$50 and costs.
Oct. 27	Jos. Evans, Eau Claire.....	Selling pop containing saccharin.....	J. W. Singleton, Eau Claire.....	\$25 and costs.
Oct. 29	C. Valkman, Eau Claire.....	Selling pop containing saccharin.....	J. W. Singleton, Eau Claire.....	\$25 and costs.
Oct. 29	Clarence Mickelson, Durand.....	Selling pop containing saccharin.....	W. H. Huntington, Durand.....	\$25 and costs.
Nov. 3	Chris. C. Wagner, Milton Junct.	Offering for sale milk from unclean cans.	C. L. Fifield, Janesville.....	\$25 and costs.
Nov. 4	W. J. Smale, La Crosse.....	Selling cheese containing boric acid or a borate.	John Brindley, La Crosse.....	\$25 and costs.
Nov. 5	George Rude, Neillsville.....	Selling pop containing saccharin.....	F. W. Whitecomb, Neillsville.....	\$25 and costs.
Nov. 6	Geo. Walker, Rubicon.....	Selling adulterated milk.....	W. D. Stacy, Watertown.....	\$25 and costs.
Nov. 6	John Burnett, Tell.....	Exposing for sale food products not protected from filth, flies, etc.	J. S. McCabe, Alma.....	\$25 and costs.

Appealed.

1909.				
Nov. 9	Kelly & Waggoner, Marshfield....	Selling pop containing saccharin.....	Chas. Hahn, Marshfield.....	\$25 and costs.
Nov. 10	Wm. Arnemann, Neenah.....	Selling pop containing saccharin.....	A. H. Goss, Oshkosh.....	\$25 and costs.
Nov. 10	Samuel Donath, Milwaukee.....	Maintaining premises where milk was sold in filthy and unsanitary condition.	N. B. Neelen, Milwaukee.....	Suspended.
Nov. 10	George Plumb, Clintonville.....	Selling adulterated milk.....	A. Weimann, Iola.....	\$25 and costs.
Nov. 12	N. Thiesen, Antigo.....	Selling pop containing saccharin.....	W. F. White, Antigo.....	\$25 and costs.
Nov. 13	Geo. Long, Clintonville.....	Selling adulterated milk.....	A. Weimann, Iola.....	\$25 and costs.
Nov. 16	Frank Burnett, Campbellsport...	Furnishing adulterated milk to a cheese factory.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
Nov. 14	Thos. T. Thompson, Nelson.....	Offering unsanitary cream to a creamery.	J. S. McCabe, Alma.....	\$25 and costs.
Nov. 16	Louis Mickelson, Nelson.....	Offering unsanitary cream at a creamery.	J. S. McCabe, Alma.....	\$25 and costs.
Nov. 19	Peter Mullenbach, New Holstein...	Maintaining cheese factory premises and utensils in unclean and unsanitary condition.	D. F. Blewett, Fond du Lac.....	\$25 and costs.
Nov. 19	Andrew Burns, Galesville.....	Offering for sale at a creamery unsanitary cream.	I. H. Ecker, Whitehall.....	\$25 and costs.
Nov. 19	Chris. Jacobs, Galesville.....	Offering for sale at a creamery unsanitary cream.	I. H. Ecker, Whitehall.....	\$25 and costs.
Nov. 23	George Bacon, Antigo.....	Selling pop containing saccharin.....	F. W. White, Antigo.....	\$25 and costs.
Nov. 24	James Gibson, Nelson.....	Offering for sale at a creamery unsanitary milk.	J. S. McCabe, Alma.....	\$25 and costs.
Dec. 1	Wm. Zimmerman, Clintonville...	Selling pop containing saccharin.....	A. Weimann, Iola.....	\$25 and costs.
Dec. 3	Louis Boehning, Marshfield.....	Selling adulterated milk.....	Chas. Hahn, Marshfield.....	\$25 and costs.
Dec. 10	Elmer E. Mills, Madison.....	Selling cider containing added benzoic acid without making its presence and proportionate amount known to the purchaser.	Chas. Tenney, Madison.....	\$25 and costs.
Dec. 10	J. Morgan and F. J. Olwell, Madison	Selling cider containing added benzoic acid without making its presence and proportionate amount known to the purchaser.	Chas. Tenney, Madison.....	\$25 and costs.
Dec. 15	D. Reik, Milwaukee.....	Selling renovated butter without it being so stamped.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Dec. 16	Waterford Milling Co., Waterford	Selling as buckwheat flour a buckwheat flour compound.	Wm. Smeding.....	\$25 and costs.
Dec. 18	Andrew Quale, Nelson.....	Offering for sale at a creamery cream from unclean and unsanitary cans.	J. S. McCabe, Alma.....	\$25 and costs.
Dec. 20	J. P. Byrnes, Hazel Green.....	Offering for sale unsanitary milk.....	David Schreiner, Lancaster.....	\$25 and costs.
Dec. 23	J. P. Fochs, Mosinee.....	Selling adulterated milk.....	L. Marchetti, Wausau.....	\$25 and costs.
Dec. 24	Louis Johnson, Nelson.....	Offering for sale at a creamery cream from dirty cans.	J. S. McCabe, Alma.....	\$25 and costs.
Dec. 28	August and Henry Haak, Madison	Selling cider containing added benzoic acid without making its presence known to purchaser.	Anthony Donovan, Madison.....	\$25 and costs.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1909.				
Dec. 29	Bernhard F. Staack, Madison.....	Selling cider containing added benzoic acid without making its presence and proportionate amount known to the purchaser.	Anthony Donovan, Madison.....	\$25 and costs.
Dec. 29	John M. George, Madison.....	Selling cider containing added benzoic acid without making its presence and proportionate amount known to the purchaser.	Anthony Donovan, Madison.....	\$25 and costs.
Dec. 30	Joseph Hayes, Helenville.....	Having in possession with intent to sell milk in unclean cans.	W. D. Stacy, Watertown.....	\$25 and costs.
Dec. 30	Fred Dankemeyer, Chill.....	Delivering adulterated milk to a cheese factory.	Wm. A. Campman, Neillsville.....	\$25 and costs.
Dec. 31	F. M. Huth, Seymour.....	Maintaining an unclean and unsanitary creamery.	F. R. Dittmer, Seymour.....	\$25 and costs.
1910				
Jan. 11	Andrew Boya, Superior.....	Selling cider containing added benzoic acid the presence and proportionate amount not being disclosed to the purchaser.	F. S. Parker, Superior.....	\$25 and costs.
Jan. 11	Claus Johnson, Superior.....	Selling cider containing added benzoic acid the presence and proportionate amount not being disclosed to the purchaser.	F. S. Parker, Superior.....	\$25 and costs.
Jan. 11	Johnson & Jensted, Superior.....	Selling cider containing added benzoic acid the presence and proportionate amount not being disclosed to the purchaser.	F. S. Parker, Superior.....	\$25 and costs.
Jan. 12	Sever Olson, Ashland.....	Selling cider containing added benzoic acid the presence and proportionate amount not being disclosed to the purchaser.	John Garvin, Ashland.....	\$25 and costs.
Jan. 27	F. Duesterbeck, Delavan.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Jan. 28	J. J. Stocker, Dale.....	Unlawful sale of skim milk cheese.....	Thomas Ryan, Appleton.....	\$50 and costs.
Jan. 28	John Madden, Delavan, R. D.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Jan. 28	Arthur E. Hanson, Lake Geneva.	Manufacturing for sale from unsanitary milk an article of food.	James Leonard, Lake Geneva.....	\$25 and costs.
Jan. 28	C. Blodgett, Delavan.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Jan. 28	Chas. Topping, Delavan, R. D....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Jan. 28	Dan O'Brien, Delavan, R. D.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Jan. 28	A. Gulickson, Delavan.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.

Feb. 2	Alvin Schultz, Fort Atkinson.....	Furnishing unsanitary cream to a creamery.	W. D. Stacy, Watertown.....	\$25 and costs.
Feb. 3	August Fondra, Fort Atkinson...	Furnishing unsanitary cream to a creamery.	W. D. Stacy, Watertown.....	\$25 and costs.
Feb. 4	John Peglow, Baraboo.....	Sale of adulterated butter.....	L. H. Halstead, Baraboo.....	\$25 and costs.
Feb. 4	Otto Smith, Fort Atkinson.....	Furnishing unsanitary cream to a creamery.	W. D. Stacy, Watertown.....	\$25 and costs.
Feb. 14	Pat Sullivan, Delavan.....	Offering for sale unsanitary milk.	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	Albert Lang, Delavan.....	Selling unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	G. W. Mereness, Delavan.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	C. Parsons, Delavan.....	Offering for sale unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	A. E. Graham, Delavan.....	Selling unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	James Knilians, Delavaa.....	Selling unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	E. E. Dikeman, Delavan.....	Selling unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 14	James Cummings, Delavan.....	Selling unsanitary milk.....	James Leonard, Lake Geneva.....	\$25 and costs.
Feb. 24	F. J. Massart, Merrill.....	Selling adulterated cream.....	M. C. Porter, Merrill.....	\$25 and costs.
Feb. 28	Nick Birnbaum, La Crosse.....	Selling adulterated cream.....	John Brindley, La Crosse.....	\$25 and costs.
Feb. 28	Chas. Hass, La Crosse.....	Sellin gadulterated adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.
Mar. 1	R. Seiler, (of the firm of Seiler Bros.), La Crosse.....	Selling adulterated cream.....	John Brindley, La Crosse.....	\$25 and costs.
Mar. 1	Fred Hass, La Crosse.....	Selling adulterated cream.....	H. L. Halsted, Baraboo.....	\$25 and costs.
Mar. 2	Fisher Bros., Baraboo.....	Selling as boiled linseed oil a compound containing mineral oil.	\$25 and costs.
Mar. 3	F. C. Brown, Eau Claire.....	Selling sausage with cereals as and for sausage.	\$25 and costs.
Mar. 4	George Maulbetsch, Waunakee...	Selling sausage containing boric acid or a borate.	Anthony Donovan, Madison.....	\$25 and costs.
Mar. 7	G. T. Hanson, Orfordville.....	Selling as linseed oil a compound containing mineral oil.	C. L. Fifield, Janesville.....	\$50 and costs.
Mar. 7	Wm. Newberg, La Crosse.....	Selling adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.
Mar. 7	F. C. Looby, Eau Claire.....	Selling sausage with cereal as and for sausage.	\$25 and costs.
Mar. 8	Jos. Herian, Neillsville.....	Selling unsanitary cream.....	W. A. Campman, Neillsville.....	\$25 and costs.
Mar. 9	Otto Paul (of Paul Bros.), Rice Lake.....	Selling a compound pigment as and for white lead.	F. B. Kinsley, Barron.....	\$25 and costs.
Mar. 11	Chas. Leland, Eau Claire.....	Selling adulterated milk.....	G. W. Merriman, Eau Claire.....	\$25 and costs.
Mar. 18	H. W. Trousdale, Beloit.....	Selling buttermilk from filthy cans.....	C. D. Rosa, Beloit.....	\$25 and costs.
Mar. 22	Frank Gifford, Eleva.....	Offering to creamery unsanitary cream in dirty cans.	J. J. Jackson, Independence.....	\$25 and costs.
Mar. 22	Otto W. Becker, Lynn.....	Selling a skim-milk cheese curd as and for cheese curd.	W. A. Campman, Neillsville.....	\$25 and costs.
Mar. 23	James Bohm, Chippewa Falls....	Selling sausage with cereal as and for sausage.	Frank Jenkins, Chippewa Falls...	Suspended by court.
Mar. 23	L. Ritzinger, Chippewa Falls....	Selling sausage wth cereal as and for sausage.	Frank Jenkins, Chippewa Falls....	Suspended by court.
Mar. 24	E. A. Hintz, Picketts.....	Furnishing unsanitary cream to a creamery.	S. D. Baird, Neenah.....	

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1910.				
Mar. 24	Wm. Welch, Stevens Point.....	Serving oleomargarine at lunch counter without notifying guest same was not butter.	J. B. Carpenter, Stevens Point.....	\$25 and costs.
Mar. 25	Leo Herzberg, Omro.....	Having in possession with intent to sell unsanitary cream.	Nels Jensen, Neenah.....	\$25 and costs.
Mar. 26	Sherwood Bros., Spring Green....	Selling a compound pigment as and for white lead.	W. H. Hathaway, Spring Green....	\$25 and costs.
Mar. 26	Wilkinson & Schwartz, Spring Green.	Selling as boiled linseed oil a compound containing mineral oil.	W. H. Hathaway, Spring Green....	\$25 and costs.
Mar. 28	D. A. Chase, Omro.....	Having in possession with intent to sell unsanitary cream.	Nels Jensen, Neenah.....	\$25 and costs.
Mar. 28	Albert Schmude, Omro.....	Having in possession with intent to sell unsanitary cream.	S. D. Baird, Neenah.....	\$25 and costs.
Mar. 28	John W. Williams, Dousman, R. F. D. 3.	Selling unsanitary milk.....	A. G. Derse, Oconomowoc.....	\$25 and costs.
Mar. 30	Herman Tolfson, Racine.....	Selling unsanitary milk.....	Geo. Schmieding, Racine.....	\$25 and costs.
Mar. 30	L. Larson, Racine.....	Selling unsanitary milk.....	Geo. Schmieding, Racine.....	\$25 and costs.
Apr. 1	Chas. Simon, Superior.....	Selling unsanitary milk from dirty, open-seamed cans.	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	Thos. J. Paulson, Superior.....	Selling adulterated milk.....	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	Nels Sorenson, Superior.....	Selling unsanitary milk from dirty, open-seamed cans.	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	Botlof Knutson, Superior.....	Selling unsanitary milk from dirty, open-seamed cans.	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	Lincoln G. Nevins, Superior.....	Selling unsanitary milk from dirty, open-seamed cans.	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	Louis Lee, Superior.....	Selling unsanitary milk from dirty, open-seamed cans.	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	Thos. J. Paulson, Superior.....	Selling unsanitary milk from dirty, open-seamed cans.	F. S. Parker, Superior.....	\$25 and costs.
Apr. 1	John Willems, Forest Junction...	Manufacturing butter for sale from unsanitary cream.	N. J. Monahan, Green Bay.....	\$25 and costs.
Apr. 6	Gustave Bartz, Brillion.....	Having in possession with intent to sell unsanitary milk.	E. E. Curtis, New Holstein.....	\$25 and costs.
Apr. 6	Frank W. Archer, Merrillan.....	Selling a compound pigment as and for white lead.	C. J. Van Schaik, Black River Falls	\$25 and costs.
Apr. 7	G. Egler, La Crosse.....	Selling adulterated cream.....	John Brindley, La Crosse.....	\$25 and costs.
Apr. 7	August Beyer, La Crosse.....	Selling adulterated cream.....	John Brindley, La Crosse.....	\$25 and costs.
Apr. 7	F. Mandke, La Crosse.....	Selling adulterated cream.....	John Brindley, La Crosse.....	\$25 and costs.

Apr. 7	Seth Duefry, Berlin.....	Selling adulterated milk.....	C. S. Briggs, Wautoma.....	\$25 and costs.
Apr. 8	R. Seiler (of Seiler Bros.), La Crosse.	Selling adulterated milk.....	John Brindley, La Crosse.....	\$75 and costs.
Apr. 8	Nels Jensen, La Crosse.....	Selling adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.
Apr. 11	C. A. Goddard, Monroe.....	Selling adulterated cream.....	W. T. Saucerman, Monroe.....	\$25 and costs.
Apr. 13	F. G. Kissinger, Milwaukee.....	Selling sausage with cereals as and for sausage.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Apr. 15	Ingval Almos, La Crosse.....	Selling adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.
Apr. 20	Fred Goebel and Herman Walferdsdorf, Milwaukee.	Selling sausage with cereals as and for sausage.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Apr. 25	F. E. Lins, Milwaukee.....	Selling sausage with cereals as and for sausage.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Apr. 26	C. N. Nye, Beloit.....	Selling adulterated milk.....	C. D. Rosa, Beloit.....	\$25 and costs.
Apr. 26	Henry Jung, Watertown, R. D..	Selling adulterated cream.....	W. D. Stacy, Watertown.....	\$25 and costs.
Apr. 26	Frank Arnold & Son, Milwaukee..	Selling sausage with cereal as and for sausage.	N. B. Neelen, Milwaukee.....	\$25 and costs.
Apr. 30	Frank Hanzslik, Chippewa Falls..	Selling adulterated milk.....	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
Apr. 30	Chas. Strong, Chippewa Falls....	Selling a compound pigment as and for white lead.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
May 1	W. H. Platt, Baraboo, (Clerk for Settegreen Hardware Co.)	Selling adulterated cream.....	H. L. Halsted, Baraboo.....	\$25 and costs.
May 2	A. G. Larson, Kenosha.....	Selling as and for turpentine a mixture of turpentine and mineral oil.	C. E. Randall, Kenosha.....	\$25 and costs.
May 3	Nolte & Ihle, Chippewa Falls.....	Keeping and transporting milk in rusty and dirty cans.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
May 4	Oliver Forden, Green Bay.....	Overreading and false determination of Babcock test in testing cream.	N. J. Monahan, Green Bay.....	\$25 and costs.
May 6	G. B. Long, Viola.....	Selling a compound pigment as and for white lead.	S. G. Curtiss, Richland Center....	\$25 and costs. Appealed.
May 7	G. W. Mason & Co., Chippewa Falls.	Selling a compound pigment as and for white lead.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
May 11	Louis Johnson, Chippewa Falls...	Selling canned "Maraschino" cherries containing artificial coloring, a bleaching compound, and not labeled to show true contents.	F. W. Jenkins, Chippewa Falls....	Suspended.
May 11	Jens Wilman, Ashland.....	Selling a compound pigment as and for white lead.	John Garvin, Ashland.....	\$25 and costs.
May 11	Frank Parcleu, Menomonie. (agent for E. H. Waterman & Co.)	Selling a compound pigment as and for white lead.	P. B. Clark, Menomonie.....	\$25 and costs.
May 11	Ed. Redgren, Menomonie, (agent for Kraft Mercantile Co.)	Selling as bottled linseed oil a compound containing mineral oil.	P. B. Clark, Menomonie.....	\$25 and costs.
May 11	Benj. Carter, Menomonie.....	Selling a compound pigment as and for white lead.	P. B. Clark, Menomonie.....	\$25 and costs.
May 11	Jacob F. Jensen, Menomonie.....	Selling a compound pigment as and for white lead.	P. B. Clark, Menomonie.....	\$25 and costs.
May 11	Luenberger & Wurst, Deforest....	Selling a compound pigment as and for white lead.	Anthony Donovan, Madison.....	\$25 and costs.
May 11	Morrison Bros., Morrisonville....	Selling a compound as and for white lead.	Anthony Donovan, Madison.....	\$25 and costs.

CONVICTIONS—Continued.

Date.	Name and Address of Defendant.	Cause of Action.	Name and Address of Trial Justice.	Fines or Forfeitures.
1910.				
May 14	F. A. Southworth, Chetek.....	Selling a compound pigment as and for white lead.	F. B. Kinsley, Barron.....	\$25 and costs.
May 14	Earl Cutsforth, (Agent Farmers' Store Co.), Chetek.	Selling a compound pigment as and for white lead.	F. B. Kinsley, Barron.....	\$25 and costs.
May 17	H. Moedinger, Milwaukee.....	Selling sausage with cereal as and for sausage.	N. B. Neelen, Milwaukee.....	\$25 and costs.
May 17	Geo. Bauer, Milwaukee.....	Selling sausage with cereal as and for sausage.	N. B. Neelen, Milwaukee.....	\$25 and costs.
May 18	M. E. Mather, Stanley.....	Selling a compound pigment as and for white lead.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
May 18	L. J. Kean, Stanley.....	Selling a compound pigment as and for white lead.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
May 25	N. O. Newberg, Deforest.....	Selling a compound pigment as and for white lead.	Anthony Donovan, Madison.....	\$25 and costs.
May 27	The Foss-Armstrong Hardware Co.	Selling a compound pigment as and for white lead.	C. A. Disney, Hudson.....	\$25 and costs.
May 27	H. C. Cuddebach, Hudson.....	Selling a compound pigment as and for white lead.	C. A. Disney, Hudson.....	\$25 and costs.
May 27	Oliver & Nelson, Hudson.....	Selling a compound pigment as and for white lead.	C. A. Disney, Hudson.....	\$25 and costs.
May 28	J. Frank Collins, Lodi.....	Selling a compound pigment as and for white lead.	W. G. Bunker, Portage.....	\$25 and costs.
May 31	Ralph Elliott (Agent of Ellsworth Hardware Co.), Ellsworth.	Selling a compound pigment as and for white lead.	C. Fenton, Ellsworth.....	\$25 and costs.
May 31	Hassley & Schmidt, Ellsworth.....	Selling a compound pigment as and for white lead.	C. Fenton, Ellsworth.....	\$25 and costs.
June 1	Wm. Koentopp, Fairwater.....	Maintaining dairy premises and utensils in unsanitary condition.	L. E. Butts, Waupun.....	\$25 and costs.
June 3	Chas. Jordan, Byron.....	Maintaining cream separator premises in unsanitary condition.	L. E. Butts, Waupun.....	\$25 and costs.
June 3	Julius Tollack, Black River Falls..	Selling a compound pigment as and for white lead.	C. J. VanSchaik, Black River Falls.	\$25 and costs.
June 7	Carl Wedeward, Marshfield.....	Delivering adulterated milk to a cheese factory.	Charles Hahn, Marshfield.....	\$25 and costs.
June 8	Ralph Harmsen, Waupun.....	Maintaining cream separator premises in unsanitary condition.	H. M. Olds, Ripon.....	\$25 and costs.
June 9	J. F. Straks, Brandon.....	Maintaining cream separator premises in unsanitary condition.	H. M. Olds, Ripon.....	\$25 and costs.
June 18	Henry Nicholas (Durand Hardware Co.), Durand.	Selling a compound pigment as and for white lead.	W. H. Huntington, Durand.....	\$25 and costs.

June 18	Wm. Peer (Agent for The Pepin County Cooperative Co.), Durand.	Selling a compound pigment as and for white lead.	W. H. Huntington, Durand.....	\$25 and costs.
June 27	Mark Squires, Neptune.....	Selling adulterated milk.....	S. G. Curtis, Richland Center.....	\$25 and costs.
June 28	Albert Frier, Neptune.....	Selling adulterated milk.....	S. G. Curtis, Richland Center.....	\$25 and costs.
June 30	August Boehm, Durand.....	Selling a compound pigment as and for white lead.	W. H. Huntington, Durand.....	\$50 and costs.

PENALTIES IMPOSED UNDER PLEA OF NOLO CONTENDERE.

1908.				
Oct. 9	Thos. McNichols, Shawano. (Manager for Upham & Russell Co.)	Selling adulterated raw linseed oil.....	H. O. Buth, Shawano.....	\$50 and costs.
1909.				
Feb. 18	F. O. & E. J. Schmauss, Milwaukee.	Serving oleomargarine for butter.....	N. B. Neelen, Milwaukee.....	\$50 and costs.
Apr. 20	H. Kirk White, Oconomowoc.....	Selling adulterated lemon extract.....	D. W. Agneu, Oconomowoc.....	Suspended by court on payment of costs.
July 5	C. F. Kindschl, Baraboo.....	Selling canned peas containing a copper compound.	L. H. Halsted, Baraboo.....	\$25 and costs.
Aug 3	Wm Peterson, Neenah.....	Selling misbranded lemon extract.....	A. H. Goss, Oshkosh.....	\$25 and costs.
Sept. 22	The Harbridge Co., Racine.....	Selling cheese containing borac acid or a borate.	Wm. Smieding, Racine.....	\$25 and costs.

DISBURSEMENTS FOR THE YEAR ENDING JUNE 30, 1909.

J. Q. Emery, Commissioner, salary and expenses.....	\$2,717 15
U. S. Baer, Assistant Commissioner, salary and expenses..	2,435 12
H. C. Larson, Second Assistant Commissioner, salary and expenses	2,534 52
Richard Fischer, Chemist, salary and expenses.....	2,014 42
A. E. Kundert Assistant Chemist, salary and expenses.....	1,634 06
Harry Klueter, Assistant Chemist, salary and expenses....	1,320 26
F. P. Downing, Assistant Chemist, salary and expenses.....	600 00
F. M. Buzzell, Chief Food Inspector, salary and expenses....	1,161 92
F. E. Carswell, Cheese Factory, Dairy and Food Inspector, salary and expenses.....	1,903 98
E. L. Aderhold, Cheese Factory, Dairy and Food Inspector, salary and expenses	2,089 65
J. D. Cannon, Cheese Factory, Dairy and Food Inspector, salary and expenses	1,970 66
Fred Marty, Cheese Factory, Dairy and Food Inspector, salary and expenses	1,877 37
P. W. Guse, Creamery, Dairy and Food Inspector, per diem and expenses	37 55
J. B. Linzmeyer, Cheese Factory, Dairy and Food Inspector, per diem and expenses.....	77 25
Thomas Corneliuson, Creamery, Dairy and Food Inspector, salary and expenses	231 24
P. A. Larson, Creamery, Dairy and Food Inspector, salary and expenses	2,109 27
S. J. Dufner, Creamery, Dairy and Food Inspector, salary and expenses	1,859 69
James Van Duser, Creamery, Dairy and Food Inspector, salary and expenses	1,867 32
W. A. Voigt, Creamery, Dairy and Food Inspector, salary and expenses	1,426 95
Florence Q. Norton, Secretary, salary.....	1,200 00
Ethel D. Thomas, Stenographer and Confidential Clerk....	900 00
W. F. Scott, Food Inspector, per diem and expenses.....	1,509 28
R. B. Southard, Cheese Factory, Dairy and Food Inspector, salary and expenses	1,826 49
J. M. Olin, Special Counsel.....	1,473 19
Aldro Jenks, Special Counsel.....	110 53
Democrat Printing Company, printing.....	1,516 43
American Express Co., express.....	32 68
United States Express Co., express.....	25 34
Wells Fargo Express Co., express	1 70
Madison Post Office, postage.....	1,886 21
Western Union Telegraph Co., messages.....	34 31
Wisconsin Telephone Co., messages.....	85 45
Dane County Telephone Co., messages.....	20
Chicago, Milwaukee & St. Paul Ry. Co., freight.....	25
L. E. Gettle, Special Counsel.....	182 69
Wisconsin Dairy Supply Co., supplies.....	41 85
Burroughs & Son, supplies.....	114 40
A. Spiegel Co., supplies.....	36 00
Schwaab Stamp & Seal Co., supplies.....	4 67
Torsion Balance Co., supplies	15 00
Menges, Pharmacies, supplies	47 60
Eimer & Amend, supplies.....	424 57
Chicago & Northwestern Ry. Co., freight.....	4 77

Hinrichs Dry Goods Co., supplies.....	5 01
Postal Telegraph Co., messages.....	25
Conklin & Sons, ice	40 00
J. T. Baker Chemical Co., supplies.....	117 32
E. H. Sargent & Co., supplies	112 73
J. E. Moseley, supplies.....	1 00
C. W. Jarvis, drayage.....	23 50
Wolff, Kubly & Hirsig, supplies.....	2 00
Illinois Central Ry. Co., freight.....	94
<hr/>	
Total	\$42,244 77

DISBURSEMENTS FOR THE YEAR ENDING JUNE 30, 1910.

J. Q. Emery, Commissioner, salary and expenses.....	\$2,655 64
U. S. Baer, Assistant Commissioner, salary and expenses...	2,658 35
H. C. Larson, Second Assistant Commissioner, salary and expenses	2,126 30
Richard Fischer, Chemist, salary and expenses.....	997 25
A. E. Kundert, Chemist, salary and expenses.....	1,390 11
Harry Klueter, Assistant Chemist, salary and expenses....	1,540 39
F. M. Buzzell, Chief Food Inspector, salary and expenses...	1,818 55
F. E. Carswell, Cheese Factory, Dairy and Food Inspector, salary and expenses	1,969 07
E. L. Aderhold, Cheese Factory, Dairy and Food Inspector, salary and expenses	2,073 16
J. D. Cannon, Cheese Factory and Food Inspector, salary and expenses	1,922 39
Fred. Marty, Cheese Factory, Dairy and Food Inspector, salary and expenses	1,917 36
P. A. Larson, Creamery, Dairy and Food Inspector, salary and expenses	2,036 47
James Van Duser, Creamery, Dairy and Food Inspector, salary and expenses	1,960 28
S. J. Dufner, Creamery, Dairy and Food Inspector, salary and expenses	1,971 76
W. A. Voigt, Creamery, Dairy and Food Inspector, salary and expenses	2,049 69
R. B. Southard, Creamery, Dairy and Food Inspector, salary and expenses	2,193 45
Florence Q. Norton, Secretary, salary.....	1,200 00
Ethel D. Thomas, Stenographer and Confidential Clerk, salary	600 00
F. P. Downing, Assistant Chemist, salary and expenses.....	1,207 99
A. E. Kundert, Assistant Chemist, salary and expenses.....	405 02
J. B. Linzmeyer, Cheese Factory, Dairy and Food Inspector, per diem and expenses	1,690 89
W. F. Scott, Food Inspector, per diem and expenses.....	1,421 51
P. W. Guse, Creamery, Dairy and Food Inspector, per diem and expenses	1,877 90
Democrat Printing Co., printing.....	1,766 53
American Express Co., express.....	38 12
Wells Fargo & Co., express.....	18 54
Madison Post Office, postage	1,005 83
Wisconsin Telephone Co., messages.....	62 65
Western Union Telegraph Co., messages.....	8 24
E. H. Sargent & Co., supplies.....	40 26

Menges Pharmacies, supplies.....	46 18
Hinrichs Dry Goods Co., supplies.....	15 89
Conklin & Son, ice.....	23 05
Eimer & Amend, supplies.....	254 95
Schwaab Stamp & Seal Works, supplies.....	2 09
Ormel Schlosser, Stenographer and Confidential Clerk.....	300 00
W. A. Brannon, Assistant Chemist.....	825 94
L. F. Nafis, supplies.....	18 00
J. Bishop & Co., supplies.....	216 55
J. F. Baker Chemical Co., supplies.....	4 75
Creamery Package Manufacturing Co., supplies.....	58 00
Chicago, Milwaukee & St. Paul Ry., freight.....	11 28
J. M. Olin, Special Counsel.....	1,291 87
Streissguth-Petran Engraving Co., cuts.....	11 87
J. E. Moseley, supplies.....	42 25
Wolff, Kubly & Hirsig, supplies.....	3 40
C. W. Jarvis, drayage.....	9 00
Cornish, Curtiss & Greene Manufacturing Co., supplies.....	3 00
Wisconsin Dairy Supply Co., supplies.....	2 50
A. H. Thomas Co., supplies.....	137 50
Chicago & Northwestern Ry. Co., freight.....	5 55
Total	<u>\$45,907 26</u>

CHEMICAL AND DAIRY LABORATORIES.

The provision for the chemical laboratory for this department is inadequate. At the time of my appointment as dairy and food commissioner, Dec. 1903, the laboratory was located on the third floor of the south wing of the old capitol. Since the burning of the old capitol in Feb. 1904, this department has been dependent upon the generosity of the University of Wisconsin for chemical laboratory rooms and tables as well as some other laboratory necessities.

Soon after the fire, a small room on the third floor of the south wing of the old capitol was crudely improvised for a dairy laboratory and was used for that purpose until the tearing down of that wing which began in September, 1910. Since then, the department has been unprovided with a dairy laboratory.

In the drawings for the west wing of the new capitol, three rooms were designated on the ground floor as for the use of the dairy and food commissioner. One of these rooms was designated as main office, another as private office of the commissioner, and another as laboratory. At the time of the removal of the department from the south wing of the old capitol to the offices in the west wing of the new capitol, it was found that no

provision had been made for a gas chamber or for flues in the laboratory for the escape of gases or for drainage. It was then learned that this room was not designed for a "chemical" laboratory but only as a dairy laboratory to take the place of the dairy laboratory in the south wing of the old capitol. At this writing, September, 1910, the department has not been put in possession of that laboratory room.

It had been assumed that when a new capitol was constructed, suitable chemical and dairy laboratories, including a separate receiving room adjacent or in close proximity to the office, would be provided therein. Such an arrangement would tend both to efficiency and economy of time and effort.

A suggestion which has some advantages over that of locating the laboratory in the new capitol is the making of adequate provisions for laboratory rooms and facilities in connection with the chemistry building of the University of Wisconsin. While this arrangement would, as is now the case, result in loss of time and some inconvenience in administration, these losses would be compensated by certain advantages of such a location.

It is urgently requested that one or the other of these plans be adopted by the legislature and that legal provision be made for adequately providing the department with permanent chemical and dairy laboratories.

Respectfully submitted,

J. L. Emery.
Commissioner.

REPORT OF CHEMISTS' ANALYSES

RICHARD FISCHER, Ph. D., State Chemist, Director of Laboratory.

ALFRED KUNDERT, M. A., Chemist.

HARRY KLUETER, Ph. G., Assistant Chemist.

FRED P. DOWNING, A. B., Assistant Chemist.

W. A. BRANNON, M. A., Assistant Chemist.

General Summary of Analyses.

Total number of samples analysed, 2031.

Beverages

Unlawful	108	
Free from saccharin	154	
Miscellaneous, or unclassified	16	
		278

Butter

Unlawful and renovated	18	
Passed as lawful	110	
Renovated served with meals	2	
Oleomargarine served with meals as butter	19	
		149

Candies

Passed as lawful	5	5
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Canned Goods

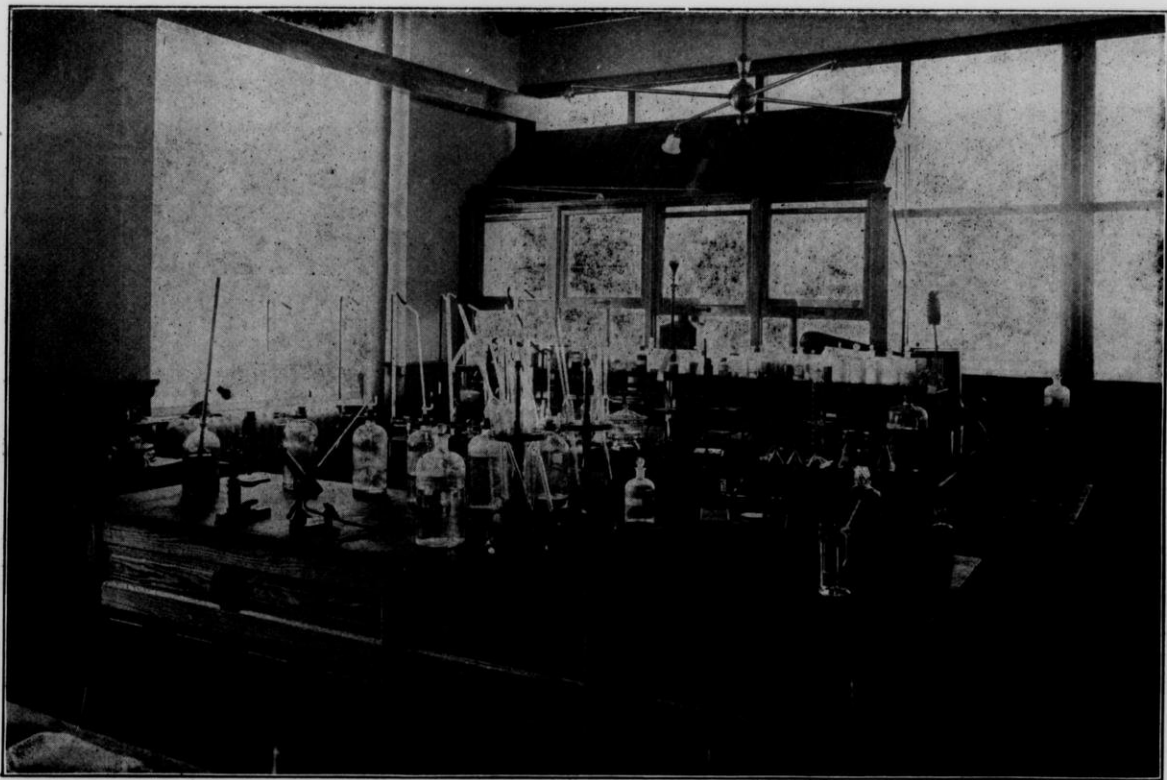
Tested for preservatives; none found	91	
Analysed for tin	5	
Canned peas and cherries, adulterated or misbranded ..	17	
Other canned goods	4	
		117

Canning and Preserving Compounds

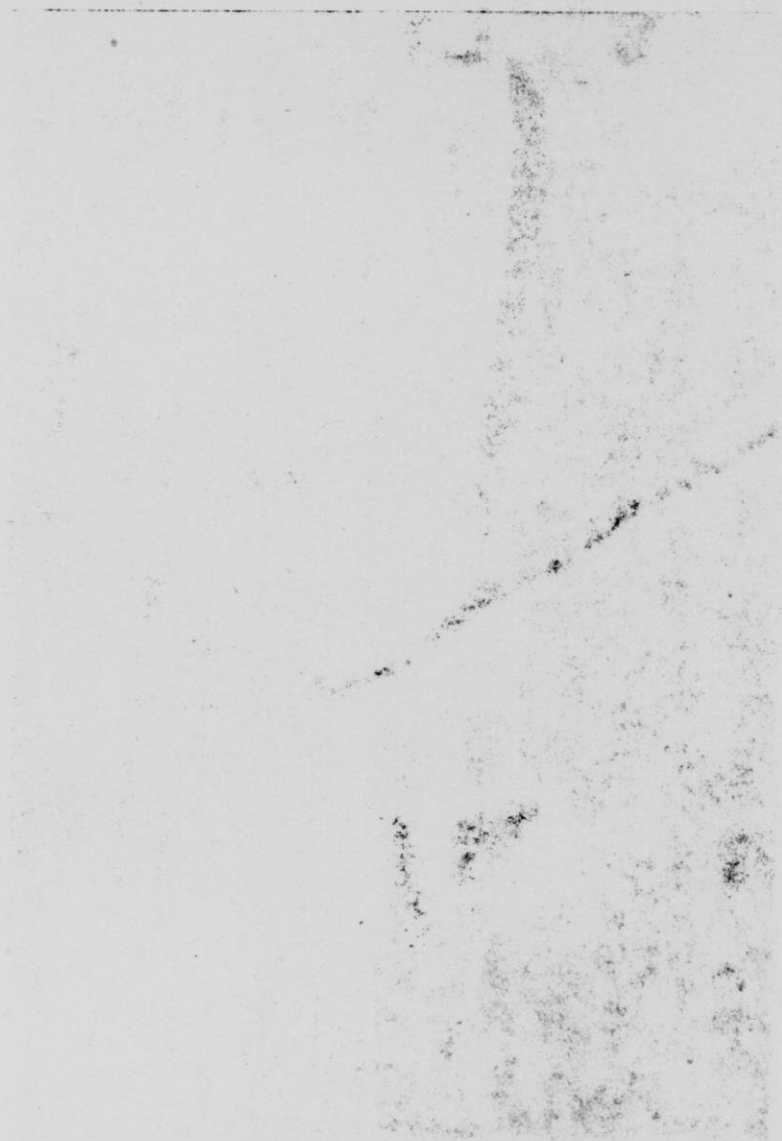
Unlawful	4	4
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Catsups

Adulterated or misbranded	37	
Other catsups tested for preservatives	16	
		53



CHEMICAL LABORATORY OF WISCONSIN DAIRY AND FOOD COMMISSION



Cheese			
Whole milk cheeses unlawfully sold as cream cheese..	17		
Skim-milk cheeses not sold as such.....	18		
Containing boric acid or a borate; unlawful.....	13		
Tested for boric acid; none found.....	3		
Other unlawful cheeses.....	12		
Passed as lawful.....	38		
			101
Cheese Curd			
Unlawful	2	2	
Cream			
Unlawful	57		
Lawful	48		
Submitted	85		
			190
Dried Fruits			
Tested for sulphites; present.....	4		
Tested for sulphites; none present.....	6		
			10
Drugs and Medicines			
Adulterated	11		
Passed as lawful.....	8		
			19
Evaporated Milk			
Below standard	25		
Standard	3		
			28
Extracts and Flavors			
Lemon extracts, flavors, etc., below standard in oil....	25		
Misbranded lemon extracts.....	12		
Adulterated and misbranded lemon extracts.....	5		
Lemon extracts passed as lawful.....	20		
Vanilla extracts, standard.....	1		
Other adulterated or misbranded extracts.....	5		
			68
Flours			
Unlawful buckwheat flours.....	4		
Buckwheat flours passed as lawful.....	22		
Miscellaneous flours, lawful.....	4		
			30
Honey			
Lawful	6		
			6
Ice Cream			
Below standard in fat.....	5		
Standard in fat.....	2		
			7
Ice Cream Cones			
Containing saccharin, unlawful.....	4		
Containing no saccharin.....	3		
			7

Jams, Jellies and Preserves

Tested for preservatives; none present.....	6	
Tested for preservatives; present.....	4	
Not standard or not lawfully labeled.....	11	
Passed as lawful.....	9	

Lard

Lawful	4	4
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Linseed Oils, Turpentines, White Leads and Zinc Whites

Linseed oils—

Adulterated	33	
Passed as lawful	82.	

Turpentines—

Adulterated	5	
Passed as lawful	38	

White leads—

Tested for foreign pigments; none found.....	2	
Pigments other than white lead sold for white lead	1	
Unclassified pigment	1	



Zinc white—

Tested for foreign pigments; none found.....	2	2
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Maple Sugar

Passed as lawful.....	5	5
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Meats and Meat Products

Unlawful	42	
Passed as lawful.....	56	

Milks

Unlawful milks from city supplies.....	72	
Lawful milks from city supplies.....	39	
Submitted samples	56	
Herd samples taken in presence of inspectors.....	115	
Lawful milks delivered to creameries and cheese factories	26	
Unlawful milks delivered to creameries and cheese factories	95	
Unclassified	27	

Miscellaneous	43	43
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Oleomargarine

In resemblance of yellow butter; held to be unlawful..	28	
Not in resemblance of yellow butter.....	4	

Oysters	4	4
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Pickles		
Adulterated	1	
No adulterants found.....	5	
	<hr/>	6
Renovated Butter	1	1
Spices		
Peppers passed as lawful.....	12	12
Syrups and Syrup Mixtures		
Adulterated syrups	3	
Maple syrup mixtures and glucose mixtures not law- fully labeled	10	
Maple syrup mixtures passed as lawful.....	8	
Maple syrups passed as lawful.....	29	
Syrup mixtures not lawfully labeled.....	2	
Syrup mixtures lawfully labeled.....	11	
Glucose mixtures	2	
	<hr/>	65
Vinegars		
Adulterated cider vinegars	7	
Passed as lawful	4	
Submitted samples tested for acetic acid.....	18	
	<hr/>	29
Total number samples analysed		2,031

Report of Analyses Made During Year Ending June 30, 1909.

BEVERAGES

UNLAWFUL BEVERAGES.

Date.	Bought for	Purchased of	Manufacturer or Jobber.	Label.	Remarks.
1908.					
July 2	Red pop.....	Thos. R. Williams, Baraboo.....	Contains saccharin.
July 3	Pop	H. E. Robinson, Baraboo.....	Gem City Bottling Co., Baraboo.....	Contains saccharin.
Sept. 3	White pop.....	Peter Schardt, 603 Third St., Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Emil J. Wolf, Garfield Ave., Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Zweifel Bros., 180 Garfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Red pop.....	Zweifel Bros., 180 Garfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Mrs. Geo. Vaughn, 355 Greenfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Red pop.....	Mrs. Geo. Vaughn, 355 Greenfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Brown pop.....	Mrs. Geo. Vaughn, 355 Greenfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Wm. Allen, National Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Red pop.....	Wm. Allen, National Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Rigas & Thanos, 426 Wells St., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Red pop.....	Rigas & Thanos, 426 Wells St., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Riegler's News Depot, 2nd St. & Greenfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Brown pop.....	Riegler's News Depot, 2nd St. & Greenfield Ave., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Red pop.....	L. Ruwinski, 327 Wells St., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	L. Ruwinski, 327 Wells St., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Manhattan Bottling Works, Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.

Sept. 3	Red pop.....	Manhattan Bottling Works, Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	Red pop.....	Reed Dairy & Grocery Co., 2108 Wells St., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 3	White pop.....	Reed Dairy & Grocery Co., 2108 Wells St., Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
Sept. 9	Pop	Marshfield Bottling Works, Marshfield.	Marshfield Bottling Works, Marshfield.	Contains saccharin.
Sept. 9	Pop	Marshfield Bottling Works, Marshfield.	Marshfield Bottling Works, Marshfield.	Contains saccharin.
Sept. 9	Pop	Eagle Bottling Works, Marshfield.	Eagle Bottling Works, Marshfield.	Contains saccharin.
Sept. 9	Pop	Eagle Bottling Works, Marshfield.	Eagle Bottling Works, Marshfield.	Contains saccharin.
Sept. 22	Orangeade	G. C. Hagenau, La Crosse.	Artificially colored in imitation of fruit.
Sept. 22	Orangeade	C. J. Smith, (bought on fair grounds, La Crosse).	Artificially colored in imitation of fruit.
Dec. 10	Cider	D. C. Adams, 3rd St., Milwaukee.	Preserved with benzoic acid or a salt thereof. No notice to that effect.
Dec. 10	Cider	H. W. Goetz, 1101 Vilet St., Milwaukee.	Preserved with benzoic acid or a salt thereof. No notice to that effect.
1900.				
Mar. 10	Pop	Standard Bottling Co., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 10	Brown pop.....	Standard Bottling Co., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 10	Merry Widow high ball.	Standard Bottling Co., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 10	Pop	Standard Bottling Co., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 10	White pop.....	Wm. Begerow, 794 Island Ave., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 10	White pop.....	Emil Wolf, Garfield Ave., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 10	White pop.....	Peter Schardt, 3rd St., Milwaukee.	Standard Bottling Co., Milwaukee.	Contains saccharin.
Mar. 17	Artificial orangeade	Ashland Bottling Works, Ashland.	Ashland Bottling Works, Ashland.	Orangeade, artificial.
Mar. 17	Artificial strawberry soda.	Ashland Bottling Works, Ashland.	Ashland Bottling Works, Ashland.	Strawberry Soda, artificial.
Apr. 14	Pop	E. Schermerhorn, Oconomowoc.	E. Schermerhorn, Oconomowoc.
Apr. 15	Pop	Wheeler Bros., Waukesha.	Wheeler Bros., Waukesha.
May 6	Strawberry pop....	J. J. Kohlman, Kenosha.	J. J. Kohlman, Kenosha.	Labeled on cap "Strawberry, artificial color and flavor."
May 12	Lemon sour.....	Imperial Bottling Works, Lake Mills.	Imperial Bottling Works, Lake Mills.	Labeled on cap "artificial flavor and color."

UNLAWFUL BEVERAGES—Continued.

Date.	Bought for	Purchased of	Manufacturer or Jobber.	Label.	Remarks.
1909.					
May 12	Birch beer.....	Imperial Bottling Works. Lake Mills.	Imperial Bottling Works. Lake Mills.	Labeled on cap "artificial flavor and color."	Not a birch beer.
May 21	Red pop.....	C. G. Gray, Janesville.....	C. G. Gray, Janesville.....	Cap labeled "Strawberry."	Artificially colored in imitation of fruit.
May 28	Lemon sour.....	C. Lives, Milwaukee.....	Manhattan Bottling Works, Milwaukee.	Lemon Sour.....	Artificially colored in imitation of fruit.
May 28	Brown pop.....	Herman Wogahn, Milwaukee.....	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
May 28	White pop.....	Herman Wogahn, Milwaukee.....	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
May 28	Brown pop.....	T. Rigas & N. Thanos, Milwaukee..	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
May 28	White pop.....	T. Rigas & N. Thanos, Milwaukee..	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
May 28	Brown pop.....	Petropoulos & Spoiloupoulos, Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
May 28	Red pop.....	Petropoulos & Spoiloupoulos, Milwaukee.	Manhattan Bottling Works, Milwaukee.	Contains saccharin.
June 9	Pop	Jos. Evans, Eau Claire.....	Jos. Evans, Eau Claire.....	Contains saccharin.
June 9	Pop	Jos. Evans, Eau Claire.....	Jos. Evans, Eau Claire.....	Contains saccharin.
June 9	Pop	Jos. Evans, Eau Claire.....	Jos. Evans, Eau Claire.....	Contains saccharin.
June 9	Pop	C. Volkman, Eau Claire.....	C. Volkman, Eau Claire.....	Contains saccharin.
June 9	Pop	C. Volkman, Eau Claire.....	C. Volkman, Eau Claire.....	Contains saccharin.
June 9	Pop	C. Volkman, Eau Claire.....	C. Volkman, Eau Claire.....	Contains saccharin.
June 10	Pop	Kelly & Waggoner, Marshfield.....	Kelly & Waggoner, Marshfield.....	Contains saccharin.
June 10	Pop	Geo. Rude, Neillsville.....	Geo. Rude, Neillsville.....	Contains saccharin.
June 10	Artificial orange cider.	Geo. Rude, Neillsville.....	Geo. Rude, Neillsville.....	Orange cider, artificial.	Artificially colored in imitation of fruit. Contains saccharin.
June 12	Pop	Clarence Tickerson, Durand.....	Clarence Tickerson, Durand.....	Iron Brew.....	Contains saccharin.
June 12	Pop	Clarence Tickerson, Menomonie....	Clarence Tickerson, Menomonie....	Ginger Ale.....	Contains saccharin.
June 12	Pop	Clarence Tickerson, Durand.....	Clarence Tickerson, Durand.....	Lemon Sour.....	Contains saccharin.
June 15	Chocolate cream pop.	C. E. Kleis, Chippewa Falls.....	C. E. Kleis, Chippewa Falls.....	Chocolate Cream, colored.	Contains saccharin.
June 15	Cream soda.....	C. E. Kleis, Chippewa Falls.....	C. E. Kleis, Chippewa Falls.....	Contains saccharin.

June	Raspberry pop.....	Chippewa Spring Co., Chippewa Falls.	Chippewa Spring Co., Chippewa Falls.	Rasport. Chippe- wa brand. (Cap labeled raspberry; artificial flavor and color.	Artificially colored in imita- tion of fruit.
June	Cherry phosphate..	Chippewa Spring Co., Chippewa Falls.	Chippewa Spring Co., Chippewa Falls.	Cherry Ripe. La- beled on cap "Cherry Phos- phate, artificial flavor and color.	Artificially colored in imita- tion of fruit.
June	Pop	Arance saloon, First & Grand Ave., Wausau.	Covey & McCormick, Wausau.....	Lemon Soda. Ar- tificial flavor and color."	Contains saccharin.
June 1	'od	Linder & Schaffer, Wausau.....	Covey & McCormick, Wausau.....	Strawberry. Cap labeled "Artificial flavor and color."	Contains saccharin.
June 14	od	Arance saloon, Forest & Grand Ave., Wausau.	Rommel Bros., Wausau.....	Jersey Cream, 1/2 of 1 percent alcohol. Colored.	Contains saccharin.
June 18	od	Linder & Schaffer, Wausau.....	Covey & McCormick, Wausau.....	Labeled on cap "Lemon Soda. Artificial Flavor and Color."	Contains saccharin.
June 29	od	Bert Noyes, Ellsworth.....	Ellsworth Bottling Works, Ells- worth.	Wild Cherry Soda. (Artificial.)	Artificially colored in imita- tion of fruit.

BEVERAGES FREE FROM SACCHARIN.

Date.	Bought for	Purchased of	Manufacturer or Jobber.	Label.
1908.				
July 2	White pop.....	DuBois & Berkley, Baraboo.....	Oscar Altpeter, Baraboo.....	
July 23	White pop.....	Dixon Hotel, Grand Rapids.....	Twin City Bottling Works, Grand Rapids.....	
July 23	Brown pop.....	Dixon Hotel, Grand Rapids.....	Twin City Bottling Works, Grand Rapids.....	
July 23	White pop.....	B. Monthey, Portage.....	
July 23	Brown pop.....	B. Monthey, Portage.....	
July 23	White pop.....	Planters' Hotel, Portage.....	Crystal Bottling Works, Portage.....	
July 23	Cream soda.....	Planters' Hotel, Portage.....	Crystal Bottling Works, Portage.....	Cream Soda.
Sept. 3	White pop.....	Standard Bottling Co., 872 Buffum St., Milwaukee	Standard Bottling Co., Milwaukee.....	Root Beer.
Sept. 3	Red pop.....	Standard Bottling Co., 872 Buffum St., Milwaukee	Standard Bottling Co., Milwaukee.....	Lemon Sour.

BEVERAGES FREE FROM SACCHARIN—Continued.

Date.	Bought for	Purchased of	Manufacturer or Jobber.	Label.
1908.				
Sept. 3	Brown pop	Peter Schardt, 693 Third St., Milwaukee.....
Sept. 3	White pop	Chas. L. Krause, 858 Buffum St., Milwaukee.....
Sept. 3	Brown pop	Chas. L. Krause, 858 Buffum St., Milwaukee.....
Sept. 3	Brown pop	Emil J. Wolf, Garfield Ave., Milwaukee.....
Sept. 9	Lemonade	J. Johnson Omaha, Neb. (Bought on Wis. State Fair Grounds.)
Sept. 9	Lemonade.....	J. Donahue, Milwaukee. (Bought on Wis. State Fair Grounds.)
Sept. 22	Lemonade	Mrs. Brandon, La Crosse. (Bought on Fair grounds, La Crosse.)
Sept. 22	Lemonade	C. L. Tilden, La Crosse. (Bought on Fair grounds, La Crosse.)
Sept. 22	Lemonade	I. Friedman, La Crosse. (Bought on Fair grounds, La Crosse.)
Sept. 22	Lemonade	F. E. Perry, La Crosse. (Bought on Fair grounds, La Crosse.)
1909.				
Mar. 10	Pop	Standard Bottling Co., Milwaukee.....	Standard Bottling Co., Milwaukee.....
Mar. 10	White pop	Fred Dreher, North Ave. & Buffum St., Milwaukee.	Standard Bottling Co., Milwaukee.....
Apr. 15	Pop	Surprise Bottling Co., Waukesha.....	Surprise Bottling Co., Waukesha.....
Apr. 15	Pop	Surprise Bottling Co., Waukesha.....	Surprise Bottling Co., Waukesha.....
Apr. 15	Pop	Surprise Bottling Co., Waukesha.....	Surprise Bottling Co., Waukesha.....
Apr. 15	Pop	Julius Raasch, Milwaukee.....	Surprise Bottling Co., Waukesha.....
Apr. 15	Pop	Julius Raasch, Milwaukee.....	Albert Raasch, White Fish Bay.....
Apr. 14	Pop	E. Schermerhorn, Oconomowoc.....	Albert Raasch, White Fish Bay.....
Apr. 14	Pop	E. Schermerhorn, Oconomowoc.....	E. Schermerhorn, Oconomowoc.....
Apr. 14	Pop	Badger State Bottling Co., Watertown.....	E. Schermerhorn, Oconomowoc.....
Apr. 14	Pop	Badger State Bottling Co., Watertown.....	Badger State Bottling Co., Watertown.....
May 6	White pop	Brandenburg & Gloede, Racine.....	Badger State Bottling Co., Watertown.....
May 6	Red pop	Brandenburg & Gloede, Racine.....	Brandenburg & Gloede, Racine.....
May 6	White pop	P. J. Kohlman, Racine.....	Brandenburg & Gloede, Racine.....
May 6	Red pop	P. J. Kohlman, Racine.....	P. J. Kohlman, Racine.....
May 6	White pop	Weber Bros., Racine.....	P. J. Kohlman, Racine.....
May 6	Cream soda	Weber Bros., Racine.....	Weber Bros., Racine.....
May 6	White pop	W. F. Martain, Kenosha.....	Weber Bros., Racine.....
May 6	Red pop	W. F. Martain, Kenosha.....	W. F. Martain, Kenosha.....
May 6	White pop	J. J. Kohlman, Kenosha.....	W. F. Martain, Kenosha.....
May 12	White pop	Imperial Bottling Works, Lake Mills.....	J. J. Kohlman, Kenosha.....
			Imperial Bottling Works, Lake Mills.....

May 13	Red pop	Imperial Bottling Works, Lake Mills.....	Imperial Bottling Works, Lake Mills.....	
May 13	White pop	Oscar Altpeter, Baraboo	Oscar Altpeter, Baraboo	
May 13	Red pop	Oscar Altpeter, Baraboo	Oscar Altpeter, Baraboo	
May 13	White pop	Gem City Bottling Co., Baraboo.....	Gem City Bottling Co., Baraboo.....	
May 13	Red pop	Gem City Bottling Co., Baraboo.....	Gem City Bottling Co., Baraboo.....	
May 21	White pop	C. G. Gray, Janesville.....	C. G. Gray, Janesville.....	
May 21	Red pop	E. A. Lubkin, Beloit.....	E. A. Lubkin, Beloit.....	
May 21	White pop	E. A. Lubkin, Beloit.....	E. A. Lubkin, Beloit.....	
May 21	Red pop	M. Kantor, Beloit	M. Kantor, Beloit	
May 21	White pop	M. Kantor, Beloit	M. Kantor, Beloit	
May 26	Brown pop	Jos. Rittleat, Milwaukee.....	Manhattan Bottling Works, Milwaukee.....	
May 26	White pop	Jos. Rittleat, Milwaukee.....	Manhattan Bottling Works, Milwaukee.....	
May 28	Ginger ale	C. Lives, Milwaukee.....	Manhattan Bottling Works, Milwaukee.....	
June 9	Ginger ale	C. Volkman, Eau Claire.....	C. Volkman, Eau Claire.....	Ginger Ale.
June 11	Pop	J. B. Lutz, Menomonie.....	J. B. Lutz, Menomonie.....	Lemon Sour.
June 11	Pop	J. B. Lutz, Menomonie.....	J. B. Lutz, Menomonie.....	Lemon Soda.
June 14	Ginger ale	M. Huls & Co., Stanley.....	M. Huls & Co., Stanley.....	Ginger Ale.
June 14	Pop, strawberry flavor.	M. Huls & Co., Stanley.....	M. Huls & Co., Stanley.....	
June 14	Pop, lemon soda...	M. Huls & Co., Stanley.....	M. Huls & Co., Stanley.....	
June 14	Brown pop	M. Huls & Co., Stanley.....	M. Huls & Co., Stanley.....	Ginger Ale.
June 15	Ginger ale	C. E. Kleis, Chippewa Falls.....	C. E. Kleis, Chippewa Falls.....	Lemon Soda.
June 15	Lemon soda	Chippewa Spring Co., Chippewa Falls.....	Chippewa Spring Co., Chippewa Falls.....	
June 17	Pop	A. B. Subel, Rhinelander.....	Arthur Taylor, Rhinelander.....	
June 17	Pop	A. B. Subel, Rhinelander.....	Arthur Taylor, Rhinelander.....	
June 17	Red pop	Henning's Restaurant, Rhinelander.....	Rhinelander Bottling Works, Rhinelander.....	
June 18	Ginger ale	J. H. Dengel, Merrill.....	J. H. Dengel, Merrill.....	Ginger Ale.
June 18	Pop	J. H. Dengel, Merrill.....	J. H. Dengel, Merrill.....	Raspberry Cream.
June 18	Pop	J. H. Dengel, Merrill.....	J. H. Dengel, Merrill.....	
June 29	Coca cola	G. Walleseh, Hudson	Coca-Cola Co., Atlanta, Ga.....	
June 29	Pop	G. Walleseh, Hudson	G. Walleseh, Hudson	
June 29	Pop	G. Walleseh, Hudson	G. Walleseh, Hudson	
June 29	Pop	Bert Noyes, Ellsworth.....	Ellsworth Bottling Works, Ellsworth.....	Lemon Sour.
June 29	Pop	Bert Noyes, Ellsworth.....	Ellsworth Bottling Works, Ellsworth.....	
June 29	Pop	J. W. Fink, New Richmond.....	Bethania Mineral Spring Co., Osceola.....	Lemon Sour.
June 29	Pop	J. W. Fink, New Richmond.....	Bethania Mineral Spring Co., Osceola.....	Ginger Ale.

BUTTER

UNLAWFUL BUTTER AND RENOVATED BUTTER

Date.	Bought for	Labeled.	Bought of	Per cent fat.	Per cent moisture.	Remarks.
1908. Dec. 2	Butter	New England Restaurant, 425 Milwaukee St., Milwaukee.	77.88	16.37	Below legal standard in fat and above legal standard in moisture. Renovated butter. Not lawfully labeled.
Dec. 2	Process butter.	Process butter...	L. Dobbratz Co., Milwaukee.....	
Dec. 10	Butter	Fancy creamery butter.	New England Restaurant, 425 Milwaukee St., Milwaukee.	78.03	17.03	Below legal standard in fat and above legal standard in moisture.
Dec. 15	Butter	David Reik, 360 Grove St., Milwaukee.....	Pronounced renovated butter.
Dec. 19	Butter	David Reik, 360 Grove St., Milwaukee.....	Pronounced renovated butter.

RENOVATED BUTTER SERVED WITH MEALS.

Date.	Bought for	Bought of
1909. Jan. 13	Butter	W. Diener's Restaurant, Sycamore St., Milwaukee. Otto Johnson, Chequamegon Hotel, Ashland.
May 17	Butter	

OLEOMARGARINE SERVED WITH MEALS AS BUTTER.

Date.	Purchased of	Remarks.	
1909.			
Jan. 8	Schulz's Lunch Room, 251 Wisconsin St., Milwaukee.....	Contains artificial color.	
Jan. 13	John Hagerty's Restaurant, 147 Reed St., Milwaukee.....		
Jan. 13	Gould's Restaurant, 352 National Ave., Milwaukee.....	Contains artificial color.	
Jan. 13	Mrs. Elliott's Restaurant, 907 National Ave., Milwaukee.....		
Jan. 14	The Hungarian Restaurant, 2nd St., Milwaukee. (Schmauss, prop.).....		
Jan. 14	Henry W. Schulz's Restaurant, 251 Wisconsin St., Milwaukee.....		
Jan. 25	The Elliott Restaurant, 907 National Ave., Milwaukee.....		
Jan. 25	Gould's Restaurant, 352 National Ave., Milwaukee.....		
Jan. 27	Lunch Counter, Abbottsford Depot, Abbottsford.....		
Feb. 5	Depot Lunch Counter, Stevens Point.....		
Feb. 23	Railroad Lunch Counter, Stevens Point.....		Pronounced oleomargarine in resemblance of yellow butter.
Feb. 23	Lunch Counter, Abbottsford Depot, Abbottsford.....		
May 7	The Freeman Hotel, Black River Falls.....	Pronounced oleomargarine in resemblance of yellow butter.	
May 7	The Freeman Hotel, Black River Falls.....		

BUTTER PASSED AS LAWFUL.

Date.	Purchased of or Submitted by	Remarks.
1908.		
June 27	John Niesen, Niesen Hotel, Grafton.....	Served with meal.
Aug. 24	The Globe Dairy Lunch, 228 Grand Ave., Milwaukee.....	Butter obtained from buttered toast.
Sept. 13	J. Breier, 526 Vliet St., Milwaukee.....	Served with meal.
Sept. 18	J. D. Berman, 612 Vliet St., Milwaukee.....	
Sept. 18	H. Turnansky, 454 Sixth St., Milwaukee.....	
Sept. 18	H. Gilbert, 464 Sixth St., Milwaukee.....	
Sept. 29	One Minute Coffee House, Madison.....	
Sept. 29	Capitol Hotel, Madison.....	
Sept. 29	Sherlock Hotel, Madison.....	
Sept. 29	University Hotel, Madison.....	
Sept. 30	Trumpf Hotel, Madison.....	
Sept. 30	Atlas Hotel, Madison.....	
Sept. 30	Elver House, Madison.....	Served with meal.

BUTTER PASSED AS LAWFUL—Continued.

Purchased of or Submitted by		Remarks.
1908.		
Oct. 1	Northwestern R. R. Lunch Counter, Elroy.....	Served with meal.
Oct. 1	Fess House, Madison	Served with meal.
Oct. 1	Avenue Hotel, Madison	Served with meal.
Oct. 1	Northwestern R. R. Lunch Counter, Madison.....	Served with meal.
Oct. 2	Norwalk House, Norwalk	Served with meal.
Oct. 3	Simons' Hotel, Madison	Served with meal.
Oct. 3	Cardinal Hotel, Madison	Served with meal.
Oct. 5	Hotel Marquette, Madison	Served with meal.
Oct. 5	Hanacher's Hotel, Madison	Served with meal.
Oct. 7	College Inn, Grand Ave., Milwaukee.....	Served with meal.
Oct. 8	Washington House, Cedarburg	Served with meal.
Oct. 10	Foeste Hotel, Sheboygan	Served with meal.
Oct. 12	C., M. & St. P. R. R. Eating House, Union Station, Milwaukee.....	Served with meal.
Oct. 13	Oshkosh House, Oshkosh	Served with meal.
Oct. 14	Oshkosh House, Oshkosh	Served with meal.
Oct. 24	H. Turnansky, 454 Sixth St., Milwaukee.....	Served with meal.
Nov. 17	J. Breier, 526 Vliet St., Milwaukee.....	
Nov. 27	*J. Vander Genten, Genessee.....	
Dec. 10	Jas. M. Fox & Son, Milwaukee.....	Moisture 14.5 percent.
Dec. 11	Wisconsin Dairy School, Madison.....	Moisture 11.8 percent.
Dec. 12	*W. A. Voigt, Eau Claire.....	
Dec. 12	*Osborne & Waterman, Eau Claire.....	
1909.		
Jan. 2	*Dr. J. W. Quinn, Madison	
Jan. 4	*Emile Francar, Galesville	
Jan. 13	TeEVERS' & Riley's Restaurant, National Ave., Milwaukee.....	Served with meal.
Jan. 13	Needham's Restaurant, 1050 National Ave., Milwaukee.....	Served with lunch.
Jan. 13	E. Thielman, 618 Grand Ave., Milwaukee.....	
Jan. 13	Chamber of Commerce Restaurant, 353 Broadway, Milwaukee.....	
Jan. 14	John Kowitz, 5th & Chestnut Sts., Milwaukee.....	
Jan. 14	Kurtz Bros., 3d & State Sts., Milwaukee.....	
Jan. 16	*F. M. Buzzell, Chippewa Falls.....	
Jan. 19	Baltimore Lunch, 221 West Water St., Milwaukee.....	Butter from buttered toast.
Jan. 19	Baltimore Lunch, 416 E. Water St., Milwaukee.....	Butter from buttered toast.
Jan. 19	Baltimore Lunch, 201 Grand Ave., Milwaukee.....	Butter from buttered toast.
Jan. 26	The Hungarian, Schmauss Garden Café, 2d St., Milwaukee.....	Served with meal.
Jan. 27	Mrs. John Bender, Jefferson.....	Served with meal.
Feb. 15	*P. S. Johnson, Kilbourn.....	

* Submitted sample.

Mar. 10	Hotel Grand, New London.....	Served with meal.
Mar. 10	Hotel Grand, New London.....	Served with meal.
Mar. 18	New Commercial Hotel, Schleisingerville.....	Served with meal.
Mar. 18	Westphal Hotel, Rubicon	Served with meal.
May 1	Hotel Clinton, G. H. Amos, Prop., Clinton Jct.....	Served with meal.
May 10	*Geo Meikle, Sturgeon Bay.....	

* Submitted sample.

CANDIES

PASSED AS LAWFUL.

Date.	Bought of or Submitted by	Remarks.
1908.		
July 2	Roser & Koch, Baraboo.....	
Sept. 19	Leonard & Underwood Co., Janesville.....	
Dec. 7	*W. A. Anderson, Mayor of La Crosse.....	
1909.		
Jan. 2	*Geo. Parke, M. D., Health Officer, Sylvan.....	Tested for arsenic. None found.
Jan. 5	*Thos. Hay, Racine	Liquid portion strongly flavored with a rum flavor, but contains no alcohol.
Jan. 11	S. A. Knox & Co., Racine.....	Liquid portion has a strong rum flavor but contains no alcohol.

* Submitted samples.

CANNED GOODS

ANALYZED FOR TIN.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1908.					
July 10	Red Cherries.....	Pelletier & Paquette, Chippewa Falls.	John Boyle Co., Eau Claire	Glenmore	Tin oxide 0.0125%. Can soldered on inside surface
July 22	Plums	Kann & Bachman, Eau Claire.....	Dunkley & Co., Kalamazoo, Mich..	Cupid	Tin oxide 0.048%. Contains 0.02% of benzoic acid.
July 22	Black Cherries.....	Kann & Bachman, Eau Claire.....	Weber Bussell Canning Co., Puyalup, Wash.	Lotus Club.....	Tin oxide 0.0176%. Can soldered on inside surface.
July 23	Winter Apples.....	Chas. Stevens, Eau Claire.....	W. R. Roach & Co., Hart, Mich...	Hart	Tin oxide 0.004%. Can soldered on outside surface.
Oct. 15	Campbell's Condensed Tomato Soup.	M. L. Nelson, Madison.....	Jos. Campbell, Co., Camden, N. J..	Campbell's	Tin oxide 0.0133%. Can soldered on inside surface.

CANNED PEAS ADULTERATED OR MISBRANDED.

1908.					
July 3	Early June Peas...	A. L. Young, Baraboo.....	Newport Canning Co., Newport....	Gold Prize.....	Not early June peas. Misbranded.
July 3	Green Peas. Soaked	C. F. Kindschl, Baraboo.....	Cleero Canning Co., Chicago.....	Not green peas. Misbranded.
July 8	Early June Peas...	G. M. George, Madison.....	Drenthe Canning Co., Drenthe, Mich.	Pride of Drenthe..	Not early June peas. Misbranded.
July 8	Early June Peas...	S. Kasdin, South Madison.....	Wisconsin Canning Co., Manitowoc	Wisconsin.....	Not early June peas. Misbranded.
July 8	Early June Peas...	G. C. Breitenbach, Madison.....	Sauk City Canning and Packing Co., Sauk City.	Evriday.....	Not early June peas. Misbranded.
July 15	Early June Peas...	W. A. Baerwald, Wausau.....	Wausau Canning Co., Wausau, Wis.	Pinnacle.....	Not early June peas. Misbranded.
July 16	Early June Sifted Peas.	B. Marquardt, Wausau.....	McNeil & Higgins Co., Chicago....	Glenora.....	Not early June peas. Misbranded.
July 17	Sifted Early June Peas.	J. N. Maurner, Tomahawk.....	The Martinsville Canning Co., Martinsville, Indiana.	Standard.....	Not early June peas. Misbranded.

July 23	Early June Peas....	J. H. Kleiner, Eau Claire.....	Franklin MacVeagh & Co., Chicago.	Green Pearl.....	Contains saccharin. Not early June peas. Adulterated and misbranded.
July 5	Soaked Early June Peas.	Cumberland Supply Co., Cumberland.	Valley Canning Co., Reedsburg, Wis.	Pacific.....	Not early June peas. Misbranded.
July 5	Soaked Early June Peas.	Cumberland Supply Co., Cumberland.	John H. Leslie & Co., Chicago....	Morgan & Clark...	Not early June peas. Misbranded.
July 5	Sifted Early June Peas.	The Company Store, Cumberland..	Minnesota Valley Canning Co., La Sueur, Minn.	Artesian.....	Not early June peas. Misbranded.
Nov. 5	Petits Pois. Extra Fins. Bordeaux, France. Colored with sulphate of copper.	F. S. Dhooge, Ashland.....	Colored with a copper salt. Adulterated.
1909. May 13	Very Fine Peas. Prepared with sulphate of copper.	C. F. Kindschl, Baraboo.....	Steele, Wedeles Co., Chicago.....	Colored with a copper compound equivalent to .17 m. g. of crystallized copper sulphate in 100 grams of the peas. Adulterated.

OTHER ADULTERATED CANNED GOODS.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1908. Oct. 27	Cherries in Maraschino Syrup. Artificially Colored.	Piper Bros., Madison.....	Cincinnati Extract Works Co., Cincinnati.	Contains sulphurous acid (equivalent to 0.14% of crystallized sodium sulphite) and artificial coloring.
Dec. 11	Maraschino Cherries.....	Wm. Steinmeyer Co., Milwaukee....	Rheinstrom Bros., Cincinnati.....	Contains sulphurous acid.
Dec. 16	Maraschino Cherries.....	Bardon, Kellogg & Co., Ashland....	Reid, Murdock & Co., Chicago.....	Contains sulphurous acid.
1909. May 28	Cherries in Maraschino flavor. Artificially colored.	Wisconsin Soda Fountain Co., 110 Huron St., Milwaukee.	The McCalla Flavor Co., Chicago...	Contains sulphurous acid and colored with coal tar dye.

CANNED GOODS TESTED FOR PRESERVATIVES: NONE FOUND.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.
1908.				
July 2	Cream Corn	Boston Store, Baraboo.....	Willshire Canning Co., Willshire, Ohio.....	Green Clover.
July 2	Sugar Corn	J. R. Stoner, Baraboo.....	Grimes Canning and Preserving Co., Grimes, Iowa.	Old Grimes.
July 2	Sweet Corn	Thos. R. Williams, Baraboo.....	Keene Canning Co., Freeport, Ill.....	O. K.
July 2	Sugar Corn	DuBois & Berkley, Baraboo.....	Sauk City Canning and Packing Co., Sauk City, Wis.	Sauk City.
July 2	Canned Peas	*Fort Atkinson Canning Co., Fort Atkin- son.	Fort Atkinson Canning Co., Fort Atkin- son, Wis.	
July 8	Early June Peas.....	G. M. George, Madison.....	Reid, Murdock Co., Chicago.....	Reindeer.
July 8	New York State Apples.....	G. M. George, Madison.....	Rochester Preserving Co., Rochester, N. Y.	Monroe.
July 8	Sugar Corn	A. Richman, Madison	Grimes Canning and Preserving Co., Grimes, Iowa.	Old Grimes.
July 8	Wis. Sifted Early June Peas.....	A. Richman, Madison	Columbus Canning Co., Columbus, Wis....	Corona.
July 8	Sweet Peas	A. Richman, Madison	Gould, Wells & Blackburn Co., Madison, Wis.	Fairfield.
July 8	Early Peas	M. H. O'Neil, Madison.....	John Hoffman Sons & Co., Milwaukee, Wis.	Juneau.
July 8	Sugar Corn	M. H. O'Neil, Madison.....	Bloomington Canning Co., Bloomington, Ills.	Elephant.
July 8	Sifted Early June Peas.....	D. Trainor, Madison.....	Hustisford Canning Co., Hustisford, Wis..	Herkimer.
July 8	Early June Peas, Sifted.....	H. C. Polz, Madison.....	Franklin MacVeagh Co., Chicago, Ill.....	Telmo.
July 8	Sweet Peas	H. C. Polz, Madison.....	Franklin MacVeagh Co., Chicago, Ill.....	Holland.
July 8	Corn	H. C. Polz, Madison.....	Franklin MacVeagh Co., Chicago, Ill.....	Charm.
July 8	Corn	H. C. Polz, Madison.....	Franklin MacVeagh Co., Chicago, Ill.....	Club House.
July 8	Cream Corn	J. Abrams, Madison.....	Klindt-Geiger Canning Co., Cassville, Wis.	Badger.
July 8	Early June Peas.....	S. Kasdin, South Madison.....	Cleveland Canning Co., Cleveland, Wis....	Bell.
July 8	Extra Sifted Little Gem Peas.....	S. Kasdin, South Madison.....	The Albert Landreth Co., Manitowoc, Wis.	Lakeside.
July 8	Succotash	S. Kasdin, South Madison.....	Sycamore Preserve Works, Sycamore, Ill..	White Lily.
July 8	Sifted Sweet Wrinkled Peas.....	G. C. Breitenbach & Son, Madison.....	The Burt Olney Co., Oneida, N. Y.....	Holiday.
July 8	Marrowfat Peas	James Lavin, Madison	The Albert Landreth Co., Manitowoc.....	King Bird.
July 8	Early June Peas, Sifted.....	W. A. Oppel.....	Curtice Bros., Rochester, N. Y.....	
July 8	Extra Fine Peas	W. A. Oppel.....	Curtice Bros., Rochester, N. Y.....	Blue Label.
July 8	Sweet Corn, Small Kernel.....	W. A. Oppel.....	Curtice Bros., Rochester, N. Y.....	Blue Label.
July 8	Early Sweet Corn.....	W. A. Oppel.....	Curtice Bros., Rochester, N. Y.....	
July 8	Wisconsin Selected Sweet Peas.....	W. M. Brady, Madison.....	Chilton Canning Co., Chilton, Wis.....	Dainty Violet.
July 8	Corn	W. M. Brady, Madison.....	Franklin MacVeagh Co., Chicago.....	Casino.
July 8	Early June Peas.....	W. M. Brady, Madison.....	Franklin MacVeagh Co., Chicago.....	Comet.

* Ten samples taken at factory.

July 8	Sugar Corn	M. Jensen, Madison	Iroquois Canning Co., Onarga, Ill.	Incandescent.
July 8	Sifted Peas	M. Jensen, Madison	Gould, Wells & Blackburn Co., Madison, Wis.	White Hall.
July 8	Perfection of Sweet Corn	Piper Bros., Madison	Rockwood Bros. Co., Chicago	Hudson River.
July 8	Sugar Corn	Piper Bros., Madison	Reid, Murdock & Co., Chicago	Pappoose.
July 8	Sifted Early June Peas	Piper Bros., Madison	Rockwood Bros. Co., Chicago	Hudson River.
July 10	Sweet Early June Peas	F. W. Hanzlik, Chippewa Falls	Chippewa Falls Canning Co., Chippewa Falls, Wis.	Partial.
July 10	Petits Pois	F. W. Hanzlik, Chippewa Falls	Chippewa Falls Canning Co., Chippewa Falls, Wis.	Chippewa.
July 10	Succotash	Farmers' Produce Co., Chippewa Falls	DuPage Canning Co., Wheaton, Ill.	DuPage.
July 10	Apples	Farmers' Produce Co., Chippewa Falls	Booth Packing Co., Baltimore, Md.	Oval.
July 10	Sweet Corn	Farmers' Produce Co., Chippewa Falls	The Burt Olney Packing Co., Oneida, N. Y.	Holiday.
July 10	Sweet Wrinkled Peas	Monat-Duenow Co., Chippewa Falls	Franklin MacVeagh & Co., Chicago	Telmo.
July 10	Marrowfat Style Peas	Monat-Duenow Co., Chippewa Falls	Franklin MacVeagh & Co., Chicago	Lyndon.
July 10	Corn	Monat-Duenow Co., Chippewa Falls	Franklin MacVeagh & Co., Chicago	Lyndon.
July 10	Sifted Peas, Sweet	Monat-Duenow Co., Chippewa Falls	Reedsburg Canning Co., Reedsburg, Wis.	Northwestern.
July 10	Sugar Corn	Monat-Duenow Co., Chippewa Falls	Reedsburg Canning Co., Reedsburg, Wis.	Northwestern.
July 10	Sugar Peas	Eystad & Emerson, Chippewa Falls	Lange Canning Co., Eau Claire, Wis.	Porter.
July 10	Sweet Corn	Eystad & Emerson, Chippewa Falls	Faribault Canning Co., Faribault, Minn.	Old Colony.
July 15	Extra Small Sifted Sweet Peas	W. A. Baerwald, Wausau	Hoffman's Sons Co., Milwaukee, Wis.	Gold Medal.
July 15	Extra Sifted Early June Peas	W. A. Baerwald, Wausau	Wausau Canning Co., Wausau, Wis.	Priscilla.
July 15	Sweet Corn	W. A. Baerwald, Wausau	John Hoffman's Sons Co., Wausau, Wis.	Gold Medal.
July 15	Sugar Corn	Livingston Mercantile Co., Wausau	Burnham & Morrell Co., Portland, Me.	Paris.
July 15	Early June Peas	Livingston Mercantile Co., Wausau	Phillip Jager & Co., Chicago	Champion American.
July 15	Early June Peas	Livingston Mercantile Co., Wausau	Joannes Bros. Co., Green Bay, Wis.	Goodenough.
July 15	Sugar Corn	Fred M. Logan, Wausau	Wisconsin Canning Co., Winneconne, Wis.	Canna.
July 15	Sweet Corn	G. A. Oswald, Wausau	Sprague, Warner & Co., Chicago	Plymouth Rock.
July 15	Early June Peas	G. A. Oswald, Wausau	Wausau Canning Co., Wausau, Wis.	Wisconsin Club.
July 15	Sweet Marrowfat Peas	Holub & Fenhaus, Wausau	Green Bay Canning Co., Green Bay, Wis.	Lazarre.
July 15	Cream Corn	Holub & Fenhaus, Wausau	Kiekbusch Grocery Co., Wausau, Wis.	Ivy.
July 15	Sugar Corn	Henry Pagenkopf, Wausau	P. Hohnadel, Jr., Co., Janesville, Wis.	Riverview.
July 15	Sugar Corn	Henry Pagenkopf, Wausau	Van Camp Packing Co., Indianapolis, Indiana.	Van Camp's.
July 16	Hand-Picked Peas	Krause & Schafer, Wausau	Wm. Larsen Canning Co., Green Bay, Wis.	Green Bay.
July 16	Sugar Corn	Krause & Schafer, Wausau	Badger Canning Co., Oshkosh, Wis.	Arion.
July 16	Sugar Corn	Lewis H. Jones, Schofield	Elgin Packing Co., Elgin, Ill.	Watch.
July 16	Early June Peas	Lewis H. Jones, Schofield	Wm. Hoyt Co., Chicago	Sweet Girl.
July 17	Corn	H. N. Burrington, Tomahawk	The Seymour Canning and Cold Storage Co., Seymour, Wis.	Sweepstake.
July 17	Sugar Corn	J. N. Maurner, Tomahawk	The Warrensburg Canning Co., Warrensburg, Ill.	Cook's Delight.
July 22	Strawberries	W. H. Smith, Eau Claire	American Canning Co., Oneida, N. Y.	American Club.
July 22	Rosebud Beets	W. H. Smith, Eau Claire	The Burt Olney Canning Co., Oneida, N. Y.	American Club.

G-D & H

CANNED GOODS TESTED FOR PRESERVATIVES: NONE FOUND-Continued.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1908.				
July 22	Preserved Red Pitted Cherries....	W. H. Smith, Eau Claire.....	American Canning Co., Oneida, N. Y.....	American Club.
July 22	Sugar Corn.....	W. H. Smith, Eau Claire.....	Cokato Canning Co., Cokato, Minn.....	Bison.
July 22	Tomatoes.....	Kann & Bachmann, Eau Claire.....	Gamble-Robinson Co., Minneapolis, Minn..	Capitol.
July 22	Strawberry Table Preserves.....	Bostwick Grocery, Eau Claire.....	Curtice Bros. Co., Rochester, N. Y.....	
July 23	Succotash.....	Lind & Co., Eau Claire.....	Reid, Murdock & Co., Chicago.....	White Horse.
July 23	Sifted Early June Peas.....	Lind & Co., Eau Claire.....	Reid, Murdock & Co., Chicago.....	White Horse.
Aug. 5	Sugar Corn.....	Cumberland Supply Co., Cumberland.....	Minnetonka Fruit & Vegetable Co., Long Lake, Minn.	Orono.
Aug. 5	Extra Sifted Peas.....	The Company Store, Cumberland.....	Griggs, Cooper & Co., St. Paul, Minn....	Home.
Aug. 5	Selected Early June Peas.....	The Company Store, Cumberland.....	The Waukesha Canning Co., Waukesha, Wis.	Moose Head.
Aug. 5	Corn.....	The Company Store, Cumberland.....	Griggs, Cooper & Co., St. Paul, Minn....	Home.
Aug. 5	Succotash.....	The Company Store, Cumberland.....	Griggs, Cooper & Co., St. Paul, Minn....	Bengal.
Aug. 5	Sugar Corn.....	Johnson, Eckle & Co., Cumberland.....	Mayer Canning Co., Mayer, Minn.....	Minnesota Bell.
Aug. 5	Minnesota Sugar Corn.....	S. Donatelle, Cumberland.....	Cannon Falls Canning Co., Cannon Falls, Minn.	Commercial Club.
Aug. 5	Marrowfat Peas.....	S. Palmer, Cumberland.....	Winston, Harper & Fischer Co., Minneapolis, Minn.	University.
Aug. 5	Sugar Corn.....	S. Palmer, Cumberland.....	Arlington Canning Co., Arlington, Minn..	Arlington.
Aug. 6	Petits Pois.....	E. A. Glover, New Richmond.....	Fredonia Canning & Manufacturing Co., Fredonia, N. Y.	Gilt Edge.
Oct. 6	Le Soleil Malines Petits Pois Fins	W. A. Oppel, Madison.....		Le Soleil Malines.
Oct. 15	Pork and Beans with Tomato Sauce.	Klueter Bros., Madison.....	The Jersey Packing Co., Cincinnati, Ohio..	Sunny Side.
Oct. 15	Pork and Beans, Boston Baked..	M. L. Nelson.....	Van Camp Packing Co., Indianapolis, Ind.	Van Camp's.
Oct. 15	Condensed Chicken Soup.....	M. L. Nelson, Madison.....	Jos. Campbell Co., Camden, N. J.....	
Nov. 4	Sweet Wrinkled Peas.....	Bostwick Grocery, Eau Claire.....	Curtice Bros., Rochester, N. Y.....	
Nov. 4	Extra Fine Peas.....	Bostwick Grocery, Eau Claire.....	Curtice Bros., Rochester, N. Y.....	Blue Label.
Nov. 12	French Peas, Natural.....	W. L. Rhoads, Appleton.....	Reiss & Brady, Distributors.....	Cresca.

CATSUPS

CATSUPS ADULTERATED OR MISBRANDED.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1908.					
July 2	Catsup	J. P. Sprecher, Baraboo.....	A. Booth & Co., Baltimore, Md....	Contains artificial color and benzoic acid. Adulterated.
July 2	Tomato Catsup....	J. P. Sprecher, Baraboo.....	Van Camp Packing Co., Indianap- olis, Ind.	Contains added benzoic acid. Not labeled to that effect.
July 2	Catsup	DuBois & Berkley, Baraboo.....	Cornell Packing Co., Ithaca, N. Y..	Cornell	Contains added benzoic acid. Not labeled to that effect.
July 8	Catsup. Contains 0.1% sodium ben- zoate.	A. Richman, Madison.....	Huss & Edler Preserving Co., Chi- cago.	Kinzie	Contains added benzoic acid equivalent to .157% of sodi- um benzoate. Misbranded as to quantity of sodium benzoate.
July 8	Tomato Ketchup. Contains 0.1% sodium benzoate.	A. Richman, Madison.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.192% sodium benzoate. Misbranded as to quantity of sodium ben- zoate.
July 8	Tomato Ketchup. Contains 0.1% sodium benzoate.	A. Richman, Madison.....	Jos. Campbell Co., Camden, N. J..	Campbell's	Contains added benzoic acid, equivalent to 0.296% of sodi- um benzoate. Misbranded as to quantity of sodium benzoate.
July 8	Tomato Catsup. Contains 0.1% sodium benzoate.	J. McNamara, Madison.....	Van Camp Packing Co., Indianap- olis, Ind.	Bordeaux	Contains added benzoic acid, equivalent to 0.316% of sodi- um benzoate. Misbranded as to quantity of sodium benzoate.
July 8	Catsup. Contains 1-12% of benzoate of soda.	E. M. Cass, Madison.....	Franklin MacVeagh Co., Chicago...	Club House.....	Contains added benzoic acid, equivalent to 0.223% of sodi- um benzoate. Misbranded as to quantity of sodium benzoate.
July 8	Tomato Catsup. Contains 0.1% sodium benzoate.	W. Gerke, Madison.....	McNeil-Higgins Co., Chicago.....	Comet	Contains added benzoic acid, equivalent to 0.176% of sodi- um benzoate. Misbranded as to quantity of sodium benzoate.

CATSUPS ADULTERATED OR MISBRANDED—Continued.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1908. July 8	Tomato Catsup. Contains 0.1% sodium benzoate.	Geo. Scherneck, Madison.....	American Vinegar & Pickle Co., Milwaukee, Wis.	Contains added benzoic acid, equivalent to 0.373% of sod- ium benzoate. Misbranded as to quantity of sodium benzoate.
July 8	Tomato Catsup prepared with 1-12 of 1% benzoate of soda.	Farmers' Produce Co., Chippewa Falls.	Williams Bros. Co., Detroit, Mich..	Waldorf.....	Contains added benzoic acid, equivalent to 0.176% sodium benzoate. Misbranded as to quantity of sodium benzo- ate.
July 10	Tomato Catsup. Prepared with 0.1 of 1% benzoate of soda.	Monat-Duenow Co., Chippewa Falls	H. Wichart, Chicago.....	Contains added benzoic acid, equivalent to 0.388% sodium benzoate. Misbranded as to quantity of sodium benzo- ate.
July 15	Tomato Catsup. Contains 0.1 of 1% of benzoate of soda.	M. J. Klimek, Wausau.....	Ringrose Pickling Co., St. Paul and Minneapolis.	Crescent.....	Contains added benzoic acid, equivalent to 0.28% of sod- ium benzoate. Misbranded as to quantity of sodium benzoate.
July 23	0.1 of 1% of benzo- ate of soda.	Lind & Co., Eau Claire.....	A. S. Livermore, Chicago.....	Leading Star....	Contains added benzoic acid, equivalent to 0.26% of sod- ium benzoate. Misbranded as to quantity of sodium benzoate.
Aug. 5	Preserved with 0.1 of 1% of benzo- ate of soda.	Cumberland Supply Co., Cumber- land.	E. F. Griswold Pickling Co., Min- neapolis.	Contains added benzoic acid, equivalent to 0.348% of sod- ium benzoate. Misbranded as to quantity of sodium benzoate.
Sept. 19	Contains 0.1% of sodium benzoate.	Leonard & Underwood Co., Janes- ville.	W. M. Hoyt Co., Chicago.....	Full Value.....	Contains added benzoic acid, equivalent to 0.13% of sod- ium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 2	Prepared with 1-12 of 1% benzoate of soda.	Jos. Sokup, Chippewa Falls.....	The Williams Bros. Co., Detroit, Mich.	Waldorf.....	Contains added benzoic acid, equivalent to 0.14% of sod- ium benzoate. Misbranded as to quantity of sodium benzoate.

Nov. 4	Prepared with 1-12 of 1% benzoate of soda.	George Neher, Eau Claire.....	The Williams Bros. Co., Detroit, Mich.	Waldorf.....	Contains added benzoic acid, equivalent to 0.12% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 4	Prepared with 1-12 of 1% benzoate of soda.	August Kuleman, Jr., Eau Claire...	The Williams Bros. Co., Detroit, Mich.	Waldorf.....	Contains added benzoic acid, equivalent to 0.188% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 4	Contains 0.1% benzoate of soda.	Mahla & Burditt, Eau Claire.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to .163% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 4	Contains 0.1% benzoate of soda.	H. C. Foltz, Madison.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.184% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 4	Contains 0.1% benzoate of soda.	Findlay Company, Madison.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.177% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 4	Contains 0.1% benzoate of soda.	J. E. McCarthy, Madison.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.177% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 6	Prepared with 1-12 of 1% benzoate of soda.	Lundy & Peterson, Rice Lake.....	The Williams Bros. Co., Detroit, Mich.	Waldorf.....	Contains added benzoic acid, equivalent to 0.168% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 11	Contains 0.1% benzoate of soda.	Johnson Bros., Neenah.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.153% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 12	Contains 0.1% benzoate of soda.	W. L. Rhoads, Appleton.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to .14% of sodium benzoate. Misbranded as to quantity of sodium benzoate.

CATSUPS ADULTERATED OR MISBRANDED—Continued.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1908. Nov. 12	Contains 0.1% benzoate of soda.	John Stilp, Neenah.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.225% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Nov. 13	Contains 0.1% benzoate of soda.	Scott & Brown, Neenah.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.146% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Dec. 4	Contains tomatoes, pieces of tomatoes, sugar, salt, vinegar, corn syrup, onions, garlic and spices.	The Richert Supply Co., Waukesha	The Jersey Packing Co., Cincinnati, Ohio.	Sunnyside	Does not conform to legal standard for catsup. Held to be not lawful.
Dec. 4	Contains tomatoes, pieces of tomatoes, sugar, salt, vinegar, corn syrup, onions, garlic, and spices.	The Schley Department Store, Waukesha.	The Jersey Packing Co., Cincinnati, Ohio.	Newport	Does not conform to legal standard for catsup. Held to be unlawful.
Dec. 8	Prepared with 1-12 of 1% benzoate of soda.	The Farmers' Store Co., Chetek....	The Williams Bros. Co., Detroit, Mich.	Waldorf	Contains added benzoic acid, equivalent to 0.10% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
Dec. 8	Prepared with 1-12 of 1% benzoate of soda.	The Farmers' Store Co., Chetek....	The Williams Bros. Co., Detroit, Mich.	Waldorf	Contains added benzoic acid, equivalent to 0.10% sodium benzoate. Misbranded as to quantity of sodium benzoate.
Dec. 10	Contains 0.1% benzoate of soda.	The Pierce County Farmers' Co-operative Mercantile Co., Ellsworth.	Green & Delaitre Co., Minneapolis, Minn.	Red Bird.....	Contains added benzoic acid, equivalent to 0.143% sodium benzoate. Misbranded as to quantity of sodium benzoate.

Dec. 10	Contains 0.1% benzoate of soda.	P. H. Isaacson, Ellsworth.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.177% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
Dec. 11	Prepared with 0.1% of benzoate of soda. Contains tomatoes, pieces of tomatoes, sugar, salt, vinegar, glucose, onions, garlic, and spices.	Val. Lohr, 423 11th Ave., Milwaukee	Jersey Packing Co., Cincinnati, U. S. A.	Butler	Does not comply with legal standard for catsup.
Dec. 15	Contains 0.1% benzoate of soda.	Stiles & Rogers, Beloit.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.15% of sodium benzoate. Misbranded as to quantity of sodium benzoate.
1909. Jan. 1	J. H. Kleiner, Eau Claire.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.18% of sodium benzoate. Not labeled to that effect.

OTHER CATSUPS TESTED FOR ADDED CHEMICAL PRESERVATIVES.

1908. July 2	Tomato catsup ...	J. P. Sprecher, Baraboo.....	The T. A. Snider Preserve Co., Cincinnati.	Contains no added chemical preservative.
July 8	Tomato catsup. Contains 0.1% sodium benzoate.	D. Trainor, Madison.....	The T. A. Snider Preserve Co., Cincinnati.	Contains added benzoic acid, equivalent to 0.098% of sodium benzoate.
July 10	Tomato catsup. Not artificially colored. Does not contain a chemical preservative.	Monat-Duenow Co., Chippewa Falls	The T. A. Snider Preserve Co., Cincinnati.	Contains no added chemical preservative.

OTHER CATSUPS TESTED FOR ADDED CHEMICAL PRESERVATIVES—Continued.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1908.					
July 14	Tomato and apple catsup. Contains 1-12 of 1% benzoate of soda.	B. Chandler, Mt. Vernon.....	Franklin MacVeagh & Co., Chicago	Imperial.....	Contains added benzoic acid, equivalent to 0.077% of sodium benzoate.
July 16	Catsup. Contains 0.1 of 1% benzoate of soda.	B. Marquardt, Wausau.....	Joannes Bros. Co., Green Bay.....	Quaker.....	Contains added benzoic acid.
July 16	Tomato catsup. Prepared with 0.1 of 1% benzoate of soda.	Krause & Schafer, Wausau.....	Jersey Pickling Co., Cincinnati.....	Wade.....	Contains added benzoic acid, equivalent to 0.1% of sodium benzoate.
July 22	Pure tomato catsup. No artificial color or preservative.	Allen Hanson, Eau Claire.....	H. J. Heinz Co., Pittsburg, Pa....	Heinz.....	Contains no added chemical preservative.
Aug. 5	Tomato catsup	Company Store, Cumberland.....	Griggs, Cooper & Co., St. Paul, Minn.	Home.....	Contains no added chemical preservative.
Aug. 5	Tomato catsup. Contains 0.1 of 1% benzoate of soda.	Johnson, Ecklie & Co., Cumberland.	The Williams Bros. Co., Detroit, Mich.	Badger.....	Contains added benzoic acid, equivalent to 0.085% of sodium benzoate.
Nov. 2	This catsup contains 0.1 of 1% benzoate of soda.	Eystad & Emerson, Chippewa Falls	The Williams Bros. Co., Detroit, Mich.	Mrs. Jones'.....	Contains added benzoic acid, equivalent to 0.04% of sodium benzoate.
Nov. 2	Prepared with 1-12 of 1% benzoate of soda.	Jos. Sokup, Chippewa Falls.....	Twohy-Elmon Merc. Co., Superior	Waldorf.....	Contains added benzoic acid, equivalent to 0.078% of sodium benzoate.
Nov. 4	Tomato catsup. Contains 0.1 of 1% benzoate of soda.	Bostwick Grocery, Eau Claire.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.1% of benzoate of soda.
Nov. 4	Guaranteed free from artificial color. Contains 0.12 part of benzoate of soda.	Kelley & Meyer, Madison.....	Kenwood Preserving Co., Chicago..	Farm House.....	Contains added benzoic acid, equivalent to 0.087% of sodium benzoate.

Nov. 5	Tomato catsup. Guaranteed free from artificial color. Contains 0.1 of 1% benzoate of soda.	Geo. Neher, Eau Claire.....	Curtice Bros. Co., Rochester, N. Y.	Blue Label.....	Contains added benzoic acid, equivalent to 0.1% of sodium benzoate.
Dec. 11	Prepared with 0.1 of 1% of benzoate of soda.	Christensen Bros., Milwaukee.....	C. B. Brandt Manufacturing Co., Milwaukee.	Pilgrim's	Contains added benzoic acid, equivalent to 0.057% of sodium benzoate.
Dec. 15	Prepared with 0.1 of 1% benzoate of soda.	A. H. Elliott, Beloit.....	C. F. Clausen & Sons, Chicago...	Home Made.....	Contains added benzoic acid, equivalent to 0.088% of sodium benzoate.

CHEESE

WHOLE MILK CHEESES UNLAWFULLY SOLD AS CREAM CHEESES.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Per cent fat.	Per cent water-free substance.
1908.					
July 31	Miniature Lunch Brie. Fancy Cheese....	Adolph Dernehl, 292 W. Water St., Milwaukee....	Adolph Dernehl, 292 W. Water St., Milwaukee.	36.0	59.7
Oct. 10	H. C. Prange Co., Sheboygan.....	39.0	67.7
Oct. 12	Royal Luncheon Cheese.....	Savage & Sons, Wisconsin St., Milwaukee.....	The Royal Cheese Co., Detroit, Mich.	37.4	68.4
Nov. 14	Canada Cream Cheese.....	F. W. Christman, Oshkosh.....	Canada Cream Cheese Co., Toronto, Ont.	38.0	70.1
1909.					
Jan. 21	Blue Ribbon Brand Cream Cheese.....	Frank Hanzlek, Chippewa Falls.....	J. L. Kraft Bros., Chicago	30.5	48.55
Jan. 26	Thompson's Velvet Brand Cheese.....	Chas. Schweighofer, 703½ Grand Ave., Milwaukee	The Royal Cheese Co., Detroit, Mich.	36.0	70.2
Feb. 5	Thistle Brand Cheese.....	Streeber & Co., Menomonie.....	Sprague, Warner & Co., Chicago.	34.0	66.9
Mar. 6	Neufchatel Circle Brand Cream Cheese..	Ester Oyster Co., Madison.....	32.4	53.0
Mar. 6	Sierra Cheese Circle Brand.....	Arthur Grove, State St., Madison.....	35.0	56.7
Mar. 6	Circle Brand Frühstücks Käsechen.....	Arthur Grove, State St., Madison.....	28.2	47.2

WHOLE MILK CHEESES UNLAWFULLY SOLD AS CREAM CHEESES—Continued

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Per cent fat.	Per cent water-free substance.
1909.					
Mar. 16	Otto Scheel's French Style Wine Cheese (Seasoned).	Chas. Schweighofer, 703½ Grand Ave., Milwaukee	Otto Scheel, 601 3rd St., Milwaukee.	37.0	65.1
Apr. 15	Iowa Circle Brand Cream Cheese.....	Nic. Bur's Grocery, Green Bay.....	30.0	55.7
Apr. 15	Isigny Type Cheese. Elite Brand.....	Nic. Bur's Grocery, Green Bay.....	40.0	73.0
Apr. 28	Frühstücks Käsechen. Durham Brand....	W. J. Smale Dairy Store, La Crosse.....	Zeeland Cheese & Butter Co., Zeeland, Mich.	23.0	43.9
Apr. 28	English Dairy Potted Cream Cheese.....	W. J. Smale Dairy Store, La Crosse.....	J. L. Kraft & Bros., Chicago.	38.0	65.3
Apr. 28	Prima Brand Apetitost.....	W. J. Smale Dairy Store, La Crosse.....	J. L. Kraft & Bros., Chicago.	35.0	65.1
May 19	Canada Style Cream Cheese.....	Adolf Dernehl, 292 West Water St., Milwaukee...	Canada Cream Cheese Co., Detroit, Mich.	34.0	67.7

SKIM MILK CHEESE NOT SOLD AS SUCH.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Per cent fat.	Per cent water-free substance.
1908.						
July 31	Camembert Cheese	American Camembert. Gold Medal Brand.	Chas. Schweighofer, 703½ Grand Ave., Milwaukee.	Zeeland Cheese Co., Zeeland, Mich.	9.45	41.5
1909.						
Jan. 11	Cheese	Neufchatel Style Cheese. Blue Ribbon Brand.	Wilke Bros., Port Washington....	J. C. Rudolph & Co., Chicago.	traces	26.5
Jan. 21	Neufchatel Cheese..	Neufchatel Style Cheese. Blue Ribbon Brand.	Frank Hanzlek, Chippewa Falls...	J. L. Kraft & Bros., Chicago.	traces	27.8
Jan. 26	Camembert Cheese	American Camembert. Gold Medal Brand.	Adolph Dernehl, 292 W. Water St., Milwaukee.	Zeeland Cheese Co., Zeeland, Mich.	10.8	41.8
Feb. 11	Cheese	Neufchatel Style Cheese. Z. C. C. Durham Brand.	Stocks Grocery Co., Sheboygan....	16.0	38.35
Mar. 6	Neufchatel Cheese..	Blue Ribbon Brand Neufchatel Style Cheese.	Findlay & Co., 30 N. Carroll St., Madison.	J. L. Kraft & Bros., Chicago.	traces	29.5

Mar. 6	Neufchatel Cheese..	Neufchatel Style Cheese. Blue Ribbon Brand.	Arthur Grove, State St., Madison..	J. L. Kraft & Bros., Chicago.	traces	28.4
Mar. 16	Fancy Cream Camembert Cheese.	American Camembert. Gold Medal Brand.	Wm. Steinmeyer Co., 3rd St., Milwaukee.	Zeeland Cheese Co., Zeeland, Mich.	9.0	38.5
Mar. 16	Cream Neufchatel Cheese.	Neufchatel Style Cheese. Z. C. C. Durham Brand.	Wm. Steinmeyer Co., 3rd St., Milwaukee.	8.0	32.4
Mar. 16	Neufchatel Cheese..	Neufchatel Style Cheese.....	Adolph Dernehl, 292 W. Water St., Milwaukee.	8.0	32.7
Apr. 2	Brie Cream Cheese	Fancy Lunch Cheese. Brie Style...	New Berlin Creamery, 424 Grand Ave., Milwaukee.	H. B. Stanz Co., 315 Broadway, Milwaukee.	16.0	53.5
Apr. 19	Neufchatel	Neufchatel Style Cheese. Blue Ribbon Brand.	Ester Oyster Co., 206 East Main St., Madison.	J. L. Kraft & Bros., Chicago.	traces	28.0
Apr. 28	Camembert Cheese	American Camembert. Gold Medal Brand.	W. J. Smale Dairy Store, 112 4th St., La Crosse.	Zeeland Cheese Co., Zeeland, Mich.	11.0	41.8
Apr. 28	Brie Cheese	Miniature Lunch Brie Cheese. Purity Brand.	W. J. Smale Dairy Store, 112 4th St., La Crosse.	J. L. Kraft & Bros., Chicago.	13.0	45.5

OTHER UNLAWFUL CHEESES.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1908. Oct. 10	Full Cream Cheese	Club Size MacLaren's Imperial Cheese.	H. C. Prange Co., Sheboygan.	MacLaren Imperial Cheese Co., Ltd., Detroit, Mich., Toronto, Canada.	Contains boracic acid or a salt thereof.
Oct. 12	Cream Cheese	MacLaren's Imperial Cheese	Adolph Dernehl, W. Water St., Milwaukee.	The Royal Cheese Co., Detroit, Mich.	Contains boric acid or a salt thereof.
Dec. 10	Potted Cheese	MacLaren's Imperial Cheese	Adolph Dernehl, W. Water St., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada.	Contains boric acid or a salt thereof.
Dec. 11	Potted Cheese	MacLaren's Imperial Cheese	Fanning & Hoye, Kenosha.	MacLaren Imperial Cheese Co., Toronto, Canada.	Contains boric acid or a salt thereof.
Dec. 11	Potted Cheese	MacLaren's Imperial Cheese	Scholer & Funck, Kenosha..	MacLaren Imperial Cheese Co., Toronto, Canada.	Contains boric acid or a salt thereof.
Dec. 11	Potted Cheese	MacLaren's Imperial Cheese	F. Harbridge, Racine.....	MacLaren Imperial Cheese Co., Toronto, Canada.	Contains boric acid or a salt thereof.
Dec. 11	Potted Cheese	MacLaren's Imperial Cheese	W. H. Williams, Racine.....	MacLaren Imperial Cheese Co., Toronto, Canada.	Contains boric acid or a salt thereof.

OTHER UNLAWFUL CHEESES—Continued.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1909.					
Jan. 26	Potted Cheese	Club Size MacLaren's Imperial Cheese.	Chas. Schweighofer, 703½ Grand Ave., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada.	Contains boric acid or a salt thereof.
Jan. 28	Potted Cheese	Waukesha Clover Club Cheese. Made from Pure Jersey Cream.	The Wis. Butter & Cheese Co., Waukesha.	The Wis. Butter & Cheese Co., Waukesha.	Misbranded. Not made from pure Jersey cream.
Jan. 30	Fromage de Brie..	Fromage de Brie. Circle X Brand.	Findlay & Co., Madison....	Misbranded as to name.
Feb. 11	Cream Cheese	Canada Style Cheese.....	Wilke Bros., Port Washington.	Canada Cream Cheese Co., Toronto, Ont.	Contains boric acid or a salt thereof.
Mar. 16	Club Cheese	Club Size MacLaren's Imperial Cheese.	Wm. Steinhilber Co., 3rd St., Milwaukee.	MacLaren Imperial Cheese, Toronto, Canada.	Contains boric acid or a salt thereof.

CHEESES PASSED AS LAWFUL.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Per cent fat.	Per cent water-free substance.
1908.						
Oct. 10	Roquefort Cheese..	H. C. Prange Co., Sheboygan.....	40.0	72.7
Dec. 10	Royal Luncheon	Royal Luncheon Cheese.....	Savage & Sons, Wisconsin St., Milwaukee.	The Royal Cheese Co., Detroit, Mich.	35.0
Dec. 10	Potted Cheese	MacLaren's Imperial Cheese.....	Wm. Steinhilber Co., 3rd St., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada.	39.0
Dec. 10	Potted Cheese	MacLaren's Imperial Cheese.....	Chas. Schweighofer, 703½ Grand Ave., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada.	37.0
1909.						
Jan. 26	Camembert Cheese	Camembert Type Cheese. Military Brand.	Adolph Dernehl, 292 W. Water St., Milwaukee.	26.0	44.1
Jan. 26	Potted Cheese	Club Size MacLaren's Imperial Cheese.	The Enterprise Grocery Department Store, Waukesha.	MacLaren Imperial Cheese Co., Limited, Detroit, Mich., Toronto, Canada

Jan. 28	Cheese	MacLaren's Imperial Cheese.....	Fred Fuelberg, Platteville.	MacLaren Imperial Cheese Co., Detroit, Mich., Toronto, Canada		
Apr. 15	Potted Cheese	MacLaren's Imperial Cheese.....	Nic. Bur's Grocery, Green Bay.....	MacLaren Imperial Cheese Co., Toronto, Canada	38.0	72.4
Apr. 28	Potted Cheese	American Jockey Club Cheese.....	W. J. Smale, 112 So. 4th St., La Crosse.	Koehler & Hinrichs, St. Paul and Minneapolis.	38.0	65.0
Apr. 28	Cream Cheese	Philadelphia Cream Cheese. Z. C. C. Durham Brand.	W. J. Smale Dairy Store, 112 4th St., La Crosse.	Zeeland Cheese & Butter Co., Zeeland, Mich.	53.0	65.3
Apr. 28	Roquefort Cheese..	Roquefort Cheese	W. J. Smale Dairy Store, 112 4th St., La Crosse.	34.0	62.1

CREAM

UNLAWFUL CREAMS FROM CITY SUPPLIES.

Date.	Dealer.	Per cent fat.	Remarks.
1908.			
Sept. 18	H. Turnansky, 456 Sixth St., Milwaukee.....	12.0	
Sept. 18	J. D. Berman, 612 Vilet St., Milwaukee.....	17.25	
Nov. 17	J. Breier, 526 Vilet St., Milwaukee.....	14.0	Contains gelatin.
Dec. 1	J. D. Berman, 721 Walnut St., Milwaukee.....	12.0	Contains gelatin.
Dec. 9	Isaac Cohen, 584 Tenth St., Milwaukee.....	16.0	
1909.			
Jan. 14	Ahrens Bros., Prairie du Chien.....	17.33	
Feb. 3	Adolph Glattir, 720 Cherry St., Milwaukee.....	17.0	
Feb. 17	M. Lerner, 581 10th St., Milwaukee.....	11.0	
Feb. 17	M. Lerner, 581 10th St., Milwaukee.....	11.0	
Feb. 19	V. Denfeld, Wausau.....	15.5	
Feb. 24	John Smeding, Racine, R. F. D.....	12.5	
Feb. 24	Monteith Bros., Hudson.....	15.0	
Feb. 24	Kreuzhe Bros., 2012 N. St. Clair St., Racine.....	15.5	
Feb. 24	Chas. A. Crane, Racine.....	17.5	
Feb. 26	W. E. Podewiltz, Merrill.....	16.0	
Mch. 3	J. O. VanWyke, Appleton.....	12.5	
Mch. 3	O. Meyer & Sons, Appleton.....	15.5	
Mch. 10	A. E. Kundert, Darlington.....	14.5	
Mch. 13	Frank Hermsen, DePere	11.0	

UNLAWFUL CREAMS FROM CITY SUPPLIES—Continued.

Date.	Dealer.	Per cent fat.	Remarks.
1909.			
Mch. 16	H. R. Taylor, River Falls.....	17.0	
Mch. 25	Wm. Schroeder, Oshkosh.....	15.5	
Apr. 5	Pure Food Company, La Crosse.....	16.5	
Apr. 5	Pure Food Company, La Crosse.....	17.5	
Apr. 27	Geo. Mairich, La Crosse.....	17.0	
Apr. 27	Pure Food Company, La Crosse.....	17.0	
Apr. 27	Fred Scharf, La Crosse.....	17.0	
Apr. 27	Max Affeldt, La Crosse.....	16.0	

LAWFUL CREAMS FROM CITY SUPPLIES.

1908.			
July 2	The Model Creamery Co., Madison.....	23.0	
Aug. 19	*Whitewater		
Sept. 18	J. B. Reier, 526 Vliet St., Milwaukee.....	27.0	
Sept. 18	H. Gilbert, 464 Sixth St., Milwaukee.....	22.0	
Dec. 12	The Model Creamery Co., Madison.....	22.0	
1909.			
Feb. 17	H. Turnansky, 6th St., Milwaukee.....	25.0	
Mar. 3	Badger Creamery Co., Madison.....	18.0	
Mar. 10	F. C. Hocking, Darlington.....	18.0	
May 1	Meier and Kliesesmith, Clinton Junction.....	26.0	

* Three samples tested for preservatives. None found.

LAWFUL CREAMS DELIVERED TO CREAMERIES OR CHEESE FACTORIES.

Date.	Patron.	Delivered to	Per cent fat.
1908.			
Oct. 22	Joe Schmietsch, Antigo.....	Antigo Creamery.....	31.0
Oct. 22	Dan. Gantz, Antigo.....	Antigo Creamery.....	35.1
Nov. 16	John C. Johnson, Antigo.....	Antigo Creamery.....	38.8
1909.			
Mar. 3	Westphal Creamery, Poynette.....	31.45

SUBMITTED CREAM SAMPLES.

Date.	Submitted by	Per cent fat.	Remarks.
1908.			
July 11	E. E. Reid, Westfield.....	38.2	
July 13	W. F. Waite, Endeavor, R. F. D. No. 1.....	30.8	
July 13	E. E. Reid, Westfield.....	31.8	
July 23	Frank Stevens, Milton.....	26.4	
Aug. 7	Thomas Martin, River Falls.....	47.0	
Aug. 18	Ludwig Bros., Kansasville, R. F. D. No. 16.....	33.2	
Aug. 18	Henry Voelkering, Kansasville, R. F. D. No. 16.....	38.0	
Aug. 18	G. H. Finlay, River Falls.....	32.0	
Sept. 1	Ludwig Bros., Kansasville, R. F. D. No. 16.....	41.2	
Sept. 2	Milton Dairy Co., River Falls.....	33.2	
Sept. 2	Henry Voelkering, Kansasville, R. F. D. No. 16.....	37.6	
Sept. 2	J. G. McKerlie, DeSoto.....	32.8	Sample marked "No. 12."
Sept. 2	J. G. McKerlie, DeSoto.....	25.2	Sample marked "No. 14."
Sept. 2	J. G. McKerlie De Soto.....	24.8	Sample marked "No. 18."
Sept. 2	J. G. McKerlie, De Soto.....	28.6	Sample marked "No. 47."
Sept. 25	Miss F. G. Clemons, Madison.....	28.0	
Oct. 12	F. Maidens, Kansasville.....	25.0	

SUBMITTED CREAM SAMPLES—Continued.

Date.	Submitted by	Per cent fat.	Remarks.
1908.			
Oct. 19	Ludwig Bros., Kansasville R. F. D. No. 16.....	26.0	
Oct. 14	The Geo. C. Mansfield Co., Johnson Creek.....	30.4	
Oct. 23	Guy Daniels, Shiocton.....	30.6	
Nov. 9	The Parker-Hildebrand Co., Boscobel.....	21.6	
Nov. 28	Alma Center Co-operative Creamery Co., Alma Center.....	24.4	
Nov. 28	J. Schaefer, Reeseville, R. F. D. No. 1.....	35.4	
Dec. 1	Frank M. Summerton, Endeavor, R. F. D. No. 1.....	24.4	
Dec. 1	Parker-Hildebrand Co., Boscobel.....	26.0	
Dec. 12	Geo. Carley, River Falls.....	20.4	
Dec. 18	John Marcheukuskie, Berlin, R. F. D. No. 3.....	34.0	
1909.			
Jan. 1	Ludwig Bros., Kansasville, R. F. D. No. 16.....	29.8	
Jan. 9	Otto Sons, Seymour.....	20.8	
Jan. 9	Otto Sons, Seymour.....	28.4	
Jan. 18	Henry Voelkering, Kansasville, R. F. D. No. 16.....	38.0	
Jan. 29	T. E. Armstrong, Nelson.....	26.0	
Feb. 3	Henry Voelkering, Kansasville.....	37.2	
Feb. 3	Geo. Smith, Endeavor.....	29.6	
Feb. 8	L. Leistiko, Doylestown.....	25.0	
Mar. 24	R. C. Hartzell, Edgerton.....	22.0	
Mar. 31	David Boelter, Almond.....	30.4	
Apr. 8	O. P. Safford, Oconto (Little River Creamery).....	21.0	
Apr. 8	E. Wells, River Falls, R. F. D. No. 5.....	24.0	
Apr. 22	Henry Boerschinger, DePere.....	25.0	
Apr. 23	W. F. Waite, Endeavor.....	20.0	
Apr. 26	Fred Stevens, Wilton.....	30.0	
Apr. 30	Adolph Wagner, Mayville.....	23.2	Sample marked "No. 1."
Apr. 30	Adolph Wagner, Mayville.....	26.8	Sample marked "No. 2."
May 5	A. W. Else, Milton.....	33.0	
May 5	High Bros., Berlin.....	31.2	
May 11	Wm. Wright, Edgerton.....	25.0	
May 11	W. S. Tyler, Wautoma.....	24.6	
May 14	J. J. Hagberg, Edgerton.....	23.2	
May 17	W. H. Lester, Edgerton.....	23.6	Sample marked "No. 15."
May 17	W. H. Lester, Edgerton.....	25.6	Sample marked "No. 9."
June 1	F. A. Springen, Stoughton.....	23.5	

June 1	Ray Decker, Janesville, R. F. D. No. 1.....	24.0
June 1	F. H. Arnold, Janesville, R. F. D. No. 1.....	27.0
June 1	Ed Austin, Janesville, R. F. D. No. 1.....	30.4
June 8	L. W. Steinvach, Petersburg.....	34.8
June 9	Chas. Schmidt, Clyman.....	37.4
June 10	Robt. Geschke, Watertown.....	27.0
June 18	J. A. Roberts, Stoughton.....	17.0
June 18	J. A. Roberts, Stoughton.....	24.0
June 18	J. A. Roberts, Stoughton.....	39.5
June 18	J. A. Roberts, Stoughton.....	27.0
June 18	J. A. Roberts, Stoughton.....	28.0
June 18	J. A. Roberts, Stoughton.....	29.2
June 18	J. A. Roberts, Stoughton.....	18.5
June 18	J. A. Roberts, Stoughton.....	33.0
June 30	J. R. Hettman, Woodman.....	28.25

Sample marked "No. 97."
 Sample marked "No. 98."
 Sample marked "No. 99."
 Sample marked "No. 100."
 Sample marked "No. 101."
 Sample marked "No. 102."
 Sample marked "No. 105."
 Sample marked "No. 104."

DRUGS AND MEDICINES

Date.	Bought for	Bought of or Submitted by	Remarks.
1908.			
July 22	Cream of tartar.....	DuBois & Berkley, Baraboo.....	Passed.
July 22	Turpentine.....	Upham-Russell Co., Shawano.....	Heavily adulterated with a petroleum product.
Aug. 6	Olive oil.....	Edward Peterson, Emerald.....	Passed.
Oct. 9	Oil of turpentine.....	E. A. Krueger, Shawano.....	Passed.
Nov. 11	Turpentine.....	*Dr. Louis Kahlenberg, Madison.....	Contain 60% of kerosene.
Dec. 14	Oil of turpentine.....	*C. G. Pier & Co., Wausau.....	Adulterated with kerosene.
1909.			
Feb. 27	Spirit of camphor.....	W. E. Wendt, Reeseville.....	Contains 8 gms. camphor to 100 ccs. Below legal standard.
May 14	Alcohol.....	*A. F. Menges, Madison.....	Passed.
June 15	Tincture of arnica.....	F. E. Hubbard, MacFarland.....	Contains 50.8% of alcohol.
June 15	Sweet spirit of nitre.....	F. E. Hubbard, MacFarland.....	Contains practically no nitrous ether and is diluted with 2% water.
June 15	Spirit of camphor.....	F. E. Hubbard, MacFarland.....	Diluted with about one-half water and contains only one-sixth legal amount of camphor.
June 15	Paris green.....	*F. F. Mueller, Reedsburg.....	Total arsenious oxide 55.9%. Soluble arsenious oxide. (A. O. A. C. method) 2.82%.
June 22	Sweet oil.....	*Sumner & Crampton, Madison.....	Contains a copper compound equivalent to 3.5 mg. of copper in 100 gms. of oil.

* Submitted samples.

EVAPORATED AND CONDENSED MILK

Date.	Bought for	Labeled.	Bought of	Manufacturer and Jobber.	Per cent total solids	Per cent fat	Per cent ash	Ratio of fat to total solids
1908.								
July 8	Evaporated milk ..	Sterilized Unsweetened Evaporated Milk.	G. M. George, Madison.....	Can Camp Packing Co., Indianapolis, Indiana.	26.90	7.20	1.28	26.7
July 8	Evaporated milk ..	Evaporated Milk.....	G. C. Breitenbach & Son, Madison.	Borden Condensed Milk Co., New York.	30.00	8.28	1.53	27.6
July 8	Evaporated milk ..	Our Pet Brand Evaporated Milk.	A. Richman, Madison.....	Helvetia Milk Condensing Co., Highland, Ill.	27.00	7.50	1.35	27.7
July 8	Evaporated milk ..	Evaporated Milk, Peerless Brand.	M. H. O'Neill, Madison.....	Borden Condensed Milk Co., New York.	30.13	8.10	1.49	26.8
July 8	Evaporated milk ..	Evaporated Milk, Dundee Brand.	D. Trainor, Madison.....	The Oatman Condensed Milk Co., Dundee, Ill.	24.79	6.75	1.20	27.2
July 8	Evaporated milk ..	Condensed Milk, Star Brand.	G. Shule, So. Madison.....	Michigan Condensed Milk Co., Hudson St., N. Y.	72.50	8.40	1.61
July 8	Evaporated milk ..	Evaporated Milk, Telmo Brand.	W. M. Brady, Madison.....	Franklin MacVeagh & Co., Chicago.	25.3	6.6	1.3	26.0
July 8	Evaporated milk ..	Evaporated Milk, Libby's Brand.	Geo. Scherneck, Madison..	Libby, McNeill & Libby, Chicago.	23.3	6.68	1.2	28.6
July 10	Evaporated milk ..	Unsweetened Evaporated Milk, Gem Brand.	Pellitier & Paquette, Chippewa Falls.	Iowa Condensed Milk Co., West Liberty, Ia.	25.00	7.50	1.28	30.0
July 10	Evaporated milk ..	Unsweetened Evaporated Milk, Silver Cow Brand.	Monat-Duenow Co., Chippewa Falls.	St. Charles Condensing Co., St. Charles, Ill.	26.30	6.30	1.42	24.0
July 15	Condensed milk ...	Unsweetened Evaporated Milk, Balovia.	G. A. Oswald, Wausau.	Sprague, Warner & Co., Chicago.	27.40	7.50	1.38	27.5
July 15	Condensed milk ...	Unsweetened Evaporated Milk.	Henry Pagenkopf, Wausau.	Van Camp Packing Co., Indianapolis, Indiana.	27.60	8.32	1.20	30.1
July 16	Condensed milk ...	Evaporated Milk, Dime Brand.	G. H. Utah, Schofield.....	Borden Condensed Milk Co., New York.	71.30	9.30	1.48
July 17	Evaporated milk ..	Evaporated Milk, Juneau Brand.	H. N. Burrington, Tomahawk.	John Hoffmann Sons Co., Milwaukee.	26.15	7.20	1.22	27.5
July 17	Evaporated milk ..	Evaporated Milk, Emery Brand.	J. N. Maurrier, Tomahawk.	Emery Food Co., Chicago.	24.50	6.85	1.29	28.0
July 18	Evaporated milk ..	Evaporated Milk, White Lily Brand.	Colby Bros. & Co., Abbottsford.	Roundy, Peekham & Dexter Co., Milwaukee.	28.90	6.30	1.25	26.8

July 22	Evaporated milk ..	Unsweetened Evaporated Milk, Hawley Brand.	W. H. Kneeland, Eau Claire.	Iowa Condensed Milk Co., West Liberty, Ia.	27.4	8.2	1.3	30.0
July 22	Evaporated milk ..	Evaporated Milk, Hoffman's Gold Medal.	Krueger & Rich, Wausau...	John Hoffman's Sons Co., Milwaukee.	24.70	7.42	1.21	30.0
July 31	Evaporated milk ..	Unsweetened Evaporated Milk, Star Brand.	D. C. Adams, 3rd & Wells Sts., Milwaukee.	Michigan Condensed Milk Co., New York.	28.22	7.65	27.1
Aug. 6	Evaporated milk ..	Evaporated Milk, Princess Brand.	G. G. Rye, Colfax.	Green & Delaitre Co., Minneapolis, Minn.	24.86	7.20	28.9

EXTRACTS AND FLAVORS

LEMON EXTRACTS, ETC., BELOW LEGAL STANDARD IN OIL.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Oil per cent	Alcohol per cent (by vol.)	Remarks.
1908.							
June 19	Lemon flavor	Lemon Flavor	P. B. Fredrickson, Onalaska.	Menthol Jelly Co., Albert Lea, Minn.	none	37.2	
July 2	Lemon extract	Imitation Lemon Flavor, Optimo Brand.	J. P. Sprecher, Baraboo....	Sherer-Gillett Co., Chicago.	none	49.7	
July 7	Lemon extract	Extract of Lemon.....	A. L. Barton, Monroe.....	A. L. Barton, Monroe, Wis.	2.4	92.3	
Aug. 5	Lemon flavor	Lemon, Imitation. Made from oil of lemon, citral and artificially colored.	S. Donatelle, Cumberland..	The International Factory Co., Minneapolis.	none	43.0	
Aug. 6	Lemon flavor.....	Concentrated lemon flavor. Manufactured from pure oil of lemon and citral. Square Brand.	Edward Peterson, Emerald.	Rolander Chemical Co., St. Paul, Minn.	none	46.5	Adulterated and misbranded. Not "concentrated."
Aug. 13	Extract of lemon.	Flavoring Extract of Lemon. Our Own Brand.	Farmers' Produce Co., Chippewa Falls.	Northern Mercantile Co., Chippewa Falls.	4.0	79.7	
Aug. 17	Lemon flavoring...	Lemon Flavoring. Seal Brand.	Blum Bros. Madison.....	Reid, Murdock & Co., Chicago.	none	37.0	
Aug. 17	Extract of lemon..	Pure Extract of Lemon. Atlas Brand.	E. J. Erbe, Madison.....	Reid, Murdock & Co., Chicago.	4.6	84.0	

LEMON EXTRACTS, FLAVORS, ETC., BELOW LEGAL STANDARD IN OIL—Continued.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Oil per cent	Alcohol per cent (by vol.)	Remarks.
1908. Aug. 18	Extract of lemon..	Pure Concentrated Extract of Lemon. Willson's Brand.	C. P. Schubring, Madison..	Monarch Laboratory, Edgerton, Wis.	4.1	88.0	Also misbranded. Not "concentrated."
Aug. 18	Extract of lemon..	Superior Extract of Lemon, Made from Hand-Pressed Oil of Lemon and Fresh Peels.	B. M. Benson & Co., Madison.	H. Kirk White Co., Oconomowoc.	1.9	72.4	
Aug. 19	Extract of lemon..	Dieter's Pure Lemon Flavor	S. S. Holmes, Baldwin.....	Dieter Company, Chicago..	2.7	75.4	Labeled to contain 2 oz. Found to contain 1¾ oz. Also misbranded as to volume of contents.
Aug. 19	Lemon flavor	One-Quarter Standard Strength Terpeneless Lemon Flavor. Red Bird Brand.	S. S. Holmes, Baldwin.....	Green & DeLattre Co., Minneapolis.	none	30.7	
Aug. 19	Lemon flavoring...	Lemon Flavoring. Seal Brand.	S. J. Fox & Co., Spring Valley.	Reid, Murdock & Co., Chicago.	none	36.0	
Oct. 6	Lemon extract	Lemon Extract. Sugar Loaf Brand.	P. O. Skullms, Eleva.....	Latsch & Son, Winona, Minn.	4.4	80.7	
Oct. 15	Lemon extract	Lemon Extract. High Grade Brand.	Bolger Bros., Minoequa....	Loughlin & Dorwin, Minoequa, Wis.	none	43.0	
Nov. 20	Lemon flavor	Lemon Flavor. Minwisco Brand.	Pepin County Co-operative Co., Durand.	Interstate Commongood Co., Minneapolis.	none	33.0	
Dec. 10	Lemon flavor	Lemon Flavor.....	The Pierce County Farmers' Co-operative Mercantile Co., Ellsworth.	M. M. Fenner, M. D., Fredonia, N. Y.	2.8	76.0	
1909. Jan. 14	Lemon extract	Extract of Lemon.....	Burton & Graves, Sparta..	Seely Manufacturing Co., Detroit, Mich.	3.4		
Feb. 10	Lemon extract	Made from Hand-Pressed Oil of Lemon and Fresh Lemon Peels.	H. Kirke White Co., Oconomowoc.	H. Kirk White Co., Oconomowoc, Wis.	2.4	74.4	

Feb. 10	Extract of lemon..	Made from Hand-Pressed Oil of Lemon and Fresh Lemon Peels.	H. E. Welch, Oconomowoc..	H. Kirk White Co., Oconomowoc, Wis.	2.9	
Feb. 16	Lemon flavor	Lemon Flavoring. White Crow Brand.	L. Anderson, Wasburn	C. F. Benke Tea & Coffee Co., Minneapolis, Minn.	none	7.0
Apr. 13	Flavoring extract of lemon.	Lemon Extract. Fountain Brand.	Larson & Swanson, Stockholm.	The Fountain City Bottling Works, Fountain City, Wis.	none	34.0
May 13	Lemon flavor	Two-Fifths Legal Strength Lemon Flavor.	Boston Store, Baraboo.....	W. M. Hoyt Co., Chicago..	none	12.0
June 24	Extract of lemon..	Extract of Lemon.....	Swineford's Grocery Store, Fond du Lac.	The Van Zandt Co., Rochester, N. Y.	none	40.55

ADULTERATED AND MISBRANDED LEMON EXTRACTS.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Oil per cent.	Alcohol per cent (by vol.)	Remarks.
1908. July 3	Lemon extract	Lemon Flavoring. Double.	W. Nehs & Son, Baraboo.	J. P. Dieter Co., Chicago.	Color artificial. Not double strength.
Aug. 13	Lemon flavor	Double Lemon Flavoring	Farmers' Produce Co., Chippewa Falls.	J. P. Dieter Co., Chicago.	Labeled to contain 2 oz. Found to contain 1¾ oz. Volume falsely stated, color artificial, and not double strength.
Aug. 21	Extract of lemon..	Extract Lemon. Golden Rule Brand.	M. Diederich, Madison...	A. J. Hilbert & Co., Milwaukee.	none	56.6	Labeled to contain 2 oz. Found to contain 1.66 oz. Volume falsely stated. Color artificial. Old stock.
Nov. 12	Extract of lemon..	Extract of Lemon. Double Strength.	J. B. Godfrinon, Appleton.	Steele-Wedeles Co., Chicago.	3.2	78.0	Color artificial. Not double strength.
1909. May 12	Triple extract of lemon.	Triple Extract of Lemon. Fort Dearborn Brand.	T. H. Hahn, Lake Mills	W. M. Hoyt Co., Chicago.	Color artificial. Not triple strength.

MISBRANDED LEMON EXTRACTS.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Labeled to contain, ounces.	Found to contain, ounces.	Remarks.
1908.								
July 2	Lemon extract	Extract Lemon	Thos. R. Williams, Baraboo.	J. H. Conrad & Co., Chicago.	Peerless	2	1.66	Volume falsely stated.
July 14	Lemon extract	Pure Concentrated Extract of Lemon.	Koch Bros., Mt. Vernon	The Pleiades Co., Aurora, Ill.	Gilt Edge	Not "concentrated."
Aug. 6	Lemon extract	Pure Lemon Flavoring..	Ward S. Williams Co., New Richmond.	The Dieter Co., Chicago, Ill.	2	1.7	Volume falsely stated.
Aug. 13	Extract of lemon..	Extract of Lemon.....	Farmers' Produce Co., Chippewa Falls.	Franklin MacVeagh & Co., Chicago.	Telmo	2	1.75	Volume falsely stated.
Aug. 17	Extract of lemon..	Extract of Lemon. Made from selected Mexican vanilla beans.	Blum Bros., Madison..	Gould, Wells & Blackburn Co., Madison.	White House..	3	2.6	Volume falsely stated.
Aug. 20	Extract of lemon..	Extract of True Lemon.	M. L. Nelson, Madison..	Price Flavoring Extract Co., Chicago.	Dr. Price's ...	2	1.8	Volume falsely stated.
Aug. 21	Extract of lemon..	Superior Extract of Lemon. Warranted Triple Strength.	F. A. Shute, Altoona...	Ideal Extract & Bottling Co., Eau Claire.	Ideal	Not "triple strength."
Dec. 22	Terpeneless lemon flavor.	Imitation Terpeneless Lemon Flavor.	J. A. Meller Drug Co., Boscobel.	Franklin MacVeagh Co., Chicago.	Priscilla	Oil, none; alcohol (by vol.), 14% Held to be not a terpeneless lemon flavor.
1909.								
Feb. 11	Extract of lemon..	Flavoring Extract of Lemon.	E. & P. Traas Co., Sheboygan.	Tindall, Kolbe & McDowell Co., Milwaukee, Wis.	Puritan	1.5	1.2	Volume falsely stated.
June 24	Lemon extract	Double Concentrated ...	N. Brintz, Fond du Lac	Jennings Flavoring Extract Co., Grand Rapids, Mich.	Oil, 5.4%; alcohol (by vol.), 77.7% Not "double concentrated."
June 25	Extract of lemon..	Double Concentrated ...	Peterson Grocery Co., Neenah.	Jennings Flavoring Extract Co., Grand Rapids, Mich.	Oil, 5%; alcohol (by vol.), 81%. Not "double concentrated."

LEMON EXTRACTS PASSED AS LAWFUL.

Date.	Bought of	Manufacturer or Jobber.	Brand.
1908.			
July 2	Boston Store, Baraboo.....	W. M. Hoyt Co., Chicago.....	Ardena.
July 3	The Stanley Co., Baraboo.....	Seely Manufacturing Co., Detroit, Mich.....	
Aug. 12	E. J. Erbe, Madison.....	Wm. Grossman & Co., Milwaukee.....	Chicago.
Aug. 17	E. J. Erbe, Madison.....	Steele-Wedeles Co., Chicago.....	Challenge.
Aug. 17	Wm. H. Filter.....	Roundy, Peckham & Co., Chicago.....	A. & P.
Aug. 18	H. O. Bigelow, Madison.....	The Great Atlantic and Pacific Tea Co.....	Clear Quill.
Aug. 21	E. W. Hawley & Son, Madison.....	Corbin, Sons & Co., Chicago.....	Calumet.
Aug. 21	F. C. Hottman, Madison.....	National Extract Works, Milwaukee.....	
Aug. 21	Findlay & Co., Madison.....	Jos. Burnett Co., Boston, Mass.....	Lyndon.
Aug. 21	Sol. Levitan, Madison.....	Franklin MacVeagh & Co., Chicago.....	
Oct. 15	N. J. Greisch Tea & Coffee Co., Antigo.....	N. J. Greisch Tea & Coffee Co., Antigo.....	
Oct. 17	John Halverson, Ashland.....	E. B. Millar & Co., Chicago.....	
Oct. 27	Smith-Lampert Supply Co., Glenwood.....	Smith-Lampert Supply Co., Glenwood, Wis.....	
Dec. 10	The Pierce County Farmers' Co-operative Mercantile Co., Ellsworth.....	Eddy & Eddy, St. Louis, Mo.....	
Dec. 22	I. N. McDrew, Boscobel.....	Durand & Kasper Co., Chicago.....	Rival.
Dec. 22	J. A. Meller Drug Co., Boscobel.....	Franklin MacVeagh Co., Chicago.....	Golden Rod.
1909.			
Apr. 20	Thos. Woollett, Amery.....	Rawleigh Medical Co., Freeport, Ill.....	
June 9	W. H. Chapman, West Salem.....	Willson Bros., Edgerton.....	

FLOURS

BUCKWHEAT FLOURS PASSED AS LAWFUL.

Date.	Submitted by
1908.	
Oct. 23	J. P. Dousman Milling Co., Depere.
Nov. 11	F. Fuelberg, Platteville.
Dec. 4	W. F. Cutts, Unity.
Dec. 17	Brumm & Hottman, Middleton.
Dec. 26	Mrs. H. E. McWithy, Bloomer.
1909.	
Jan. 1	Fred Hungerford, Kilbourn.
Feb. 10	J. D. Cade, Viroqua.
Feb. 27	J. M. Larson, Wautoma.
.....	R. L. Swinehart, Avoca.

HONEY

Date.	Bought of or Submitted by	Remarks.
1908.		
July 2	Roser & Koch, Baraboo.....	Passed. Labeled "Extracted honey."
July 23	*H. C. Raven, Bloomer.....	Passed.
Aug. 6	Scott's Restaurant, New Richmond.....	Passed.
Sept. 26	Chas. Henseleman, Eau Claire.....	Passed.
1909.		
Feb. 23	*A. H. Garbush, Granton.....	Passed.
Mar. 29	*J. M. Pierce, Onalaska.....	Passed.

* Submitted sample.

ICE CREAM CONES TESTED FOR SACCHARIN

Date.	Bought of or Submitted by	Remarks.
1909.		Sample marked "A". Contains saccharin.
May	*	Sample marked "B". Contains saccharin.
May	*	Contains no saccharin.
May 24	Lewis Labrou, Madison.....	Contains no saccharin. Artificially colored.
May 24	Madison Candy Co., Madison.....	Contains traces of saccharin.
May 24	Teckemeyer Candy Co., Madison.....	Contains saccharin.
May 24	Teckemeyer Candy Co., Madison.....	Contains no saccharin.
May 24	Teckemeyer Candy Co., Madison.....	

* Submitted sample.

JAMS, JELLIES, AND PRESERVES

PASSED AS LAWFUL.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Brand.
1908.				
July 2	Fresh Fruit Preserve. Raspberry.	J. P. Sprecher, Baraboo.....	McNeil & Higgins Co., Chicago.....	Blossom.
July 3	Apple Butter	W. Nehs & Son, Baraboo.....	Columbia Conserve Co., Indianapolis, Ind.....	Columbia.
July 23	Strawberry Preserves	Chas. Stevens, Eau Claire.....	Manierre-Yoe Syrup Co., Chicago.....	Old Manse.
Oct. 15	Red Raspberry Preserves.....	A. Grant, Superior.....	Manierre-Yoe Syrup Co., Chicago.....	Old Manse.
Nov. 3	Peach Jam	W. A. Oppel, Madison.....	Curtice Bros. Co., Rochester, N. Y.....	
Nov. 3	Raspberry Jam	W. A. Oppel, Madison.....	Curtice Bros. Co., Rochester, N. Y.....	
Nov. 5	Compound Blackberry-Apple Jelly	F. S. Dhooge, Ashland.....	Albert A. Deiser & Co., Des Moines, Ia.....	Mrs. Morrison's.
Nov. 9	Preserved Raspberries	J. L. Jensen, Stevens Point.....	Curtice Bros. Co., Rochester, N. Y.....	Blue Label.
Nov. 11	Strawberry Jam	Johnson Bros., Neenah.....	Curtice Bros. Co., Rochester, N. Y.....	

LINSEED OILS

ADULTERATED LINSEED OILS, RAW AND BOILED.

Date.	Sample.	Purchased of or Submitted by	Manufacturer or Jobber.	Remarks.
1908.				
July 8	Raw	*C. C. McNichol, Shawano.....	Contains about 35% mineral oil. Heavily adulterated with mineral oil. Contains about 40% mineral oil. Adulterated with about 30% mineral oil. Contains over 40% mineral oil. Sample marked No. 2. Heavily adulterated with mineral oil.
July 14	Boiled	*B. Chandler, Mount Vernon.....	
July 22	Raw	Upham-Russell Co., Shawano.....	Central Oil Co., Minneapolis, Minn.	
Sept. 10	Boiled	*Rawson & Griebenow Co., Owen.....	
Sept. 7	Boiled	*Julius Nilsestnen, Galesville.....	
Oct. 8	Boiled	*C. O. Luce, Hancock.....	
1909.				
Jan. 13	Boiled	*A. C. Johnson, Camp Douglas.....	Heavily adulterated with mineral oil. Heavily adulterated with linseed oil. Adulterated with mineral oil. Adulterated with mineral oil. Adulterated. Marked No. 2.
Jan. 13	Raw	*A. C. Johnson, Camp Douglas.....	
Jan. 13	Boiled	*The Upham-Russell Co., Shawano.....	
Mar. 27	Boiled	Thos. Shepherd, Platteville.....	
May 28	*John N. Stelzer, Two Rivers.....	

* Submitted sample.

LINSEED OILS PASSED AS LAWFUL.

Date.	Sample.	Purchased of or Submitted by	Manufacturer or Jobber.
1908.			
Sept. 28	Raw	Gallagher's Pharmacy, Shawano.	
Sept. 28	Raw	Schultz's Drug Store, Shawano.	
Sept. 28	Raw	E. A. Krueger, Shawano.	
Oct. 8	Boiled	*C. O. Luce, Hancock.	
Dec. 3	Raw	*V. S. Prals, Stevens Point.	
1909.			
Jan. 26	Boiled	Northwestern Oil and Grease Co., Superior.....	Northwestern Oil and Grease Co., Superior, Wis.

Jan. 26	Raw	Northwestern Oil and Grease Co., Superior.....	Northwestern Oil and Grease Co., Superior, Wis.
Mar. 27	Bolled	J. E. Fawcett, Platteville.	
Mar. 27	Raw	F. W. Marcussen, Platteville.	
Mar. 27	Bolled	John Smith, Platteville.	
Mar. 27	Raw	G. F. Butler & Co., Platteville.	
Mar. 27	Bolled	F. O. Brinkall, Platteville.	
Mar. 27	Bolled	Geo. Fox & Son, Platteville.	
May 28	*John N. Stelzer, Two Rivers.	
June 7	Raw	C. W. Smith, Loyal, R. F. D. 1.	
June 7	Bolled	, R. E. Evans, Bangor.	
June 14	*Rufin Jirsa, Lyndon Station.	
June 15	*J. F. Steckelberg, Logansville.	
June 23	*Robert Moore, Reeseville.	

* Submitted samples.

MAPLE SUGAR

PASSED AS LAWFUL.

Date.	Bought of	Submitted by
1908.		
Mar. 24	James VanDuser, Hebron.
Apr. 8	S. Casper, Milwaukee.....	F. M. Buzzell, Chippewa Falls.
May	
May 4	H. D. Williams, Viroqua.....	J. E. McConnell, La Crosse.
May 15	

MEATS AND MEAT PRODUCTS

UNLAWFUL MEATS AND MEAT PRODUCTS

Date.	Bought for	Bought of	Remarks.
1908.			
July 3	Sausage	Weirich Bros., Baraboo.....	Casings colored.
Sept. 19	Sausage	Leonard & Underwood Co., Janesville.....	Contains a starchy filler.
Sept. 19	Bologna sausage.....	Leonard & Underwood Co., Janesville.....	Contains a starchy filler.
Oct. 15	Corned beef.....	Erbeling & Co., Superior.....	Contains a salt of sulphurous acid.
Oct. 15	Hamburger steak.....	C. C. Grimsrud, Superior.....	Contains a salt of sulphurous acid.
Oct. 15	Hamburger steak.....	Darrow Bros. Co., Superior.....	Contains a salt of sulphurous acid.
Oct. 1F	Pork sausage	Darrow Bros. Co., Superior.....	Contains a salt of sulphurous acid.
Nov. 4	Hamburger steak.....	M. C. Grimsrud, 1206 Belknap St., Superior.....	Contains a salt of sulphurous acid.
Nov. 4	Sausage	M. C. Grimsrud, 1206 Belknap St., Superior.....	Contains a salt of sulphurous acid.
Nov. 5	Hamburger steak.....	Leightner & Schindler, Ashland.....	Contains a salt of sulphurous acid.
Nov. 5	Sausage	N. Hanten Estate, Ashland.....	Contains a filler made from corn.

MEATS AND MEAT PRODUCTS PASSED AS LAWFUL.

Date.	Bought for	Bought of	Remarks.
1908.			
Sept. 9	Chopped meat.....	McMurry & Wedderston, State Fair Park, Milwaukee.	
Oct. 15	Pork sausage.....	Anderson Bros., Superior.	
Oct. 15	Hamburger steak.....	Anderson Bros., Superior.	
Oct. 15	Hamburger steak.....	Tenneson & Olson, Superior.	
Oct. 15	Pork sausage.....	Tenneson & Olson, Superior.	
Nov. 4	Hamburger steak.....	Mrs. A. S. Hanson, Superior.	
Nov. 4	Sausage	Mrs. A. S. Hanson, Superior.	
Nov. 4	Sausage	H. A. Mogler, Superior.	
Nov. 4	Sausage	Martin Thorpe, Superior.	
Nov. 4	Hamburger steak.....	Albertson & Co., Superior.	
Nov. 4	Hamburger steak.....	Martin Thorpe, Superior.	

Nov. 4	Hamburger steak.....	Cullen & Carlson, Superior.
Nov. 4	Sausage	M. C. Grimsrud, 274 W. 5th St., Superior.
Nov. 4	Sausage	M. C. Grimsrud, 1206 Belknap St., Superior.
Nov. 4	Hamburger steak.....	M. C. Grimsrud, 274 W. 5th St., Superior.
Nov. 4	Hamburger steak.....	Detroit Meat Market, Superior.
Nov. 4	Hamburger steak.....	A. R. Hallam, Superior.
Nov. 4	Hamburger steak.....	R. D. McEwen, Superior.
Nov. 5	Corned beef and veal rib.....	J. C. Roehm, Ashland.
Nov. 5	Sausage	Swanson & Lokken, Ashland.
Nov. 5	Hamburger steak.....	Swanson & Lokken, Ashland.
Nov. 5	Hamburger steak.....	G. & A. Stenz, Ashland.
Nov. 5	Hamburger steak.....	F. A. Dhooge, Ashland.
Nov. 5	Sausage	G. & A. Stenz, Ashland.
Nov. 5	Hamburger steak.....	Fagrie & Markeson, Ashland.
Nov. 5	Sausage	N. Hanten Estate Ashland.
Nov. 5	Hamburger steak.....	M. A., Berg, Ashland.
Nov. 5	Sausage	Wm. Biegler, Hayward.
Nov. 6	Hamburger steak.....	P. F. Mullen, Stevens Point.
Nov. 10	Hamburger steak.....	
1909.		
Mar. 24	Sausage	Kemmer Bros., Madison.....
Mar. 25	Sausage	Kemmer Bros., Madison.....
Mar. 25	Wiener sausage.....	Kemmer Bros., Madison.....
Mar. 25	Liver sausage.....	Kemmer Bros., Madison.
Mar. 25	Liver sausage.....	Kemmer Bros., Madison.
July 2	Beefsteak	J. T. Marshall, Livingston.

Labeled on package "Meat and Cereal."
 Labeled on package "Beef and Pork."
 Labeled on package "Wiener Sausage."

MILK

UNLAWFUL MILKS FROM CITY MILK SUPPLIES.

Date.	Dealer	Sp. Gr.	Per ct. fat.	Per cent. total solids.	Per cent. solids not fat.	I. R. reading of whey (20° C.)	Remarks
1908.							
Oct. 23	Northwestern Lunch Counter, Elroy.....	1.0338	1.85	10.90	9.05	41.65	Served at lunch counter.
Nov. 24	One Minute Coffee House, E. W. Eddy, Prop., Madison	1.0346	1.15	10.03	8.88	Served at lunch counter.
Nov. 25	Joe Pearson, Jr., Madison.....						Contains considerable dirt.

UNLAWFUL MILKS FROM CITY MILK SUPPLIES—Continued.

Date.	Dealer	Sp. Gr.	Per ct. fat.	Per cent. total solids.	Per cent. solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1908.							
Nov. 25	Wm. Oldenburg, Madison.....						Contains considerable dirt. Served at lunch counter.
Nov. 25	One Minute Coffee House, E. W. Eddy, Prop., Madison	1.0340	1.45	10.88	8.93		
Nov. 25	One Minute Coffee House, E. W. Eddy, Prop., Madison	1.0341	1.2	10.27	9.07		
Dec. 8	C. H. Shaver News Co. Lunch Counter, Baraboo.....	1.0359	2.6	12.15	9.55		
Dec. 8	Depot Lunch Counter at Elroy, R. M. Trestrahl, Prop..	1.0341	2.35	11.43	9.08		Served at lunch counter.
1909.							
Jan. 29	C. A. Goddard, Monroe.....	1.0275	3.0			37.7	Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample. Watered. See herd sample.
Feb. 4	Eichhorst Bros., Stevens Point.....	1.0310	3.0	11.88	8.38	40.0	
Feb. 5	Eichhorst Bros., Stevens Point.....	1.0260	3.2	10.26	7.06	37.0	
Feb. 18	Wm. Healy, Hillsboro.....	1.0255	3.4	10.53	7.13	35.0	
Feb. 18	Wm. Healy, Hillsboro.....	1.0263	3.4	10.63	7.23	37.35	
Feb. 24	Monteith Bros., Hudson.....	1.0320	2.55	11.11	8.56	42.0	
Feb. 26	Mrs. Anna Ebbe, Merrill.....	1.0334	2.8	11.75	8.95		
Feb. 26	Ole Krogan, Stanley.....	1.0330	2.95	11.73	8.78		
Mar. 10	F. C. Hocking, Darlington.....	1.0357	1.7	10.95	9.25		
Mar. 16	H. R. Taylor, River Falls.....	1.0305	2.9	11.31	8.41	41.85	
Mar. 17	J. H. Lentell, Beloit.....	1.0280	3.5	11.20	7.70	39.0	
Mar. 17	H. C. Hansen, Beloit.....	1.0295	3.6	11.78	8.18	40.6	
Mar. 23	Fred Coryell, Janesville.....	1.0289	2.8	10.33	7.53	38.6	
Mar. 23	S. W. Gould, Janesville.....	1.0335	2.8	11.62	8.82		
Apr. 27	Geo. Mairich, La Crosse.....	1.0250	2.8	9.8	7.00	35.75	
Apr. 27	Geo. Mairich, La Crosse.....	1.0220	2.85	9.05	6.20	33.0	
Apr. 29	Frank Kudrna, Phillips.....	1.030	2.7	10.60	7.90	40.1	
Apr. 29	Wm. Newburg, La Crosse.....	1.0270	4.8	12.5	7.7	39.8	

LAWFUL MILKS FROM CITY MILK SUPPLIES

1908.							
July 2	Model Creamery Co., Madison.....	1.0327	3.8	12.73	8.93		Pasteurized milk tested for preservative or gelatin. None found. Seven samples from city milk supply of Whitewater tested for preservatives. None found.
Aug. 19	Whitewater						

Aug. 29	Geo. Miller (delivered at Everett House, Beloit).....	Tested for preservatives. None found.
Sept. 14	A. W. Clayton, Madison Meadow Mere Dairy.....	1.0318	3.80	12.51	8.71	
1909.		1.0324	3.85	12.72	8.87	
Jan. 26	Robert Portz, Waukesha.....	1.0310	3.35	11.87	8.52	
Jan. 26	Geo. Burmeister, Waukesha.....	1.0316	3.0	11.88	8.88	42.6	
Mar. 16	F. G. Peterson, River Falls.....	1.0315	3.05	11.55	8.50	
Mar. 17	Joe Pierson, Madison.....	1.0310	3.5	12.00	8.50	
Mar. 17	Joe Pierson, Madison.....	1.0315	3.1	11.60	8.50	
Mar. 17	Joe Pierson, Madison.....	1.0317	3.6	12.23	8.63	
Mar. 23	S. W. Gould, Janesville.....	1.0320	3.2	11.8	8.6	41.5	
Apr. 29	Wm. Newberg, La Crosse.....	

UNLAWFUL MILKS DELIVERED TO CREAMERIES OR CHEESE FACTORIES.

Date.	Patron.	Delivered to	Sp. Gr.	Per cent. fat.	Per cent. total solids.	Per cent. solids not fat.	I. R. reading of whey (20° C.)	
1908.								
July 9	Robert Susner, Madison...	Kleinheinz Crv.....	1.0320	2.9	11.75	8.85	Skimmed. See herd sample.
July 18	Mrs. A. Schreier, Clintonville, R. 2.	Maple Grove Fac.....	1.0290	2.75	10.50	7.75	37.5	Watered. See herd sample.
July 22	W. Hedinger, Monroe.....	Kleckner Ch. Fac.....	1.0294	3.4	11.4	8.0	38.8	Watered. See herd sample.
July 22	C. Pinow, Monroe.....	Kleckner Ch. Fac.....	1.0300	3.45	11.7	8.25	40.3	Milk produced by herd was below standard in solids not fat.
July 23	Paul Knoll, Monroe.....	Kleckner Ch. Fac.....	1.0298	3.85	12.11	8.26	39.9	Watered. See herd sample.
Aug. 1	A. Fries, Black Creek....	Black Creek Ch. F.....	1.0285	3.6	11.49	7.89	39.0	Watered. See herd sample.
Aug. 1	J. Krause, Black Creek...	Black Creek Ch. F.....	1.0284	3.2	11.12	7.92	38.4	Watered. See herd sample.
Aug. 1	John Rueter, Black Creek.	Black Creek Ch. F.....	1.0288	3.2	11.25	8.05	38.9	Watered. See herd sample.
Aug. 4	W. Benjamin, Orfordville.	Olson Ch. Fac.....	1.0288	4.0	12.20	8.20	39.9	Watered. See herd sample.
Aug. 5	John Freitag, Monticello..	Clark & Schlitter Ch. Fac..	1.030	2.6	10.89	8.29	40.6	Skimmed. See herd sample.
Aug. 5	Isaac Baebler, Monticello.	Clark & Schlitter Ch. Fac..	1.0304	2.9	11.21	8.31	41.0	As produced by the cows. See herd sample.
Aug. 5	M. Wittenwyler, Monticello.	Clark & Schlitter Ch. Fac..	1.0287	3.2	11.28	8.08	40.6	As produced by the cows. See herd sample.
Aug. 8	John Umbehaun, Boaz.....	East Branch Ch. Fac.....	37.0	Watered.
Aug. 11	Albert Behm, Black Creek.	John Felton Ch. Fac.....	1.0292	2.95	11.18	8.23	39.0	Watered. See herd sample.

UNLAWFUL MILKS DELIVERED TO CREAMERIES OR CHEESE FACTORIES—Continued.

Date.	Patron.	Delivered to	Sp. Gr.	Per ct. fat.	Per cent. total solids.	Per cent. solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1908.								
Aug. 11	Joseph Stingle, Black Creek.	John Felton Ch. Fac.....	1.0271	3.0	10.68	7.68	37.7	Watered. See herd sample.
Aug. 13	Thomas Little, Rewey....	Nolen Ch. Fac.....	1.0260	3.5	10.58	7.08	35.8	Watered. See herd sample.
Aug. 13	John Metoxin, Kaukauna.	J. W. Appleton Ch. Fac....	1.0230	2.7	8.64	5.94	34.0	Heavily watered. See herd sample.
Aug. 13	John L. Garvey, Kaukauna.	J. W. Appleton Ch. Fac....	1.029	2.6	10.31	7.71	39.4	Watered. See herd sample.
Aug. 13	John Green, Kaukauna....	J. W. Appleton Ch. Fac....	1.0292	2.8	10.73	7.93	39.5	Skimmed. See herd sample.
Aug. 1	George Vandenberg, Kaukauna.	J. W. Appleton Ch. Fac....	1.0277	3.2	11.02	7.82	38.9	Watered. See herd sample.
Aug. 18	W. Kester, Elkhorn, R. F. D. 4.	Grove Creamery					38.55	Watered. See herd sample.
Aug. 26	Chris. Johnson, McFarland.	McFarland Cry.....	1.0304	3.7	12.06	8.36	40.8	
Aug. 28	Geo. Dixon, Delavan....	Delavan Condensed Milk Co.	1.0190	2.2	7.51	5.31	30.8	Heavily watered.
Aug. 28	Geo. Dixon, Delavan....	Delavan Condensed Milk Co.	1.0099	1.2	3.92	2.72	23.6	Heavily watered.
Sept. 18	G. Bucher, Kansasville, R. F. D.	Union Grove Cry.....	1.0278	3.35	11.05	7.70	39.0	Watered. See herd sample.
Sept. 23	Wm. Doescher, Barneveld.	Trout Creek Ch. Fac.....	1.0103	1.55	4.53	2.98	24.2	Contains about two-thirds added water.
Sept. 30	Bob Cleary, Blanchardville.	T. Conley Ch. Fac.....	1.0255	3.6	10.69	7.09	36.4	Watered. See herd sample.
Oct. 3	John Rebman, Welcome..	Pelky Ch. Fac.....	1.0260	4.1	11.35	7.25	36.5	Watered. See herd sample.
Oct. 6	Jacob Hilgert, Alma, R. D. 2.	Gross Ch. Fac.....	1.0267	3.2	10.57	7.37	37.0	Watered. See herd sample.
Oct. 16	Horace Ware, Basswood..	Basswood Union C. F.....	1.0242	2.9	9.70	6.80	35.60	Watered.
Oct. 29	Wm. Schmidt, Juneau....	Golden Rule C. F.....	1.0277	3.5	11.26	7.76	37.5	Watered. See herd sample.
Oct. 30	E. G. Bennett, Juneau....	Ryder Ch. Fac.....	1.0294	3.0	10.92	7.92	39.7	As produced by the cows. See herd samples.
Nov. 19	John Schmidt, Brooklyn, R. F. D..	Keylock Ch. Fac.....	1.0250	3.35	10.41	7.06	35.0	Heavily watered. See herd samples.
1909.								
Jan. 15	A. Waass, Knowles.....	Farmersville C. F.....	1.0257	3.45	10.54	7.09	36.1	Watered. See herd sample.
Jan. 15	Louis Sterr, Knowles.....	Farmersville C. F.....	1.0130	1.70	4.76	3.06	24.5	Watered about 60 per cent.
Feb. 6	Ben. Marasch, New London.	National Condensing Factory.	1.0210	3.2	8.86	5.66	32.2	Heavily watered.

S-D & T

Feb. 23	Albert Hoeft, Juneau.....	North Clyman Ch. Fac.....	1.0235	3.3	9.53	6.23	34.7	Watered. See herd samples.
Feb. 23	Albert Hoeft, Juneau.....	North Clyman Ch. Fac.....	1.0233	3.3	9.52	6.22	34.7	Watered. See herd sample.
Mar. 24	Mrs. J. Chappa, Marshall, R. D. 5.	Rosendale Skim Sta.....	1.0300	2.60	10.6	8.0	41.6	As produced by the cows. See herd samples.
May 13	Herman Shindelbauer, Woodland.	Zeitler Brick Ch. F.....	2.80	11.10	8.30	41.0	
May 13	Aug. Davis, Woodland...	Zeitler Brick Ch. F.....	2.65	10.65	8.00	40.5	Watered. See herd samples.
May 21	Wm. Seemen, Cambria...	Centerville Brick C. F.....	2.9	9.22	6.32	35.3	Watered. See herd sample.
May 26	J. VanLarnen, Green Bay	Green Bay Pure Milk Plant.	1.0280	3.0	10.63	7.63	38.6	Watered. See herd sample.
May 26	J. Kroll, Green Bay.....	Green Bay Pure Milk Plant.	1.0285	3.4	11.25	7.85	38.8	Watered. See herd sample.
June 4	J. F. Craig, Oconomowoc, R. F. D. 5.	Cross Key Brick Ch. Fac....	1.0305	2.8	10.96	8.16	40.1	
June 11	Jos. Barth, Allenton.....	W. Hams Ch. Fac.	1.0288	2.8	10.68	7.88	40.0	Watered. See herd sample.
June 17	J. Klubertanz, E. Bristol...	East Bristol Ch. Fac.....	1.0285	2.8	10.59	7.79	38.75	
June 17	A. Holzman, E. Bristol...	East Bristol Ch. Fac.....	1.030	3.0	11.19	8.19	38.3	Watered. See herd samples.
June 17	G. Jesberger, E. Bristol...	East Bristol Ch. Fac.....	1.0310	3.15	11.56	8.41	40.35	As produced by the cows. See herd samples.
June 28	Timothy Pizer, Livingston	Dennis Limburger C. F....	1.0326	2.55	10.98	8.43	41.0	Skimmed. See herd sample.
June 28	W. L. Dennis, Livingston.	Dennis Limburger C. F....	1.0258	2.00	8.67	6.67	35.3	Heavily watered. See herd sample.
June 28	Fred Weinbrenner, Livingston.	Dennis Limburger C. F....	1.0316	2.6	11.10	8.50	41.35	As produced by the cows. See herd sample.

LAWFUL MILKS DELIVERED TO CREAMERIES OR CHEESE FACTORIES.

1908.								
July 9	Robt. Susner, Madison....	Kleinheinz Creamery, Madison.	1.0302	4.4	12.97	8.57	Morning's milk.
July 10	Robt. Susner, Madison...	Kleinheinz Creamery, Madison.	1.0313	3.2	11.86	8.66	Night's milk.
July 10	Robt. Susner, Madison	Kleinheinz Creamery, Madison.	1.0315	3.65	12.39	8.74	Morning's milk.
July 21	John Johnson, Beloit.....	Sturtevant & Wright Creamery, Beloit.	1.0315	3.4	12.12	8.72	
July 21	Wm Graves, Beloit.....	Sturtevant & Wright Creamery, Beloit.	1.0310	3.4	11.97	8.57	
July 21	Frank Korswe, Beloit.....	Sturtevant & Wright Creamery, Beloit.	1.0320	3.1	11.86	8.76	
July 25	Gottfried Holdman, Mineral Point.	Barreltown Cheese Factory..	1.0320	3.95	12.59	8.64	40.80	
Aug. 18	H. Rhyner, Monticello.....	Arn Cheese Factory.....	1.0310	3.1	11.90	8.80	41.3	Morning's milk.
Aug. 18	John Kamm, Rewey.....	Rewey Cheese Factory.....	1.0318	3.2	11.87	8.67	41.0	
Oct. 3	Steve Tonkin, Mineral Point.	Jewell Cheese Factory.....	1.0325	4.2	13.16	8.96	Morning's milk.

LAWFUL MILKS DELIVERED TO CREAMERIES OR CHEESE FACTORIES—Continued.

Date.	Patron.	Delivered to	Sp. Gr.	Per ct. fat.	Per cent. total solids.	Per cent. solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1908.								
Oct. 8	Bert Tonkin, Mineral Point	Jewell Ch. Fety.....	1.0313	4.3	12.98	8.68	Morning's milk.
Oct. 8	Will Jewell Mineral Point..	Jewell Ch. Fety.....	1.0323	4.5	13.47	8.97	Morning's milk.
Oct. 8	Bert Vivian, Mineral Point	Jewell Ch. Fety.....	1.0315	4.0	12.67	8.67	Morning's milk.
Oct. 6	Jacob Hilgert, Alma.....	Gross Ch. Fety.....	1.0310	4.0	12.60	8.60	40.7	Morning's milk.
Oct. 21	Wm. Wood, Pewaukee.....	Templeton Ch. Fety.....	1.0310	3.4	12.03	8.63	41.45	
Oct. 21	Chas. Krueger, Templeton.	Templeton Ch. Fety.....	1.0300	4.0	12.47	8.50	40.4	
Nov. 5	John Douglas, Oconomowoc.	Alderly Ch. Fety.....	1.0320	3.6	12.37	8.77	
Nov. 5	J. J. Reid, Oconomowoc...	Alderly Ch. Fety.....	1.0320	3.0	11.73	8.73	
Nov. 13	Louis Schoenick, Bonduel.	Thiede Ch. Fety.....	1.0315	3.0	11.54	8.54	41.0	
1909.								
June 4	Seth Martinier, Oconomowoc, R. F. D. No. 25.	Cross Key Brick Cheese Factory.	1.0310	3.0	11.50	8.50	40.2	
June 17	J. Hauser, E. Bristol.....	E. Bristol Ch. Factory....	1.0319	3.0	11.55	8.55	41.3	

HERD SAMPLES MILKED IN PRESENCE OF INSPECTORS.

Date.	From herd of	Sp. Gr.	Per cent. fat.	Per cent total solids.	Per cent solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1908.							
July 2	F. Holmes, Calamine.....	1.0322	3.6	12.61	9.01	Night's milk.
July 10	Robert Susner, Madison.....	1.0307	3.6	12.16	8.56	Night's milk.
July 11	Robert Susner, Madison.....	1.0307	3.7	12.07	8.37	Night's milk.
July 24	Paul Knoll, Monroe.....	1.0313	4.0	12.77	8.77	41.75	
July 27	W. Hedinger, Monroe.....	1.0315	4.35	13.26	8.91	43.0	
July 27	Mrs. Mary Schrier, Clintonville.....	1.0315	3.75	12.5	8.75	41.6	
July 29	C. Pinow, Monroe.....	1.0289	4.2	12.3	8.1	40.0	Morning's milk.

Aug. 5	W. Benjamin, Orfordville.....	1.0305	4.5	13.33	8.83	41.8	Morning's milk.
Aug. 11	John Reuter, Black Creek.....	1.0324	3.6	12.68	9.08	41.8	Night's milk.
Aug. 12	John Krause, Black Creek.....	1.0310	4.9	13.62	8.72	41.5	Morning's milk.
Aug. 12	Andrew Fries, Black Creek.....	1.0306	3.4	11.87	8.47	40.8	Night's milk.
Aug. 17	John Freitag, Monticello.....	1.0303	3.2	11.53	8.33	40.7	Night's milk.
Aug. 17	John Freitag, Monticello.....	1.0313	2.8	11.32	8.52	41.1	Night's milk.
Aug. 18	Isaac Baebler, Monticello.....	1.0316	3.8	12.50	8.70	42.0	
Aug. 18	W. Kester, Elkhorn, R. F. D. 4.....	1.0316	4.25	13.01	8.76	41.2	
Aug. 18	Thos. Little, Rewey.....	1.0304	3.0	11.29	8.29	40.6	Night's milk.
Aug. 19	M. Wittenwyller, Monticello.....	1.0310	3.6	12.38	8.78	41.4	Morning's milk.
Aug. 19	H. Rhyner, Monticello.....	1.0305	5.1	13.64	8.54	42.4	
Aug. 29	Albert Behn, Black Creek.....	1.0315	3.2	11.75	8.55	41.2	
Aug. 30	Jos. Stingle, Black Creek.....	1.0323	4.0	12.88	8.83	41.8	Night's milk.
Sept. 3	John Metoxin, Kaukauna, R. F. D. 10.....	1.030	4.0	12.39	8.39	40.5	Night's milk.
Sept. 3	Geo. Vandenberg, Kaukauna, R. F. D. 10.....	1.0320	4.35	13.13	8.78	42.0	Morning's milk.
Sept. 3	John L. Garvey, Kaukauna, R. F. D. 10.....	1.0285	5.0	13.16	8.16	40.0	Night's milk.
Sept. 3	John Green, Kaukauna, R. F. D. 10.....	1.0300	4.00	12.43	8.43	41.5	Night's milk.
Sept. 18	Gus. Beecher, Kansasville.....	1.0332	4.55	13.94	9.39	42.7	Night's milk.
Oct. 7	Jacob Hilgert, Alma, R. F. D. 2.....	1.0324	4.5	13.57	9.07	42.0	Morning's milk.
Oct. 8	Bob Cleary, Blanchardville.....	1.0331	4.4	13.84	9.46	42.4	Morning's milk.
Oct. 16	John Rebman, Welcome.....	1.032	4.4	13.37	8.97	42.4	Night's milk.
Oct. 21	Chas. Krueger, Templeton.....	1.0301	4.45	13.03	8.58	39.7	Night's milk.
Nov. 10	Wm. Schmidt, Juneau, R 4.....	1.0291	3.2				milk.
Nov. 11	E. G. Bennett, Juneau.....	1.0325	4.05	11.80	8.1	39.8	Mixed morning's and night's
Nov. 20	John Schmidt, Brooklyn.....	1.0329	4.4	13.10	9.05	41.0	Night's milk.
Nov. 21	John Schmidt, Brooklyn.....	1.0287	3.1	13.57	9.17	41.5	Morning's milk.
Nov. 27	E. G. Bennett, Juneau.....	1.0290	2.8	10.86	7.76		Night's milk.
Nov. 28	E. G. Bennett, Juneau.....			10.55	7.75		Morning's milk.
1909.							
Jan. 26	A. Waass, Knowles.....	1.0290	4.9	12.88	7.98	39.8	Night's milk.
Jan. 30	Mr. Cornelius, Monroe.....	1.0310	3.85	12.35	8.50	41.7	Night's milk.
Feb. 5	Eichhorst Bros., Stevens Point.....	1.0325	3.5	12.23	8.73	41.6	Night's milk.
Mar. 8	Albert Hoelt, Clyman.....	1.0305	3.5	11.67	8.17	41.1	Sample taken from milk of one cow.
Mar. 4	Wm. Healy, Hillsboro.....	1.0315	3.85	12.35	8.50	42.3	Night's milk.
Mar. 19	Ole Krogan, Stanley.....	1.0326	3.6	12.40	8.80		Night's milk.
Mar. 20	Ole Krogan, Stanley.....	1.0323	3.8	12.45	8.65		Morning's milk.
Mar. 31	Mrs. J. Chappa, Marshall, R. F. D. 5.....	1.0294	2.5	10.35	7.85		Night's milk.
Apr. 1	Mrs. J. Chappa, Marshall, R. F. D. 5.....	1.0293	2.8	10.68	7.88		Morning's milk.
Apr. 6	S. W. Gould, Janesville.....	1.0311	3.5	12.00	8.50		Morning's milk.
Apr. 8	H. R. Taylor, River Falls.....	1.0310	3.9	12.30	8.40	41.6	
May 17	Frank Kudrna, Phillips.....	1.0320	3.65	12.25	8.60	42.0	Night's milk.
May 18	Frank Kudrna, Phillips.....	1.0322	3.5	12.30	8.80	42.4	Morning's milk.
May 18	Frank Schlegel, Phillips.....	1.0390	4.30	13.30	9.0	43.0	Morning's milk from one cow.
May 22	August Davis, Woodland.....	1.0315	3.4	11.94	8.54	41.3	Night's milk.
May 22	August Davis, Woodland.....	1.0315	4.0	12.64	8.64	41.3	Morning's milk.

HERD SAMPLES MILKED IN PRESENCE OF INSPECTORS—Continued.

Date.	From herd of	Sp. Gr.	Per cent. fat.	Per cent total solids.	Per cent solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1909.							
June 1	John VanLaanen, Green Bay, R. F. D. 6.....	1.0330	3.0	12.05	9.05	42.1	Noon milk.
June 1	John VanLaanen, Green Bay, R. F. D. 6.....	1.0320	3.9	12.85	8.95	42.0	
June 2	J. Kroll, Green Bay, R. F. D.....	1.0322	3.9	12.92	9.02	41.6	Night's milk.
June 3	Herman Schindelbauer, Woodland.....	1.0316	3.9	12.51	8.61	41.35	Morning's milk.
June 3	Wm. Seeman, Cambria.....	1.0316	3.0	11.5	8.5	40.35	Night's milk.
June 16	Jos. Barth, Allenton.....	1.0314	3.2	11.86	8.66	
June 17	G. Jesberger, E. Bristol.....	1.0316	2.8	11.45	8.65	40.0	Night's milk.
June 17	J. Hauser, E. Bristol.....	1.0336	2.5	11.53	9.03	41.5	Night's milk.
June 17	A. Holzman, E. Bristol.....	1.0322	3.65	12.60	8.95	40.70	Night's milk.
June 17	J. Klubertanz, E. Bristol.....	1.0295	2.55	10.43	7.88	39.5	Night's milk.
June 18	G. Jesberger, E. Bristol.....	1.0325	3.15	11.95	8.80	40.50	Morning's milk.
June 18	J. Klubertanz, E. Bristol.....	1.0303	4.0	12.35	8.30	41.3	Morning's milk.
June 18	A. Holzman, E. Bristol.....	1.0327	4.6	13.82	9.22	41.75	Morning's milk.
June 18	J. Hauser, E. Bristol.....	1.0320	3.6	12.68	9.08	Morning's milk.
June 28	Jos. Klubertanz, E. Bristol.....	1.0300	2.95	11.00	8.05	40.7	Night's milk.
June 29	Jos. Klubertanz, E. Bristol.....	1.0300	3.4	11.72	8.32	41.0	Morning's milk.
July 1	Fred Weinbrenner, Livingston, R. F. D. 3.....	1.0320	2.6	11.22	8.62	40.6	
July 1	W. L. Dennis, Livingston.....	1.0310	3.25	11.55	8.30	40.5	
July 2	Timothy Pizer, Livingston, R. F. D. 1.....	1.0307	4.6	13.31	8.71	40.9	

SUBMITTED MILK SAMPLES.

Date.	Submitted by	Sp. Gr.	Per cent. fat.	Per cent total solids.	Per cent solids not fat.	Remarks.
1908.						
July 13	L. R. Gribble, Viola.....	2.45	
Aug. 18	Prof. A. C. Sellery, Madison.....	1.0316	3.7	12.34	8.64	No preservative found.
Aug. 30	Jos. Pearson, Madison.....	1.0324	3.80	12.66	8.86	No preservative found.

Sept. 1	Thos. Savage, Manitowoc, R. F. D. 1.....		4.0			No preservative found.	
Sept. 5	Jos. Pearson, Madison.....	1.0321	3.85	12.87	9.02		
Oct. 5	C. Blomgren, Falun.....		5.20				
Oct. 10	F. N. Buckman, Buckman.....		4.40				
Oct. 16	Mrs. P. Hickok, Madison.....	1.032	3.7	12.5	8.8		
Nov. 4	Vincene Stehm, Haugen.....		4.4				
Nov. 7	C. Blomgren, Falun.....		5.1				
Dec. 12	Judge Anthony Donovan, Madison.....		3.9				Dirty milk.
1909.							
Jan. 2	Judge Anthony Donovan, Madison.....		5.4				Milk very dirty.
Jan. 4	R. D. Gordon, Beloit.....					Passed.	
Jan. 7	Dr C. A. Harper.....					Human milk. Fat, 2.50%; milk-sugar, 7.75%; casein and albumen, 1.06% ash 0.14%; water, 88.55%.	
Jan. 12	Geo. Smith, Endeavor, R. F. D. 1.....		5.9			Marked No. 1, Hamschildt. Marked No. 2, Hamschildt. Marked No. 3, P. Koehler. Tested for preservatives. None found. Tested for preservatives. None found.	
Jan. 19	E. G. Bennett, Juneau.....		3.30				
Mar. 6	R. H. Polzin, Waterloo.....		3.40				
Apr. 24	Mr. Waterstreet (for W. F. Scholl, Spring Green).....		3.1				
Apr. 26	Geo. R. Pautz, Johnson Creek, R. F. D. 2.....		2.9				
Apr. 26	Geo. R. Pautz, Johnson Creek, R. F. D. 2.....		3.3				
Apr. 26	Geo. R. Pautz, Johnson Creek, R. F. D. 2.....		4.4				
Mar. 26	Dan. Trainor, Madison.....	1.0322	3.90				
May 10	M. G. Week, Stevens Point.....						
June 24	William Cramer, Burlington, R. F. D. 22.....		2.7				
June 25	Dr. L. P. Valentine, Health Officer, Corliss.....						
June 26	John Saillinger, Marathon City.....		3.7				

OLEOMARGARINE

IN RESEMBLANCE OF YELLOW BUTTER: HELD TO BE UNLAWFUL.

Date.	Dealer	Manufacturer or Jobber.	Brand.
1908.			
Nov. 4	F. W. Regl & Co., Eau Claire.....	Swift & Co., Kansas City.....	Swift's Jersey.
Nov. 4	Max J. Weisentfels, 308 W. Madison St., Eau Claire.	Cudahy Packing Co., Sioux City, Ia.....	
Nov. 4	Mrs. A. S. Hanson, 306 W. 5th St., Superior....		

OLEOMARGARINE IN RESEMBLANCE OF YELLOW BUTTER: HELD TO BE UNLAWFUL—Continued.

Date.	Dealer	Manufacturer or Jobber.	Brand.
1908.			
Nov. 4	Mrs. A. S. Hanson, 306 W. 5th St., Superior.....
Nov. 6	Wm. Biegler, Ashland.....	Armour & Co., St. Paul.....
Nov. 6	Wm. Biegler, Hayward.....	The Cudahy Packing Co., Sioux City, Ia.....
Dec. 15	David Reik, 360 Grove St., Milwaukee.....
1909.			
Jan. 18	Cumberland Supply Co., Cumberland.....	Swift Packing Co., Chicago.....	Swift's Lincoln Butterine.
Jan. 18	E. E. Allen, Spooner.....	Swift & Co., St. Paul.....	Lincoln.
Jan. 18	C. H. Dexter, Spooner.....	Swift & Co., St. Paul.....	Lincoln
Jan. 19	Barron Cash Supply Co., Barron.....	Armour & Co., St. Paul.....	Buttercup.
Jan. 19	Chas. H. Gohene, Barron.....	Armour & Co., St. Paul.....	Buttercup.
Jan. 28	Fred Zeigler, Tomah.....	Wm. J. Moxley, Chicago.....	Daisy.
Feb. 15	Rowland & Sons, Grand Rapids.....	Swift & Co., Chicago.....	Jersey.
Feb. 16	Frank Drummond, Cable.....	Cudahy Packing Co., Kansas City.....
Feb. 18	W. H. Lucia, Hurley.....	Armour Packing Co., Kansas City.....	Special.
Feb. 19	W. B. Parks, Phillips.....	Cudahy Packing Co., Kansas City.....	Sunlight.
Feb. 27	A. Wise Mercantile Co., Birchwood.....	Armour Packing Co., Chicago.....	East Lake.
Feb. 28	Stuernke Bros., Merrill.....	Swift & Co.....	Swift's Lincoln.
Mar. 5	E. F. Moe, 5813 Tower Ave., Superior.....	Swift & Co.....

SPICES

PEPPERS PASSED AS LAWFUL.

Date.	Bought of	Manufacturer or Jobber.
1908.		
Mch. 19	C. J. E. Nilsson, Clear Lake.....	D. R. Green & Co., New York.
July 2	Thos. R. Williams, Baraboo.....	Wm. Grossman & Co., Milwaukee.
July 2	Thos. R. Williams, Baraboo.....	J. H. Conrad & Co., Chicago.
July 2	Roser & Koch, Baraboo.....	R. T. French Co., Rochester.

July 8	J. R. Hofstatter, Baraboo.....	Woolson Spice Co., Toledo, Ohio.
July 10	Pelletier & Paquette, Chippewa Falls.....	Aroma Coffee Co.
July 16	J. Youngblood, Pheasant Branch.....	A. Kickbush Grocery Co., Wausau.
July 22	Kruger & Rick, Wausau.....	
July 23	Charles Stevens, Eau Claire	Wixon Spice Co., Chicago.
Oct. 27	John G. Hyland, Madison.....	Jewett & Sherman Co., Milwaukee.
Oct. 27	John G. Hyland, Madison.....	
1909.		
Feb. 11	Walus & Saroczka, Port Washington.....	Koehler-Clemens Co., Milwaukee.

SYRUPS AND SYRUP MIXTURES

ADULTERATED SYRUPS.

Date.	Labeled.	Bought of	Brand.	Manufacturer or Jobber.
1908.				
Oct. 15	Pure Maple Syrup.....	Bolger Bros., Minocqua.....	Log Cabin.....	The Towle Maple Syrup Co., St. Paul, Minn.
1909.				
Mar. 16	Pierre Viau Pure Export Syrup, made from Canadian maple and refined sugars.	Stallmann Bros., Watertown.....	P. V.	Pierre Viau Maple Co., Omaha, Neb.
May 12	Export Syrup. This syrup is made from Canadian maple and refined sugars.	Chas. Fischer & Sons Co., Lake Mills.....	P. V.	Pierre Viau Maple Co., Omaha, Neb.

MAPLE SYRUP MIXTURES NOT LAWFULLY LABELED.

Date.	Labeled.	Bought of	Brand.	Manufacturer or Jobber.	Remarks.
1908.					
July 16	Maple and Cane Syrup....	G. H. Utach, Schofield.....		Puhl-Webb Co., Chicago..	Contains less than 50% of maple syrup.
Oct. 8	Pure Maple and White Sugar Syrup.	Hans Anderson, Necedah.....	Golden Tree.....	New England Maple Syrup Co., Fairfax, Vt.	Contains less than 50% of maple syrup.
Oct. 9	Sugar Cane and Maple Syrup.	Tomah Cash Mercantile Co., Tomah.	Probono	Durand & Kasper Co., Chicago.	Contains less than 25% of maple syrup.
Nov. 12	Maple and Cane Syrup....	M. Nitschke, Appleton.....	Eastern Star	Marshalltown Syrup and Sugar Co., Marshalltown, Ia.	Contains little or no maple syrup.
Nov. 12	Maple and White Sugar Syrup.	M. Nitschke, Appleton.....	Gold Leaf.....	Huntington Maple Syrup Co., East Providence, R. I.	Contains less than 50% maple syrup.
Nov. 14	Maple and Rock Candy Syrup.	F. W. Christman, Oshkosh.....	Old Colony.....	Scudder Syrup Co., Chicago.	Contains less than 50% of maple syrup.
Dec. 10	Maple and Cane Syrup....	J. W. Allard, River Falls.....	Dakomin	W. B. & W. G. Jordan, Minneapolis, Minn.	Contains less than 50% of maple syrup.
1909.					
Feb. 11	Sugar Cane Syrup and Maple Syrup.	Popular Store, R. Stelling & Co., Port Washington.	My Wife's	Fred. Fear, 15 Jay St., New York.	Contains less than 25% of maple syrup.
June 16	Sugar Cane Syrup and Maple Syrup.	F. Marks, Madison.	My Wife's	Fred. Fear, 15 Jay St., New York.	Contains less than 25% of maple syrup.
June 25	Maple and White Sugar Syrup.	A. Lichtenberger, Oshkosh.....	Gold Leaf	Huntington Maple Syrup and Sugar Co., East Providence, R. I.	Contains little or no maple syrup.

MAPLE SYRUPS PASSED AS LAWFUL.

Date.	Bought of or submitted by	Manufacturer or Jobber.	Brand.
1908.			
Mar. 24	*James Van Duser, Hebron.....		
July 3	C. F. Kindschi, Baraboo.....	Sprague, Warner & Co., Chicago.....	Ferndell.
July 3	W. Nebs & Son, Baraboo.....	Dahlman & Inbusch Co., Milwaukee.....	New York Club.
July 3	A. L. Young, Baraboo.....	Sprague, Warner & Co., Chicago.....	Batavia.

July 31	The J. C. Coze Co., Whitewater.....	M. Owen & Sons, Parkman, Ohio.....	Gilt Edge.
Oct. 15	A Grant, Superior.....	Wright-Clarkson Mercantile Co., Duluth, Minn.....	Ivanhoe.
Oct. 16	J. E. Rice, Pelican Lake.....	Durand & Kasper Co., Chicago.....	Durkasco.
Oct. 27	Piper Bros., Madison.....	Welch Bros. Maple Co., Burlington, Vt.....	Clymer's Temptors.
Oct. 27	Goude & Co., Madison.....	St. Louis Syrup & Preserving Co., St. Louis.....	Savoy.
Oct. 27	F. Powell & Co., Madison.....	Steele-Wedeles Co., Chicago.....	
Nov. 3	W. A. Oppel, Madison.....	Curtice Bros. Co., Rochester, N. Y.....	
Nov. 9	J. L. Jensen, Stevens Point.....	Curtice Bros. Co., Rochester, N. Y.....	
Nov. 12	W. L. Rhodes, Appleton.....	Curtice Bros. Co., Rochester, N. Y.....	
Nov. 14	A. Lichtenberger, Oshkosh.....	Seudder Syrup Co.....	Batavia.
Dec. 16	Bardon, Kellogg & Co., Ashland.....	Sprague, Warner & Co., Chicago.....	
Dec. 28	J. Abrams, Madison.....		
1909.			
Feb. 11	Stocks Grocery Co., Sheboygan.....	Franklin MacVeagh & Co., Chicago.....	Casino.
Mar. 3	*Clarence Hamilton, Richland Center.....		
May 4	H. D. Williams, Viroqua.....		
May 5	*John J. Hayden, Butternut.....		
May 15	*Frank Heigh, Neenah.....		
May 15	*D. F. Wallace, Alma Center.....		
June 25	A. Lichtenberger, Oshkosh.....	Seudder Syrup Co.....	

* Submitted sample.

GLUCOSE MIXTURES NOT LAWFULLY LABELED.

Date.	Labeled.	Bought of	Manufacturer or Jobber.
1908. June 19	Sorghum and Corn Syrup.....	J. M. Pierce, Onalaska.....	Davenport Refining Co., Davenport, Ia.

VINEGARS

ADULTERATED CIDER VINEGAR.

Date.	Bought for	Bought of
1909.		
Mar. 31	Cider vinegar	C. Marks, Madison.
Mar. 31	Cider vinegar	Breitenbach Bros. Madison.
Mar. 31	Cider vinegar	Mills Bros., Madison.
Apr. 2	Cider vinegar	Sinagube & Sinaiko, Madison.
Apr. 2	Cider vinegar	Jacob Abrams, Madison.
May 6	Cider vinegar	J. M. Jansen, Kenosha.
May 6	Cider vinegar	J. Leinenweber, Kenosha.

VINEGARS PASSED AS LAWFUL.

1909.		
Mar. 31	Cider vinegar	Henry Breitenbach, Madison.
Mar. 31	Cider vinegar	H. O. Bigelow, Madison.
Apr. 2	Amber vinegar	S. Kasdin, South Madison.
May 6	Cider vinegar	Fred F. Journdt, Kenosha.

SUBMITTED VINEGARS TESTED FOR ACETIC ACID.

Date.	Submitted by	Per cent total acidity (calculated as acetic acid).	Remarks.
1908.			
July 13	Richard Wilson, Lake Geneva.....	1.82	Sample marked No. 1
July 13	Richard Wilson, Lake Geneva.....	3.88	Sample marked No. 2.
July 13	Richard Wilson, Lake Geneva.....	2.4	Sample marked No. 3

July 12	Richard Wilson, Lake Geneva.....	5.0	Sample marked No. 4.
July 12	Richard Wilson, Lake Geneva.....	5.0	Sample marked No. 6.
July 30	H. J. Platten, Green Bay.....	4.2	
July 30	H. J. Platten, Green Bay.....	3.81	
Sept. 30	Mrs. Wm. Stridde, Neenah.....	4.82	
Oct. 8	F. A. Spensley, Tunnel City.....	3.13	Sample marked No. 1.
Nov. 1	Mrs. Wm. Stridde, Neenah.....	2.67	Sample marked No. 2.
Nov. 1	Mrs. Wm. Stridde, Neenah.....	3.12	Sample marked No. 3.
Nov. 1	Mrs. Wm. Stridde, Neenah.....	3.60	Sample marked No. 4.
Nov. 1	Mrs. Wm. Stridde, Neenah.....	3.96	Sample marked No. 5.
Nov. 1	Mrs. Wm. Stridde, Neenah.....	3.96	Sample marked No. 6.
1909.			
Jan. 4	Fred Wobig, Clinton.....	4.76	
Feb. 1	Fanning Preserving Co., Superior.....	4.20	
May 17	Ed. Wolf, Hillsboro.....	3.00	
June 29	Fanning Preserving Co.....	4.24	

Report of Analyses, July 1, 1909—June 30, 1910

BEVERAGES

CIDERS CONTAINING ADDED BENZOIC ACID.

Date.	Bought of	Remarks.
1909.		
Nov. 16	B. F. Staack, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 16	Elmer Mills, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 10	Behrend & Oelmiller, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 16	Oiwell Bros., Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 16	Haak & Son, Madison.....	Presence and proportionate amount made known to purchaser.
Nov. 17	Findlay & Co., Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 17	J. M. George, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 17	J. MacNamara, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 26	J. MacNamara, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Nov. 26	Haak & Son, Madison.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Dec. 14	B. O. Oyaas, Superior.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Dec. 14	Johnson & Jenstadt, Superior.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Dec. 14	Stapel & Nordeen, Superior.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Dec. 14	Johnson & Boya, Superior.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Dec. 14	Claus Johnson, Superior.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.
Dec. 16	Sever Olson, Ashland.....	Presence and proportionate amount not disclosed to purchaser. Unlawful.

BEVERAGES CONTAINING SACCHARIN

Date.	Bought for	Bought of	Manufacturer or Jobber.	Label.
1909.				
July 2	Red pop	James Cooney, Port Washington..	James Cooney, Port Washington.....	Jersey Cream. Artificial color. Cream Soda.
July 8	Pop	Superior Bottling Works, Superior.	Superior Bottling Works, Superior.....	
July 27	White pop	Columbus Bottling Works, Colum- bus.	Columbus Bottling Works, Columbus.....	
July 27	Red pop	Columbus Bottling Works, Colum- bus.	Columbus Bottling Works, Columbus.....	Strawberry. Artificial flavor and color.
Aug. 13	Pop	Nick Thiesen, Antigo.....	Nick Thiesen, Antigo.....	
Aug. 13	Pop	Nick Thiesen, Antigo.....	Nick Thiesen, Antigo.....	
Aug. 13	Pop	George Bacon, Antigo.....	George Bacon, Antigo.....	
Aug. 13	Pop	George Bacon, Antigo.....	George Bacon, Antigo.....	
Aug. 13	Pop	George Bacon, Antigo.....	George Bacon, Antigo.....	
Aug. 13	Pop	Wm. Zimmerman, Clintonville.....	Wm. Zimmerman, Clintonville.....	
Aug. 14	Pop	Wm. Arnemann, Neenah.....	Wm. Arnemann, Neenah.....	
Aug. 14	Pop	Wm. Arnemann, Neenah.....	Wm. Arnemann, Neenah.....	

BEVERAGES FREE FROM SACCHARIN.

July 2	White pop	James Cooney, Port Washington.....	Jas. Cooney, Port Washington....	Cherry Phosphate.
July 7	Cherry phosphate	Solon Vendophone Co., Solon Springs.....	Solon Vendophone Co., Solon Springs.	
July 7	Lemon soda	Solon Vendophone Co., Solon Springs.....	Solon Vendophone Co., Solon Springs.	Lemon Soda.
July 8	Wild cherry soda.....	Great Northern Bottling Works, Superior.	Wild Cherry Soda. Artificial. Lemon Soda. Artificial Flavor and Color.
July 8	Lemon soda	Great Northern Bottling Works, Superior.	
July 8	Ginger ale	Great Northern Bottling Works, Superior.	Ginger Ale. Artificial Flavor and Color.
July 8	Pop	Great Northern Bottling Works, Superior.	Strawberry. Artificial Flavor and Color.
July 8	Pop	Superior Bottling Works, Superior.....	
July 8	Pop	Superior Bottling Works, Superior.....	
July 9	Ginger ale	George Paddock, Superior.....	Ackley C. Schuvler, 333-335 West 36th St., New York.	Ginger Ale.
July 9	Raspberry soda	T. F. Mackmiller, Iron River.....	T. F. Mac' miller, Iron River.....	Raspberry Soda. Artificial.

July 9	Pop	T. F. Mackmiller, Iron River.....	T. F. Mackmiller, Iron River.....	
July 9	Pop	T. F. Mackmiller, Iron River.....	T. F. Mackmiller, Iron River.....	Strawberry Soda. Artificial.
July 10	Pop	Ashland Bottling Works, Ashland.....	Ashland Bottling Works, Ashland.	Sarsaparilla. Artificial Flavor and Color.
July 10	Pop	Ashland Bottling Works, Ashland.....	Ashland Bottling Works, Ashland.	Lemon Soda. Artificial Flavor and Color.
July 10	Pop	Ashland Bottling Works, Ashland.....	Ashland Bottling Works, Ashland.	Royal Ginger Ale.
July 10	Ginger ale	Ashland Bottling Works, Ashland.....	Ashland Bottling Works, Ashland.	Cream Soda.
July 10	Pop	Ashland Bottling Works, Ashland.....	Ashland Bottling Works, Ashland.	
July 19	Pop	O. A. Hohmann, Arcadia.....	O. A. Hohmann, Arcadia.....	
July 19	Pop	O. A. Hohmann, Arcadia.....	O. A. Hohmann, Arcadia.....	Strawberry. Artificial Color and Flavor.
July 20	Pop	North Side Bottling Works, La Crosse....	North Side Bottling Works, La Crosse.	Lemon Soda.
July 20	Pop	Gateway City Bottling Works, La Crosse.	Gateway City Bottling Works, La Crosse.	
July 20	Pop	Gateway City Bottling Works, La Crosse.	Gateway City Bottling Works, La Crosse.	Strawberry. Artificial Color and Flavor.
July 20	Pop	Gateway City Bottling Works, La Crosse.	Gateway City Bottling Works, La Crosse.	Cream Soda.
July 20	Pop	Gateway City Bottling Works, La Crosse.	Gateway City Bottling Works, La Crosse.	
July 20	Pop	La Crosse Bottling Works, La Crosse.....	La Crosse Bottling Works, La Crosse.	Ginger Ale. Artificial Flavor and Color.
July 20	Pop	La Crosse Bottling Works, La Crosse.....	La Crosse Bottling Works, La Crosse.	Strawberry. Artificial Color and Flavor.
July 20	Pop	La Crosse Bottling Works, La Crosse.....	La Crosse Bottling Works, La Crosse.	Lemon Soda.
July 20	Pop	North Side Bottling Works, La Crosse....	North Side Bottling Works, La Crosse.	
July 20	Pop	North Side Bottling Works, La Crosse....	North Side Bottling Works, La Crosse.	Neber Ginger Ale.
July 20	Pop	North Side Bottling Works, La Crosse....	North Side Bottling Works, La Crosse.	Lemon Soda.
July 21	Pop	Fountain City Bottling Works, Fountain City.	Fountain City Bottling Works, Fountain City.	
July 21	Pop	Fountain City Bottling Works, Fountain City.	Fountain City Bottling Works, Fountain City.	Pineapple.
July 23	Pop	Sparta Bottling Works, Sparta.....	Sparta Bottling Works, Sparta....	Chocolate Soda.
July 23	Pop	Sparta Bottling Works, Sparta.....	Sparta Bottling Works, Sparta....	Lemon Soda.
July 23	Pop	Sparta Bottling Works, Sparta.....	Sparta Bottling Works, Sparta....	Cream Soda.
July 23	Pop	Mike Rupp, Alma	Mike Rupp, Alma	
July 23	Pop	Mike Rupp, Alma	Mike Rupp, Alma	Ginger Ale.
July 23	Pop	Sparta Bottling Works, Sparta.....	Sparta Bottling Works, Sparta....	
July 23	Pop	Rock Springs Bottling Works, Black River Falls.	Rock Springs Bottling Works, Black River Falls.	Chocolate.
July 23	Pop	Rock Springs Bottling Works, Black River Falls.	Rock Springs Bottling Works, Black River Falls.	
July 23	Pop	Rock Springs Bottling Works, Black River Falls.	Rock Springs Bottling Works, Black River Falls.	
July 28	Pop	E. Eaves, Mondovi	E. Eaves, Mondovi.....	
July 28	Pop	E. Eaves, Mondovi	E. Eaves, Mondovi.....	

BEVERAGES FREE FROM SACCHARIN—Continued.

Date.	Bought for	Bought of	Manufacturer or Jobber.	Label.
1909.				
July 30	Pop	Smith & Eid, Rice Lake.....	Smith & Eid, Rice Lake.....	
July 30	Pop	Smith & Eid, Rice Lake.....	Smith & Eid, Rice Lake.....	
July 30	Pop	Smith & Eid, Rice Lake.....	Smith & Eid, Rice Lake.....	Cremo.
July 30	Pop	Smith & Eid, Rice Lake.....	Smith & Eid, Rice Lake.....	Peach.
Aug. 4	Brown pop	Frank Statz & Co., Madison.....	Henry Schulkamp, Jr., Madison....	Brown Pop.
Aug. 4	Coca-Cola	Frank Statz & Co., Madison.....	Henry Schulkamp, Jr., Madison....	Coca-Cola.
Aug. 4	Orangeade	Frank Statz & Co., Madison.....	Henry Schulkamp, Jr., Madison....	Orangeade.
Aug. 4	White pop	Frank Statz & Co., Madison.....	Henry Schulkamp, Jr., Madison....	White Pop.
Aug. 4	Cream soda	Frank Statz & Co., Madison.....	Henry Schulkamp, Jr., Madison....	Cream Soda. Artificial Color and Flavor.
Aug. 4	Red pop	Bliss Bros., Madison.....	Lake City Bottling Works, Madison.	
Aug. 4	Cherry-Ola	Frank Statz & Co., Madison.....	Frank Statz & Co., Madison.....	Cherry-Ola. Artificially Colored.
Aug. 4	Cherry-Ola	H. C. Polz, Madison.....	Frank Statz & Co., Madison.....	Cherry-Ola. Artificially Colored.
Aug. 10	Pop	Chas. Kuhl, Stevens Point.....	Chas. Kuhl, Stevens Point.....	Birch Beer.
Aug. 10	Pop	George Forrand, Grand Rapids.....	Twin City Bottling Works, Grand Rapids.	
Aug. 10	Pop	Chas. G. Kuhl, Stevens Point.....	Chas. G. Kuhl, Stevens Point.....	
Aug. 10	Pop	Chas. G. Kuhl, Stevens Point.....	Chas. G. Kuhl, Stevens Point.....	
Aug. 10	Pop	C. M. Lifschitz, Stevens Point.....	C. M. Lifschitz, Stevens Point.....	
Aug. 10	Pop	C. M. Lifschitz, Stevens Point.....	C. M. Lifschitz, Stevens Point.....	
Aug. 10	Pop	C. M. Lifschitz, Stevens Point.....	C. M. Lifschitz, Stevens Point.....	Merry Widow High Ball.
Aug. 11	Orange cider	W. J. Olsen, Waupaca.....	Behuk Bros. Weyauwega.....	
Aug. 11	Pop	S. J. Danielson, Waupaca.....	Waupaca Bottling Works, Waupaca.	
Aug. 11	Pop	S. J. Danielson, Waupaca.....	Waupaca Bottling Works, Waupaca.	Orange elder.
Aug. 11	Pop	Bert Becker, New London.....	Bert Becker, New London.....	
Aug. 11	Pop	Bert Becker, New London.....	Bert Becker, New London.....	
Aug. 12	Pop	S. J. Danielson, Waupaca.....	Waupaca Bottling Works, Waupaca.	
Aug. 12	Pop	Wittenberg Bottling Works, Wittenberg...	Trader Bros., Wittenberg.....	
Aug. 12	Pop	Wittenberg Bottling Works, Wittenberg...	Trader Bros., Wittenberg.....	
Aug. 13	Pop	Wm. Zimmerman, Clintonville.....	Wm. Zimmerman, Clintonville.....	
Aug. 14	Pop	Twin City Bottling Works, Menasha.....	Twin City Bottling Works, Menasha.	
Aug. 14	Pop	Twin City Bottling Works, Menasha.....	Twin City Bottling Works, Menasha.	

Aug. 14	Pop	Twin City Bottling Works, Menasha.....	Twin City Bottling Works, Menasha.	Jersey cream.
Nov. 4	Pop	W. J. McCormick, Wausau.....	W. J. McCormick, Wausau.....	
Nov. 4	Pop	W. J. McCormick, Wausau.....	W. J. McCormick, Wausau.....	
Nov. 4	Pop	Rommel Bros., Wausau	Rommel Bros. Wausau.....	
Nov. 4	Pop	Rommel Bros., Wausau	Rommel Bros. Wausau.....	
Nov. 4	Pop	Rommel Bros., Wausau	Rommel Bros. Wausau.....	
Nov. 11	Pop	Piper Bros., Madison.....	

MISCELLANEOUS BEVERAGES.

Date.	Bought for	Bought of or Submitted by	Manufacturer and Jobber.	Labeled.	Remarks.
1909. July 19	Orange cider	O. A. Hohmann, Arcadia.....	O. A. Hohmann, Arcadia..	California orange fruit cider.	Artificially colored in imita- tion of fruit. Not an orange cider.
July 20	Orange cider	Gateway City Bottling Works, La Crosse.	Gateway City Bottling Works, La Crosse.	Imitation orange cider.	Artificially colored in imita- tion of fruit.
July 21	Artificial cider	Fountain City Bottling Works, Fountain City.	Fountain City Bottling Works, Fountain City.	Maryland peach; artificial cider.	Contains benzoic acid.
Aug. 10	Pop	George Forrand, Grand Rapids...	Twin City Bottling Works, Grand Rapids.	Strawberry cream. Arti- ficial.	Contains benzoic acid.
Aug. 11	Pop	Peterson Grocery Co., Waupaca..	Allouez Mineral Spring Co., Green Bay.	Wild cherry.	Contains benzoic acid.
Sept. 22	Appleade	W. L. Wilson, Chippewa Falls.....	Diluted apple juice sweet- ened with sugar.
Oct. 21	Beverage	*R. W. Richardson, Hawkins.....	Crystal Foam. Non-intoxi- cating temperance beer.	Not a malt liquor.
Oct. 21	Beverage	*R. W. Richardson, Hawkins.....	Liberty Malt. Non-intoxi- cating temperance beer.	A malt preparation.

* Submitted sample.

BUTTER

TESTED FOR FOREIGN FATS.

Date.	Bought for	Bought of or Submitted by	Remarks.
1909.			
July 1	Butter	*Isaac Craite, Manitowoc.....	No foreign fat found. Marked "No. 3."
July 1	Butter	*Isaac Craite, Manitowoc.....	No foreign fat found. Marked "No. 4."
July 1	Butter	*Isaac Craite, Manitowoc.....	No foreign fat found. Marked "No. 5."
July 8	Butter	*W. A. Sylvester, Deronda.....	No foreign fat found.
Sept. 21	Butter	Park Hotel, Madison, Geo. A. Lougee, proprietor	No foreign fat found.
Nov. 6	Creamery butter	*John Fischer, Janesville.....	Oleomargarine, artificially colored.
Nov. 6	Creamery butter	*John Fischer, Janesville.....	Oleomargarine, artificially colored.
Nov. 16	Butter	Miss M. Heimsehr, 216 No. Second St., Water- town.	No foreign fat found.
Nov. 16	Butter	*Henry H. Morgan, Madison.....	Oleomargarine.
Nov. 16	Butter	*Henry H. Morgan, Madison.....	Oleomargarine.
Nov. 16	Butter	*Henry H. Morgan, Madison.....	Oleomargarine.
Dec. 7	Butter	D. Reik, 360 Grove St., Milwaukee.....	Renovated butter.
Dec. 13	Butter	Cardinal Restaurant, Madison.....	No foreign fat found.
Dec. 13	Butter	St. Nicholas Restaurant, Madison.....	No foreign fat found.
Dec. 14	Butter	Bismarek Restaurant, Madison.....	No foreign fat found.
Dec. 29	Butter	*Wm. Wichern, Baraboo.....	No foreign fat found.

* Submitted samples.

OLEOMARGARINE SERVED WITH MEALS.

Date.	Bought of	Remarks.
1909.		
Dec. 11	The Rathskeller, Madison.....	Butter was ordered.
Dec. 11	The Rathskeller, Madison.....	Butter was ordered.
Dec. 16	St. Croix House, St. Croix Falls, C. O. Fisk, Proprietor.....	Served as butter.
Dec. 17	St. Croix House, St. Croix Falls, C. O. Fisk, Proprietor.....	Served as butter.

CANNING AND PRESERVING COMPOUNDS

9-D & F

Date.	Bought of or submitted by	Manufacturer or Jobber.	Bought for	Labeled	Remarks.
1909.					
Sept. 22	Roberts & Prideaux, Dodgeville.	Mrs. Price, 1605 Penn. Ave., Minneapolis.	Canning compound	Canning compound.....	Contains 95.2% boric acid.
Sept. 22	Pryor & Williams, Dodgeville.	C. A. Tuhrman, Lawton, Mich.....	Canning compound	Canning compound.....	Contains 93.5% boric acid.
Sept. 23	Muller's Drug Store, Baraboo.	Mrs. Price, 1605 Penn. Ave., Minneapolis.	Canning compound	Canning compound.....	Contains 95.2% boric acid.
Oct. 15	*O. A. Kellsmeyer, Manitowoc.	Cider preservative	A 25% solution of sodium benzoate in water.

* Submitted sample.

CHEESE

CHEESES CONTAINING BORIC ACID OR BORATE.

Date.	Bought of	Manufacturer or Jobber.	Label.
1909.			
July 15	The Harbridge Co., Racine.....	MacLaren Imperial Cheese Co., Detroit, Mich.....	MacLaren's Imperial Cheese 1-10 of 1% borates.
July 15	Scholer & Funck, Kenosha.....	MacLaren Imperial Cheese Co., Detroit, Mich., Toronto, Canada.	MacLaren's Imperial Cheese.
July 15	Fanning & Hoyer, Kenosha.....	MacLaren Imperial Cheese Co., Detroit, Mich., Toronto, Canada.	MacLaren's Imperial Cheese.
July 16	Wm. Steinmeyer Co., Milwaukee.....	MacLaren Imperial Cheese Co., Toronto, Canada, Detroit, Mich.	MacLaren's Imperial Cheese.
July 16	Joseph Schoenbuecher, 790 3rd St., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada	MacLaren's Imperial Cheese.
July 16	Berlin Creamery Co., Grand Ave., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada	MacLaren's Imperial Cheese.

CHEESES CONTAINING BORIC ACID OR BORATE—Continued.

Date.	Bought of	Manufacturer or Jobber.	Label.
1909. July 16	The New Berlin Creamery Co., 3rd St., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada	MacLaren's Imperial Cheese.
July 16	Adolph Dehrnel, W. Water St., Milwaukee.	MacLaren Imperial Cheese Co., Toronto, Canada, Detroit, Mich.	MacLaren's Imperial Cheese.
July 30	Skelly & Wilbur, Janesville.....	MacLaren Imperial Cheese Co., Toronto, Canada, Detroit, Mich.	MacLaren's Imperial Cheese.
Aug. 14	Nic. Bur, 117, 119 W. Wash. Ave., Green Bay.	MacLaren Imperial Cheese Co., Toronto, Canada, Detroit, Mich.	MacLaren's Imperial Cheese.
Oct. 6	H. S. Johnson, Janesville.....	MacLaren Imperial Cheese Co., Detroit, Mich....	MacLaren's Imperial Cheese 1-10 of 1% borate.
Oct. 6	Tarrant & Osgood, Janesville.....	MacLaren Imperial Cheese Co., Detroit, Mich....	MacLaren's Imperial Cheese 1-10 of 1% borate.
Oct. 13	The Dairy Store Delicatessen, La Crosse	MacLaren Imperial Cheese Co., Detroit, Mich....	MacLaren's Imperial Cheese 1-10 of 1% borate.

SKIM MILK CHEESE.

Date.	Bought for	Bought of	Manufacturer or jobber	Per cent water.	Per cent milk fat	Per cent milk fat in water-free substance.
1909. July 16	Camembert cheese.....	Wm. Steinmeyer Co., Milwaukee.	Zeeland Cheese Co., Zeeland, Mich.....	58.9	9.5	23.

STANDARD CHEESES.

July 7	Limburger cheese.....	Gottlieb Reber, Livingston..	Dennis Cheese Co., Livingston.....	40.4	32.2	54.
July 7	Limburger cheese.....	Gottlieb Reber, Livingston..	Dennis Cheese Co., Livingston.....	42.1	29.8	51.5
July 7	Limburger cheese.....	Gottlieb Reber, Livingston..	Dennis Cheese Co., Livingston.....	41.06	32.0	54.3
July 7	Limburger cheese.....	Gottlieb Reber, Livingston..	Dennis Cheese Co., Livingston.....	39.62	33.2	55.

Oct. 6	Cheese	Wallace W. Nash, Janesville	MacLaren Imperial Cheese Co., Detroit, Mich.....	32.3	38.0	56.
Oct. 6	Cheese	J. H. Jones, Janesville....	MacLaren Imperial Cheese Co., Detroit Mich.....	32.3	38.0	56.
Oct. 6	Cheese	Dedrich Bros., Janesville...	MacLaren Imperial Cheese Co., Detroit, Mich.....	32.1	38.	56.
Oct. 6	Cheese	A. H. Elliott, Beloit.....	MacLaren Imperial Cheese Co., Detroit, Mich.....	33.	37.	57.
Oct. 6	Cheese	McGavock Grocery Co., Be- loit.	MacLaren Imperial Cheese Co., Toronto, Cana. Detroit, Mich.	38.2	36.	58.
Oct. 15	Cheese	John E. Heismann, Water- town.	MacLaren Imperial Cheese Co., Detroit, Mich.....	32.8	38.	58.5
Oct. 13	Cream cheese.....	La Crosse Pure Food Co., La Crosse.	La Crosse Pure Food Co., La Crosse.....	62.13	20.0	52.8
Dec. 7	Cheese	U. Leik, Milwaukee.....	35.4	36.0	54.

CREAM

STANDARD CREAM COLLECTED BY INSPECTORS.

Date.	Bought of	% fat.	Remarks.
1909.			
July 10	Delivered to Crescent Creamery Co., by Chris. Holdmed, Spring Valley.....	18.	
Sept. 8	Sixth Ward Dairy Co., Madison.....	18.5	
Dec. 21	C. J. Chapin, Byron.....	28.50	

SUBMITTED SAMPLES.

1909.			
June 29	F. R. Austin, Leon.....	37.	Tested for preservatives and gelatin. None found.
July 2	John Dahlin, Falun.....	22.	
July 6	Edward Geschke, Watertown.....	35.	
July 7	O. B. Peterson, Marathon.....	34.	
July 17	Louis J. Meyer, Granton, R. D. 4.....	21.4	
Oct. 5	W. E. Snyder, Kilbourn.....	22.2	
Nov. 16	Dr. L. W. Juergens, Portage.....	20.	
Nov. 19	J. A. Roberts, Stoughton.....	20.	
Nov. 22	Henry Row, Seymour.....	26.	
Nov. 30	H. A. Gunderson, District Attorney, Columbia Co.....	14.5	

SUBMITTED CREAM SAMPLES—Continued.

Date.	Submitted by	% fat.	Remarks.
1909.			
Dec. 3	J. A. Schalow, Princeton.....	15.6	Sample marked "No. 180."
Dec. 3	J. A. Schalow, Princeton.....	18.8	Sample marked "No. 109."
Dec. 3	J. A. Schalow, Princeton.....	24.	Sample marked "No. 126."
Dec. 11	C. J. Chapin, Byron.....	30.6	Sample marked "No. 1."
Dec. 11	C. J. Chapin, Byron.....	30.3	Sample marked "No. 2."
Dec. 15	Princeton Creamery Co.....	27.	Sample marked "No. 1."
Dec. 15	Princeton Creamery Co.....	24.	Sample marked "No. 2."
Dec. 15	Princeton Creamery Co.....	30.	Sample marked "No. 3."

MISCELLANEOUS CREAM SAMPLES.

Date.	Bought of	% fat.	Remarks.
1909.			
July 9	W. E. Podeweltz, Merrill.....	Tested for preservatives. None found.
Dec. 7	Model Creamery Co., Madison.....	Dirty sediment.
Dec. 9	J. P. Hansen, Owen.....	16.90	Below legal standard in fat.
Dec. 11	J. A. Kleinheinz, Madison.....	Dirty sediment.

DRIED FRUITS TESTED FOR SULPHITES

Date.	Kind	Bought of	Remarks.
1909.			
Nov. 26	Apples	Findlay & Co., Madison.....	No sulphites found.
Nov. 26	Apples	Findlay & Co., Madison.....	No sulphites found.
Nov. 26	Apples	Behrend & Oelmiller, Madison.....	No sulphites found.
Nov. 26	Apricots	Purecell Bros., Madison.....	Sulphites present. Sample No. 1.
Nov. 26	Apricots	Purecell Bros., Madison.....	Sulphites present. Sample No. 2.
Nov. 26	Apricots	Findlay & Co., Madison.....	Sulphites present.
Nov. 26	Peaches	Purecell Bros., Madison.....	Sulphites present.
Nov. 26	Peaches	Findlay & Co., Madison.....	Sulphites present.
Nov. 26	Pears	Purecell Bros., Madison.....	Sulphites present.
Dec. 27	Raisins	D. Reik, Milwaukee.....	No sulphites found.

DRUGS AND MEDICINES

TINCTURE OF ARNICA.

Date.	Bought of	Alcohol, by volume.
1909.		
July 2	Gust. A. Worm, Port Washington.....	48. %
July 3	W. M. Reineck, Milwaukee.....	49.5%
July 8	Louis G. Lau, Milwaukee.....	48. %

MERCURIAL OINTMENT.

Date.	Bought of	Remarks.
1909.		
July 2	Gust. A. Worm, Port Washington.....	Mercury 31.9%. Two thirds standard strength.
July 3	Louis G. Lau, Milwaukee.....	Standard strength.
July 8	W. M. Reineck, Milwaukee.....	Mercury 31.36%. Two-thirds standard strength.

EVAPORATED MILK.

Date.	Bought of or submitted by	Manufacturer or Jobber.	Label.	Brand.	Per cent total solids	Per cent fat.
1909.						
Oct. 6	*White River Lumber Co., Mason.	Pacific Coast Condensed Milk Co., Seattle, Wash.	Carnation.	26.2	7.8
Oct. 6	*White River Lumber Co., Mason.	Delavan Condensed Milk Co., Delavan.	Beauty	25.7	7.5
Oct. 6	*White River Lumber Co., Mason.	Van Camp Packing Co., Indianapolis.	Van Camp's	26.2	7.2
Nov. 16	Fred Bartels, Madison...	Delavan Condensed Milk Co., Delavan.	Unsweetened evaporated milk.....	Beauty	27.56	8.7
Nov. 16	Fred Bartels, Madison....	Van Camp Packing Co., Indianapolis.	Sterilized unsweetened evaporated milk.	Van Camps	24.95	7.2
Nov. 16	Piper Bros., Madison....	Helvetia Milk Condensing Co., Highland, Ill.	Evaporated milk.	Pet	28.33	9.24
Nov. 16	Haak & Son, Madison....	Borden Condensed Milk Co., New York.	Unsweetened evaporated milk.....	Peerless	29.98	8.16
Nov. 16	Haak & Son, Madison....	St. Charles Condensing Co., St. Charles, Ill.	Unsweetened evaporated milk.....	Silver Cow.....	26.41	7.92

*Submitted sample.

FLAVORING EXTRACTS

MISCELLANEOUS

Date.	Bought for	Bought of	Manufacturer or Jobber.	Label.	Remarks.
1909.					
Aug. 13	Vanilla bean, vanillin and coumarin.	Day-Bergwald Co., Milwaukee.	Day-Bergwald Co., Milwaukee.	Household pure vanilla bean, vanillin and coumarin.	Contains little, if any, vanilla.
Aug. 13	Cherry fruit flavoring.....	Engfer-Gerlach Co., 678 3rd St., Milwaukee.	A. J. Hilbert & Co., Milwaukee.	Fisher's genuine fruit flavoring extracts. Cherry. Artificial.	Artificially colored in imitation of fruit.

Sept. 24	Extract of lemon.....	George J. Douglas, North Freedom.	Blanke & Baer Chemical Co., St. Louis.	Dr. Baer's pure extract of lemon.	Oil 5.6%
Sept. 24	Extract of strawberry.....	George A. Douglas, North Freedom.	Blanke & Baer Chemical Co., St. Louis.	Dr. Baer's pure extract of imitation strawberry.	Artificially colored in imitation of fruit.
Sept. 23	Double extract of lemon..	Stolte, Dangle & Foss Co., Reedsburg.	F. W. Gillett, Chicago.....	Gillett's double extract lemon. Warranted pure.	Oil 5.5%. Misbranded. Not a "double" extract.
Sept. 23	Extract of lemon.....	M. T. Colby & Son, Madison.	M. T. Colby & Son, Madison.	Extract of lemon. Absolutely pure.	Oil 4.8%.
Nov. 4	Lemon	John Burnett, Tell.....	National Extract Works, Milwaukee.	Perfecto Extract Lemon....	Oil 5.8%. Alcohol (by vol.) 77.37%.
Nov. 11	Vanilla extract	Fred Fritzen, Neenah.....	Atlantic Importing Co., New York.	Perfect purity from choice Bourbon beans and 42% alcohol.	No adulterant found.
Dec. 14	Vanilla compound	True Nelson, Superior.....	Minnesota Extract Co., Duluth, Minn.	Daisy. Vanillin, Vanilla, Coumarin and Caramel.	Contains little, if any, vanilla. Colored with caramel.
Dec. 15	Vanilla extract	C. W. Howenstine, Itasca..	Gowen-Peyton-Twohy Co., Duluth.	Giant. Extract of vanilla. 40% alcohol.	Proportion of alcohol incorrectly stated on label.

FLOURS

BUCKWHEAT FLOUR CONTAINING FOREIGN FLOURS.

Date.	Bought of or Submitted by	Manufacturer or Jobber.
1909.		
Nov. 23	*E. C. Skogen, Burlington.....	The Waterford Milling Co., Waterford.
Dec. 2	The Waterford Milling Co., Waterford.....	
Dec. 17	*W. F. Uebele (Burlington Feed Co.), Burlington.....	

BUCKWHEAT FLOUR FREE FROM FOREIGN FLOURS.

Nov. 5	*Roy B. Wheeler, Avoca.....	The Blodgett Milling Co., Janesville.
Nov. 5	Grubb Produce Co., Janesville.....	
Nov. 8	*A. Grams & Sons, La Crosse.....	
Dec. 29	*D. McManman & Sons, Kilbourn.....	

* Submitted sample.

JELLIES AND PRESERVES.

JELLIES AND PRESERVES TESTED FOR PRESERVATIVES.

Date.	Bought for	Bought of	Manufacturer or Jobber.	Label.	Brand.	Remarks.
1909. Sept. 24	Apple and strawberry jelly.	P. L. Barnes, North Freedom.	McNeil-Higgins Co., Chicago.	Apple and strawberry. Pure fruit jelly. Put up with 1-1000 part benzoate of soda.	Blossom	Contains added benzoic acid.
Oct. 5	Apple jelly.....	Goude & Co., Madison..	Roundy, Peckham & Dexter Co., Milwaukee.	Pure apple jelly. Prepared with 1-10 of 1% phosphoric acid.	Challenge	No benzoic or salicylic acid found.
Oct. 5	Pure fruit jelly....	The Klawitler Grocery Store, Madison.	Emery Food Co., Chicago.	Pure fruit quince jelly flavor. Contains 8% quince juice; 37% apple juice; 55% cane sugar.	No preservatives found.
Oct. 6	Strawberry and apple jelly.	Trevitte & Wells, Beloit	Morehouse & Son, Chicago.	Pure fruit jelly. Strawberry and apple.	No preservatives found.
Oct. 22	Preserves	Harty Bros., 185 Michigan Ave., Milwaukee.	Manierre-Yoe Syrup Co., Chicago.	Red raspberry.....	Old Manse.....	No preservatives found.
Nov. 16	Apple and strawberry jelly.	Oiwell Bros., Madison..	McNeil-Higgins Co., Chicago.	Apple and strawberry pure fruit jelly. Put up with 1-1000 part of benzoate of soda.	Blossom	Contains added benzoic acid.
Nov. 16	Raspberry preserves.	Oiwell Bros., Madison..	McNeil-Higgins Co., Chicago.	Raspberry fresh fruit preserves. Contains 1-10 of 1% of benzoate of soda.	Blossom	Contains added benzoic acid.
Nov. 17	Jelly	I. Kallin, Madison.....	St. Louis Preserving Co., St. Louis.	Compound crab apple jelly.	Tru-Fruit	No preservative found.

MIXED CLUCOSE JELLIES AND PRESERVES.

Date.	Bought for	Bought of	Manufacturer or Jobber.	Label.	Brand.	Remarks.
1909. Nov. 17	Jelly	D. Trainor, Madison....	St. Louis Syrup & Preserving Co., St. Louis.	Glucose, Apple :ld Sugar Compound Jelly. 60% glucocst, 10% sugar, 29% fruit juice, 1% phosphate.	Sunrise	Glucose (175° V) 69%. Not a standard jelly. A mixed glucose jelly.
Nov. 17	Preserves	D. Trainor, Madison....	St. Louis Syrup & Preserving Co., St. Louis.	Compound Glucose Blackberry Apple Preserves. 25% blackberry stock, 22% apple, 43% glucose, 10% granulated sugar.	Columbia	Not standard. Proportionate am'nts of ingredients not correctly stated on label.

LARD

Date.	Bought of	Remarks.
1909. Oct. 1	Enterprise Market Co., Barron.....	No adulterant found.
Oct. 27	Zimmer Bros., Milwaukee.....	No adulterant found.
Oct.	H. Kiesow, 1129 Chestnut St., Milwaukee.....	No adulterant found.
Dec. 7	D. Reik, Milwaukee.....	No adulterant found.

LINSEED OIL AND TURPENTINE

LINSEED OILS AND TURPENTINES TESTED FOR FOREIGN OILS.

Date.	Sample of	Bought of or submitted by	Remarks.
1909.			
Aug. 3	Raw linseed oil.....	*J. B. Murphy, Watertown.....	Sample marked "1 R". None found.
Aug. 3	Raw linseed oil.....	*J. B. Murphy, Watertown.....	Sample marked "2 M". Present.
Aug. 8	Raw linseed oil.....	*N. J. Berg, Deerfield.....	None found.
Sept. 23	Boiled linseed oil.....	The La Valle Hardware Co., La Valle.....	None found.
Oct. 7	Boiled linseed oil.....	*G. E. Scott, Prairie Farm.....	Contains about 1/2 mineral oil.
Oct. 8	Raw linseed oil.....	Fred Kline, Madison.....	None found.
Oct. 8	Boiled linseed oil.....	J. Heick, Madison.....	None found.
Oct. 8	Raw linseed oil.....	A. O. Seiler, Madison.....	None found.
Oct. 8	Boiled linseed oil.....	L. Sasse, Madison.....	None found.
Oct. 8	Boiled linseed oil.....	Polk & Nelson, Madison.....	None found.
Oct. 8	Raw linseed oil.....	Mautz Bros., Madison.....	None found.
Oct. 8	Boiled linseed oil.....	Mautz Bros., Madison.....	None found.
Oct. 8	Boiled linseed oil.....	*Mautz Bros., Madison.....	None found.
Nov. 3	Raw linseed oil.....	*Mautz Bros., Madison.....	None found.
Nov. 3	Boiled linseed oil.....	*Mautz Bros., Madison.....	None found.
Nov. 2 ^o	Turpentine.....	G. H. Bruns, Lake Mills.....	Contains mineral oil.
Nov. 2 ^o	Boiled oil.....	G. H. Bruns, Lake Mills.....	Contains 25% mineral oil.
Nov. 2 ^o	Raw oil.....	G. H. Bruns, Lake Mills.....	Contains about 20% mineral oil.

* Submitted sample.

MEATS AND MEAT PRODUCTS

Date.	Sample of	Bought of or submitted by	Remarks.
1909.			
July 24	Chicken.....	**John W. Bassler of the firm of Kemmer Bros., Madison.	Tuberculous.
Oct. 13	Meat.....	*Fred Schroder, Middle Inlet.....	Tested for preservatives. None found.
Nov. 11	Pork sausage.....	J. M. Magnus, Loyal.....	Tested for preservatives. None found.
Nov. 11	Hamburger sausage.....	J. M. Magnus, Loyal.....	Tested for preservatives. None found.
Nov. 13	Sausage "chopped".....	John Dick, Middleton.....	Tested for preservatives. None found.
Nov. 13	Sausage "bologna".....	John Dick, Middleton.....	Not standard sausage. Contains cereal.

* Submitted sample.

** Purchased and submitted by Mr. Briggs, Madison.

MILKS

ADULTERATED MILKS DELIVERED AT CREAMERIES OR CHEESE FACTORIES.

Date.	Delivered by	Sp. G.	% fat.	% total solids.	% solids not fat.	I. R. of whey (20° c.).	Remarks.
1909.							
July 1	Edward Chilson, Livingston	1.0320	2.5	11.15	8.65	40.7	Night's milk. See herd sample.
July 7	A. Blackburn, Dunbarton	1.0256	3.65	10.95	7.30	36.5	Mixed night's and morning's. Watered. See herd samples.
July 16	J. H. Thompson, Union Grove.....	1.0290	4.0	11.95	7.95	40.4	
July 20	F. Davis, Barneveld.....	1.0300	3.1	11.32	8.22	40.6	
July 23	Albert Westphal, Hub City.....	1.0273	3.4	10.86	7.46	37.0	Watered.
July 24	Albert Westphal, Hub City.....	1.0280	3.1	10.72	7.62	38.0	Watered.
Aug. 4	Pat McCabe, Ridgeway	1.0260	3.2	11.22	8.02	39.2	
Aug. 4	James Ellis, Ridgeway	1.0285	3.1	10.88	7.78	38.0	Watered. See herd sample.
Aug. 5	John Hird, Platteville	1.0220	2.4	8.42	6.02	33.0	Heavily watered.
Aug. 5	C. McNet, Platteville	1.0323	2.7	11.45	8.75	40.2	Night's milk. Skimmed. See herd sample.
Aug. 5	L. White, Platteville	1.0300	3.2	11.44	8.24	40.2	Mixed night's and morning's milk, as given by cows. See herd samples.
Aug. 5	G. Walker, Rubicon	1.0272	2.8	9.99	7.19	38.2	
Aug. 5	J. Walker, Rubicon	1.0270	3.55	10.97	7.42	38.2	
Aug. 5	H. Froming, Rubicon	1.0302	3.45	11.80	8.35	40.9	
Aug. 5	Wm. Froming, Rubicon	1.0295	3.15	11.15	8.00	41.5	
Aug. 5	Fred Day, Rubicon	1.0295	3.1	11.00	7.90	40.0	
Aug. 5	J. Smith, Rubicon	1.0305	3.2	11.40	8.20	40.2	
Aug. 7	J. Burris, Clyde	1.0295	3.2	11.31	8.11	39.3	
Aug. 7	H. Albright, Clyde	1.0295	3.2	11.38	8.18	39.35	
Aug. 7	S. S. Bender, Clyde.....	1.0300	3.45	11.66	8.21	40.0	
Aug. 7	D. Dunbar, Clyde	1.0274	3.35	11.19	7.84	37.2	
Aug. 7	Leo Batz, Clyde	1.0290	3.15	11.27	8.12	38.9	
Aug. 7	Mrs. B. Conway, Clyde.....	1.0295	3.6	11.78	8.18	40.2	
Aug. 13	August Kramp, Marshfield.....	1.0290	3.40	11.40	8.00	41.3	
Aug. 17	Roland Totton, Gillingham	1.0264	3.6	11.01	7.41	37.7	Watered.
Aug. 20	Hugo Wickesberg, Black Creek.....	1.0291	3.8	11.87	8.07	40.0	
Aug. 20	M. Marshall, Loyd	1.0239	3.5	10.03	6.53	34.3	Heavily watered.
Aug. 21	M. Squares, Loyd	1.0246	3.35	9.85	6.50	34.5	Heavily watered.
Aug. 25	Adam Salkowski, Eaton	3.5	11.78	8.28	41.5	
Aug. 25	Martin Virtell, Eaton	2.6	10.96	8.36	40.8	
Aug. 27	Gottlieb Bleck, Bonduel	1.0260	3.45	10.69	7.24	37.2	Watered. See herd sample.
Aug. 27	Geo. Walker, Rubicon	1.0315	3.2	11.50	8.39	40.8	

ADULTERATED MILKS DELIVERED AT CREAMERIES OR CHEESE FACTORIES—Continued.

Date.	Delivered by	Sp. G.	% fat.	% total solids.	% solids not fat.	I. R. of whey (20° c.).	Remarks.
1909.							
Aug. 27	John Walker, Rubicon	1.0300	3.4	11.56	8.16	39.9	
Sept. 1	T. G. James, Ixonia.....	1.0264	3.3	10.49	7.19	37.0	Watered.
Sept. 2	James Velock, Mosinee.....	1.0240	3.40	10.19	6.79	35.8	Heavily watered. See herd sample.
Sept. 3	N. Engelbert, Port Washington.....	1.0282	3.10	10.80	7.70	38.8	Watered. See herd samples.
Sept. 3	J. Lorge, Port Washington.....	1.0307	2.65	10.85	8.20	40.9	See herd samples.
Sept. 11	Geo. Long, Clintonville	1.0294	3.4	11.18	7.78	39.0	Watered. See herd sample.
Sept. 11	Wm. Hass, Clintonville	1.0280	3.60	11.23	7.63	39.10	See herd sample.
Sept. 11	Geo. Plumb, Clintonville	1.0293	3.55	11.48	7.93	38.75	Watered. See herd sample.
Oct. 1	Geo. Share, Argyle	1.0286	3.50	11.50	8.00	38.2	Morning's milk. Watered. See herd sample.
Nov. 9	F. Burnett, Campbellsport	1.0243	3.15	9.68	6.54	34.2	Heavily watered.
Dec. 6	Fred Dankemeyer, Chili	1.0208	2.90	8.66	5.76	32.5	Heavily watered. See herd sample.

ADULTERATED MILKS FROM CITY MILK SUPPLIES.

Date.	Dealer	Sp. G.	% fat.	% total solids.	% solids not fat.	I. R. of whey (20° c.).	Remarks.
1909.							
July 20	Gridley Dairy Co., Milwaukee.....	1.0284	2.9	10.45	7.55	38.5	Watered. Milk collected by Ed. Drozen for Gridley Dairy Co.
Aug. 2	J. Brooks, La Crosse.....	1.0281	3.4	11.11	7.71	38.8	Watered. See herd sample.
Aug. 2	J. Brooks, La Crosse.....	1.0280	3.4	11.06	7.66	38.5	Watered. See herd sample.
Aug. 14	R. Mortenson, Oconto.....	2.8	11.02	8.22	39.5	Watered. See herd sample.
Nov. 24	Louis Boehning, Marshfield	1.0227	2.65	8.38	5.73	31.9	Heavily watered. See herd sample.
Nov. 24	Louis Boehning, Marshfield	1.0239	3.35	9.95	6.60	34.85	Watered. See herd sample.
Dec. 11	J. P. Fochs, Mosinee.....	1.0329	2.90	11.49	8.59	41.0	See herd sample.

STANDARD MILKS DELIVERED AT CREAMERIES OR CHEESE FACTORIES OR FROM CITY SUPPLIES.

Date.	Producer	Sp. G.	% fat.	% total solids.	% solids not fat.	I. R. of whey (20° c.).	Remarks.
1909.							
July 20	J. Jones, Barneveld.....	1.0309	3.4	11.98	8.58	41.1	
Aug. 3	A. R. Kundert, Darlington.....	1.0324	4.8	14.00	9.20	Night's milk.
Aug. 5	Pat Cullen, Platteville.....	1.0316	3.0	11.55	8.55	Night's milk.
Aug. 5	Joe Hird, Platteville.....	1.0318	3.1	11.74	8.64	Night's milk.
Oct. 1	Mike Paul, Hubertus.....	1.0358	3.45	13.18	9.73	

HERD SAMPLES COLLECTED IN PRESENCE OF INSPECTORS.

Date.	From herd of	Sp. G.	% fat.	% total solids.	% solids not fat.	I. R. of whey (20° c.).	Remarks.
1909.							
July 7	Edward Chilson, Livingston.....	1.0324	2.85	11.66	8.81	
July 13	A. Blackbourn, Dumbarton.....	1.0310	3.8	12.39	8.59	41.8	Night's milk from half of herd.
July 13	A. Blackbourn, Dumbarton.....	1.0310	3.8	12.32	8.52	41.5	Night's milk from half of herd.
July 27	Chris. Berg, St. D. R. 3, Milwaukee.....	1.0305	4.0	12.50	8.50	40.0	
Aug. 13	Aug. Kramp, Marshfield.....	1.0305	3.40	11.78	8.38	41.4	
Aug. 13	James Ellis, Ridgeway.....	1.0314	3.55	12.00	8.50	41.0	Night's milk of 19 cows.
Aug. 13	J. Brooks, Onalaska.....	1.0320	3.55	12.06	8.51	42.5	
Aug. 18	C. McNet, Platteville.....	1.0310	4.0	12.50	8.50	
Aug. 19	L. White, Platteville.....	1.0310	3.4	11.62	8.22	40.3	Night's milk.
Aug. 20	L. White, Platteville.....	1.0310	4.3	12.89	8.59	41.4	Morning's milk.
Aug. 20	Pat Cullen, Platteville.....	1.0307	3.55	11.90	8.35	Night's milk.
Aug. 20	Joe Hird, Platteville.....	1.0318	4.2	12.99	8.79	Night's milk.
Sept. 1	R. Mortensen, Oconto.....	1.0320	3.65	12.46	8.81	41.7	Morning's milk.
Sept. 2	Jas. Velock, Mosinee.....	1.0317	4.00	12.82	8.82	41.9	
Sept. 8	Gottlieb Bleck, Bonduel.....	1.0320	4.0	12.73	8.73	42.2	

HERD SAMPLES COLLECTED IN PRESENCE OF INSPECTORS—Continued.

Date.	From herd of	Sp. G.	% fat.	% total solids.	% solids not fat.	I. R. of whey (20° c.).	Remarks.
1909.							
Sept. 14	Nick Engelbert, Port Washington.....	1.0320	4.05	12.92	8.87	42.8	Morning's milk.
Sept. 14	Nick Engelbert, Port Washington.....	1.0322	3.35	12.24	8.89	42.2	Night's milk.
Sept. 15	John Lorge, Port Washington.....	1.0304	3.60	11.98	8.38	40.9	Morning's milk.
Sept. 15	John Lorge, Port Washington.....	1.0308	2.95	11.34	8.39	40.7	Night's milk.
Sept. 23	Wm. Hass, Clintonville	1.0306	4.00	12.27	8.27	40.60	
Sept. 23	Geo. Long, Clintonville	1.0320	3.90	12.60	8.70	41.70	
Sept. 24	Geo. Plumb, Clintonville	1.0320	3.8	12.54	8.74	40.90	
Oct. 4	Geo. Share, Argyle	1.0327	3.60	12.67	9.07	41.3	Morning' milk.
Nov. 24	Louis Boehning, Marshfield	1.0333	4.60	13.50	8.90	42.25	Night's milk.
Dec. 4	Fred Dankemeyer, Chili	1.0292	4.85	13.20	8.35	40.0	Night's milk.
Dec. 14	J. P. Fochs, Mosinee.....	1.0315	4.40	13.16	8.76	Morning's milk.

UNCLASSIFIED MILKS

Date	Submitted by	Bought of	Sp. G.	% fat.	% total solids.	% solids not fat	I. R. of whey (20° c.)	Remarks.
1909.								
July 1	Wm. Hopeman, Hingham.....			2.80				
July 9		W. E. Podeweltz, Merrill.....						Tested for preservatives. None found.
July 13	H. J. Frank Co., Neenah.....			3.90				
July 17	Max P. E. Radloff, Hustisford.....			4.2				Sample marked "first".
July 17	Max P. E. Radloff, Hustisford.....			4.0				Sample marked "second".
July 31		W. M. Brady Co., Madison.....	1.0315	4.10	12.79	8.69		
Aug. 5	F. S. Rich, Madison.....							Tested for preservatives. None found.
Aug. 24	L. Bernie Smith, Dodgeville, R. D. 1....							Tested for preservatives. None found.

Aug. 27	Bert Jenks, Mosinee.....		1.0352	2.60					
Sept. 3	Lettie G. Douglas, Abbotsford.....			4.8					
Sept. 8		Sixth Ward Dairy, 926 Williamson St., Madison.		4.2					
Sept. 14	Peter J. Olson, Beldenville.....			4.10					
Oct. 8	Dr. Donovan, Madison.....								Examined for blood. None found.
Nov. 24		I. Kallen, 752 Wash- ington Ave., Madi- son.	1.032	4.6					
Nov. 14	H. H. Berg, Marshfield.....		1.0215	2.29	7.99	5.70	31.6		
Dec. 6	H. W. Story, 622 Mendota Court, Mad- ison.								Milk dirty and of bad odor. No preservative found. Dirty sediment.
Dec. 7		Wm. Schmale, Madi- son, R. F. D.							Tested for preservatives. None found. Dirty sediment.
Dec. 11	Albert L. Chase, 1930 Monroe St., Mad- ison.								
Dec. 11		J. A. Kleinheinz, 610 University Ave., Madison.							Dirty sediment.
Dec. 11		Badger Creamery, Madison.							Dirty sediment.
Dec. 11		Badger Creamery, Madison.							Dirty sediment.
Dec. 11		Badger Creamery, Madison.							Dirty sediment.
Dec. 11		Badger Creamery, Madison.							Dirty sediment.
Dec. 11		J. A. Kleinheinz, 610 University Ave., Madison.							Dirty sediment.
Dec. 11		J. A. Kleinheinz, 610 University Ave., Madison.							Dirty sediment.
Dec. 11		J. A. Kleinheinz, 610 University Ave., Madison.							Dirty sediment.
Dec. 11		Badger Creamery, Madison.							Dirty sediment.

MISCELLANEOUS

Date.	Sample of	Bought of or	Manufacturer or Jobber.	Label.	Brand.	Remarks.
1900. July 8	Raspberry syrup ..	Andrew Extrom, Superior.	Liljehohnens Vinfabrik. Stockholm. Swedish Importing Co.	Hallonsaft or Raspberry syrup. Colored.		Artificially colored in imitation of fruit. Contains little raspbrry juice.
July 9	Straight whiskey...	T. F. Mackmiller, Iron River.	Pure rye	Mount Vernon	Not whiskey according to U. S. Pharmacopoeia standard.
Aug. 13	Strawberry ice cream.	Chas. Bunker, Baraboo.	Contains gelatin; artificially colored in imitation of fruit.
Sept. 22	Plant spray	*Dr. G. C. Waufle, Janesville.	Nicotine 30%, dissolved in wood alcohol.
Oct. 9	Smokine	Johnson, Eckle & Co., Cumberland.	Alfred Anderson & Co., Minneapolis.	Smokine is an article for smoking and preserving of meat, pork, fish and game.	Found to be crude acetic acid.
Oct. 20	Honey	*Buntrock & Kronitz, Embarrass.	A dextro- rotatory honey. Abnormal
Oct. 21	Canned cherries ...	The Boston Store, Milwaukee.	George Dalidet & Co., Bordeaux, France.	Oérisés au jus.....	No adulteration found.
Oct. 22	Stick licorice	*O. C. Neumeister & Co., Sheboygan.	Contains 25% of corn starch. Not standard.
Oct. 26	Linament	*A. F. Dresen. 969 19th St., Milwaukee	Contains wood alcohol.
Nov. 4	Vinegar	*Wm. H. Bennett, Madison.	Contains practically no acetic acid; in an advanced state of decomposition.
Nov. 4	Cider vinegar	*Wm. H. Bennett, Madison.	Not a cider vinegar.

10-D & F	Nov. 8	Human milk	*Leonard M. Nelson, Madison.	Sp. G. 1.0309; fat 3.12%; total solids 11.62%; solids not fat 8.50%; ash, 0.18%; lactose 7.00%; proteids 1.33%.
	Nov. 9	Anchovy paste ...	H. C. Koenig, Marshfield.	Crosse & Blackwell, London, Eng.	Anchovy paste	Crown	Tested for preserva- tives and artificial color. None found.
	Nov. 12	Essence of ancho- vies.	Findlay & Co., Madison.	Crosse & Blackwell, London, Eng.	Superior essence of anchovies.	Tested for preserva- tives. None found.
	Nov. 12	Potted bloaters ...	Findlay & Co., Madison.	Crosse & Blackwell, London, Eng.	Potted Yarmouth bloat- ers.	Tested for preserva- tives and artificial color. None found.
	Nov. 12	Mushroom catsup..	Findlay & Co., Madison.	Crosse & Blackwell, London, Eng.	Mushroom catsup.	Tested for preserva- tives. None found.
	Nov. 15	Potted Yarmouth bloaters.	Monat- Duenow Co., Chippewa Falls.	Crosse & Blackwell, London, Eng.	Potted Yarmouth bloat- ers.	Tested for preserva- tives and artificial color. None found.
	Nov. 23	Pecan nuts	*Schuette Bros. Co., Manitowoc.	Artificially colored with pink coal-tar dye.
	Dec. 1	Tobacco	*Dr. H. P. Rhode, Commissioner of Health, Green Bay.	Examined for mor- phine. None found.
	Dec. 6	Stove enamel	*E. L. Tracy, 815 Pabst Bldg., Mil- waukee.	Consists in part of a petroleum prod- uct.
	Dec. 7	Black pepperD. Reik, Milwaukee..	No adulteration found.
Dec. 7	Apples	*Louis Lins, Spring Green.	Tested for mineral poisons. None found.	

* Submitted samples.

OLEOMARGARINE IN RESEMBLANCE TO YELLOW BUTTER

Date.	Bought of	Manufacturer or Jobber.	Brand.
1909.			
Oct. 27	R. Komorowski, 271 Lincoln Ave., Milwaukee.....	Swift & Co.....	Swift's Jersey.
Oct. 27	J. J. Morris, Howell Ave., Milwaukee.....	Swift & Co.....	
Oct. 27	The Oakwood Creamery & Grocery Co., 419 Grove St., Milwaukee.....	Swift & Co.....	Swift's Premium.
Oct. 28	Benish & Kaan, 624 Chestnut St., Milwaukee.....	Swift & Co.....	
Oct. 28	Benish & Kaan, 624 Chestnut St., Milwaukee.....	Swift & Co.....	Swift's Premium.
Oct. 28	Benish & Kaan, 624 Chestnut St., Milwaukee.....	Swift & Co.....	Swift's Premium.

OLEOMARGARINE NOT IN RESEMBLANCE TO YELLOW BUTTER.

1909.			
Oct. 27	Hallstrand Bros., 458 Grove St., Milwaukee.....	Wm. J. Moxley Co.....	
Dec. 11	*Smith Bros., Green Bay.....		

* Submitted sample.

PICKLES

Date.	Bought for	Bought of	Remarks.
1909.			
Oct. 27	Sweet pickles	F. J. Seiberlich, 299 E. Water St., Milwaukee.....	No adulterant found.
Oct. 27	Sweet pickles	Zimmer Bros., E. Water St., Milwaukee.....	No adulterant found.
Oct. 28	Sweet pickles	H. Kiesow, 1129 Chestnut St., Milwaukee.....	No adulterant found.
Oct. 28	Sweet pickles	Savage & Son, Milwaukee.....	No adulterant found.

RENOVATED BUTTER

Date.	Bought of	Bought for	Remarks.
1909. Nov. 11	D. Reik, 360 Grove St., Milwaukee.....	Renovated butter	Found to be renovated butter.

SYRUPS AND SYRUP MIXTURES

SYRUP MIXTURE NOT LABELED AS REQUIRED BY LAW.

Date.	Bought for	Bought of	Manufacturer or Jobber.	Remarks.
1909. July 2	Sugar cane syrup and maple syrup.	R. Stelling & Co., Port Washington.	Fred Fear, 15 Jay St., New York...	Contains less than 25% of maple syrup.

SYRUP MIXTURES LABELED AS REQUIRED BY LAW.

Date.	Bought for	Bought of	Manufacturer or Jobber.	Label.
1909. Oct 4	Canadian maple and sugar syrup	Elmer E. Mills, Madison.....	C. D. Cannon Maple Co., Chicago.	Canadian maple and sugar syrup.
Oct. 21	Sugar cane syrup and maple syrup.	The Boston Store, Milwaukee.....	Ferd. Fear, 15 Jay St., New York..	Sugar cane syrup and maple syrup.
Oct. 22	Sugar syrup and maple sugar syrup.	Wm. Steinmeyer Co., Milwaukee..	Berry Maybrun Co., Chicago.....	Sugar syrup and maple sugar syrup.
Oct. 28	Cane and maple sugar syrup.....	The Atlantic and Pacific Tea Co., Milwaukee.	The Atlantic and Pacific Tea Co., Milwaukee.	Refined cane and maple sugar syrup.
Nov. 16	Cane and maple syrup.....	Fred Bartels, Madison.....	Marshalltown Syrup and Sugar Co., Marshalltown, Iowa.	Cane and maple syrup.
Nov. 16	Cane and maple syrup.....	John Spring, Madison.....	Ferd. Fear, 15 Jay St., New York..	Pure cane and maple syrup.
Nov. 24	Maple and sugar syrup.....	E. N. Wold, Amherst.....	C. D. Cannon Maple Co., Chicago.	Canadian maple and sugar syrup.

MAPLE SYRUP.

Date.	Bought of or Submitted by	Manufacturer or Jobber.	Remarks.
1909.			
June 17	*C. E. Patton, Fond du Lac.....	No adulteration found.
Oct. 28	The Great Atlantic & Pacific Tea Co., Milwaukee.	The Great Atlantic & Pacific Tea Co., Milwaukee	No adulteration found.
Nov. 24	D. C. Adams, 3rd St., Milwaukee.....	Tuttle & Harmon, Burton, O.....	No adulteration found.

* Submitted sample.

Analyses—January 1—June 30, 1910

BEVERAGES

OIDERS.

Date.	Bought for	Bought of	Remarks.
1910.			
Jan. 6	Apple cider	Durst Bros., Rice Lake.....	Contains added benzoic acid.
Jan. 17	Apple cider.....	Munsch & Hepfler, Chippewa Falls.....	Sweetened cider diluted with water.
Jan. 17	Apple cider	H. Dubbrke, Chippewa Falls.....	Contains added benzoic acid.
Jan. 18	Apple cider	Hans Peterson, Eau Claire.....	Contains added benzoic acid.
Jan. 25	Apple cider	Carl Lange, Ladysmith.....	Contains added benzoic acid.
Jan. 25	Apple cider	C. L. Jones, Bruce.....	Contains added benzoic acid.
Jan. 28	Cider	Findlay & Co., Madison.....	Contains added benzoic acid.
Feb. 18	Apple cider	Chase & Son, Lodi.....	Apple juice diluted with water.

MISCELLANEOUS BEVERAGES

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1910.					
Jan. 17	Raspberry cider ...	Raspberry Cider, Artificial.	Jacob Nowak, Chippewa Falls.	Chippewa Spring Co., Chippewa Falls.	An artificial preparation artificially colored in imitation of fruit. Not a raspberry cider.

Jan. 17	Ginger ale	Dry Ginger Ale, Aromatic..	Charles Rousseau, Chippewa Falls.	Chippewa Spring Co., Chippewa Falls.	Tested for saccharin and preservatives. None found.
Jan. 17	Pop	Artificial Cream Soda.....	A. Plante, Chippewa Falls.	Chippewa Spring Co., Chippewa Falls.	Tested for saccharin and preservatives. None found.
Jan. 17	Cherry Ripe	Cherry Ripe	H. M. Herschler, Chippewa Falls.	Chippewa Spring Co., Chippewa Falls.	An artificial preparation, artificially colored in imitation of fruit.
Jan. 17	Pop	A. Plante, Chippewa Falls..	Chippewa Spring Co., Chippewa Falls.	Tested for saccharin and preservatives. None found.
Jan. 26	Imitation wild cherry elder.	Alex. Pearson, Hayward...	An artificial preparation, artificially colored in imitation of fruit. Not a cider.
April 4	Strawberry drink ..	Strawberry, Artificial Flavor and color.	R. Gardenier, Markesan....	Scholtz & Densmore, Markesan.	Tested for preservatives and saccharin. None found.
April 4	Orange elder	Orange Elder, Artificial Flavor and color.	Scholtz & Densmore, Markesan.	Scholtz & Densmore, Markesan.	Contains added benzoic acid. An artificial preparation artificially colored in imitation of fruit. Not an orange elder.

BUTTER

BUTTERS CONTAINING LESS THAN 82.5% OF MILK FAT.

Date.	Bought of	Manufacturer or Jobber.	Per cent milk fat	Per cent water
1910.				
Jan. 21	C. E. Brown, Baraboo.....	71.84	23.36
Feb. 10	Krenzke Bros., Racine.....	73.40	22.45
April 2	J. McNamara, Madison.....	Fred C. Mansfield Co., Madison.....	81.33	14.95
April 2	H. C. Folz, Madison.....	Madison Dairy Produce Co., Madison.....	82.04	14.93
April 4	Bliss Bros., Madison.....	Badger Creamery, Madison.....	82.28	14.43
April 9	Boerner Bros., Cedarburg.....	81.04	14.85
May 18	M. L. Nelson, Madison.....	Jahnke Creamery Co., Watertown.....	81.93	14.52
May 18	J. McNamara, Madison.....	Fred C. Mansfield Co., Johnson Creek.....	79.86	16.11
May 30	Mitchell, Griffiths Co., Dodgeville.....	82.38	13.03
June 2	H. C. Folz, Madison.....	Madison Dairy Produce Co., Madison.....	81.23	16.33
June 2	Black Earth Cooperative Creamery Co., Black Earth..	82.2	14.6

BUTTER CONTAINING MORE THAN 82.5% OF MILK FAT.

Date.	Bought of	Manufacturer or Jobber.	Per cent milk fat.	Per cent water.
1910.				
Jan. 29	W. C. Abel, Marshfield.....	John Henseler, Marshfield	84.6	10.7
Mar. 1	Fred. Krenzke, Racine	82.9	13.9
Apr. 4	M. L. Nelson, Madison.....	University Dairy School, Madison.....	82.82	13.33
Apr. 4	M. L. Nelson, Madison.....	Jahnke Creamery Co., Watertown.....	83.62	13.18
Apr. 5	J. G. Hyland, Madison.....	Roach & Seeber Co., Waterloo.....	84.18	13.03
Apr. 6	T. Hughes, Ridgeway.....	Mitchell, Griffith Co., Dodgeville.....	86.61	9.95
Apr. 6	C. Preignetz, Lake Mills.....	Dodge Creamery Co., Lake Mills.....	83.74	13.16
Apr. 6	T. H. Hahn, Lake Mills.....	Rock Lake Creamery, Lake Mills.....	85.92	11.01
Apr. 6	Kypke & Drews, Lake Mills.....	Toogood's Creamery, Lake Mills.....	82.76	13.22
Apr. 6	M. Edwards, Deerfield.....	Deerfield Creamery, Deerfield	82.74	14.24
Apr. 13	W. T. Limp, Bloomer.....	Bloomer Creamery Co., Bloomer.....	84.62	11.99
Apr. 13	G. P. Sauer, East Troy.....	East Troy Creamery Co., East Troy.....	83.06	13.51
May 19	H. C. Koenig, Marshfield.....	82.88	13.54
May 21	Rose Brothers, Marshfield.....	Ripon Produce Co., Ripon.....	82.72	10.8
May 31	University Creamery, Madison.....	University of Wisconsin Creamery, Madison.....	83.03	14.34

RENOVATED BUTTER SOLD AS BUTTER.

Date.	Bought for	Labeled.	Bought of
1910.			
Jan. 4	Butter	Renovated butter	D. Reik, 360 Grove St., Milwaukee.
Jan. 14	Butter	Renovated butter	D. Reik, 360 Grove St., Milwaukee.

OLEOMARGARINE SERVED WITH MEAL AS BUTTER.

Feb. 5	Butter	Mrs. Ed. Fahl, Grand Rapids.
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BUTTER TESTED FOR FOREIGN FATS. NONE FOUND.

Date.	Bought of	Submitted by	Remarks.
1910.			
Jan. 4	Wm. A. Walker, 40 9th St., Racine.....
Jan. 11	C. E. Brown, Baraboo.....	Taken from a tub with a top-dressing unlike the remainder of the butter. Top dressing: Fat 83.8%, water 9.83%, salt 5.73%, curd 0.77%. Butter: Fat 75.14%, water 18.09%, salt 4.59%, curd 1.58%.
Jan. 11	T. A. Perry, Edgerton.....	
Jan. 13	Mrs. John O'Brien, Watertown.....	
Jan. 17	Robert Lack, Sauk City.....	
Jan. 17	J. T. Greenwood, Beloit.....	
Jan. 28	Rust & Hinzie, Sheboygan.....	Water 10.1%.
Jan. 29	John Henseler, Marshfield.....		
Feb. 1	F. C. Hauert, Black Creek.....	
Feb. 1	Miss B. C. Crowe, Madison.....	
Feb. 5	H. C. Baker, Health Officer, Racine.....	
Feb. 7	Addison J. Provost, M. D., Oshkosh.....	
Feb. 10	John Muntinga, Racine.....	
Feb. 12	A. H. Craig, Mukwonago.....	Water 13.05%.
Mar. 4	Fred C. Mansfield Co., Madison.....		Water 12.67%.
Mar. 7	M. L. Nelson, Madison.....		
Mar. 8	H. W. Chase, Eau Claire.....	Served with meal.
Mar. 21	Frank Gerlach, Shullsburg.....		Served with meal.
Mar. 22	Fennimore House, Fennimore.....		
May 4	C. F. Stone, Lake Nebagamon.....	Marked "A".
May 7	Miss Titus, Milwaukee.....	Marked "B".
May 7	Miss Titus, Milwaukee.....	
May 28	C. J. Dodge, Windsor.....	

CANNED GOODS

CHERRIES.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1910. Jan. 12	Maraschino cherries	Maraschino cherries. Colored with cochineal Lake SO ₂ present, 0.008%.	Wilman, Hansen & Co., Ashland.	Armour & Co., St. Paul	Top Notch	Contains a bleaching compound (sulphurous acid), artificial color (cochineal), and not labeled with the true name of the contents.
Feb. 11	Maraschino cherries	Cherries in Maraschino flavor. Colored with Ponceau Red. Contains 1-30% of 1 SO ₂ .	O. D. Villas, Menomonie.	Albert Pick & Co., Chicago.	Contains a bleaching compound (sulphurous acid), artificial color, and not labeled with the true name of the contents.
Mar. 18	Maraschino cherries	Maraschino cherries colored with cochineal Lake, SO ₂ present .008%.	Horr & Shannon, Rhineland.	Armour & Co.....	Top Notch	Contains a bleaching compound (sulphurous acid), artificial color (cochineal) and not labeled with the true name of the contents.

CHEESE

4 CHEESE TESTED FOR BORIC ACID OR BORATES. NONE FOUND.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.
1910. Feb. 7	Cream cheese	Canada Style Prime Cheese.....	Piper Bros., Madison.....	MacLaren Imperial Cheese Co., Detroit, Mich.
Feb. 7	Cream cheese	Blue Ribbon	Piper Bros., Madison.....	
Feb. 8	Cream cheese	MacLaren's Imperial Cheese.....	Adolph Dernehl, 292 West Water St., Milwaukee.	

SKIM MILK CHEESE.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Per cent milk fat.	Per cent water.	Per cent milk fat in water-free substance.
1910.							
Jan. 15	Picnic cheese	Part skim	J. J. Stacker, Dale.....	16.5	52.7	34.8
Jan. 24	Cheese	Neufchatel Style Cheese made from Skim Milk. Blue Ribbon brand.	Piper Bros., State St., Madison	J. L. Kraft Bros., Chicago.	1.0	68.0	3.1
Feb. 8	Cream cheese	Neufchatel Style Cheese made from partly skimmed milk. Durham brand.	Adolph Dernel, 292 W. Water St., Milwaukee.	8.0	63.6	21.9

STANDARD CHEESES.

Date.	Bought for	Labeled.	Bought of	Submitted by	Manufacturer or Jobber.	Per cent milk fat.	Per cent water.	Per cent milk fat in water-free substance.
1910.								
Jan. 17	Cream cheese.	Nelson Danish Style Cream Cheese.	La Crosse Pure Food Co., La Crosse.	La Crosse Pure Food Co., La Crosse.	18.0	62.5	50.0
Jan. 17	Cream cheese.	Iowa Cream Cheese. Circle brand.	J. W. Smale, La Crosse	32.2	44.0	57.5
Jan. 24	Cheese	Canada Style Prime Cheese.	Piper Bros., State St., Madison.	MacLaren Imperial Cheese Co., Detroit, Mich.	36.3	34.4	55.3
May 9	Cheese	(No. 1)	E. L. Aderhold, Neenah.	39.2	28.4	54.7
May 9	Cheese	(No. 2)	E. L. Aderhold, Neenah.	35.7	33.4	53.6

STANDARD CHEESES—Continued.

Date.	Bought for	Labeled.	Bought of	Submitted by	Manufacturer or Jobber.	Per cent milk fat.	Per cent water.	Per cent milk fat in water-free substance.
1910.								
May 9	Cheese	(No. 3)	E. L. Aderhold, Neenah.	37.2	32.1	54.7
May 9	Cheese	(No. 4)	E. L. Aderhold, Neenah.	33.5	34.4	51.0
May 9	Cheese	(No. 5)	E. L. Aderhold, Neenah.	35.6	31.3	51.8
May 9	Cheese	(No. 6)	E. L. Aderhold, Neenah.	36.6	33.3	54.8
May 25	Cheese	(No. 1)	Neenah Cheese & Cold Storage Co., Neenah.	35.5	34.64	54.3
May 25	Cheese	(No. 2)	Neenah Cheese & Cold Storage Co., Neenah.	36.3	33.17	54.3
May 25	Cheese	(No. 3)	Neenah Cheese & Cold Storage Co., Neenah.	35.0	34.05	53.07
May 25	Cheese	(No. 4)	Neenah Cheese & Cold Storage Co., Neenah.	33.5	37.95	53.98
May 25	Cheese	(No. 5)	Neenah Cheese & Cold Storage Co., Neenah.	34.9	34.77	53.5
May 25	Cheese	(No. 6)	Neenah Cheese & Cold Storage Co., Neenah.	35.8	35.62	55.6

CHEESE CURD.

Date.	Bought for	Bought of	Manufacturer or Jobber.	Per cent milk fat	Per cent water	Per cent milk fat in water-free substance	Remarks.
1910.							
Jan. 17	Cheese curd	O. W. Becker, Lynn.....	O. W. Becker, Lynn.....	14.0	51.2	28.7	A product of skim milk.
Jan. 21	Curd	L. L. Clark, Greenleaf.....	L. L. Clark, Greenleaf.....	6.0	56.9	13.9	A product of skim milk.

CREAM

ADULTERATED CREAM.

Date.	Bought of	Per cent milk fat.
1910.		
Feb. 9	F. J. Massart, Merrill.....	15.6
Feb. 16	Nick Birnbaum, La Crosse.....	15.
Feb. 16	Fred Hass, La Crosse.....	16.
Feb. 16	Seiler Bros., La Crosse.....	16.6
Mar. 10	B. J. Federspiel, Port Washington.....	16.6
Mar. 10	A. Runkel, Port Washington.....	16.8
Mar. 16	F. W. Hanslik, Chippewa Falls.....	15.4
Mar. 21	Max Affeldt, La Crosse.....	16.8
Mar. 21	Geo. Hoeth, La Crosse.....	15.8
Mar. 21	Geo. Mairich, La Crosse.....	16.5
Mar. 21	Seiler Bros., La Crosse.....	15.0
Mar. 21	W. L. Dittman, La Crosse.....	14.4
Mar. 22	Wm. Plange, La Crosse.....	16.8
Mar. 24	Godfred Egler, La Crosse.....	15.8
Mar. 24	F. Mandke, La Crosse.....	12.4
Mar. 24	Henry Jung, La Crosse.....	14.4
Mar. 25	C. A. Goddard, Monroe.....	14.8
Mar. 26	August Byer, La Crosse.....	15.2
Mar. 28	F. Mandke, La Crosse.....	13.0
Mar. 30	Palace of Sweets, Superior.....	16.7
Mar. 30	Superior Home Bakery, Superior.....	15.2
Mar. 30	Elmer Olson Co., Superior.....	17.1
Mar. 30	Russell Creamery Co., Superior.....	17.3
Mar. 30	A. G. Larson, 610 Charles St., Kenosha.....	14.6
April 12	Henry Jung, Watertown.....	13.6
April 10	Samuel Smith, Chippewa Falls.....	15.7

MISCELLANEOUS CREAMS.

Date.	Bought of	Submitted by	% milk fat.	Remarks.
1910.				
Jan. 4		Ludwig Bros., Kansasville.....	23.	
Jan. 1.	Sixth Ward Dairy Co., Madison.....		19.5	
Jan. 18		R. B. Hatfield, Beaver Dam.....	27.	Tested for preservatives. None found.
Jan. 25		Theodore Busch, Kansasville.....	29.	
Jan. 25		J. T. Smith, Oxford.....	24.	
Jan. 25	Wm. Platt, Baraboo.....		20.75	Tested for preservatives. None found.
Jan. 31	Chas. Hass, La Crosse.....		26.	
Feb. 2		Theo. Busch, Kansasville.....	35.7	
Feb. 2		Ed. Carroll, Salem, R. D. 28.....	28.	
Mar. 4	Piper Bros., North Pinckney St., Madison		20.	
Mar. 4	W. M. Brady, North Hamilton St., Madison.			
Mar. 7		J. F. Ahrens, Rosendale.....	24.6	
Mar. 8		F. V. McManamy, Oshkosh.....	17.5	Tested for preservatives and gelatin. None found.
Mar. 9		V. R. Toogood, Lake Mills.....	24.8	
Mar. 15		J. Wunsch, Viola.....	25.	
Mar. 8	A. Grundman, Oshkosh.....		18.	Tested for preservatives and gelatin. None found.
Mar. 22	Wm. Plange, La Crosse.....		19.8	
Mar. 30	Adam Schmidt, Superior.....		23.5	
Apr. 1		O. B. Phillips, Kansasville.....	10.	
Apr. 8	Delivered to G. B. Long, agent for Western Cry. Co., McGregor, Ia., by Henry Nelson, Viola.		24.	
Apr. 9	Delivered to G. B. Long, agent for Western Cry. Co., McGregor, Ia., by Ernest Hill, Viola.		15.	
Apr. 9	Delivered to G. B. Long, agent for Western Cry. Co., McGregor, Ia., by S. J. Baker, Viola.		19.	
May 13	Model Creamery, 207 State St., Madison.		20.5	
May 16		Henry Voelkerling, Kansasville, R. D. 16.....	31.3	
May 21		Hanson & Hoffman, Veedum.....	20.	
May 27		E. C. McCormick, Plover.....	25.6	
June 9	P. O. Doherty, Rio.....		25.6	
June 28	F. B. McDermott, Madison.....		18.7	
June 24	University of Wis. Creamery, Madison...		26.81	
June 29	University of Wis. Creamery, Madison...		25.87	"Cream with Visco."

FLOURS

BUCKWHEAT FLOUR FREE FROM FOREIGN FLOURS.

Date.	Bought of	Submitted by	Manufacturer or Jobber.
1910.			
Jan. 6	J. H. West, Cumberland, R. D. 3.....	Geo. R. Fetherston, Milton.
Jan. 12	John Moher, Rolling Prairie.....	
Jan. 29	The Jacob Frank Co., Hartford.....	
Feb. 7	Anonymous, Boseobel	
Feb. 9	E. J. Shea, Westfield.....	
Feb. 12	A. H. Craig, Mukwonago.....	
Feb. 15	Geo. R. Fetherston, Milton.....	Burlington Feed Co., Burlington.....	
Feb. 15	W. F. Scott, Madison.....	
Feb. 28	

MISCELLANEOUS FLOURS.

Date.	Sample of	Submitted by	Remarks.
1910.			
Jan. 28	Buckwheat flour.....	F. L. Hull, Milton Junction.....	Contains foreign flour.
Feb. 9	Wheat flour	E. J. Shea, Westfield.....	Examined for foreign flours. None found.
April 9	Rye flour	E. Kleps, Flambeau.....	Tested for mineral adulterants. None found.
April 9	Wheat flour	E. Kleps, Flambeau.....	Tested for mineral adulterants. None found.
May 5	Flour	E. O. Murphy, Westfield.....	Tested for bleaching agent. None found.

ICE CREAM
ICE CREAMS STANDARD IN FAT.

Date.	Bought of	Per cent mlk fat.
1910.		
Mar. 28	Wisconsin Candy Co., Superior.....	15.6
Mar. 28	Eureka Restaurant, Superior.....	14.6

ICE CREAMS BELOW STANDARD IN FAT.

Mar. 28	Russell Creamery Co., Superior.....	13.4
Mar. 28	Elmer Olson Co., Superior.....	9.2
Mar. 28	Palace of Sweets, Superior.....	11.0
Mar. 28	Superior Home Bakery, Superior.....	11.2
Mar. 29	Russell Creamery Co., Superior.....	13.6

JAMS, JELLIES, AND PRESERVES
JELLIES AND PRESERVES.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1910.					
Jan. 12	Apple and raspberry jelly.	Apple and Red Raspberry Jelly, containing $\frac{1}{8}$ of 1% tartaric acid. Apple juice 25%, red raspberry juice 25%, granulated sugar 50%.	S. V. Reynolds, Ashland....	Williams Bros. Co., Detroit, Mich.	Tested for salicylic and benzoic acids and saccharin. None found.
Jan. 23	Pure fruit jelly...	Derby brand. Pure Fruit Jelly. Raspberry Flavor. Apple Jelly 85%, Raspberry Jelly 15%.	Anderson & Erickson, Madison.	Glaser & Kohn Co., Chicago	Not labeled as required by law.
Feb. 10	Red raspberry preserves.	Red Raspberry Preserves.....	L. A. Peil Co., Racine.....	Illinois Valley Supply Co., La Salle, Ill.	Tested for salicylic and benzoic acids and saccharin. None found.

MIXED GLUCOSE JELLIES, JAMS AND PRESERVES.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1910. Jan. 23	Columbia brand. Compound Glucose Plum Apple Preserves. 25% Plum Stock, 22% Apple Stock, 43% Glucose, 10% Granulated Sugar.	Breitenbach & Son, Madison	St. Louis Syrup & Preserving Co., St. Louis.	Not standard. Percentage of ingredients not correctly stated on label.
Feb. 4	Preserves	Priscilla Imitation Preserves.....	D. C. Adams, 201 3rd St., Milwaukee.	Franklin MacVeagh & Co., Chicago.	Not labeled as required by law.
Feb. 5	Columbia brand. Compound Glucose Raspberry Apple Preserves. 25% Raspberry Stock, 22% Apple Stock, 43% Glucose, 10% Granulated Sugar.	I. Kallen, Madison.....	St. Louis Syrup & Preserving Co., St. Louis.	Not standard. Percentage of ingredients not correctly stated on label.
Feb. 7	Columbia brand. Compound Glucose Strawberry Apple Preserves. 25% Strawberry Stock, 22% Apple Stock, 43% Glucose, 10% Granulated Sugar.	M. Kallen & Son, Madison.	St. Louis Syrup & Preserving Co., St. Louis.	Percentage of ingredients not correctly stated on label.
Feb. 7	Kenwood brand. Imitation Jelly. 65% Corn Syrup, 35% Apple Juice.	M. L. Nelson, Madison.....	Reid, Murdock & Co., Chicago.	Percentage of ingredients not correctly stated on label as required by law.
Feb. 7	Strawberry preserves.	Premium brand. Strawberry Preserves, Compound Glucose. Fruit 50%, Corn Syrup 45%, Sugar 5%.	J. Abrams, Madison.....	Berry-Maybrun Co., Chicago.	Not standard. Percentage of ingredients not correctly stated on label.
Feb. 10	Jam	Apple Juice, Pine Apple, Corn Syrup, Granulated Sugar.	John G. Luker, Racine.....	Benton Harbor Preserving Co., Chicago.	Not standard. Not labeled as required by law.
Feb. 16	Preserves	Columbia brand. Glucose Plum Apple Preserves. 25% Plum Stock, 22% Apple Stock, 43% Glucose, 10% Granulated Sugar.	O. F. Fischer, La Crosse...	St. Louis Syrup & Preserving Co., St. Louis.	Not standard. Percentage of ingredients not correctly stated on label.

LINSEED OILS, TURPENTINES, WHITE LEAD AND ZINC WHITE

LINSEED OILS TESTED FOR FOREIGN OILS.

Date.	Bought for	Bought of	Submitted by	Remarks.
1909.				
Nov. 6	Boiled linseed oil.....	Heevers & Co., Green Bay.....	Contains mineral oil.
Nov. 6	Raw linseed oil.....	Heevers & Co., Green Bay.....	Contains mineral oil.
1910.				
Jan. 27	Boiled linseed oil.....	Wilkinson & Schwartz, Spring Green.....	Contains mineral oil.
Jan. 31	Boiled linseed oil.....	Fisher Bros., Baraboo.....	Contains mineral oil.
Feb. 1	Boiled linseed oil.....	C. T. Hanson & Son, Orfordville..	Contains mineral oil.
Feb. 10	Boiled linseed oil.....	C. R. Wagner Hardware Co., Bur- lington.	Contains mineral oil.
Feb. 11	Boiled linseed oil.....	Kraft Mercantile Co., Menomonie..	Contains mineral oil.
Mar. 30	Boiled linseed oil.....	Tollack & Larkin, Black River Falls.	Not standard.
Apr. 15	Boiled linseed oil.....	The Foss-Armstrong Hdw. Co., Hudson.	Not standard.
May 17	Linseed oil.....	Jacob Reinke, Elmwood.....	Contains mineral oil.
June 14	Boiled linseed oil.....	Hahn, Rischmuller & Meyer, Sauk City.	Contains mineral and rosin oils.
June 14	Raw linseed oil.....	Conger & Grotophorst Co., Prairie du Sac.	Not standard.
June 14	Boiled linseed oil.....	Conger & Grotophorst Co., Prairie du Sac.	Contains mineral and rosin oils.
June 14	Boiled linseed oil.....	Ragatz & Gasser, Prairie du Sac..	Contains mineral and rosin oils.
June 14	Raw linseed oil.....	Ragatz & Gasser, Prairie du Sac..	Not standard.
June 14	Raw linseed oil.....	Jacob Hatz, Prairie du Sac.....	Not standard.
June 14	Boiled linseed oil.....	Jacob Hatz, Prairie du Sac.....	Contains mineral and rosin oils.

LINSEED OILS FREE FROM MINERAL OIL.

Date.	Bought for	Bought of
1909.		
Dec. 29	Raw linseed oil.....	J. B. Murphy Co., Watertown.
1910.		
Jan. 6	Bolled linseed oil.....	Paul Bros., Rice Lake.
Jan. 6	Bolled linseed oil.....	West & Anderson, Rice Lake.
Jan. 6	Bolled linseed oil.....	L. Jensen, Cameron.
Jan. 6	Bolled linseed oil.....	Lins & Hood, Spring Green.
Jan. 27	Bolled linseed oil.....	Sherwood Bros., Spring Green.
Jan. 27	Bolled linseed oil.....	W. O. Correll, Spring Green.
Jan. 27	Raw linseed oil.....	Farmers' Produce Co., Chippewa Falls.
Jan. 28	Bolled linseed oil.....	Farmers' Produce Co., Chippewa Falls.
Jan. 28	Raw linseed oil.....	J. W. Mason & Co., Chippewa Falls.
Jan. 28	Bolled linseed oil.....	Nolte & Ihle, Chippewa Falls.
Jan. 28	Bolled linseed oil.....	Hoeng Bros., Chippewa Falls.
Jan. 28	Bolled linseed oil.....	The Success Store Co., Chippewa Falls.
Jan. 29	Bolled linseed oil.....	John Oyaas, Eau Claire.
Jan. 29	Bolled linseed oil.....	H. F. Schlegelmilch, Eau Claire.
Jan. 29	Raw linseed oil.....	L. J. Hanson, Eau Claire.
Jan. 29	Bolled linseed oil.....	Wm. Mdunsk, Eau Claire.
Jan. 31	Bolled linseed oil.....	Settegren & Pittman, Baraboo.
Jan. 31	Bolled linseed oil.....	Lee & Radtke, Baraboo.
Feb. 10	Bolled linseed oil.....	Vantrot Bros., Durand.
Feb. 10	Bolled linseed oil.....	Boehm Bros., Durand.
Feb. 10	Bolled linseed oil.....	Durand Hardware Co., Durand.
Feb. 11	Bolled linseed oil.....	*Wm. Eichelkraut, New Glarus.
Feb. 11	Bolled linseed oil.....	B. H. Waterman, Menomonie.
Feb. 18	Bolled linseed oil.....	F. W. Archer & Co., Merrillan.
Feb. 19	Raw linseed oil.....	Dahl & Mateson, Strum.
Mar. 2	Bolled linseed oil.....	J. N. Feyder, Osceola.
Mar. 2	Bolled linseed oil.....	J. B. Goodwin, Osceola.
Mar. 3	Bolled linseed oil.....	E. Nelson, Barron.
Mar. 14	Bolled linseed oil.....	M. E. Mather, Stanley.
Mar. 14	Bolled linseed oil.....	Northwestern Lumber Co., Stanley.
Mar. 14	Bolled linseed oil.....	L. J. Kean, Stanley.
Mar. 30	Bolled linseed oil.....	P. L. Moe, Black River Falls.
Apr. 1	Raw linseed oil.....	Chetek Hardware Co., Chetek.
Apr. 1	Bolled linseed oil.....	F. A. Southworth, Chetek.
Apr. 7	Bolled linseed oil.....	J. Frank Collins, Lodi.

* Submitted sample.

11-D & F

LINSEED OILS FREE FROM MINERAL OIL—Continued.

Date.	Bought for	Bought of
1910.		
April	Raw linseed oil.....	W. R. Steele, Lodi.
Apr. 8	Boiled linseed oil.....	Keebaugh & Delancy, Poynette.
Apr. 8	Boiled linseed oil.....	H. C. Westphal, Poynette.
Apr. 8	Boiled linseed oil.....	M. L. Drake, Poynette.
Apr. 8	Boiled linseed oil.....	W. F. Goldspohn, Arlington.
Apr. 8	Boiled linseed oil.....	Morrison Bros., Morrisonville.
Apr. 8	Boiled linseed oil.....	The Morrisonville Farmers' Mercantile Co., Morrisonville.
Apr. 8	Boiled linseed oil.....	Luestberger & Wurst, DeForest.
Apr. 8	Boiled linseed oil.....	S. C. Starks, Windsor.
Apr. 11	Boiled linseed oil.....	Pepin County Cooperative Co., Durand.
Apr. 14	Boiled linseed oil.....	Ellsworth Hardware Co., Ellsworth.
Apr. 14	Boiled linseed oil.....	The Pierce County Farmers' Cooperative Mercantile Co., Ellsworth.
Apr. 14	Boiled linseed oil.....	Haessly & Schmitt, Ellsworth.
Apr. 14	Boiled linseed oil.....	Dunn Bros., River Falls.
Apr. 15	Boiled linseed oil.....	H. C. Cuddebach, Hudson.
May 21	Linseed oil.....	*James R. Davidson, Mount Hope.

* Submitted sample.

TURPENTINES FREE FROM FOREIGN OIL.

Date.	Bought of
1910.	
Jan. 6	Paul Bros. Rice Lake.
Jan. 6	West & Anderson, Rice Lake.
Jan. 6	L. Jensen, Cameron.
Jan. 25	George Uttermark, Ladysmith.
Jan. 27	W. G. Correll, Spring Green.
Jan. 27	Lins & Hood, Spring Green.
Jan. 28	Reister & Dettlof, Chippewa Falls.
Jan. 28	The Success Store Co., Chippewa Falls.
Jan. 28	Farmers' Produce Co., Chippewa Falls.

Jan. 29 L. J. Hanson, Eau Claire.
 Jan. 29 H. F. Schlegelmilch, Eau Claire.
 Jan. 29 John Oyaas, Eau Claire.
 Feb. 2 Vantrot Bros., Durand.
 Feb. 10 Boehm Bros., Durand.
 Feb. 10 Durand Hardware Co., Durand.
 Feb. 11 Kraft Mercantile Co., Menomonie.
 Feb. 11 Bobletz & Jensen, Menomonie.
 Feb. 18 F. W. Archer & Co., Merrilan.
 Feb. 19 Dahl & Mateson, Strum.
 Mar. 2 E. Post, Cameron.
 Mar. 2 J. N. Peyder, Osceola.
 Mar. 2 J. B. Goodwin, Osceola.
 Mar. 3 E. Nelson, Barron.
 Mar. 14 M. E. Mather, Stanley.
 Mar. 14 Northwestern Lumber Co., Stanley.
 Mar. 14 L. J. Kean, Stanley.
 Mar. 30 Tollack & Larkin, Black River Falls.
 Mar. 30 P. L. Moe, Black River Falls.
 Apr. 1 F. A. Southworth, Chetek.
 Apr. 7 W. R. Steele, Lodi.
 Apr. 8 M. L. Drake Co., Poynette.
 Apr. 8 W. F. Goldspohn, Arlington.
 Apr. 8 Morrison Bros., Morrisonville.
 Apr. 8 N. O. Newburg, Deforest.
 Apr. 14 Dunn Bros., River Falls.
 Apr. 14 Haessly & Schmitt, Ellsworth.
 Apr. 14 Ellsworth Hardware Co., Ellsworth.
 Apr. 15 H. C. Cuddebach, Hudson.

TURPENTINES CONTAINING MINERAL OIL.

Date.	Bought for	Bought of
1910.		
Jan. 27	Turpentine	Wilkinson & Schwartz, Spring Green.
Jan. 28	Turpentine	J. W. Mason & Co., Chippewa Falls.
Jan. 28	Turpentine	Nolte & Ihle, Chippewa Falls.
Apr. 7	Turpentine	J. Frank Collin, Lodi.
Apr. 8	Turpentine	Luestberger & Wurst, Deforest.

PIGMENTS OTHER THAN WHITE LEAD SOLD FOR WHITE LEAD.

Date.	Bought for	Labeled	Bought of	Manufacturer Jobber.	Percentage Composition of Pigment.				
					Barium sulphate.	Basic carbonate of lead.	Lead sulphate.	Oxide of zinc.	
1910. Jan. 6	White lead..	White Lead. Park brand.	Paul Bros., Rice Lake.	Park Lead Works, Chicago.	71.07	8.60	11.40	Calcium carbonate 5.78.
Jan. 27	White lead..	White Lead.....	Wilkinson & Schwartz, Spring Green.	O'Neill Oil & Paint Co., Milwaukee.	81.08	4.64	13.90	
Jan. 27	White lead..	White Lead.....	Sherwood Bros., Spring Green.	76.22	5.56	16.67	
Jan. 28	White lead..	White Lead. Ameri- can brand.	J. W. Mason & Co., Chippewa Falls.	84.17	15.28	
Jan. 28	White lead..	White Lead.....	Reister & Dettlof, Chippewa Falls.	Lake City White Lead Co., Chicago.	63.35	15.35	17.14	Zinc sulphide 3.20.
Jan. 31	White lead..	Superior White.....	Settegren & Pitt- man, Baraboo.	40.17	47.20	9.72	
Feb. 10	White lead..	Superior White.....	Durand Hardware Co., Durand.	Minnesota Linseed Oil & Paint Co., Minneapolis.	39.33	47.76	10.61	
Feb. 10	White lead..	Sterling Pure White Lead.	Boehm Bros., Du- rand.	85.92	5.49	5.86	
Feb. 11	White lead..	Superior White.....	B. H. Waterman, Menomonie.	Minnesota Linseed Oil Paint Co. Min- neapolis.	42.81	45.20	8.86	
Feb. 11	White lead..	White Lead.....	J. J. Carter. Me- nomonie.	Lake City White Lead Co., Chicago.	84.94	1.83	3.33	9.72	
Feb. 11	White lead..	Red Crown Comb- ination White Paint.	Bobletz & Jensen, Menomonie.	Farwell-Ozmun-Kirk Co., St. Paul.	26.29	59.33	14.19	
Feb. 11	White lead..	Crystal Springs White.	F. W. Archer & Co., Merrillan.	Wadsworth-Howland Co., Chicago.	84.85	2.21	10.75	.43	Silicon dioxide .80.
Feb. 19	White lead..	White Lead.....	J. A. McCall, Strum.	Stolberg Paint Works, New York.	89.07	3.59	4.97	
Mar. 2	White lead..	American White.....	J. B. Goodwin, Os- ceola.	Acme White Lead & Color Works, De- troit.	72.20	17.91	8.73	

Mar. 14	White lead..	White Lead.....	M. E. Mather, Stanley.	Wisconsin White Lead Works, Milwaukee.	68.22	11.94	19.13	
Mar. 14	White lead..	Trade White.....	L. J. Kean, Stanley..	Harrison Bros., Philadelphia.	85.53	3.90	8.17	Zinc sulphide 1.47.
Mar. 14	White lead..	American White.....	Mahl, Lauer & Co., Stanley.	Detroit White Lead Works, Detroit.	89.74	5.57	4.54	
Mar. 25	White lead..	Superior White.....	Settegren Hardware Co., Baraboo.	Minnesota Linseed Oil Paint Co., Minneapolis.	44.75	46.03	9.14	
Mar. 29	White lead..	Superior White.....	Farmers' Produce Co., Chippewa Falls.	45.40	45.06	8.43	
Mar. 30	White lead..	Domestic White Paste.	Tollack & Larkin, Black River Falls.	T. L. Blood & Co., St. Paul.	79.74	7.88	10.30	
Apr. 1	White lead..	Crystal Springs White.	F. A. Southworth, Chetek.	Wadsworth-Howland Co., Chicago.	85.66	Basic sulphate of lead 14.13.
Apr. 1	White lead..	White Lead.....	Farmers' Store Co., Chetek.	Stolberg Paint Works, New York.	82.43	16.39	
Apr. 7	White lead..	Superior White.....	J. Frank Collins, Lodi.	45.49	45.	8.29	
Apr. 8	White lead..	Pure White Lead. Sterling brand.	N. O. Newberg, DeForest.	89.17	4.71	-4.81	
Apr. 8	White lead..	White Lead.....	Luestburger & Wurst, DeForest.	O'Neil Oil & Paint Co., Milwaukee.	80.00	6.09	12.91	
Apr. 8	White lead..	Superior White.....	Morrison Bros., Morrisonville.	43.87	45.96	9.09	
Apr. 8	White lead..	White Lead.....	W. F. Goldspohn, Arlington.	Lake City White Lead Co., Chicago.	89.05	2.19	8.02	Zinc sulphide 1.12.
Apr. 8	White lead..	White Lead.....	M. L. Drake Co., Poynette.	Stolberg Paint Works, New York.	86.05	7.49	2.67	Zinc sulphide 3.20.
Apr. 8	White lead..	Excelsior White.....	Keebaugh & Delaney, Poynette.	The Alston Manufacturing Co., Chicago.	77.50	2.48	17.79	
Apr. 11	White lead..	White Lead. American brand.	Pepin County Co-operative Co., Durand.	72.33	6.34	20.34	
Apr. 14	White lead..	American White.....	Ellsworth Hardware Co., Ellsworth.	Detroit White Lead Works, Detroit, Mich.	94.71	4.16	
Apr. 14	White lead..	American White.....	Haessly & Schmitt, Ellsworth.	Acme White Lead & Color Co., Detroit, Mich.	73.16	9.48	11.23	

PIGMENTS OTHER THAN WHITE LEAD SOLD FOR WHITE LEAD—Continued.

Date.	Bought for	Labeled	Bought of	Manufacturer or Jobber.	Percentage Composition of Pigment.				
					Barium sulphate.	Basic carbonate of lead.	Lead sulphate.	Oxide of zinc.	
1910. Apr. 15	White lead..	American White....	Foss-Armstrong Hardware Co., Hudson.	Detroit White Lead Works, Detroit, Mich.	94.74	4.16	
Apr. 15	White lead..	I. X. L. White.....	H. C. Cuddebach, Hudson.	Hibbard-Spencer-Bartlett Co., Chicago.	56.96	18.20	21.60	Lead oxide 2.25.
Apr. 15	White lead..	American White....	Oliver & Nelson, Hudson.	81.08	17.26	

WHITE LEADS TESTED FOR FOREIGN PIGMENTS. NONE FOUND.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.
1910. Jan. 6	White lead	Strictly Pure White Lead. Red Seal brand.	West & Anderson, Rice Lake.....	St. Louis Lead & Oil Co., St. Louis.....
Apr. 1	White lead	Strictly Pure White Lead. Red Seal brand.	Chetek Hardware Co., Chetek.....	St. Louis Lead & Oil Co., St. Louis.

UNCLASSIFIED PIGMENT.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Percentage composition of pigment.			
					Basic carbonate of lead.	Lead sulphate.	Lead oxide.	Oxide of zinc.
1910. Feb. 14	White lead	White lead	O'Neil Oil & Paint Co., Milwaukee.	O'Neil Oil & Paint Co., Milwaukee.	54.78	33.71	3.74	6.41

ZINC WHITES TESTED FOR FOREIGN PIGMENTS. NONE FOUND.

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.
1910. Jan. 6	White zinc	American Zinc in Oil.....	West & Anderson Rice Lake.....	Farwell-Ozmun-Kirk Co., St. Paul, Minn.
Feb. 11	Zinc white	White Zinc. Green Seal brand.....	Bobetz & Jansen, Menomonie.....	John W. Masury & Son.

MEATS AND MEAT PRODUCTS

CHOPPED MEATS FREE FROM SULPHITES.

Date.	Bought for	Bought of
1910.		
Feb. 14	Sausage	A. F. Schwahn, Eau Claire.
Feb. 14	Sausage	F. Kleiner, Eau Claire.
Feb. 14	Sausage	Kitzman's Market Eau Claire.
Feb. 14	Sausage	People's Market No. 2, Eau Claire.
Feb. 14	Sausage	People's Market No. 1, Eau Claire.
Feb. 14	Sausage	J. P. Meyers, Eau Claire.
Feb. 14	Sausage	J. H. Looley, Eau Claire.
Feb. 14	Sausage	City Market, Eau Claire.

SAUSAGES AND SAUSAGE MIXTURES TESTED FOR CEREALS. NONE FOUND.

Date.	Bought for	Bought of
1910.		
Jan. 4	Sausage	D. Reik, 360 Grove St., Milwaukee.
Feb. 8	Sausage	Fred Usinger, 302 3rd St., Milwaukee.
Feb. 8	Sausage	W. H. Ering's Packing House Market, 337 3rd St., Milwaukee.
Feb. 14	Bologna sausage	J. P. Meyers, Eau Claire.
Mar. 1	Sausage	Bischel Market, Chippewa Falls.
Mar. 1	Sausage	Handt Bros., Chippewa Falls.
Mar. 5	Bologna sausage	John Fredin, Eau Claire.

Sausage with Cereal Sold for Sausage

Date.	Bought for	Bought of	Remarks.
1910.			
Feb. 8	Sausage	F. Helser's Market, 410 Chestnut St., Milwaukee.....	Labeled "Sausage with cereal."
Feb. 8	Sausage	Milwaukee Packing Co., 123-130 3rd St., Milwaukee.....	
Feb. 8	Sausage	Union Stockyard Meat Market, 725 3rd St., Milwaukee.....	
Feb. 8	Sausage	A. C. Geisel, 579 3rd St., Milwaukee.....	
Feb. 10	Sausage	Hanson & Schweitzer, Racine.....	
Feb. 14	Sausage	City Market, 412 S. Barstow St., Eau Claire.....	
Feb. 14	Bologna sausage.....	J. H. Looley, Eau Claire.....	
Feb. 14	Bologna sausage.....	People's Market No. 1, Eau Claire.....	
Feb. 15	Sausage	Menz & Hart Bros., Milton Junction.....	
Feb. 26	Sausage	W. H. Hintzen, 551 West Main St., Madison.....	
Mar. 1	Sausage	Chippewa Valley Market, Chippewa Falls.....	
Mar. 1	Sausage	L. Ritzinger, Chippewa Falls.....	
Mar. 5	Bologna sausage.....	O. A. Falstad, Eau Claire.....	
Mar. 5	Bologna sausage.....	M. O. Soley, Eau Claire.....	
Mar. 5	Bologna sausage.....	John Blasius, Eau Claire.....	
Mar. 5	Bologna sausage.....	Seyberth & Nauser, Eau Claire.....	

Mar. 22	Sausage	*R. J. Fairchild, M. D., Burlington.....
Mar. 29	Sausage	Frank Arnold & Son, 861 3rd St., Milwaukee.....
Mar. 29	Sausage	F. E. Lins, 1202 Burlingh St., Milwaukee.....
Mar. 29	Sausage	Geo. Bauer, 2729 Clark St., Milwaukee.....
Mar. 29	Sausage	F. G. Kissinger, 410 Chestnut St., Milwaukee.....
Mar. 30	Sausage	H. Moedinger, 534 Lapham St., Milwaukee.....
Mar. 30	Sausage	J. Barbian, 408 Walker St., Milwaukee.....

* Submitted sample.

Miscellaneous Sausages and Sausage Mixtures

Date.	Bought for	Bought of	Remarks.
1910.			
Feb. 8	Sausage	Chas. Hess Packing House Market, 802 3rd St., Milwaukee.	Contains potato flour.
Feb. 17	Sausage	George Maulbetsch, Waunakee.....	Contains boric acid or a salt thereof equivalent to .068% of borax.
Mar. 29	Sausage	Chas. Hess, 802 3rd St., Milwaukee.....	Contains pea meal.
Mar. 30	Sausage	Goebel & Wolfersdorf, 1115 Villet St., Milwaukee.	Contains potato flour.

Sausages with Cereals

Date.	Bought for	Bought of	Manufacturer or Jobber.
1910.			
Jan. 15	Bologna with cereals.....	Chas. Kirchner Bros., Fountain City.....	Chas. Kirchner Bros., Fountain City.
Jan. 15	Sausage with cereals.....	Chas. Kirchner Bros., Fountain City.....	Chas. Kirchner Bros., Fountain City.

MILK
ADULTERATED MILK.

Date.	Sold or delivered by	City milk supply of	Delivered to	Sp. G.	% milk fat.	% total solids.	% solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1910.									
Jan. 7	G. Bain Milk & Cream Co., Eau Claire.	Eau Claire.....	1.0245	3.20	9.74	6.54	34.5	Watered.
Jan. 7	G. Bain Milk & Cream Co.	Eau Claire.....	1.0225	3.70	10.02	6.32	34.5	Watered.
Jan. 8	G. Bain Milk & Cream Co., Eau Claire.	Eau Claire.....	1.0237	3.45	10.02	6.57	35.6	Watered.
Jan. 8	G. Bain Milk & Cream Co., Eau Claire.	Eau Claire.....	1.0229	3.60	9.16	6.36	35.3	Watered.
Jan. 21	Chas. Leland, Eau Claire..	Eau Claire.....	Sells milk to G. Bain Milk and Cream Co., Eau Claire.	1.0282	3.15	10.68	7.53	38.1	Night's milk. See herd sample.
Jan. 21	Chas. Leland, Eau Claire..	Eau Claire.....	Sells milk to G. Bain Milk and Cream Co., Eau Claire.	1.0293	3.10	11.17	8.07	39.2	Morning's milk. Watered. See herd sample.
Jan. 31	Chas. Hass, La Crosse....	La Crosse.....	1.0297	3.45	11.18	7.73	39.5	Watered. See herd sample.
Feb. 5	Mrs. H. Towsley, So, Kaukauna.	Kaukauna	1.0213	3.2	8.02	5.72	31.9	Heavily watered.
Feb. 12	Jos. Parsons, Elkhorn, R. D.	Silver Lake Cry., Walworth Co.	1.0310	3.00	11.19	8.19	41.7	
Feb. 16	Henry Arntsen, La Crosse.	La Crosse.....	1.0243	3.45	10.27	6.82	35.2	Watered.
Feb. 23	Henry Arntsen, La Crosse.	La Crosse.....	1.0250	3.45	10.48	7.03	36.2	Watered.
Feb. 26	Wm. Newburg, La Crosse..	La Crosse.....	Henry Arntsen, La Crosse	1.0224	3.2	9.52	6.32	33.7	Heavily watered.
Feb. 26	Wm. Newburg, La Crosse..	La Crosse.....	Henry Arntsen, La Crosse	1.0225	3.0	9.28	6.28	33.55	Heavily watered.
Mar. 3	Hollis Decker, Lohrville...	Lohrville	1.0290	3.3	11.02	7.72	39.2	Watered.
Mar. 3	Hollis Decker, Lohrville...	Lohrville	1.0270	3.7	11.18	7.48	38.0	Watered.
Mar. 16	W. W. Trindall, Chippewa Falls.	Chippewa Falls.....	1.0318	2.6	10.70	8.10	40.0	
Mar. 19	E. M. Kaufmann, Beloit...	Beloit	1.0308	2.6	10.7	8.1	40.0	
Mar. 17	Seth Durfey, Berlin.....	Lohrville	Hollis Decker, Lohrville..	1.0280	2.55	9.70	7.15	37.0	Watered. See herd sample.
Mar. 18	Jasper Kennedy, Beloit....	Beloit	1.034	2.9	11.83	8.16	39.1	
Mar. 21	Seiler Bros., La Crosse....	La Crosse.....	1.0228	2.75	8.70	5.95	32.85	Heavily watered.

Mar. 21	Nels Jensen, La Crosse....	La Crosse.....	1.0282	2.9	10.32	7.42	37.3	Watered. See herd sample.
Mar. 21	Ingval Almos, La Crosse..	La Crosse.....	1.0283	3.0	10.7	7.7	33.7	Watered. See herd sample.
Mar. 22	Ingval Almos, La Crosse..	La Crosse.....	1.0307	3.85	12.03	8.18	40.5	Watered. See herd sample.
Mar. 23	Wm. Boyle, Platteville....	Platteville	1.0310	2.75	10.89	8.14	43.0	
Mar. 23	H. N. Johanns, Platteville	Platteville	1.0340	2.3	11.15	8.85	Skimmed.
Mar. 28	T. J. Paulson, Superior...	Superior	1.0335	2.0	10.94	8.4	Watered. See herd sample.
Mar. 29	Chas. Strong, Chippewa Falls.	Chippewa Falls.....	1.0319	2.75	10.92	8.17	30.9	
Mar. 30	F. J. Krahenbuhl, Barron.	Barron	1.0317	3.0	11.20	8.20	40.8	
Mar. 30	F. J. Krahenbuhl, Barron.	Barron	1.0317	3.0	11.20	8.20	42.3	
Mar. 30	N. P. Thelen, Kenosha....	Kenosha	1.0.85	3.5	11.33	7.83	40.4	
Mar. 31	Adam Schmidt, Superior...	Superior	1.0336	2.3	11.3	9.0	
Apr. 8	C. N. Nye, Beloit.....	Beloit	E. M. Kaufmann, Beloit..	1.0272	3.15	10.68	7.53	37.2	Watered. See herd sample.
Apr. 15	Ed. R. Stoddart, Markesan	Markesan	1.027	3.0	11.09	8.09	40.6	
May 18	C. Manth, Helenville.....	Farmington Center Creamery, Jefferson Co.	1.0275	2.95	10.4	7.45	39.3	Watered. See herd sample.
May 31	Carl Wedeward, Marshfield	Wiegeldorf Cheese Factory, Wood Co.	1.0136	2.0	5.88	3.88	26.7	Heavily watered. See herd sample.
June 6	H. Todd, West Lima.....	West Lima Cheese Factory, Richland Co.	2.8	
June 8	A. Frier, Neptune.....	Neptune Cheese Factory, Neptune.	1.0276	3.2	10.78	7.58	38.0	
June 15	J. Konrad, Jackson.....	Scholwalter & Tesch Cheese Factory, Washington Co.	1.0295	2.9	10.99	8.09	41.3	
June 17	Wm. Walrabendstein, Hartford.	Lepiens Cheese Factory, Dodge Co.	1.0272	2.85	10.44	7.59	38.0	

STANDARD MILKS.

Date.	Sold or delivered by	City milk supply of	Delivered to	Sp. G.	% milk fat.	% total solids.	% solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1910.									
Jan. 7	J. M. Dodmead, Eau Claire	Eau Claire.....	1.0287	4.80	13.37	8.57	40.2	
Jan. 15	Ahrens Bros., Prairie du Chien.	Prairie du Chien....	1.0326	3.4	13.37	8.97	42.2	

STANDARD MILKS—Continued.

Date.	Sold or delivered by	City milk supply of	Delivered to	Sp. G.	% milk fat.	% total solids.	% solids not fat.	I. R. reading of whey (20° C.)	Remarks.
1910.									
Jan. 15	Wm. Swingle, Prairie du Chien.	Prairie du Chien.....	1.0337	4.5	13.47	8.97	42.6	
Jan. 15	Wm. Swingle, Prairie du Chien.	Prairie du Chien.....	1.0328	3.45	12.28	8.83	41.6	
Feb. 12	H. Cameron, Elkhorn, R. D.	Silver Lake Cry., Walworth Co.	1.0335	3.0	11.91	8.91	
Feb. 16	Badger Creamery Co., Madison.	Madison	1.0317	4.0	12.85	8.85	
Feb. 16	F. Smith, La Crosse.....	La Crosse.....	1.0298	3.95	12.40	8.5	39.85	
Mar. 4	George Schafer, Appleton, R. D.	Frank Nau Cheese Factory, Outagamie Co.	1.0320	3.6	12.19	8.59	42.0	
Mar. 15	Cedarburg Milk Co., Milwaukee.	Milwaukee	1.0325	3.6	12.55	8.95	Sample "No. 1."
Mar. 15	Cedarburg Milk Co., Milwaukee.	Milwaukee	1.032	3.4	12.22	8.82	Sample "No. 2."
Mar. 15	Cedarburg Milk Co., Milwaukee.	Milwaukee	1.033	3.6	12.70	9.1	Sample "No. 3."
Mar. 18	Gust. Eckstrom, Cumberland.	Cumberland	1.0320	3.45	12.28	8.83	
Mar. 18	J. A. Bergstein, Cumberland.	Cumberland	1.0320	3.2	11.98	8.78	
Mar. 18	L. M. Engesether, Cumberland.	Cumberland	1.0313	3.35	11.98	8.63	
Mar. 18	Alfred Anderson, Cumberland.	Cumberland	1.0340	3.65	13.02	9.37	
Mar. 18	E. F. Simskins, Cumberland.	Cumberland	1.0312	3.45	12.08	8.63	
Mar. 19	C. Jacobson, Spooner.....	Spooner	1.0325	3.6	12.56	8.96	
Mar. 19	C. Jacobson, Spooner.....	Spooner	1.0308	3.35	11.86	8.51	
Mar. 23	H. B. Stagner, Madison....	Madison	1.033	3.6	12.70	9.10	
Mar. 23	H. B. Stagner, Madison....	Madison	1.0325	3.7	11.84	8.84	Milk not clean.
Apr. 1	H. N. Johanns, Platteville	Platteville	1.0330	3.2	11.97	8.77	Milk not clean.

Apr. 7	John Herlik, Kewaunee....	Kewaunee	1.032	3.4	12.08	8.68	Tested for preserva-
Apr. 8	W. Maylard, Beloit.....	Beloit	E. M. Kaufman, Beloit.....	1.0317	3.8	12.5	8.7	tives. None found.
Apr. 8	W. F. Schooff, Beloit.....	Beloit	E. M. Kaufman, Beloit.....	1.0317	3.25	11.82	8.57	41.5	Night's milk.
Apr. 8	Tom Pritchard, Beloit.....	Beloit	E. M. Kaufman, Beloit.....	1.0315	3.15	11.65	8.50	41.4	Night's milk.
Apr. 8	Tom Pritchard, Beloit.....	Beloit	E. M. Kaufman, Beloit.....	1.0317	3.6	12.24	8.64	Morning's milk.
June 6	H. Todd, West Salem.....	West Lima Cheese Factory, Richland County.	1.0330	3.05	11.97	8.92	41.5	

HERD SAMPLES COLLECTED IN PRESENCE OF INSPECTORS.

Date.	From herd of	Specific gravity.	Per cent milk fat.	Per cent total solids.	Per cent solids not fat.	I. B. reading of whey (20° C.).
1910.						
Jan. 31	Chas. Leland, Eau Claire.....	1.0330	3.80	12.71	8.91	41.1
Feb. 15	Chas. Hass, La Crosse, R. D. 1.....	1.0320	3.80	12.66	8.86	41.8
Mar. 16	Hollis Decker, Red Granite.....	1.0310	4.0	12.38	8.38	41.0
Mar. 28	Nels Jensen, La Crosse.....	1.0312	3.25	11.72	8.47	40.7
Mar. 28	Seth Durfey, Berlin	1.0300	3.2	11.19	7.99	40.4
Apr. 6	Ingval Almos, La Crosse.....	1.0314	4.45	13.13	8.68	42.1
Apr. 7	John Hazle, Beloit	1.0324	3.8	12.66	8.86
Apr. 7	Jasper Kennedy, Beloit	1.0296	3.85	12.03	8.18	40.3
Apr. 14	Chas. Strong, Chippewa Falls.....	1.0340	3.55	12.52	8.97	42.4
Apr. 14	Chas. Strong, Chippewa Falls.....	1.0311	5.85	14.83	8.98	42.3
Apr. 15	C. N. Nye, Beloit.....	1.0324	4.2	13.3	9.1	42.9
Apr. 15	F. J. Krahenbuhl, Barron.....	1.0312	3.65	12.15	8.50	41.7
Apr. 26	W. W. Trindall, Chippewa Falls.....	1.0307	3.45	11.88	8.43	40.8
Apr. 29	Ed. R. Stoddart, Markesan.....	1.0302	3.75	11.92	8.17	40.7
Apr. 29	Ed. R. Stoddart, Markesan.....	1.0300	3.85	12.05	8.20	40.7
Apr. 29	Ed. R. Stoddart, Markesan.....	1.0300	3.35	11.53	8.18	41.2
Apr. 29	Ed. R. Stoddart, Markesan.....	1.0305	3.7	11.70	8.00	40.8
May 19	Charles Manth, Watertown, R. D. 4.....	1.0303	3.35	11.74	8.40	40.9
May 20	Charles Manth, Watertown, R. D. 4.....	1.0313	3.5	12.00	8.50	41.9
May 31	Carl Wedeward, Marshfield	1.0303	4.2	12.70	8.50	40.8

SUBMITTED MILKS.

Date.	Submitted by	Specific gravity.	Per cent milk fat.	Per cent total solids.	Per cent solids not fat.	I. R. reading of whey (20° C.).	Remarks.
1910.							
Jan. 11	W. T. Hover, Madison.....	1.0340	3.80	13.20	9.40	
Jan. 17	Wm. Melder, Halder.....		4.4				
Feb. 2	F. N. Buckman, Denmark, R. D. 1.....		2.6				
Feb. 7	M. Goley, Racine.....	1.0326	4.1	13.07	8.97	Tested for preservatives. None found.
Feb. 14	H. W. Rood, Madison.....		3.7				
Mar. 9	Mrs. W. D. Gaffney, South Kaukauna.....	1.0234	2.8	8.77	5.97	32.8	Watered.
Mar. 9	V. R. Toogood, Lake Mills.....		3.4			
Mar. 10	Tom Dexter, Kansasville, R. D. 16.....		4.9				
Mar. 17	Mr. Walters, Beloit.....						Tested for formaldehyde. None found.
Mar. 18	Louis Partsch, Fort Atkinson.....		3.6				
Mar. 21	H. J. Frank Co., Neenah.....		3.5				
Apr. 1	Mrs. C. R. Fisher, Oregon.....						Tested for preservatives. None found.
Apr. 7	G. A. Stochel, Elkhorn.....		2.8				Sample "No. 1."
Apr. 7	G. A. Stochel, Elkhorn.....		2.7				Sample "No. 2."
Apr. 27	Avenue Hotel, Madison.....		3.9				
Apr.	Wm. Rimmel, Mayville.....		3.2				Sample "No. 1."
Apr.	Wm. Rimmel, Mayville.....		3.4				Sample "No. 2."
May 4	J. L. Fisher, Fond du Lac, R. D. 3.....		3.5				
May 17	Rock River Valley Creamery Co., Johnson Creek.....		3.6				Sample "No. 2."
May 17	Rock River Valley Creamery Co., Johnson Creek.....		3.7				Sample "No. 3."
May 17	Rock River Valley Creamery Co., Johnson Creek.....		3.7				Sample "No. 4."
May 19	Jacob Lemahien, Oostburg.....		2.1				
May 30	Frank Schultz, Fond du Lac.....		3.5				
June 1	Fred Kelling, Johnson Creek.....		3.7				Sample "No. 1."
June 1	Fred Kelling, Johnson Creek.....		3.5				Sample "No. 2."
June 6	George Sprecher, Plaine.....		3.7				
June 7	M. B. Aldrich, Shawano.....		3.7				Sample "No. 2."
June 7	M. B. Aldrich, Shawano.....		4.2				Sample "No. 1."
June 27	John Sprecher, Madison.....		.025				Skim milk.
June 27	John Sprecher, Madison.....		4.0				

MISCELLANEOUS.

Date.	Sample of	Labeled.	Bought of	Submitted by	Manufacturer or Jobber.	Remarks.
1909. Dec. 16	Compound vanillin coumarin.	Compound vanillin, coumarin and caramel coloring.	Sever Olson, Ashland....	Griggs, Cooper & Co., St. Paul.	Contains little, if any, vanilla. Colored with caramel.
1910. Jan. 8	Ice cream sweetener.	C. L. Kittleson, Osseo...	Sugar 96.12%. Contains a gum.
Jan. 24	City water	Dr. W. M. Taylor, Health Officer, Kilbourn.	(Parts per million): Chlorine 2.5; ammonia as free, traces; ammonia as albuminoid, 0.01; nitrogen as nitrites, none; nitrogen as nitrates, 0.1; loss on ignition, 32.0; total solids (105° C.), 105.0.
Feb. 7	Whiskey	F. M. Buzzell, Chippewa Falls.	Diluted alcohol containing glucose and colored with a dye.
Feb. 10	Honey	Amos H. Wilson, Plainfield.	Tested for foreign sugars. None found.
Feb. 12	Canned salmon	R. S. Wright, Milwaukee	Pronounced salmon.
Feb. 18	Pepper	Pure pepper. Standard brand.	Chase & Son, Lodi.....	Thompson & Taylor Spice Co., Chicago.	No adulterants found.
Feb. 19	Black pepper...	Dahl & Bergseth, Strum	No adulterants found.
Feb. 25	Anchovy paste.	Anchovy paste. Artificially colored.	Murray & Johnson, Beloit.	Crosse & Blackwell, London, England.	Contains artificial color.
Mar. 1	Pickled pigs' feet.	John Fredin, Eau Claire	Tested for preservatives. None found.
Mar. 16	Chop suey sauce.	King Yen Lo, 191-193 3rd St., Milwaukee.	Tested for preservatives. None found.
Mar. 24	Bacon	Louis Dietz, Horicon....	No adulterants found.

MISCELLANEOUS—Continued.

Date.	Sample of	Labeled.	Bought of	Submitted by	Manufacturer or Jobber.	Remarks.
1910. Apr. 14	Lemon extract.	Lemon Extract. Eddy's brand.	The Pierce County Farmers' Cooperative Mercantile Co., Ellsworth.	Eddy & Eddy, St. Louis	Oil, 4.8%; alcohol (by vol.), 69.32%.
Apr. 30	Cod fish	Mrs. E. C. Stevens, Eau Claire.	Contains parasitic worms. Tested for preservatives. None found.
May 6	Ice cream cone.	A. B. Luckey, Madison.	Contains saccharin.
May 7	Olive oil	Miss Titus, Milwaukee.	Contains besides cottonseed oil a low refractive oil, probably lard oil.
May 24	Tomato catsup	Golden Rod Brand Catsup.	Sol Levitan, Madison.	Franklin MacVeagh & Co., Chicago.	Tested for preservatives and artificial color. None found.
May 26	Maple sugar	G. N. Simmons, Edgerton.	Tested for foreign sugars. None found.
May 28	Ice cream thickener.	O. J. Gundermann, Oconomowoc.	Contains sugar and a gum.
May 28	Ice cream thickener.	O. J. Gundermann, Oconomowoc.	Contains potato starch and a gum.

OLEOMARGARINE.

Date.	Labeled.	Bought of	Manufacturer or Jobber.	Remarks.
1910. Jan. 11	Banquet brand	Freeland Co., Superior.....	Hammond Co., Chicago.....	Not in resemblance of yellow butter.
Jan. 11	Freeland Co., Superior.....	Armour & Co., Chicago.....	Not in resemblance of yellow butter.
Feb. 4	Swift's Premium Oleomargarine.	D. C. Adams, 201 3rd St., Milwaukee.	Swift & Co., U. S. A.....	In resemblance of yellow butter.
Feb. 4	Swift's Premium Oleomargarine.	D. C. Adams, 201 3rd St., Milwaukee.	Swift & Co., U. S. A.....	In resemblance of yellow butter.

OYSTERS

12-D & F

Date.	Bought of	Per cent drained liquor.	Per cent water in meat.	Per cent solids in liquor.	Per cent total solids.
1910.					
Jan. 8	Ester Oyster Co., East Madison Branch Store, Madison.....	29.3	82.0	6.3	14.4
Jan. 8	Wm. Oppel Madison	8.5	79.0	8.0	19.8
Feb. 1	White Kitchen Restaurant, Orfordville.....	33.4	84.6	5.35	11.9
Feb. 1	C. H. Bertness, Orfordville.....	10.9	81.0	6.1	17.5

PICKLES

Date.	Bought of	Submitted by	Manufacturer or Jobber.	Remarks.
1910.				
Jan. 17	Ole Oleson, Onalaska.....	Onalaska Canning and Pickle Co., Onalaska.	Contains added benzoic acid and alum. Not standard.
May 17	J. Q. Emery, Madison.....	Sprague, Warner & Co., Chicago..	Standard. No adulterants found.

SYRUPS AND SYRUP MIXTURES

Date.	Bought of	Submitted by	Manufacturer or Jobber.	Remarks.
1910.				
Feb. 10	Beck Bros., Racine.....	Tuttle & Harmon, Burton, Ohio..	No adulterants found.
April 2	Dr. J. Quinn, Madison.....	No adulterants found.
June 4	C. Hagen, Black Creek.....	No adulterants found.

SYRUP MIXTURES

Date.	Bought for	Labeled.	Bought of	Manufacturer or Jobber.	Brand.	Remarks.
1910. Jan. 3	Syrup	Cane and Maple Syrup..... 80 20	Tempte & Syverson, La Crosse.	Clarence A. Crane Co., Warrens, Ohio.	Canada Woods..	Not labeled as required by law.
Feb. 18	Maple and cane syrup	High Grade Syrup Com- pound of 35% Maple, 65% Cane, Sugar Syrups.	Chase & Son, Lodi.....	Bay State Maple Syrup Co., Boston, Mass.	Sugar Hill	Labeled as required by law.
Feb.	Maple and cane sugar syrup..	Maple and Cane Sugar Syrup, 50% Maple Syrup, 50% Cane Sugar Syrup.	Chase & Son, Lodi.....	Corn Products Refining Co., Chicago.	Kanuck	Labeled as required by law.
Feb. 25	Syrup	Table Syrup. A Maple Flavored Sugar Syrup.	H. E. Morse, Beloit....	Boyle & Williams, Bradford, Pa.	Silver Seal	Labeled as required by law.
May 3	Canadian maple and sugar syrup.	Canadian Maple and Sugar Syrup.	F. W. Christman, Osh- kosh.	C. D. Cannon Maple Co., Chicago.	Autumn Leaf ...	Labeled as required by law.

GLUCOSE MIXTURE.

1910. Feb. 17	Corn syrup and refiners' syrup.	Corn Syrup and Refiners' Syrup, 75% Corn Syrup, 25% Refiners' Syrup.	James Clark, Waunakee.	Reid, Murdock & Co., Chicago.	Sunlight	Not labeled as required by law.
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THE USE OF FAT-SATURATED ALCOHOL IN READING CREAM TESTS.

By S. M. BABCOCK and E. H. FARRINGTON.

(From Bulletin No. 195 of the Univ. of Wis. Experiment Station.)

One of the important points in testing cream by the Babcock test is to measure the fat accurately after it is separated in the neck of the test bottle. The bottom of the fat column is approximately a straight line, but the top has a concave surface, or meniscus which often occupies a space of nearly 1 per cent of the graduated scale on the neck of the bottle.

Considerable discussion has arisen as to whether the fat should be read to the top, the bottom, or to some other point on this meniscus. Experiments have been made by the dairy division of the U. S. Department of Agriculture for the purpose of locating accurately the proper point for reading the top of the fat column. This uncertainty can be entirely overcome by dropping a small quantity of alcohol into the neck of the test bottle after the cream test is completed. The alcohol floats on the fat and changes its concave surface to nearly a straight line. As this use of alcohol dissolves fat, the practice is not to be recommended, since it reduces the length of the fat column somewhat and therefore gives too low a reading of the per cent of fat.

The solvent action of alcohol on fat can be overcome by first adding to the alcohol all the fat it will dissolve, and then pouring a small quantity of this fat-saturated alcohol on the top of the fat column in the test bottle. The top and the bottom of the fat column now appear as nearly straight lines, giving two exact points between which the fat can be measured.

The diagrams in Figure 2 illustrate the difference in appearance of the top of the fat column before and after using the fat-saturated alcohol. Bottle No. 1 shows the top meniscus of the fat

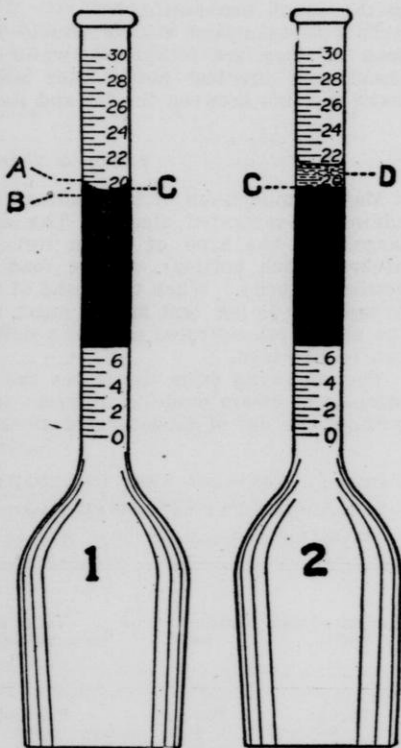


Figure 2. The surface of the fat column is curved from A to B as shown in bottle No. 1, with the medium point C not clearly defined, while in bottle No. 2, the top of the fat column is made clear at C by the fat saturated alcohol D.

bottle No. 1 shows the top meniscus of the fat

which occupies a space between A and B of nearly 1 per cent on the scale. The test of this cream could be read to 19.0 or 20.0 depending on the selection of A, or B as the point to which it is read.

Bottle 2 shows the appearance of the top of the fat column after the fat-saturated alcohol has been added. The alcohol makes a nearly straight line at the top of the fat column, so that the test can be read at that point without any uncertainty as to the height of the fat column.

PREPARING THE FAT-SATURATED ALCOHOL.

The fat-saturated alcohol is prepared by adding about a teaspoonful of butter fat to 6 ounces of alcohol in a bottle. The butter fat may be obtained by pouring off the fat from a quantity of melted butter or by saving the fat separated in cream testing. Warm and shake the bottle until the alcohol has dissolved all the fat possible; some of it will be left undissolved at the bottom of the bottle. We have found it convenient to remove the fat-saturated alcohol from the bottle by means of a glass tube which extends through the cork to near the bottom of the bottle. By placing a finger over the top and lifting the tube out of the bottle, a small quantity of the liquid can readily be transferred to the cream test bottle.

This fat-saturated alcohol should be used for reading the tests as soon as they are completed, while the fat is still liquid. A little shaking of the test bottle after adding the alcohol will sometimes make the line between the fat and the alcohol more distinct.

VALUE OF THIS METHOD.

Many comparisons of fat readings have been made before and after adding fat-saturated alcohol. The differences in the results depend largely on the kind of cream test bottle used. Those having long necks (9-inch bottles), can be read more accurately than the short bottles (6-inch). When the necks of the latter are wide and graduated to measure 50 per cent fat, an exact reading is always difficult, but by the use of fat-saturated alcohol a definite line for making the reading can be obtained.

The following table illustrates the way in which tests of the same samples of cream made in different test bottles may be read with and without the use of fat-saturated alcohol.

TABLE I.—READINGS WITH DIFFERENT TEST BOTTLES BEFORE AND AFTER ADDING FAT-SATURATED ALCOHOL. TESTS OF THE SAME SAMPLE OF CREAM.

Length of test bottle.	Graduation of neck.	Value of each graduation.	READING.	
			Before adding alcohol.	After adding alcohol.
Inches.	Per cent.	Per cent.	Per cent.	Per cent.
9	0-30	0.2	17.5	17.0
9	0-50	.5	17.0	17.0
6	0-50	.5	18.0	17.5
6	0-30	.5	18.0	17.0
6	0-50	.5	19.0	17.0
6	0-40	.5	18.0	17.0

REPORTS OF ASSISTANT COMMISSIONERS

REPORT OF U. S. BAER, ASSISTANT COMMISSIONER.

During this biennial period, I have been actively engaged in the work of the Commission as prescribed by law in making personal and careful inspections of cheese factories, creameries, city milk supplies, skimming stations, condensing factories, dairy farms and herds, oleomargarine dealers, grocery stores, restaurants and lunch counters, hotels, drug stores, flouring mills, icehouses and ice-delivery wagons, meat packing houses, sausage manufactories, butcher shops, delicatessen stores, and in the prosecution of violators of the dairy and food laws of the state.

Oleomargarine dealers inspected.....	344
Cheese factories inspected.....	89
Creameries inspected	34
City milk supplies inspected.....	14
Skimming stations inspected	3
Milk-condensing factories inspected.....	13
Dairy herds and barns inspected.....	94
Grocery stores inspected	147
Butcher shops inspected	31
Hotels inspected	9
Restaurants and lunch counters inspected.....	22
Drug stores inspected.....	6
Flouring mills inspected.....	4
Fair concessionists inspected.....	49
Ice-wagons inspected	38
Dairy herd milk samples inspected.....	32
Second dairy inspections.....	21
Combined butter and cheese factories inspected.....	11
Cheese cold storage warehouses inspected.....	23
Milk, cream and ice-cream shipping cans inspected....	1,800
Prosecutions.	12
Convictions.	10
Cases pending in circuit court.....	1
Cases lost.	1

While engaged in the work of inspecting, I have collected and have delivered into the hands of the state chemist 311 samples of food products for analysis.

In connection with the work of farm, factory and city dairy inspection, I have tested several hundred samples of milk and cream by means of the Babcock test, the lactometer test, the curd test, the acidity test, the formaldehyde test and the borax test.

I have scored approximately five thousand samples of butter and cheese by the official numerical and descriptive score cards for the U. S.

Dept. of Agriculture, Wisconsin Experiment Station, and cheese scoring exhibitions, and various interstate, intercounty, and county fairs.

During the period covered by this report, I have made addresses at several creamery and cheese factory picnics, morning and evening creamery and cheese factory patrons' meetings, farmers' institutes and dairy conventions.

A considerable portion of my time has been taken up in work at the office and laboratory, attending to correspondence, the preparation of talks or lectures, the writing of articles for the dairy and agricultural press, the answering of inquiries relating to dairying on various topics coming from many quarters, especially from cheese manufacturers, in the mailing of biennial reports, bulletins, pamphlet copies of dairy laws, circular letters and in proof reading.

I have made a number of second inspections of creameries, cheese factories and city dairies with other members of the commission. As a result, in several cases prosecutions and convictions followed work of this character. In this connection I beg to report that some of the prosecutions reported by other members of this commission were the result in part of such work performed by me in accordance with your instructions.

I have tested a large number of samples of cream, milk, butter, and cheese, submitted to the commission from various sources through the mails and express companies and reported same to you on cards especially prepared for such work.

THE GREAT IMPORTANCE OF A PURE MILK SUPPLY.

During the last biennial period, many Wisconsin dairymen have learned much regarding the importance of clean milk and cream, and of clean, well ventilated and well lighted stables. Many of our dairymen now know and others have yet to learn something of the evil nature and influence of even a little dust in the air of the stable or a little loose dirt or hair on the cow's udder and flanks at the time of milking. Many dairymen now know, and others have yet to realize, that a milk pail, strainer or delivery can that has not been well cleaned may become a source of much trouble. Many dairymen now know, and many have yet to learn, that even a very small piece of dirt, a hair or a fly falling into the milk carries with it many thousands of organisms which find in the milk conditions well suited to their growth and increase and the consequent development of bad odors and disagreeable flavors. Dairymen, as a rule, are careful to strain out visible things when by some accident they get into the milk. If bacteria were only large enough so that dairymen could see them, they would doubtless remove them also. Unfortunately they cannot see them or remove them. Hence it becomes the plain duty of every reputable milk producer to observe and practice such methods as will keep dirt and bacteria out of the milk, so far as it is possible to do so.

Second only in importance to cleanliness in all its details, is the matter of prompt and efficient cooling of milk or cream to prevent bacteria increase and thereby preserve it in good condition until delivered to the consumer, milk condenser, creamery or cheese factory as the case may be. The cooling cannot take place too quickly after milking; neither can the temperature be too low if the milk is not frozen.

There is an important moral side to the milk question which should not be ignored. We may have the right—a very doubtful right, to be exact—to neglect the dangers to which we as adults, capable of judging and acting for ourselves, are exposed; but we have absolutely no right to ignore the conditions that cause suffering and death among children.

The dairyman is not alone to blame for impure milk. As a rule he attempts to supply pure milk to his customers, and is oftentimes not conscious of the impurities and infections in the article he is distribut-

ing. The price he receives is too low for the production of a constantly pure milk. He should be better paid. If the money that now goes to druggists, doctors, undertakers and burial grounds, directly through the use of impure and unwholesome milk, could be given to the dairyman, he would be amply paid for producing a wholesome, safe milk, and the entire community would profit by having better health, less suffering and fewer deaths.

SANITARY MARKET MILK AND CREAM.

The word "sanitary" is defined as pertaining to health, producing or maintaining health. Sanitary milk and cream would therefore then be products which are health giving and healthful. The world-wide movement looking to better conditions concerning the production of milk and its products, has not missed Wisconsin. Higher standards are being set to guide those engaged in this line of work, and stricter attention to matters of sanitation and hygiene is being insisted on. In this state, recent legislation and its enforcement by this commission are having a wholesome effect in improving the conditions in and around farm dairies, city milk depots, cheese factories and creameries. This is exerting a good influence on the producers of milk and cream. The milk supply of towns and cities is attracting the most attention, and considerable activity is being shown on the part of municipal authorities who have to deal with this important question. The opposition of producers to all reasonable suggestions and regulations for the improvement of market milk is as futile as it is foolish and short sighted.

One of the difficulties in securing a reform of methods in milk production lies in the fact that the term "cleanliness," which is so strongly and so properly urged in this connection, is only a relative one, that conveys very different shades of meaning to different persons. Everything has depended on the individual standards, which were fixed very largely by environment and custom. A practice or a condition which fails to offend the senses of one who has always been accustomed to it may be repulsive and absolutely unbearable to another.

This work placed upon the officers of the commission in the exercise of the administration of the laws regarding the cleanliness and purity of the dairy products of the state has been one of heavy responsibility. Those entrusted with this work have, without exception, been men who have had a good knowledge of breeding, feeding, and of the management of dairies, special knowledge of the organization and management of cheese factories, creameries and city milk plants, ability to do the work in all its varied requirements, qualifications to render expert judgment as to the quality and value of milk and dairy products prepared and manufactured for human consumption, coupled with the ability to communicate to others their own knowledge.

HEAT AS A PRESERVING AGENT FOR MARKET MILK AND CREAM.

Heat has long been used as a preserving agent for milk and cream. Heat may be used at different temperatures, and when so applied exerts a varying effect, depending upon temperature employed.

A temperature above the maximum growing point (105°-115° F.) and below the death-point (130°-140° F.) will prevent further growth, and consequently fermentative action. A temperature above the thermal death-point destroys bacteria, and thereby stops all changes. This temperature varies, however, with the condition of the bacteria, and for spores is much higher than for forms of vegetation.

The most satisfactory methods of heating are known as sterilization and pasteurization, in which a degree of temperature is used approximately the boiling and scalding points respectively.

When milk or cream is subjected to the action of heat, a number of

changes in its physical and chemical properties are to be noted. When milk, but more especially cream, is heated to 140° F. or above, it becomes thinner in consistency or "body," a condition which is due to a change in the grouping of the fat globules. A momentary exposure to heat as high as 158°-160° F. may be made without serious effect on the cream line; but above this the cream rises so poorly and slowly that it gives the impression of thinner milk. If milk is heated for some minutes to 160° F., it acquires a cooked taste that becomes more pronounced as the temperature is further raised. If milk is heated to temperatures above the boiling point, as is done where steam pressure is utilized, it can be rendered practically germ-free. Milks heated to so high a temperature have a more or less pronounced boiled or cooked taste, a condition that does not meet with general favor in this country.

In pasteurization, care must be taken not to exceed the temperature at which a permanent cooked flavor is developed. This point varies with the period of exposure. A momentary exposure to a temperature of about 170° F. may be made without any material alteration, but if the heat is maintained for more than a brief period (ten or fifteen minutes), a temperature of 158° to 160° F. is about the maximum that can be employed with safety.

It is especially desirable that a sharp and definite cream line be evident on the milk soon after pasteurization. Where the exposure is made for a considerable time (ten minutes or more), the maximum temperature which can be used without destroying or impairing the cream line is about 140° F.; if the exposure is made for a very brief time (a minute or less), the milk may be heated to 155°-160° F. without injuring the creaming property.

Pasteurization may be performed on a small scale by the individual, by means of placing long slender pails or cans of milk or cream into hot or boiling water until the required temperature in the product to be heated is secured. The cooling should be done rapidly to 50° F. or as much lower as possible by means of cold water, preferably iced water. In the commercial treatment of milk or cream, the steam, continuous pasteurizing machines sold by all dealers in dairy supply goods are of course a factor of importance from the many advantages which they have over the improvised system herein mentioned.

The heating of milk or cream to the proper temperature of pasteurization reduces its consistency, and is not best from the standpoint of the public health. The pasteurization temperature destroys the lactic bacteria and probably the disease producers, but it does not destroy the bacteria known as spore formers. These are left alive and as they have no competitors in the struggle for existence, their development is very rapid when the milk or cream is brought to the proper temperature. Their development causes the formation of products in the milk and cream which are both undesirable and injurious. The product seldom sours, but gradually putrifies. Since there is no sour taste to warn the consumer he may use the milk or cream after the putrefactive changes have taken place and injury to health may result.

The practice of adding a compound of lime and sugar, called viscogen, to cream, in order to increase its consistency is both fraudulent and illegal, unless the purchaser is given notice of the fact.

THE CHEESE FACTORY WHEY PROBLEM.

The whey problem may not be the most important, but it surely is the most prominent. At some Wisconsin cheese factories it will come to the road to meet you, stay by during your visit, and if the wind is in favorable direction will accompany you on your journey down the public highway when you depart.

Many of our cheese factories have recently installed the elevated whey tank inside the factory building. A power pump or a steam jet

is used to elevate the whey from the cheese vat to the whey tank. These tanks are more easily kept clean and do not receive the wash water and floor drainage as do some of the whey barrels, tanks and cisterns still in use at some of our cheese factories. This is the ideal method of whey disposal. If the whey tank is to be placed outside the factory building, it should be elevated above ground at considerable distance from the factory and equipped with sewer connections so that it can be drained and washed out daily. The outside elevated tank permits the air and sunshine to get all around it. To do away with a breeding place for flies, and to prevent rain, dirt and dust from entering the whey, a good tight cover should be provided. This cover should be made in halves, on hinges fastened to a center piece, so that each side may be opened towards the center of the tank. An automatic whey weigher will facilitate an equal division of the whey and tend to keep the surroundings clean and free from the mud hole so often found in front of the tank. The tank should be scrubbed and cleaned daily. The ground surrounding the tank ought to be paved in such a way that the drip, if there be any, will pass off into the drain or sewer. Marked improvements in this particular are being made by factorymen in every cheese making section of the state.

PASTEURIZING WHEY.

Heating should begin as soon as whey is drawn to check development of acidity, and so far as possible the growth of other germ life. The temperature should be raised to 155 degrees. A temperature much over 160 degrees causes albumen to coagulate and thus whey becomes slimy. From data secured, it is shown that, 10,000 pounds of whey in average covered wood tank, if heated to 155 degrees, will remain above 145 degrees from 45 minutes to one hour; above 140 degrees, from one hour to one and one half hours; and above 130 degrees, from two to three hours; delivered in patron's can after twenty hours, from 100 degrees to 120 degrees. The tank should be covered to maintain temperature and economize steam.

LOCATION OF CHEESE FACTORY BUILDING.

A large number of inquiries from dairymen and others interested in the erection of cheese factory buildings have been addressed to this commission, asking for information as to the proper location or site for a cheese factory building. In response to these inquiries, the following general suggestions have been given:

"In the location of a cheese factory no one thing is more important than to secure a well drained site, and yet, this is, in many cases, the last thing thought of. The foundation of cleanliness in a cheese factory begins with the sewer. The problem of sewage is 'How shall the organic matter present in the washings or sewage of factories be so disposed of with the least cost that they shall not create nuisances either on the surface of the soil, along the banks of streams, or by their excessive presence in the water of streams, or that they shall not pollute the water of streams or wells which may be drunk either by man or beast with injury to health as a result.' Other things being equal, then, elevated ground should be selected as a proper site for a factory.

"Another matter that may prove of considerable value is a regard for the natural or artificial shelter that may be given the factory building. A difference of eight or ten degrees in the curing room temperature can oftentimes be secured by having a due regard to the advantages of shade from groves or the natural channels of air currents. The surroundings should be such as to insure pure air with little dust. Trees and shrubs around the factory aid in purifying the air. If you can choose a site

for the placing of the factory, a north side hill is better than any other. The east is better than a west slope; but a north exposure for the curing room is the best, so that the windows may be on the north side. It is not well to locate the building on a bleak site, exposed to the full rays of the torrid summer sun or to the cold winds of winter. A reliable supply of good, pure, cold water is another requisite of very great importance to be considered in the selection of a factory site."

CONSTRUCTION OF SANITARY CREAMERY AND CHEESE FACTORY FLOORS.

From all parts of the state, numerous letters have been received at this office seeking information as to the best materials for and the proper construction of creamery and cheese factory floors that would be lasting and ordinarily absolutely sanitary. In answer to these letters, the following suggestions have been given:

"In the choice of floors there is no longer any question but what cement fills all the requirements and if constructed properly, is sanitary, substantial, and much superior to wood. The floor should be laid the last thing after other work is completed. The floor corners should be rounded. A wainscoting of two or three feet, built of cement, will be found advantageous. The ground floor should be thoroughly tamped so that no future settling shall occur to crack the cement. Next comes a good, thick layer of cinders, which insures a dry floor. Four inches of concrete, made with good Portland cement, using one part of cement with from four to six parts of coarse, clean gravel and sand free from earth, is laid upon the tamped cinder bed. The finishing coat should be made with fresh Portland cement and clean, sharp sand or finely crushed granite in the proportion of one of cement to two of sand, laid three-fourths of an inch thick.

"The concrete should be laid in strips about four feet wide across the floor and thoroughly rammed, then cut crosswise into blocks four feet square. As soon as one strip is laid, rammed and cut, it should be given its finishing coat of Portland cement, thoroughly trowelled while setting to avoid shrinkage checks. After the blocks have been trowelled, they should be wet with a brush and sprinkled with dry, pure, Portland cement and then trowelled smooth and hard so as to give a glossy surface which will be water tight and easy to clean. Each strip of the floor should be completely finished before beginning the next, and the materials mixed only as fast as needed for use. The floor should slant rapidly to the gutter, also made of cement, so that all water will be quickly run off. It is useless to have a factory floor wet all of the time; it can be kept neat and dry by a suitable system."

BATH ROOM AND OFFICE.

A creamery or cheese factory building to be complete should have a bath room and office. A room approximately five by nine feet just off the office room, with a floor of galvanized iron and a bath tub equipped with hot and cold water, is a most desirable thing to have.

Cleanliness is a virtue practiced almost universally throughout the animal kingdom. Personal cleanliness on the part of the factory operator becomes a mark of observation by the patron and aids in increasing the butter or cheese maker's respectability.

I have often heard factory proprietors complain that the operator did not keep up his books and records of the factory's business in a neat and orderly manner. No man should expect scientific and scholarly book-keeping of one forced to balance the flat side of a cord wood stick over the corner of a cream or cheese vat to suffice for a writing desk.

The modern buttermaker and cheesemaker is a business man and should have the conveniences usually accorded a man of that vocation. Give him a small, light, airy room away from the heat and noise of



A WISCONSIN CHEDDAR CHEESE FACTORY

the factory proper, fitted up with a desk or writing table and an easy chair. It will prove a good investment.

Do not put a bed in this office for your unmarried buttermaker or cheesemaker. Secure a decent boarding place for him. Do not build living rooms over any part of the factory or adjoining any side of it for your married buttermaker or cheesemaker. Provide a decent house for him, situated conveniently near to his work.

MILK, CREAM AND ICE CREAM SHIPPING CANS.

In addition to the several hundred milk and cream cans inspected at the intakes of creameries, cheese factories, skimming stations and milk condenseries, I have inspected over eighteen hundred milk, cream and ice cream cans in transit and at distributing and receiving railway station platforms. Approximately three hundred of these were tagged with "Take Notice" tags issued by this commission, containing on the one side of the tags extracts of the Dairy Laws of 1909, chapter 215, and on the reverse side of the tags instructions on "Care of Milk Cans and Milk and Cream."

The result of inspection of this kind on the part of all of the field inspectors of this department in their respective territories, coupled with several prosecutions for flagrant violations of the law above referred to after due notice had been given, has been instrumental in putting thousands of dirty, rusty, open-seamed and unsanitary shipping cans used for transporting dairy products out of use in this state.

THE WISCONSIN CURD TEST.

In the work of creamery and cheese factory inspection I have made it a rule to be in season at the factory to give the milk and cream cans and their contents, upon their arrival, a thorough examination, using the Babcock test, the Lactometer test and the Wisconsin Curd Test, upon all milks delivered.

The factory operator who uses the Curd Test as an object lesson, to prove his assertions to his patrons, will meet with success in educating his patrons to produce nothing but good, clean, pure milk. With its results, the test, when properly used, never fails to interest the factory patrons, and when the maker gets that far with his patrons, he has removed the great stumbling block, and there are better times in store for that factory.

The Wisconsin Curd Test is the simplest, surest and most positive guide ever placed in the cheesemaker's hands, and will give him results of the most convincing character to bring to bear upon his patrons.

I can report that the beneficial results arising from my introducing this test in my work has called forth more appreciation from the factory operators, for the work of this commission for factory inspection, than any other efforts of mine that I have ever put forth.

MILK SUPPLIES PURER.

The milk brought to Wisconsin creameries and cheese factories today is much cleaner and purer than it was a few years ago. It is also true that the patron does not put in water or take off cream very often. We have put an end to that or nearly so. What has been reported in relation to the bad condition of the milk and cream supply of our factories, no longer applies to but few creameries and cheese factories of the state, and in these there is only here and there a careless offender. But there is great danger from these few, for they damage the product of all the patrons and endanger the reputation, not only of that particular creamery or cheese factory, but of the dairy products of the whole state, so that the innocent and guilty suffer alike.

BABCOCK TEST IN CHEESE FACTORIES.

The creameries of the state make the butter-fat the basis, and all milk and cream delivered to them is paid for by the percentage of butter-fat it carries. The addition of water or skimmed milk does not increase the dividends of the creamery patrons, but in many of the cheese factories, especially those of the state manufacturing the types of so-called foreign cheeses, the dividends are declared on quantity, not the quality of the milk received, and without the testing of the milk of the patrons by the factorymen purchasing the milk.

After inspecting in the locality of one of these cheese factories, namely a Dodge county brick cheese factory, I was informed by letter by the cheese-maker that the supply of milk on the day following my inspection decreased over two hundred pounds and the output of cheese increased nearly forty pounds, adding to the profit of that factory nearly six dollars in one day which result was directly traceable to the inspection. Some of the milk delivered to this factory, previous to the inspection, had been watered and skimmed. An outfit for the proper testing of milk placed in each of such factories and used, would undoubtedly effectually remedy this evil.

COLD STORAGE FOR CHEESE.

There is a prejudice in some quarters against cold storage goods which is in part unreasonable. There are very few housekeepers in Wisconsin who do not avail themselves of the principle of cold storage. When we place our supplies of meat, milk or cream in a cool place in order that they may not spoil, we are utilizing the same agency as the cold storage man does with the goods which are committed to his care.

Cheese is unlike any other product for which cold storage is employed in its preservation. In cold storing butter, meat, poultry, fish or fruit, the object is to preserve them as nearly as possible without change, for the reason that they are at their best when first available, either for storage or consumption. Cheese, however, improves with age, under proper cold storage conditions, for many months. It is difficult to say how long it will continue to improve. Much depends on the character of the particular cheese and also on the tastes of the consumer.

Most all Wisconsin cheese are now cool-cured. The value of the cool-curing of cheese is not to be measured wholly by the relative prices at which cool-cured cheese sells over ordinary cured or so termed "cheese factory cured." There are advantages besides an advanced price for the cheese, all of which put extra money in the pockets of the milk producer. In the first place there is a saving of shrinkage, which is very considerable, amounting to about one per cent. In many cases there is a saving of cuts, because there are many cheese which pass without question when cool-cured, that would have developed undesirable flavors and other objectionable qualities if cured at ordinary temperatures. Thus the consuming public is supplied with a superior article and the patrons of factories receive more money for their milk than they would if the cheese were factory cured.

The cold curing movement has emphasized the importance of cool transit and has attracted attention to that end of the business. The result is that most all Wisconsin cheese are now delivered to our southern and western markets in a cooler condition, milder and cleaner in flavor, than they formerly were, a circumstance which has materially helped to give tone to our local markets as well as all markets throughout the United States.

I have personally inspected twenty-three cheese cold storage warehouses in this state and am pleased to report that without an exception they were found to be in excellent condition, clean, sweet, and well venti-

lated, with appliances in all cases admitting of the maintaining of constant temperatures.

THE MANUFACTURE OF WHEY BUTTER.

At the cheese factories making Swiss cheese, the loss of fat in the whey is comparatively high, and it has long been the custom to attempt to save a portion of it to make butter for domestic use as well as for the general markets. The loss of fat in the making of American cheese from whole milk has, until recently, been considered too small to warrant any attempt to recover it. At present there are several of the larger American cheese factories of the state making whey butter at a profit to both factory owner and patron.

The following is a report on the manufacture of whey butter at one American cheese factory in this state, for the season of 1909:

The building and appliances were such as are commonly used, in the better class of factories of the state, for the manufacture of the Daisy and Young America styles of whole milk cheese.

When the whey butter making operations were carried on at this factory, the following machines and appliances were added to the otherwise complete cheese factory equipment,—a large size power cream separator (capable of skimming 3,500 lbs. of whey per hour), a galvanized iron tank that would hold 12,000 pounds of whey, the smallest size combined churn, a rotary pump, necessary tools for printing and packing butter and the required shafting, pulleys and belting.

The factory was built on a side hill so that the butter making division was on a three foot lower level than the cheese vat room, with the top of the whey tank on the level with the vat room floor. The whey was run in open tin troughs direct from the cheese vats to tank, and while warm and sweet was pumped to the separator from which it flowed through whey troughs in floor to whey tanks outside factory building.

During the flush of the season the factory handled about 17,000 pounds of milk per day. A heavy whey cream, testing from 40 to 50% fat, was skimmed. About 150 pounds of whey cream were obtained each day. The amount was so small, due to the extreme richness of the whey cream, that it made but slight difference in the volume of whey to be returned to the farms.

Eight thousand pounds of butter were made from the whey of 3,000,000 pounds of milk which sold at an average price of 20 cents per pound. In figuring the expense of manufacture, the cost of fuel, labor, repairs, ice, supplies, depreciation, interest, etc., were carefully taken into account and verified by monthly business done. It was found that the cost price of manufacture was six cents per pound, leaving a balance of fourteen cents per pound for butter which was divided evenly, the patrons getting one half, the factory management retaining the remaining half.

Whey contains about seven per cent of total solids; fat, .35%; nitrogenous substances, .85%; ash, sugar, etc., 5.8%. The fat is worth about one-tenth as much food value as the sugar present; it is worth one-third as much as the albumen present; so that taking the fat out of the whey amounts to removing, relatively, about one-fifteenth of the feeding value of whey, provided the patrons get all of the fat present in the whey when it comes from the vat; but they do not get it all; the fat rises to the surface and unless some patron takes the trouble to skim it off the fat in the whey amounts to practically nothing as it is lost through careless handling.

A good, pure commercial starter was used to ripen the whey cream and the process of manufacture was carried out much as it is done by the creameryman in the making of butter from gathered or hand separator cream.

The whey butter made was not quite as good as fancy creamery

butter. An expert judge could tell the difference. There were a few old people living around the cheese factory who thought they could tell the difference; but fancy creamery product was mixed with the cheese factory product in the local sales made and the local buyers were fooled again and again. At the start most of the product was marketed in Chicago. At the present time, there is but little or no local prejudice against it, and the country villages, stores and home trade are calling for more than the supply, at five cents under the retail price of fancy creamery stock in the same markets. It is sold as and for "whey butter."

It is figured that nothing under a 10,000 pound daily milk supply at an American cheese factory would be likely to be operated at a profit as a whey butter factory where the farmers were given one-half the gross profits. If the farmers would be satisfied with one-third, a factory receiving 6,000 pounds of milk per day could operate at a profit to the manager or owner. By using a number of small factories as skim stations, churning the cream and marketing the butter at the central plant, it might be made a paying proposition, if the farmers, cheese factories and central station, each, were to receive one-third of the proceeds of the finished product.

THE MANUFACTURE OF ("CURD?") "CHEESE CURD."

Some years ago we allowed Chicago corporations to come into our state and for a time drive our herds from the fields and force men into the manufacture of filled cheese, a business our Wisconsin dairymen were not fitted for by birth or training. Milk brought a few cents more per hundred for a short time, but the day of judgment soon came and we were years regaining our lost reputation as a state producing nothing but pure, unadulterated whole milk cheese.

Wisconsin cheese now has a reputation for quality and purity second to none in the world. The local market prices paid for several seasons past for all varieties of Wisconsin makes of cheese, have exceeded those of any other cheese producing state or country on the American continent.

During the winter of 1909—10 certain Chicago wholesale cheese dealers, with headquarters at South Water Street of that city, owning and operating cheese cold storages and cheese paraffining plants in various cheese centers of this state, purchasing and manufacturing cheese in Wisconsin, wheedled a few of our factory operators, having charge of combined butter and cheese factories and creameries, into the manufacture of a product made from milk from which a part of the original fat had been removed. This product was prepared as cheese curd is customarily prepared for the hoop, in regular cheese factory operations, but was shipped in loose unpressed form in bushel baskets by express to Chicago and there pressed or moulded into different shapes common to the cheese trade.

As soon as this matter came to the attention of this department, inspections of the processes of manufacture were made, analysis of the product determined, and prosecution promptly instituted.

One Chicago purchaser of this fraudulent article, with a "windy, mushroom bluff," appeared in person in court, and with a great show of fight pledged himself to the defendant in the case to furnish him with legal talent, and also substantial support to fight the state. Before final disposition of the case was made by the court, this promoter of the Chicago "wild-cat get-rich-quick-scheme" suddenly withdrew from the contest.

The continued manufacture of this so-called "curd" or "cheese curd," if carried on to any great extent, would eventually result in little less than a repetition of the follies of the filled cheese industry of 1895 and

will reflect discredit upon the purity and world recognized high standard of our dairy products as a whole.

The presence of this counterfeit in the market will prove an injury to honest trade. There is no condemnation too severe of outside wholesale cheese firms who send their agents into this state and deliberately conspire to involve our own citizens in illegal business.

To stimulate and perpetuate the best interests of the great cheese industry of our state, I strongly favor and recommend the enactment of such laws as will prevent the manufacture of this spurious article within the boundary of Wisconsin.

At the present time there is none of this product being made in the state.

A VICIOUS PRACTICE.

The silly and reprehensible practice sometimes resorted to by a few cheesemakers in putting coins, boxes, small packages and bottles containing notes, etc., in the center of cheese should be prohibited by law. Serious complaints have been made by receivers in this and foreign countries who found these bottles and packages broken and liable to cause serious injury to persons eating the cheese. It is offensive to find any foreign substance in the center of a cheese in any case.

FOOD VALUE OF MILK AND CHEESE.

The comparative food values of milk and cheese are becoming better known, and as this appreciation grows, as it should, these products will enter more largely into our daily dietary than they do at present. A quart of good milk is said to be equal in food value to a pound of meat, and one pound of well ripened cheese contains as much nourishment as two and a half pounds of the best beefsteak; therefore, milk at 12 cents a quart and cheese at 25 cents a pound are among the cheapest of foods, compared with the present prices of other food products.

CONCLUSION.

The question has been asked "How long will it be necessary to maintain a department for the enforcement of food laws?" The only logical answer is, "Just so long as human depravity, selfishness and lust of gain exist."

REPORT OF H. C. LARSON, SECOND ASSISTANT DAIRY AND FOOD COMMISSIONER.

During the biennial period ending June 30, 1910, I have personally and together with Inspectors Van Duser, Dufner, Guse, Voigt, Southard and Larson inspected 195 creameries, cheese factories, dairies and dairy barns. I have personally inspected the cans, milk and cream of 7 creameries, cheese factories and city milk supplies, and have made a great many butter fat determinations of milk, cream and butter by the Babcock method. Inspections of 196 meat markets, 7 slaughter houses, 387 retail oleomargarine dealers, 184 grocery stores, 39 fruit stores, 3 pop factories, 12 ice cream factories, 17 city milk depots and a great many milk and cream cans and ice cream cans as they were being returned by railroad have been made.

Three hundred twenty samples of food products suspected of being adulterated have been purchased and delivered into the hands of the chemist for analysis. Prosecutions have been brought against dealers

as follows: Grocymen, for the sale of food products containing a chemical preservative, artificial color and misbranded, and for the sale of renovated butter without stamping it as such; butchers, for the sale of chemically preserved and diseased meats, and for the sale of meats not protected from filth and flies; milk dealers and creamerymen, for the sale of unsanitary milk and cream, and for the sale of milk below the legal standard of 3% of milk fat and 8.5% of solids not fat, and for the sale of cream below the legal standard of 18% of milk fat and otherwise adulterated with gelatin, and for the sale of butter below the legal standard of 82.5% of milk fat; hotel and restaurant keepers, for serving oleomargarine without notifying the guests that the substance so served was not butter.

As a result of such prosecutions more than 88 per cent of the defendants have been convicted.

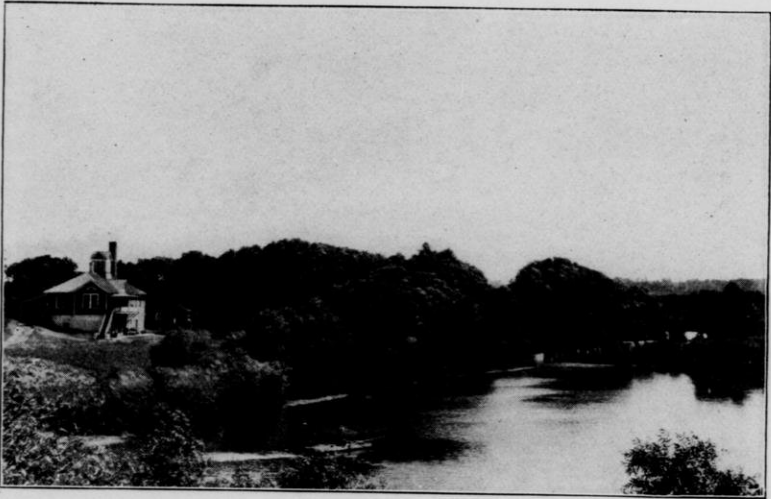
SCORING EXHIBITIONS.

Two, and sometimes three, days out of each month have been given to the work of scoring the butter exhibited in connection with the Wisconsin Butter and Cheese Scoring Exhibitions which are carried on by the Dairy Department of the College of Agriculture. These scoring exhibitions under the able and efficient management of Prof. C. E. Lee are very beneficial and are highly appreciated by many of our butter and cheesemakers who take part in them.

CREAMERY AND CHEESE FACTORY CONDITIONS.

It is to be hoped that the time will come when every buttermaker and every cheesemaker in the state will take part in these scoring exhibitions. My observation among the creameries and cheese factories of the state leads me to the belief that the owners are fast coming to realize the importance of thoroughly up-to-date factories and apparatus, because improvement is in evidence "at almost every factory. In many cases new and up-to-date buildings are erected and thoroughly equipped with first class machinery, and in many other cases the old buildings are repaired and are painted inside and outside. Good cement floors have been put in the place of the old, rotten wood floors, modern machinery has been installed, and some good system of sewage disposal has been provided. In a number of cases where the creamery is built on low ground, where there is no chance of a natural sewage disposal, the sewage is hauled away instead of being run on the creamery premises. All creamery and cheese factory apparatus used, including the skim-milk tanks, butter-milk tanks, whey tanks, etc., are kept in a much more sanitary condition than ever before.

The improvement among the creameries and cheese factories is so marked that I think the poorest factories in the state today will compare very favorably with the best factories of six years ago. Notwithstanding all this, there is yet much to be done. The factorymen and operators are very slow to provide suitable screens for the factory doors and windows. In many cases no such provisions are made and the result is that flies swarm into the factories by the thousands, and many of them find their way into the vats of milk and cream. When the factory operators have their attention called to the fly population in their factories and are urged to provide screens so as to prevent the flies from getting in, they will say, in many cases, that they always strain the flies out of the milk and cream before manufacturing it into cheese or butter, and seem to think that is sufficient, but they are told that the practice is absolutely unsanitary and in many instances is without a doubt the cause of some dread disease being spread throughout the community and that the only legal and safe way is to securely protect food products in the process of manufacture from flies as well as from



A WISCONSIN CREAMERY

filth and unclean conditions. The result of such work is that sentiment against the fly is rapidly growing and many factories are well screened.

Another very unsanitary condition which exists to a considerable extent among the factory operators is the practice of wearing overalls and jackets that are absolutely filthy. No buttermaker or cheesemaker has any excuse for so doing. Overalls and jackets are so cheap that any operator can afford to keep at least three suits on hand. This will give him a chance to change suits every other morning. The soiled suit can then be washed. It is not necessary that the women do this washing either, because the operator can do it so easily himself. Where occasion necessitates, the operators have their attention called to the fact that it is no less their legal duty to keep themselves and their clothes clean than it is to keep their factories and apparatus clean, and they must do it if they are to have the desired influence with their patrons.

The amount of butter manufactured today which is of an inferior quality is greatly in excess of what it should be. I am of the opinion that some of the off-flavored butter is the result of the careless use of washing powders. For example, I witnessed a buttermaker washing the cream ripener with water in which a quantity of washing powder had been used, and when through he took a pail of luke warm water and threw it into the ripener for the purpose of rinsing off the washing powder water, but the rinsing water thus applied did not touch half of the cream surface of the ripener. When cream is placed in a ripener thus washed the result will be that the cream will take up the washing powder flavor which remains on the surface of the ripener, and because of that fact there will develop a metallic or "fishy" flavor in the butter manufactured from such cream. Such flavors in butter are very objectionable to the trade and are more than likely to cause great financial loss to the manufacturer. Every creamery should be provided with a connection for hot water and steam and a hose of sufficient length so that all the apparatus used can be thoroughly rinsed and steamed after washing.

POOR BUTTER: CAUSES AND REMEDIES.

There are many other causes which contribute to poor quality of butter, but I believe the main cause is the failure of the dairymen to furnish fresh and clean milk and cream to the creameries. I believe, however, that the creamery owners and managers are to a great extent responsible for the patrons delivering milk or cream which is poor and unsanitary. Just as soon the creamerymen obey the law which provides that no person shall manufacture for sale an article of food for man from any unsanitary milk or cream, just so soon will the patrons furnish them with good and sanitary milk and cream. I am glad to report that the creamerymen are getting a clearer understanding of their duty in this respect and are insisting to a considerable extent that their patrons furnish them with better raw material. This is due to the fact that they have had the law pointed out to them and have had it impressed upon their minds in court and out of court that they were as guilty under the law when they received unsanitary milk and cream for the purpose of manufacturing it into butter as was the patron who delivered such product to them. As a very important means towards getting better milk and cream, the leading creamerymen in the state have been induced to select and have printed the laws that deal specifically with the production and sale of milk and cream and the receiving and manufacturing of the same into an article of food for man; and those providing penalties for the violation of such laws. One copy of the laws together with a personal letter written on their individual letter heads, calling attention to the different sections, etc., have been mailed to each of their patrons, totaling many thousands, who have been thus made acquainted with the specific dairy laws to which they and the creamerymen are amenable. The result of such work together with the

inspection made and the vigorous enforcement of the laws is that the dairy barns are kept in a more sanitary condition, hand separators by the thousands have been removed from barns and placed in buildings built for the purpose, or other clean places, the cows and all milk and cream utensils including the hand separator are kept cleaner, consequently cleaner and better milk and cream are furnished to the factories and butter of a better quality is manufactured.

BABCOCK TEST APPLIED TO CREAM AND BUTTER.

The application of the "Babcock Test" in determining the butter fat content of cream is greatly abused, and the result is that either the patron or the owner of the creamery where abuses are practiced is defrauded. The "Babcock Test" is constructed upon certain definite fundamental principles and unless the operator of such test adheres to those principles, the results obtained will not be correct. My observation has been that in many cases careless sampling, weighing and testing is practiced, making such work mean nothing more nor less than lead-pencil testing. The law provides that it shall be unlawful for the owner, manager, agent or any employee of a cheese factory, creamery, or condensed milk factory to falsely manipulate or under-read or over-read the Babcock test or any other contrivance used for determining the quality or value of milk or cream or to make any false determination by said Babcock test or otherwise, and as that is the only kind of testing that will establish confidence among the patrons, it is absolutely necessary that every step in the process of making such a test should be taken with the greatest of care. To begin with, a representative sample must be taken. It must be accurately weighed into a correct test bottle, acid of the proper strength used, the tester run at the proper speed and the fat column read at the proper temperature. The temperature at which the fat column should be read is a matter that has been practically ignored, but it has a decided influence on the results and it is therefore very important that the reading should be made when the fat is at the proper temperature.

Another matter that has caused a great deal of inaccurate fat reading is the attempt to divide or allow for the curvature that always occurs at the top of the fat column.

Results of butter fat determinations which I have made of samples of cream and butter by the Babcock method on test bottles as they are at present constructed and graduated, and with the use of fat-saturated alcohol as described in Bulletin No. 195 of the U. W. Agricultural Experiment Station, as compared with tests of the same samples by ether extraction, establish 120° F. as the correct temperature at which the fat column of such tests should be read. The work above mentioned which I have done has been in collaboration with the chemical laboratory of this Commission, and Dr. Fischer, State Chemist, will therefore report the work in detail.

The fat column can be easily adjusted to the proper temperature. Arrange a galvanized tank with steam connection so that it will be convenient when testing, and large enough to hold a rack containing the number of bottles tested at one time. Have the tank as deep as the length of the test bottles used. While the tester is being run the last time, fill the tank with water and heat it to 120° F. Remove the test bottles from the tester and place them in the rack and set the rack and bottles in the water thus prepared and allow them to remain there for about ten minutes or until the fat column reaches the same temperature as that of the water, viz. 120° F. Just before beginning to make the fat readings add five or six drops of fat-saturated alcohol to the top of the fat of each bottle by the use of a medicine dropper or pen filler and proceed in the regular way to make the readings. The addition of the fat-saturated alcohol as above stated will form a straight line at the top of the fat column which will permit the operator to make correct fat readings.

A great many investigations were made at different creameries to learn what was the regular practice of testing, and what, if any, difference there would be where the fat was read at 120° F. and the fat-saturated alcohol used. All testers were found to heat the fat column above 120° F. and some as high as 200° F. It was also found that where a full set of tests were made at a time (say twenty-four), and the fat reading made direct from the tester, that the fat would gradually cool off resulting in different degrees of inaccuracies. For example, at one creamery the operator made twenty-eight tests using the 9 gram-6 inch, 50% direct reading bottle. The first test he read at 31%, the eighth test at 29%, the twentieth test at 30%, and the twenty-eighth test at 34%. These same tests were placed in a water bath at 120° F. for ten minutes and fat-saturated alcohol added before reading, with the following results: The first test showed 29.5% or 1.5% less than it was read direct from the tester; the eighth test showed 28% or 1% less than it read from the tester; the twentieth showed 29.50% or .5% less than it was read from the tester, and the twenty-eighth showed 34% or just the same as it was read from the tester. The tester used at this creamery heated the fat column to about 200° F. The weather was rather cool and the operator slow which accounts for the great variation in the readings.

At another creamery 20 tests were made using the 40% 6-inch bottle. The first test direct from the tester was read at 29%; the tenth at 37%, and the twentieth at 29.5%. These same tests were placed in a water bath at 120° F. for ten minutes and fat-saturated alcohol added before reading, with the following results: The first test showed 28% or 1% less than before, the tenth 35.75% or 1.25% less than before, and the twentieth 28.5% or 1% less than before. The tester used at this creamery heated the fat column to about 150° F. The weather was very warm and the fat probably did not cool much during the reading, but the tests were all over-read because of the temperature being too high and the additional error due to reading the curvature on the wide neck bottles. In this particular case the operator thought the addition of the alcohol would make very little difference if any, and he accordingly made a duplicate test of cream and after adjusting the fat column to 120° F., he read the test at 27%; then after readjusting the temperature to 120° F. fat-saturated alcohol was added and he read the same tests at 26.25% or .75% less than before adding the alcohol. At another creamery where the 40% 6-inch bottles were used the first test from the tester without alcohol was read 1.5% higher than it was read after giving it a water bath of 120° F. for ten minutes and adding the alcohol. These are not all the results obtained from the investigation made, but are fair examples of the work done where the wide neck bottles are used and where the testers heat the fat above the temperatures at which it should be read. It establishes the fact that correct fat tests cannot be made unless the temperature is definite and alcohol used.

Of the 104 samples of creamery butter which the inspectors have sent in from as many different creameries in the state during the months of July, August and September, which I have tested by the Babcock method for the purpose of determining the butter fat content, 77 samples contained over 82.5% of butter fat, with an average fat content of 84.08+%, 27 samples contained less than 82.5% of butter fat with an average fat content of 80.68+%. The average fat content of the total number of samples tested was 83.2+%. In making said butter fat de-

terminations the "Wright" butter test bottle which is constructed to use 9 grams of sample and read direct and is graduated to 94% with a value of .2% for each graduation, was used. Fat-saturated alcohol was used and the fat columns read at 120° F.*

OLEOMARGARINE.

I am glad to report that the oleomargarine law is being very generally complied with. Of the number of inspections made it was found that in nearly every case the dealers were displaying the proper signs, and the oleomargarine sold, save in one case, was held not to be in semblance of yellow butter. In this one case the dealer claimed that it was the only box of "yellow" oleomargarine that had been shipped to him. The box had been opened just prior to my coming into the market. I advised the dealer that I held the product to be in semblance of yellow butter, and he said that was enough for me to say, and at once ordered one of his clerks to nail up the box, which was done. The dealer then called up the wholesaler by telephone and said to him that he would not sell the oleomargarine but would have it returned at once.

SANITARY PRODUCTION AND DISTRIBUTION OF FOOD.

There has been great improvement in the sanitary condition of the grocery stores, meat markets and other places where food products are prepared and exposed for sale. Many displays of fruit and other products, instead of being placed on the sidewalks in front of the place of business subject to all unclean street conditions, are kept inside. In other cases where such displays are kept outside, they are generally upon tables or shelves built about two or three feet up from the sidewalk and are protected from flies, etc. by being covered with screens or mosquito netting.

All of which spells "PROGRESS."

* Since this work was done, through experiments conducted under the direction of Dr. Richard Fischer, state chemist, in the laboratory of the commission, it has been demonstrated that the use of 80 per cent (by vol.) ethyl alcohol is in every way preferable to fat-saturated alcohol. Experiments conducted at the Agricultural Experiment Station, Purdue university, Indiana, as reported in Bulletin No. 145 of that station, issued June, 1910, show that Glymol colored with alkanet root is also preferable to fat-saturated alcohol for this purpose.

REPORTS OF INSPECTORS

REPORT OF F. M. BUZZELL, FOOD INSPECTOR.

During the biennial period covered by this report, I have been engaged in making inspections of conditions in places where food products were prepared, stored and sold—groceries, meat markets, sausage factories, storage plants, slaughter houses, pop factories, etc.—and in securing samples of foods and drugs for analysis.

I have investigated a number of complaints of violations of our food laws, and have brought a number of prosecutions under the direction of the Dairy and Food Commissioner.

During the latter part of the year 1909, in connection with my regular work of inspection, I visited forty-six bottling works, where pops and other beverages were manufactured and sold, procuring samples of such beverages and forwarding same to the State Chemist for analysis.

In January, 1910, I was directed to purchase and forward to the State Chemist samples of linseed oils, turpentine, white lead or lead oxides and zinc whites, such as were being sold by paint and oil dealers and jobbers in this state.

I have purchased and delivered to the State Chemist 530 samples of foods and other products for analysis.

SANITARY CONDITIONS.

In the past two years there has been a marked improvement in the sanitary conditions. With very few exceptions, the grocer is using his best efforts to keep his store clean and is maintaining a better standard along sanitary lines, in protecting his goods from dust and other contaminations.

A large percentage of the meat markets are being conducted under better conditions. I am obliged, however, to report that there are yet too many dirty, ill-kept butcher shops and butchers. For illustration, I will cite two cases coming under my supervision: On August 12, 1909, in answer to a complaint from a small village in Marathon county, I investigated the conditions of one of these butcher shops. The building was a cheaply constructed, one story, frame affair. The rear portion extended over low, wet ground, and was exposed to the hot sun, without blinds, awnings or other protection. There was no ventilation. The shop was very dirty and well stocked with flies. In a room in the rear, separated from the meat market by a board partition, were stored various accumulations, including hides and pelts, whose unspeakable condition added an element of strength to the situation. The proprietor of this market was quite indignant when informed of the nature of my business with him. He maintained that his shop was clean and that "he cleaned it good every two weeks," but admitted that sometimes

when he was busy, it would run a few days over his regular day for cleaning up.

A few days later, in one of our enterprising northern cities, I visited one of these markets, located on the principal street and within one-half block of the office of the board of health of that city. The sanitary conditions of this market were such that I called to my assistance the district attorney of that county, and a local city inspector. In addition to the filth and dirt and other unsanitary conditions, I found the horse barn with horses housed in it, attached to and opening into the work-room of this market, where sausage, lard and other foods were manufactured and prepared for the market. I was informed that one member of the firm was also a member of the common council of that city. On the 11th day of January following, in company with Chemist Klue-ter, we visited the market and found it in a most excellent condition. The horses and barn had been moved to other quarters, and the market had become a credit to the city, and the proprietors were pleased with the improved conditions of their business. I note these two cases only to give you some idea of the work being done along sanitary lines.

SHORT WEIGHT PACKAGE GOODS.

In a previous report, I called your attention to the frauds practiced by some manufacturers, in the putting out short weight package and bottle goods. I am still of the opinion that a law should be passed requiring the net weights stamped on all package and bottle goods, offered or exposed for sale in this state, thereby making the conditions equal between the jobbing house and the retail dealer, and giving the consumer full value for his money.

The following is a summary of samples obtained and prosecutions brought:

Beverages	170
Butter	3
Catsups	36
Canned corn, peas and other vegetables.....	59
Evaporated milk	10
Flavorings, extracts and essences	60
Honey	2
Jams, jellies and preserves.....	21
Maraschino cherries	5
Meat products	21
Oleomargarine	9
Pickles	3
Spices	3
Syrups and syrup mixtures.....	20
Linseed oils	37
Turpentine	37
White leads	25
Zinc whites	2
Miscellaneous	7
Total	530
Grocers prosecuted	9
Butchers prosecuted	6
Manufacturers of beverages prosecuted.....	9
Dealers in white lead, linseed oils and turpentine prosecuted	21
Number of prosecutions during period.....	45
Total number of convictions.....	44
Prosecution pending	1

REPORT OF F. E. CARSWELL, CHEESE FACTORY, DAIRY AND
FOOD INSPECTOR.

During the biennial period ending June 30, 1910, my work has been inspecting cheese factories, creameries, city milk, barns, oleomargarine, collecting and testing samples of milk, collecting statistics of factories, instructing cheesemakers, and assisting at the office, and at conventions and dairy shows. A portion of the time was necessarily taken up with prosecution of cases for violations of the law and with making Babcock tests of composite samples of milk at factories, where patrons and cheesemakers have had trouble in securing correct tests.

CHEESE FACTORIES.

My work covers a portion of the eastern part and a portion of the southwestern part of the state. The systems of management, construction of buildings, method of purchasing milk from the farmers, the ripening, storing, and marketing of the product, in these two sections of the state, although only a short distance apart, are greatly at variance.

The eastern section is devoted largely to the brick cheese industry. The factories there have made some improvement by putting in better floors of cement, better making rooms, better drains, by whitewashing the cellars and keeping the factories cleaner than heretofore. There are a few, however, who have not kept their factories as clean and in as good repair as might be. Their method of the purchase of milk has not improved in the least, in the past two years. The managers are still purchasing the milk by weight, and paying for the same what some other factory pays, or "what they can afford to," regardless of test or quality; paying one man as much per hundred for 2.6% milk that is dirty and contains 25% added water as another man, who delivers 4% milk that is pure, clean and wholesome.

This method and system of payment for the milk product is pernicious in principle and demoralizing to the honesty and integrity of any community in which it is practiced. It is certainly to be hoped that the few, who are managing a large portion of the business in that section, will agree upon a plan whereby they will pay for the milk upon a basis of quality, and not quantity, as heretofore. The present system is a constant temptation to the farmer to adulterate his milk; it pays one man more than belongs to him, and another man, less, and creates a constant demand upon the dairy and food commission for help to protect the manufacturers' private business for them, with no effort on their part to put their business upon a modern basis, that will give justice to all parties and promote knowledge, honesty and equality among their patrons.

As a dairy section grows older and dairying becomes more intensive, more cows are kept in a given area, disease germs are imported from other districts, barns and barnyards become more and more infected, droughts and climatic conditions facilitate the growth and spread of germs detrimental to the keeping qualities of milk. The question of keeping the milk supply, during the hot weather, clean and pure enough to make the best quality of sweet curd, foreign type of cheese, is becoming a serious one to the manufacturers. It will be only by enforcing stringent measures daily at the intake, rejecting all dirty, tainted, infected or unwholesome milk, regardless of competition with neighboring factories, that the manufacturers can hope to keep up the quality of their product and make an article for which the consumer will pay the prevailing high prices.

The demand for our foreign type of cheese is becoming enormous

and world-wide. Wisconsin is gaining a reputation in this line, which no other state has, and it is to be regretted that, in some sections where the largest amount of milk is being produced, a portion of the milk is being purchased by large shipping interests and shipped out of the state, thus curtailing the supply of a very desirable type of cheese.

The southwestern part of the state has made no radical change in the past two years. The American type of cheese is made and the farmers are paid for their milk by the Babcock test, each patron thus receiving a just share of the proceeds.

The cheese factories have increased while the creameries have diminished in number. Quite a number of new cheese factories have been built, and it is gratifying to note that they are of better construction than the old factories, more attention having been given to cement floors, good drains and cool curing rooms. There are some of the factories that are not quite what they should be in construction, and there are some makers who are not keeping their factories as clean and tidy as they might be kept, but as a whole they are better than they were two years ago. A good many factories made extensive improvements last spring—and others will do likewise this fall and winter.

Cheesemakers, as a class, do not work a great number of years at the trade. About the time they become proficient workmen, skilled in the art of making, testing, judging milk, and all branches of the trade, they sell out and go to farming or into some other occupation. This is constantly bringing a young, inexperienced class of makers into the factories, whose knowledge and workmanship are not always of the best quality. The cheesemakers, who own their factories and have made cheese for several years, are almost invariably good makers. They have clean, neat factories, and take pride in keeping them nice and in putting an extra product upon the market.

There seems to be a tendency as real estate and cheap farm lands grow more scarce, for more of the good makers to remain in the business, which will be a great benefit to the cheese industry and general consuming public.

The system of paying for milk by the Babcock test does not always prevent discord between makers and patrons. Some inexperienced or careless makers do such poor work with the test that the patrons have reason to be dissatisfied. Where it is from lack of knowledge, the maker should be helped promptly. If it is from carelessness, and neglect, some other maker should take his place. I believe that the time is not far distant when cheesemakers will be licensed and required to hold certificates of qualification consisting of first, second and third grades the same as school teachers. I have been called to several factories this season, where patrons have refused to be paid by the composite test made by the maker, and have found in each case that the maker did not fully understand some important feature of testing.

There has been a decided improvement, among the farmers, in the utensils used for handling milk. At one factory, which I visited two years ago, I tagged, as unsanitary, sixteen large delivery cans. This year at the same factory, the cans were all first class except two, and they were passable. There is also a tendency among the farmers to stir and cool their milk better, to strain and keep dirt out of the milk more thoroughly, in fact, to take more pride in their business than ever before. But occasionally we meet one of those "dirty fellows," by whose looks and appearance one can see that he does not know the first principles of cleanliness and he is a hard customer to deal with.

The Richland County Agricultural Society has started among the cheesemakers in this section of the state, including Richland, Vernon, Crawford, Sauk, Grant and Iowa counties a Four Months' Scoring Contest. This includes the four hot weather months of June, July, August and September. One cheese made by each maker on the same day each month, is placed in cold storage, and about October 1st the cheese are

scored and criticisms made by the best judge obtainable. The score cards and criticisms are returned to the makers showing them the keeping qualities of their cheese and the defects caused by taking in dirty, tainted or unwholesome milk. The results in competing in these contests cannot fail to greatly benefit the makers who take part in them. They stimulate the makers to watch carefully the milk they take, and show them the result of taking in any but pure, clean, untainted milk. Our American type of cheese goes into cold storage when it is so very new that makers have little opportunity of seeing or knowing the quality of their goods, when they reach the consumer. For this reason, these contests are of much practical benefit to them.

Owing to the rapid growth in population and consequently the increased demand for milk in Chicago and Milwaukee, and the fact that no manufacturing interest can successfully compete against a city milk demand, the large condenseries, milk powder factories and centralizers are gradually selecting those sections of southern Wisconsin, where there is the largest amount of milk produced in small areas, and are locating their factories there. This will, in the near future, materially decrease the number and lessen the output of our cheese factories and creameries in the three southern tiers of counties in Wisconsin.

CREAMERIES.

The creameries in the southwestern part of the state have been making many improvements during the past two years. The most important improvement however is the putting in of good cream-ripening vats and the pastuerizing of the cream gathered from hand separators, especially during the hot weather. There is not as much butter made here as there formerly was during the hot weather owing to the high price of cheese and competition of the cheese factories. However more butter is made during the winter months, as most of the cheese factories close during extreme cold weather and the farmers who patronize them during the summer have hand separators and sell cream during the winter.

This is an improvement over making cheese all winter, as milk produced in extreme cold weather, kept several days and sometimes frozen, never produces a first quality of cheese. Some of the creameries are putting in casein manufacturing plants and expect to compete with "any and all comers."

In visiting farms last spring, I found only two separators located in barns. One of them was removed immediately to a suitable building. A court will possibly have to determine whether or not the other is in a sanitary place.

The gathered cream that I have seen this year seemed of better quality than two years ago and showed that it had been better cared for. Yet the odor that arose from the pastuerizers in some of the creameries, left no doubt that there is still room for improvement in some of the cream gathered from farm separators. The butter as a whole is of much better quality than it was two or three years ago.

OLEOMARGARINE.

Since our Supreme Court decision upon the oleomargarine question, I have not seen any oleomargarine in my district that did not fully comply with our present law, and I have visited all the dealers in the district and found more sold last winter than ever before.

I visited during the biennial period about two hundred cheese factories and creameries, tested about one thousand samples of milk, visited forty farms where hand separators were used, visited a number of groceries and meat shops, and warned the proprietors of same about keeping foods exposed to dirt, dust and flies on sidewalks. I tested the

milk in the cities in my district, besides putting in about one-third of the time doing office and special work under direction of the Commissioner.

The results, as far as I can learn, have been of benefit to makers, manufacturers, patrons and consumers. The ever-increasing call for help attests the fact that the Dairy and Food Commission will always have plenty of work to do.

REPORT OF E. L. ADERHOLD, CHEESE FACTORY, DAIRY AND
FOOD INSPECTOR.

Following is a report of my work as cheese factory, dairy and food inspector for the biennial term ending June 30, 1910:

Cheese factory inspections.....	502
Creamery inspections	97
City milk plant inspections.....	24
City milk wagon with utensil inspections.....	204
Patrons' cans and milk inspected.....	2,950
Dairy barns inspected.....	366
Separator dairies inspected.....	53
Slaughter houses inspected.....	30
Meat markets inspected.....	84
Fruit dealers' premises inspected.....	71
Dairy conventions addressed.....	17
Farm institute meetings addressed.....	91
Prosecutions for adulteration.....	1
Prosecutions for unsanitary conditions.....	78
Convictions.....	71

In my territory which is comprised of Winnebago, Fond du Lac, Calumet and Sheboygan counties, progress during the past two years has been very satisfactory in some lines, in other lines less so.

DAIRY BARNs.

The task of bettering the conditions in thousands of dairy barns is a stupendous one and many farmers at first held back but now they are learning to appreciate the advantages of sanitation in their barns and, in nearly all sections, such improvements as whitewashing, better lighting and substituting cement floors in place of unsuitable floors are going on at a lively pace.

Where a cement floor is put in, it means less filth, less odor; it usually means improved stalls and gutters; it means cleaner cows and milk of greater purity.

Data collected from all the cement dealers in Sheboygan county show that during the year 1909, they sold to farmers for the purpose of cementing cow barn floors approximately 19,500 barrels of cement. This year a still greater amount of cement will be used for the same purpose in said county.

In Calumet county a very large number of cement floors are being put into cow barns this year.

In the two counties mentioned above, crews of two men each with spraying outfits of great capacity are at work whitewashing dairy barns.

But the task of improving thousands of barns is a big one and I still find cow owners who, in spite of the high prices obtained for the product of their cows, begrudge them a decent place to lie in, who have not one window in their barns, who allow manure to accumulate in their barns

for long periods, whose cows have one-third of their surfaces plastered over with filth for six out of every twelve months and whose cows are emaciated to a condition bordering on disease. In two herds I actually found cows dying from neglect and starvation.

MILK FROM DISEASED COWS.

In February, 1908, I had reasons for believing that tuberculosis existed in the herd of a prominent dairyman who was, at that time, furnishing milk to an Oshkosh milk dealer. After considerable urging on my part he had his herd of fifty-one head tested. Twenty-five were condemned, some of which were badly diseased.

This man fastens his cattle in two rows, facing each other at close range. The barn is poorly ventilated. After a lapse of two years, during which time this man patronized a creamery, I insisted that the herd be again tested. This time the test was applied to sixty-two head, thirty-four of which responded and were condemned.

While circumstantial evidence to the effect that disease was present in his herd was overwhelming, this man was extremely reluctant in having the tuberculin test applied and, if left to himself, would have continued to furnish Oshkosh people with milk from diseased cows, thereby menacing the health of infant consumers.

The history of this dairyman indicates that, so far as the city milk supply is concerned, the millennium is still distant and it behooves city authorities to safeguard their inhabitants from the effects of such recklessness.

Milk from tuberculous cows can be excluded by a system of licensing of milk dealers and compulsory testing of cows.

CREAMERIES AND CHEESE FACTORIES.

Previous to 1910, I found numerous plants in a very unsanitary condition and found it necessary to bring a number of offenders into court. This year, I called at nearly all the factories in my territory and am happy to report a very decided improvement, although I still find nuisances such as open or untrapped drains, or whey pipes discharging foul odors into the factory. Occasionally a factory is found that is in the possession of flies. There are also a few very old, rickety factory buildings in use that should be torn down and rebuilt.

CHEESE MAKERS' TROUBLES.

The quality of milk for cheese purposes during the hot weather period is an uncertainty and the troubles with gas and bad flavors that could be recorded every summer are numerous.

I have received some calls for assistance from cheesemakers who were so troubled, and whenever I was able to respond to such call, I applied the curd test and succeeded in locating the troublesome milk. Such work has resulted in mitigating the trouble or in stopping it entirely.

SEPARATOR DAIRIES.

I am compelled to report that with reference to dairy separator conditions, progress has not been satisfactory. The new law which requires that separators be stationed in clean places and washed each time they are used appears to have been widely ignored. A very small percentage of separators are cleaned twice daily, once a day being the rule and, in cold weather, some people clean them only once in two days. Indeed it appears to be more convenient to deceive the consumers than to clean the separator.

Many separators are stationed in clean rooms and many are in places

that are dirty, or in stables where horses, cows, calves, chickens and sometimes pigs are kept. I found one separator in a pig pen proper, with no partition to shield it from the filth and stench peculiar to such a place.

SALE OF FRUITS.

It has been customary with many fruit dealers to display their wares in front of their stores with no protection from street dust and, often, with little or no protection from flies.

I called on practically all the fruit dealers in my territory and requested them to keep on the inside of their stores, or in covered cases, such fruits as may be eaten without first paring them, and to protect all fruits from flies by the use of netting, when necessary.

Said request has been quite generally complied with and, while a few dealers protested, the majority of them were glad to abide by my suggestions provided their competitors did the same.

MEAT MARKETS.

Most of these I found in fairly good to excellent condition and where they were not so the operators were, in nearly all cases, quite willing to make needed changes.

In several cases, I found this business carried on by slovenly workmen in rickety old buildings that were rat infested and filthy. I was compelled to cause the arrest of one of those meat dealers.

SLAUGHTER HOUSES.

While some of these places are in a fair to good condition, with good surroundings, there is much to criticize in most of them. Too many of the buildings consist of the cheapest kind of wood construction, with walls and floors that cannot be cleaned. Some of them have leaky floors. The offal is dumped adjacent to the building, which is a pig yard, and always in the same place. In warm weather, the stench from the decaying offal and pig yard, the filth inside the building and the flies harbored there, make the conditions such as must be seen (and smelled) to be appreciated. In some of the buildings, live stock is kept before slaughtering.

Last year, a Menasha butcher, at my suggestion, built a new slaughter house in which the prominent features are a smooth cement floor with gutter, smooth cement walls, a tile drain with trap, and the offal is carried by means of a litter carrier running on a steel cable to a distant pig yard. Doors and windows are screened in fly time and no live stock is kept in the building.

It would appear from this that to provide suitable premises for slaughtering, maintain cleanliness therein and have good surroundings, need not be a complicated proposition.

REPORT OF J. D. CANNON, CHEESE FACTORY, DAIRY AND FOOD INSPECTOR

Cheese factories inspected.....	282
Creameries inspected	132
City milk plants inspected.....	8
City milk supplies inspected.....	15
Condensing factories inspected.....	3
Dairy barns and herds inspected.....	110
Barn milk samples inspected.....	22
City milk wagons and utensils inspected.....	48
Grocery stores inspected.....	43
Meat markets inspected.....	33
Oleomargarine dealers inspected.....	91
Slaughter houses inspected.....	5
Milk and cream tests made.....	742
Cheeses scored at Univ. of Wis. and State Fair Park, Milwaukee	480
Prosecutions	30
Convictions.	28

During the two years covered by this report progress has been made in my territory in all lines of the dairy industry, especially in the production and handling of milk on dairy farms. In some localities, where it was possible to make more frequent inspections, I found that the milk delivered at the cheese factories was almost free from any sediment. In weighing in a quantity of milk, from four to six thousand pounds, only a trace of settlings was found. While in the past it had been a very common thing to find more or less settlings in one-half or two-thirds that amount. Where such conditions were too conspicuous, I advised the maker to reject such milk. In some instances prosecutions were brought. At some factories, during the last year covered by this report, I weighed in from four to six thousand pounds and found little cause to criticize any patron for unclean milk. I am satisfied that patrons are commencing to realize that they will have to be more careful in the care of milk that they intend to offer for sale.

I also find great improvement in the cans that factory patrons use. In the past, from five to twenty rusty, open-seamed cans and some unclean were frequently found. But seldom under present conditions is a rusty or unclean can found in localities frequently inspected or where a few prosecutions have been made. In localities where milk is bought by hundred weight it was the practice of some patrons to add water, thereby increasing the amount, but this practice is being gradually discontinued.

During the time covered by this report, I have inspected 282 cheese factories and have found conditions gradually improving. Old wooden floors are replaced with cement; walls and ceilings of work rooms are painted; windows and doors are screened; and the general appearance is much better, although there are lots of opportunities for improvements. In some factories the makers fail to understand the necessity of keeping out flies. They seem to think they can as well spend part of their time picking flies from the milk vats. However, there are some factories that are scrupulously clean and free from flies.

In regard to the manufacture of cheese, I have found a great many makers who lack experience, not understanding how cheese can become too highly acid or sour when they draw the whey perfectly sweet. They do not stop to consider the condition of the milk, especially during a dry season when the pastures are very short and cows eat leaves

from bushes, etc. This sort of feed produces a very poor quality of milk for cheesemaking. The milk, having a more or less bitter flavor, makes cheese of bitter flavor of very poor body. I have been called upon to instruct in several cases where these and other poor conditions existed and where my instructions were carried out good results followed.

In my inspection of creameries I have found the buildings in good condition in all but a very few cases. About one-third the creameries in my territory are co-operative and the stockholders seem to take great pride in equipping and maintaining up-to-date creameries. Most of the creameries are supplied with hand-separator cream, and in a few of the co-operative creameries in Waupaca county cream over two days old is not accepted. Those creameries have no trouble in making a fine article of butter at all times and always receive the highest price for it. In other localities, where creameries are owned and operated by private individuals, the cream is often delivered in a poor condition. Some of the patrons think that once a week is enough to deliver cream and others think it is a terrible thing when asked by the buttermaker to deliver their cream twice a week. In other cases the patrons are willing to deliver their cream every two days. These are some of the conditions that confront buttermakers in my territory and they seem to be getting worse instead of better.

In the inspection of city milk supplies, I find conditions much improved. Utensils are kept cleaner and milk is produced under much better conditions. Much more care is taken in milking and in handling the milk. Dairies are kept in a cleaner condition. Cold water is being used more plentifully for cooling purposes. In a great many cities bottles replace the old-style delivery cans. This method is much more sanitary. Occasionally I find a dealer who sells a little water with his milk and there are others who scheme to sell cream just a trifle above or below standard, but the general conditions are gradually improving.

In the inspection of dairy barns in certain localities I find great improvements,—better light, better ventilation, cement floors and occasionally a coat of whitewash. In other localities I find the same old story,—earthen floors, cows tied with chains and ropes and allowed to lie in filth during the winter months. When inspecting milk at cheese factories I have made it a practice to call patrons' attention to ch. 215, laws of 1909, in reference to arranging their stables so as to keep their cows clean and free from manure. In some localities where they claim they are too poor to put in cement floors they are putting in cheaply constructed platforms and stanchions in order to keep cow from lying in the filth, making these answer the purpose for the present.

During my general inspection I visited several grocery stores and meat markets and acquainted the owners with the sanitary laws, particularly ch. 334, laws of 1909. Also visited a few slaughter houses which were in an indescribable condition, no attempt being made whatever to keep them clean. Others were up-to-date, constructed of concrete and cement and perfectly sanitary.

REPORT OF FRED MARTY, CHEESE FACTORY, DAIRY AND FOOD INSPECTOR.

Following are the totals of inspections and work done by me during the biennial period ending June 30, 1910, in itemized form, a full report of each inspection and test having been submitted to you upon the respective form sheets and cards:

Cheese factory inspections.....	461
Creamery inspections	27
Skimming station inspections	2
City milk samples tested, utensils and wagon inspections.	94
Dairy herds and barns inspected.....	105
Samples milk purchased and tested.....	658
Samples cream purchased and tested.....	79
Oleomargarine sellers inspected.....	190
Herd milk samples collected.....	25
Samples food products sent to chemist.....	63
Conventions addressed	5
Fairs and conventions judging cheese.....	7
Prosecutions	35
Convictions.	35

In connection with the above inspections, I have also inspected hundreds of milk and cream cans at different depots, in which milk and cream are transported or shipped to either creameries or ice cream manufacturing plants. Where dirty, rusty or open-seamed cans were found, suitable action was taken in each case.

CHEESE FACTORY AND CREAMERY INSPECTIONS.

The inspection of cheese factories and creameries had mostly to do with sanitary conditions existing in the process of the manufacture of cheese and butter, the utensils of the patrons in which the milk and cream were delivered to the cheese factory and creamery, and sanitary conditions surrounding such premises.

During the two years covered by this report, remarkable progress has been made in my territory as to condition of the cheese factories with special reference to cement floors and sewage disposals. Unfortunately the cheese factories in my territory are equipped with a very impractical milk intake which is so arranged that the operator never comes in contact with the patrons' milk can during the whole year. Under the present system of taking in milk the cheesemaker in my territory is compelled to go outside of the cheese factory in order to make a can inspection. To obviate this, a milk intake should be placed in each factory whereby the maker would have proper control of each patron's cans and come in actual contact with them upon each delivery. To accomplish this and other ends, I have prepared and drawn a plan of a cheese factory which is modern in every respect including an up-to-date milk-intake, and good sewage disposal. Two companies have accepted and built according to my plan, so that today we have at least two cheese factories in Green county in operation with an up-to-date milk-intake. During the months of July and August of each year covered by this report, I have spent most of my time in cheese factories that were having trouble with gassy cheese. This work was done in response to special requests to Commissioner Emery or direct to me, to which calls or requests I would give such necessary assistance and instructions as practicable.

DAIRY HERD AND BARN INSPECTORS.

The inspection of dairy herds and barns was mostly made in connection with city milk inspections, calling upon producers of milk furnished city milk dealers. Considering the absolute necessity of producing sanitary milk and cream for city milk supplies, due credit must be given to a number of city milk producers who have equipped themselves with modern, up-to-date barns with proper floor and gutter arrangement (which eventually means a clean herd); a proper ventilation system and sufficient light; also a suitable place for dairy utensils and place for keeping and cooling milk and cream.

Many herds furnishing milk to city milk supplies were found to have been tuberculin tested. In the course of inspections, I found and reported many herds and barns in filthy, dirty conditions, barns in very dilapidated condition with leaky floors and gutter arrangements, with ineffective ventilation and insufficient light.

CITY MILK INSPECTIONS.

The inspection of city milk and cream supplies was chiefly to ascertain the quality and purity of the milk and cream delivered. The unsanitary bulk or can milk distribution system on dirty, dusty streets is fast on the decline and is being replaced by the more sanitary bottle system.

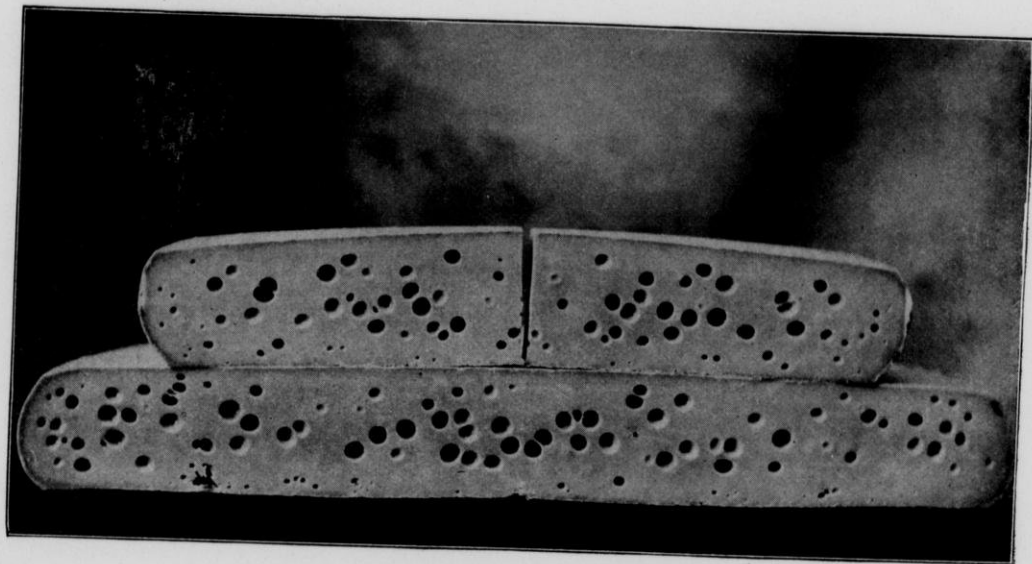
Milk peddlers and dealers are beginning to take considerable pride in keeping their vehicles and utensils in neat, attractive condition. However I have found some milk peddlers of whom sanitary condition of milk and utensils could hardly be expected, and who would hardly be improved much by prosecution as they themselves were found untidy. Repeated warning and prosecution affects such men only to such an extent as to be considered by them an unnecessary hardship forced upon them. For the production and handling of milk that is intended for direct consumption, such men as above described are a menace to the public and they have sadly missed their calling.

THE POOLING SYSTEM.

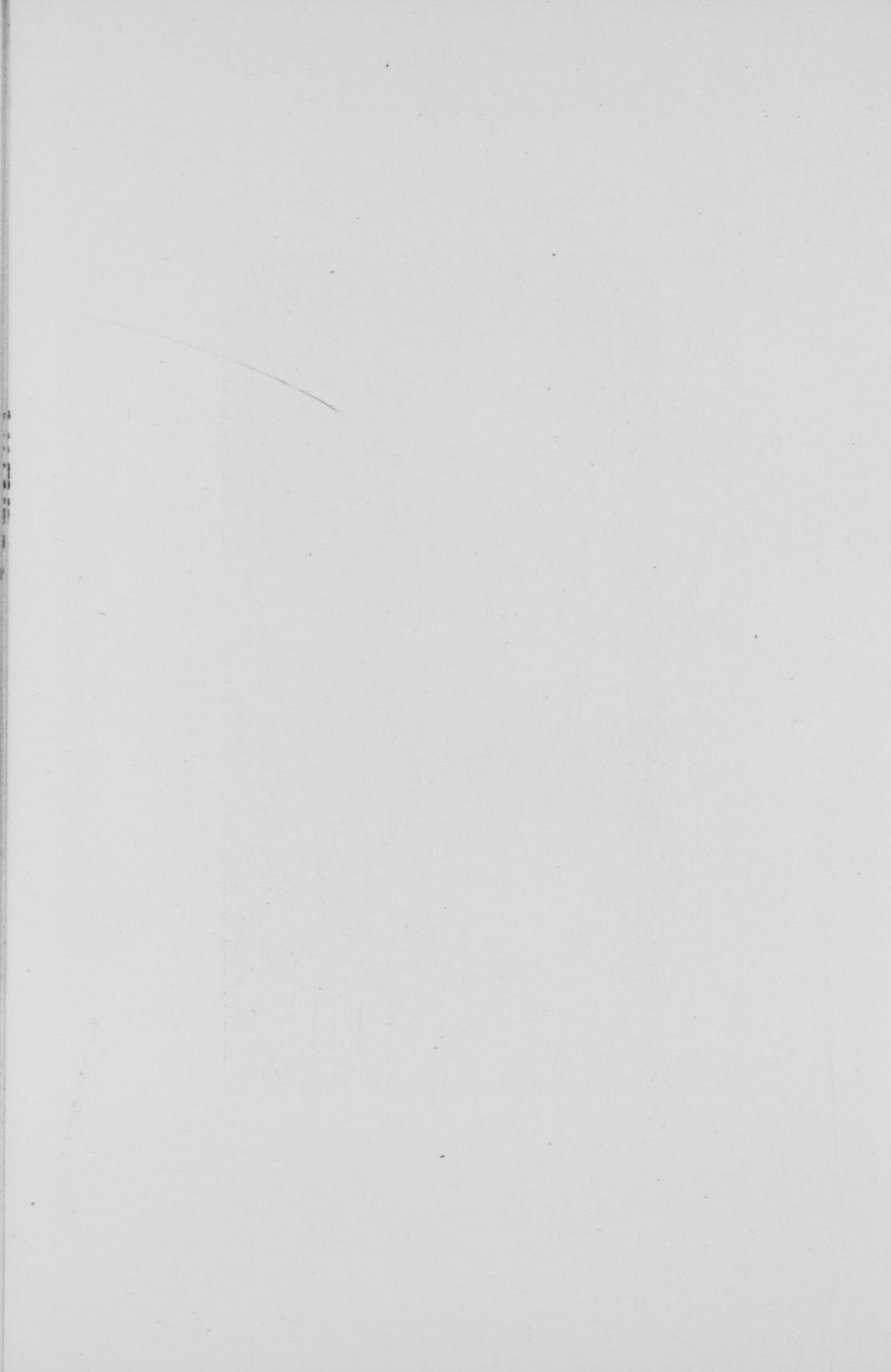
The system of buying milk by the hundred pounds irrespective of the quality, in my territory, prevails to a large extent. Numerous requests are made of Commissioner Emery by cheese factory managers or owners from this territory for testing milk suspected of adulteration. The cheesemakers are yet to a large extent without testing apparatus or even a knowledge of these appliances and have been accustomed to look to the commission to do their testing for them. Apparatus for making these tests should be installed in every factory and operated by competent persons.

HERD SAMPLES.

To clear up suspected adulterated milk delivered to cheese factories I procured twenty-five samples of milk at barns of the corresponding herds. In a number of cases where samples of milk from different patrons' milk were found below legal standard in milk fat, also below standard in milk solids not fat, corresponding samples were procured at the barn of these herds and were found actually below legal standard (3.0%) in milk fat and also below standard (8.5%) in milk solids not fat. In such cases it was apparent that much effort was put forth by owners of said herds to increase the quantity of milk regardless of quality. The state of Wisconsin has provided a standard for milk, and that standard should be thoughtfully considered by the producer and seller of milk.



A WISCONSIN SWISS CHEESE



PROSECUTIONS.

I brought thirty-five (35) complaints and secured thirty-five (35) convictions;

Thirteen (13) against parties selling adulterated milk;

Eleven (11) against parties operating unclean and unsanitary cheese factories;

Nine (9) against parties selling unclean and unsanitary milk;

Two (2) against parties selling cream containing less than eighteen (18) per centum of milk fat.

OLEOMARGARINE.

During the beginning of the years covered by this report my time was devoted to visiting one hundred and ninety (190) oleomargarine dealers in the different cities of my territory. These inspections were for the purpose of ascertaining whether the dealers were complying with the law in regard to the sale of oleomargarine. In two cases I found dealers who were selling oleomargarine which was slightly colored in resemblance to yellow butter, while a large number of dealers failed to have their places placarded as the law requires. In each case where the unlawful goods were found the law was carefully explained to the dealer who willingly and promptly discontinued the unlawful practice.

STRAINING MILK AT THE BARN.

The old rule of Switzerland of not straining the milk at the barn before delivering the same to the cheese factory is now fast losing its hold through lack of enforcement of sanitary rules on the part of the patron and lack of courage and loss of prestige on the part of the cheesemaker. The object of not straining the milk at the barn before delivering it to the cheese factory was to necessitate the production of the milk so clean that no dirt of any kind or any substances traceable to udder diseases could be detected by the cheesemaker. This rule seemingly could not be successfully enforced in this country by the Swiss cheesemaker, largely due to the fact that in this country you will find that on the average farm anybody large enough to carry a milk pail and walk to the barn is eligible to take a hand in milking, while in the old country a cow is considered too valuable to take any chances on having a child milk her, so the milking invariably is done by an expert milker. Milk is not strained at the barn in Switzerland and this rule is strictly enforced by each cheesemaker who has proper control of his patrons, and his orders are carried out with fidelity. The cheesemaker here has not attained such a high plane as his fellow cheesemakers are enjoying in the old country. He is laboring under many adverse conditions here and is in many places considered as a "mere hireling" who has nothing to say but everything to take. Therefore his ideas and methods of not straining the milk prove a decided failure in this country. The patrons have willingly obeyed orders not to strain the milk but are failing to comply with the object in view as when their attention is called to unclean milk they shield themselves behind the "orders," saying that they were told not to strain the milk. Consequently the evil has been introduced and the cheesemaker seemingly has lost his prestige. As the average condition on farms necessitate the straining of the milk immediately after drawing from the cows, I have persistently advised against the non-straining methods, with the results that I can report today that the majority of the cheese factories in my territory are now receiving strained milk.

REPORT OF P. A. LARSON, CREAMERY, DAIRY AND FOOD
INSPECTOR.

From July, 1, 1908, to June 30, 1910, the following work has been done by me:

Creameries inspected.....	310
Cheese factories inspected.....	99
Skimming stations and cream stations inspected.....	52
Cream routes inspected.....	40
Patrons visited on cream routes.....	642
City milk supplies inspected.....	30
Samples bought and tested.....	250
Samples submitted to chemist.....	59
Samples tested at creameries and cheese factories.....	1610
Barns inspections in connection with city milk and cream supplies	135

I have also made about 100 inspections of dealers in cleomargarine and a number of grocery stores, butcher shops, and slaughterhouses. Of the latter two, a number were found in unclean and unsanitary condition. The attention of the owners was called to Sec. 1, Ch. 334, Laws of 1909, which makes it unlawful to manufacture or prepare for sale food unless it is securely protected from filth, flies, dust or other contamination, or other unclean, unhealthful or unsanitary conditions. Upon a second visit these places were usually found in good condition.

The creameries in the territory covered by me are nearly all in good condition. Cement floors have been put in during the last two years where they were not already in. They have also been generally equipped with patent cream ripeners which give the maker more complete control of his work. Screen doors and windows have also come into general use, and drainages are also good.

The cheese factories, while mostly small and some of them cheap, have been improved in sanitary conditions. Screens have been provided, drainage extended, and in a great many of them elevated steel tanks for whey have been provided. The whey is forced up with a steam jet. By so doing it is heated to 115 to 130 degrees F., thus returning a much better whey to the patron.

On many farms where milk and cream are produced, there are still chances for improvement, as barns are in many places poorly lighted and ventilated, and old wood floors and other poor equipment for keeping cows clean are still quite common. I have during the last two years urged creamery and cheese factory managers to get out circulars calling the attention of their patrons to Sec. 4607b-4 of the statutes as amended by Ch. 215, laws of 1909, also to Sec. 4607a as amended by Ch. 138, laws of 1905. This, together with the inspection of milk and cream of patrons, has brought about good results, as a great many farm separators especially have been placed in cleaner and better places. The keeping of cream in the pantry or cellar is still practiced in some sections and usually results in tainted cream. A place should be provided, free from odors, where cream could be kept in water at a temperature of about 50 degrees F. Freshly skimmed cream should also be immediately cooled by setting same in cold water and stirring before mixing with former skimmings and when mixed should be given a thorough stirring. Cream cared for in this manner and handled with clean utensils can be kept for two days and will still make a fancy grade of butter.

A large part of the cream in the territory covered by me is delivered

to the creameries by haulers and is weighed and sampled by them at the patron's barn and is taken to the creamery in 20-gallon or 30-gallon cans. At several creamery plants I have weighed the cream and checked up these haulers' books and in some cases have found very careless work. For instance, one hauler brought to the creamery, according to his weighing, 566 pounds of cream. The weight of the load as I found it was 611 pounds. A sample taken from this load of cream was found to contain 17% fat, showing that the load contained 103.87 pounds of fat. I found by testing the samples of cream as taken by the hauler which made up this load and figuring by the weight of cream, that there would be 116.59 pounds of fat. This checking up showed that in this load of cream there were 45 pounds more cream and 12.72 pounds less fat than accounted for according to the hauler's weighing and sampling. The attention of the manager as well as the hauler was called to this careless and unjust practice, which resulted in the cream loads being weighed and checked up at this creamery. This matter has been taken up with the creameries and the majority, especially the larger ones, where several haulers are employed, are now following the practice of checking up every load, thus forcing the hauler to be more careful in weighing and sampling the cream handled by him.

I have prosecuted cases for violation of the dairy and food laws and secured 37 convictions as follows:

For maintaining unclean creameries, cheese factories, or skimming stations.....	3
For offering unclean milk and cream for sale.....	17
For selling adulterated milk and cream.....	16
For exposing for sale food without protecting same from filth, flies, dust or other contamination.....	1

REPORT OF JAMES VAN DUSER, CREAMERY, DAIRY AND FOOD INSPECTOR.

CREAMERY AND CHEESE FACTORY INSPECTION.

In this line of work I have made 351 inspections since my last report. There is a decided improvement in the sanitary condition of the creameries and cheese factories. Better drainage has been provided. Concrete floors are taking the place of wooden floors formerly in use. Sanitary piping is replacing the old, rusty iron pipes for conducting the milk to the separators. Provisions are made for steaming out the skimmed-milk pipes and pumps. Better tanks are in use for butter-milk and skimmed-milk and they are kept in a more sanitary condition, most of them being washed daily. Improved machinery is taking the place of the old, such as cream ripeners, starter cans, and improved churns.

In this line of work the inspector is often called to locate some trouble. For instance, I was asked to locate the trouble where they had decidedly off-flavored butter which had occasioned the factory a large financial loss. By investigation and the use of the curd test, the trouble was located, it being found that the milk of two cows too far along in lactation was being used. This milk was cut out and the butter went back to extras.

There is an improvement in the cans in which the milk is delivered at the factories. Fewer open-seamed and rusty cans are found than

formerly. Cans are better cared for, and milk is in better condition. In a few instances where unsanitary conditions were found at creameries or cheese factories, Assistant Commissioner Larson and myself have made second inspections with the result that in nearly all cases the law was being complied with, but where no effort was made to improve conditions, prosecutions followed.

CITY MILK.

I have sampled the milk and cream of 17 cities and made inspections of the wagons and utensils. Barn inspections were made in each instance where milk and cream were bought. Inspector Dufner assisted me in sampling and inspecting barns and premises at four of these cities, and I in turn assisted Inspectors Marty and Dufner at the cities of Racine and Kenosha. There is a decided improvement in the quality of the milk and cream being delivered in the cities. It is now seldom that either is found below standard. Conditions at the barn from which milk is delivered to cities are improving. For instance, I visited a stable where the floors were in an unsanitary condition,—out of repair and leaky; light was very poor, there being only three small windows and no ventilation in a stable where twenty cows were housed. Suggestions were made for bettering the conditions along the line of light, ventilation and other sanitary improvements. A copy of the law was left and a plan of a system of ventilation sent. The result was that on second inspection I found a remodelled barn, plenty of light, concrete floors, swing stanchions and a good system of ventilation. Other instances of improvements of a like character at various places could be given. One man to whom suggestions were made for the improvement of sanitary conditions complained that regulations were becoming too strict and said that he would not comply with them. He was told that consumers were better off without such dairymen, and the quicker he stopped selling milk the better. He is not now delivering milk.

CREAM ROUTE INSPECTIONS.

Considerable time has been devoted to this work. The practice is to accompany the hauler on his trips. To my mind, this is a very profitable work as there is opportunity to note the conditions as they actually exist and to make suggestions for the improvement of the cream, to note the care of the utensils such as pails, cans and separators, and to give instructions for the better care of the same that the product may be improved.

The practice of setting the cream in the stock-watering tank is followed quite generally in some sections. A better way is to sink a barrel in the earth near the well with an overflow near the top, the water supply pipe extending to the bottom of the barrel. With water changed two or three times a day and with occasional stirring the cream will keep in good condition with little expense.

DAIRY INSPECTIONS.

In this line of work I have made 310 inspections, leaving a copy of the dairy laws at each place visited, noting the sanitary conditions, light and ventilation, and suggesting improvements where necessary, with gratifying results. Dairy houses are being built in many instances separate from the barn. Nearly all of these are built of stone or concrete, with concrete floors. For example, to show the interest the dairymen are taking, over a distance of nine miles in which I had made inspections last year and found no dairy houses, there are now thirteen, and other sections are doing comparatively well. Yet a great many dairymen are neglecting to take the proper care in the matter of washing the separator and utensils. I am afraid there are a great many hand separators neglected evenings.

TESTS AT CREAMERIES AND CHEESE FACTORIES.

The inspector is often called upon to make tests at creameries and cheese factories where patrons become dissatisfied with their tests. A great many of the cheese factories do not have testing apparatus. I have made 479 of these tests.

PROSECUTIONS.

Maintaining unsanitary creameries.....	5
Maintaining unsanitary cheese factories.....	1
Adulterations	2
Maintaining unsanitary condition of hand separators.....	3

REPORT OF S. J. DUFNER, CREAMERY, DAIRY AND FOOD INSPECTOR.

I have been engaged during the biennial period ending June 30, 1910, in inspecting creameries, cheese factories, skim stations, condensing factories, milk depots, city milk supplies, dairy barns and herds, oleomargarine dealers, and utensils and apparatus used for handling and transportain dairy products.

I am pleased to be able to report that the sanitary conditions of creameries have lately improved very much. New and better equipment and buildings are taking the place of the old, worn-out and in some cases very unsanitary buildings and apparatus formerly used. Rotten and unsanitary wood floors have been replaced with concrete; walls have been cleaned and painted; drainage systems have in many instances been improved; better and more up-to-date equipment such as sanitary piping, pumps, modern cream ripeners and the like are taking the place of the more ancient equipment in many creameries. There is also a demand for better trained men for doing the work where dairy products are manufactured. The old fashioned buttermaker who did his work by guess is rapidly being replaced by the men who are students of the business and who have had training enough to make them proficient in solving the problems which arise in every creamery; men with dairy school training are particularly in demand and men with such training and experience to be able to apply it are able to find positions at almost any time at good salaries.

The following is an illustration of the incompetence met with at times: I arrived at a certain creamery one morning just as the butter maker was drawing off his buttermilk. When asked at what temperature he churned, he replied that he didn't know. A thermometer showed that he churned at a temperature of 63° F. A sample of the buttermilk taken at intervals while it was running, and tested for butterfat, showed that the loss of fat in the buttermilk was .8% and as there were approximately 1100 lbs. of buttermilk in this particular churning, the loss of butterfat amounted to 8.8 lbs. which at 30 cents per lb. meant a loss of \$2.64. As this had probably been going on for some time, the loss for one month would be \$79.20 which would go far towards paying the salary of a good competent man. When the figures were shown to this man, he was very much surprised and I have every reason to believe that his loss along this line was thereafter very much reduced.

At another time I called at a creamery when the buttermaker was having trouble with too much moisture in his butter. After observing

his method of churning and washing butter, I found that he was churning at a temperature slightly too high (56°) and carrying the churning to a point when the granules of butter were nearly as large as hickory nuts; both conditions having a tendency to high moisture content. I advised him to make his next churning at a temperature of 52° F. and to carry the churning process to a point where the butter granules were but little larger than wheat grains and use wash water at about the same temperature as that of the buttermilk. By the use of the later method the man had no further trouble with high moisture.

I have also frequently met with cases where buttermakers were incorporating into their butter only ten or twelve per cent of moisture. By control of temperatures and proper manipulation of the churn, I have many times demonstrated that the control of moisture in butter is entirely possible and practicable.

The almost universal use of the hand separator in some localities with the flagrant abuses of this machine is a matter that will require much of the inspector's time in the future. Separator agents were originally to blame for much of this trouble; in order to make sales they have recommended placing the machines in any place available; very often in barns in the midst of a herd of cattle, and in one instance, I found a separator located in a hog-pen where the skim milk could be run directly into the hog-trough; this was very convenient but extremely unsanitary. Some of the inducements that these agents have held out to farmers are, that the separator needed washing only once per day, and that the cream needed to be delivered to the creamery only once per week. All of these practices are fatal to the dairyman as in the end they are sure to lose money for him because of the poor quality of the product made in this way.

In my work during the last two years, I have given considerable time to instructing dairymen in the proper use of the hand separator. It is gratifying to be able to report that much progress has been made along this line when we consider the vast number of separators in use on the farms in Wisconsin.

Following are some of the suggestions which have been made:

A special dairy house should be provided for the hand separator on the farm; it should have a concrete floor and the walls should be constructed of some impervious material; if of boards they should be painted. The room should be provided with a ventilator and one or more screen windows for use in warm weather. This building should never be used for a tool-shop, catch-all, etc., as is frequently the case. In cases where a gasoline engine or windmill is used for power to pump water, it is best to locate the dairy house near the well, install a small tank in the dairy house just large enough to conveniently hold the cream cans and water enough to properly cool the cream. Pump all of the water used on the farm first into the small tank in the dairy house and conduct it from there to other tanks used for stock or any other purpose on the farm. Then as soon as the cream is obtained, set in the cold water, being sure that the water comes up as high as the cream in the cans. Warm and cold cream should not be mixed but always cooled to the same temperature before mixing. It is preferable to skim a cream that contains from 30 to 35% of butterfat. Cream should be delivered to the creamery no less often than every other day. If separators are well washed, cleaned and scalded each time they are used, as is required by law, milking done in a cleanly manner in clean utensils, a 30 to 35% cream skimmed and cooled immediately to a temperature of 55° F. or lower, and the cream delivered to the creamery fresh and clean, most of the trouble with hand separator cream disappears.

Dairymen are beginning to pay more attention to light and fresh air in barns than formerly. Some of the barns erected in my territory

in recent years are certainly most gratifying from a sanitary standpoint. I have recently visited a barn in course of construction one hundred fifteen feet long by thirty-six feet wide, provided with a concrete floor, sixty-six windows, double glazed, each two and one half by six feet, sixteen fresh air intakes, each eight by twelve inches, and six foul air outlet-shafts each one by three feet. This is certainly something to compare with another barn I visited last winter which did not have a window or any means of supplying fresh air or light.

City milk inspections have been made in all of the larger towns in my territory and I am able to note much improvement in the conditions existing at the present time as compared with what they have previously been. In these times when nearly all infants are bottle fed, if the health of children is to be protected, the most stringent measures will necessarily have to be enforced. One of the greatest difficulties encountered is to get the public educated to the point where really clean milk produced under sanitary conditions is appreciated. I am able to report, however, that some progress is being made along this line and that the dairymen who are making a little extra effort are beginning to be rewarded in a financial way.

One of the lines along which much progress has been made is in the condition of cans and utensils of all kinds used for dairy products, when such cans and utensils are returned empty by rail. A few years ago many were returned in an unwashed and often filthy condition. It is now a very rare thing to find an unclean can so returned.

I have found the oleomargarine dealers in my territory disposed to comply with the law. In cases where signs were not properly displayed, when the law has been read to them they have immediately complied. I have at various times been assisted in my work by the following members of the Dairy and Food Commission, Mr. U. S. Baer, Mr. H. C. Larson, Mr. Fred Marty and Mr. Jas. Van Duser.

The following is a report of work done:

Creameries, cheese factories, skim stations and condenseries inspected	452
Barns and dairies inspected.....	230
Oleomargarine dealers visited.....	50
Milk and cream samples tested.....	1,000
City milk inspections.....	18
Cans inspected	5,000

I have brought prosecutions as follows:

For adulterations.....	7
For unsanitary conditions.....	20
Number of convictions.....	26
Number of samples submitted to the chemists.....	29

REPORT OF W. A. VOIGT, CREAMERY, DAIRY AND FOOD
INSPECTOR.

During the biennial period ending June 30, 1910, I have inspected:

- 395 creameries;
- 131 cheese factories;
- 27 skimming stations;
- 37 groceries and meat markets where oleomargarine was sold;
- 62 dairies furnishing milk and cream to cities;
- 35 dairy barns and utensils;
- 67 dairies, separators and utensils, on cream routes;
- 83 city milk wagons and utensils.

Have bought and tested 208 samples of milk and cream from milk supplies of cities; tested 125 samples of milk and cream at creameries; collected 11 herd samples at farms; have sent 46 samples to the state chemist; attended 10 meetings of the Northwestern Wisconsin and Polk County Butter and Cheesemakers' associations, scoring butter and cheese, and at some of them speaking on dairy topics.

Have brought 10 prosecutions and secured 10 convictions,—five for selling adulterated milk or cream, 4 for unsanitary conditions at creameries and cheese factories, and one for selling adulterated white lead.

The conditions of the creameries and cheese factories inspected were in most instances satisfactory, while in others they were found to be lacking in cleanliness or had poor drainage.

It has been my practice to be at the cheese factories and creameries when the milk and cream are received and inspect the same as received whenever possible, although a large proportion of creameries employ haulers to gather the cream, who weigh and sample the same on the premises of the patrons. I have in only a few cases accompanied the haulers on their cream-gathering trips, but whenever this was done the results were very satisfactory. Whenever unclean conditions were found, they were remedied in most instances without recourse to law, as it has been my aim to try to get results without prosecution wherever possible; but I have prosecuted whenever necessary and accomplished the desired results.

In my work among the creameries and cheese factories, have noticed a decided improvement as to cleanliness and sanitary conditions in cases where poor drainage, poor floors or buildings were found. In most instances where they have been requested to do so, repairs have been made, proper drains constructed, septic tanks installed, cement floors laid, and in some cases new buildings were necessary. However, there is room left for improvement in this line as there are yet many factories where drainage and other conditions are defective.

Improved apparatus is being installed and I am especially glad to report that more accurate test bottles take the place of the 50%, 6-inch cream bottles for testing cream. Also the practice of testing each day's delivery of cream is coming into use, but not so rapidly as might be desired. At factories where composite milk or cream tests are made, the ground glass stoppers for bottles are taking the place of the old style, loose-top or partly broken bottles, making them practically airtight with no chance for evaporation.

The milk and cream supply at the factories in some instances, especially where milk is delivered, has improved in quality. But there is a very large field open for improvements along this line, as amongst the factories and the cream-buying stations strong competition for patronage exists. The cream bought at the cream stations is mostly

shipped out of the state as with the use of the farm separator the shipping of cream has been made possible, with a total absence of classification and very little attention being paid to the quality of the raw material, and as long as the poor or unfit cream is accepted by the creameries and buyers, now too often the case, there is not much hope for improvement unless the laws are rigidly enforced, and this seems to be the only way to accomplish the needed results.

The conditions at the farms furnishing cream to factories are improving. Quite a number of farmers have built milk houses with cement floors and tanks, and other improvements have been made for caring for the cream or milk while on the farm. But in many instances the conditions on the farm are far from satisfactory. The barns also show some improvements as more attention is paid to light, floors and ventilation whenever new barns are built; but as a whole, much has yet to be done in this line, especially in regard to light, ventilation and cleanliness.

The conditions on the farms furnishing milk or cream for household use in cities are somewhat better than those on the farms selling cream to creameries or stations. In quite a number of instances the conditions were passable, although there were some dirty barns with leaky floors, no ventilation except cracks in the walls, very little light, dirty cows and utensils. But in most all cases these barns were cleaned up when attention was called to them, or repairs or changes made merely with the view of escaping prosecution. In the production of milk and cream and their products intelligence and tidyness are a necessity. Some people do not possess the requisite qualifications and I have found instances where they have gone out of business rather than reform. As long as we have men of this kind in our factories and dairies, there will be plenty of work for the inspectors to protect the consuming public.

REPORT OF R. B. SOUTHARD, CHEESE FACTORY, DAIRY AND FOOD INSPECTOR.

During the biennial period ending June 30, 1910, I have made inspections as follows:

- 779 cheese factories, creameries and skimming stations,
- 121 dairy barns and herds,
- 134 oleomargarine dealers.

Have also gathered 224 samples of milk and cream from the milk supply in 39 cities and towns and at the same time inspected the wagons as well as cans and utensils used in the handling of the milk and cream, as to their cleanliness and sanitary condition. Milk and cream samples were tested for butter fat content and for solids not fat and, if found not up to standard, samples were expressed to chemist and on his determination of adulteration prosecutions were brought.

Have tested 280 samples of milk and cream at factories where there was dissatisfaction over tests by the patrons.

Have sent 45 samples of milk, cream and butter, and cheese curd to chemist, some of which were samples of milk taken at the barns by me at time of milking and were for comparison with samples taken at time milk was offered for sale.

While making cheese factory and creamery inspection, I have, where possible, examined the milk and cream delivered and also the cans containing the same and, if in unclean and unsanitary condition, have tagged same with tag with an extract from the dairy laws printed upon

it. In nearly all cases cans tagged have either been replaced with new or repaired and kept in good sanitary condition.

Where buildings or apparatus were unclean or unsanitary, I have made suggestions in regard to remedying same and in most cases things were put in sanitary condition immediately, but in a few cases farmers discontinued operations instead of rebuilding or repairing. At some factories where drainage was in poor condition and no chance of making it better, I have convinced the owner or manager that it is cheaper and better to elevate, with pump or steam jet, the sewage to a tank on wagon and haul it away from the factory than to try to dispose of it otherwise. Several have tried it and found it a good way to do away with all bad odors around factories located in a level country with no chance for natural drainage.

In making dairy barn inspections, I have confined my work to dairies furnishing milk for household use and to dairies where milk is separated on the farm and cream delivered to creameries. Most of the dairies furnishing milk to towns and cities have been found in fairly good condition; but where poor or unclean, I have made second inspections and have found that there had been improvements made, such as new floors, more windows, better ventilation, barns whitewashed on inside, and cows and premises in cleaner and better condition.

In making oleomargarine inspections, have found some that was slightly colored in resemblance to yellow butter, but where dealers' attention was called to it, they willingly stopped selling or else shipped it back and exchanged it for a lawful product; and if signs were not properly displayed, have found them all right on second inspection.

I have prosecuted 17 cases, as follows: 3 for unsanitary conditions, 12 for adulterations, and 2 for serving oleomargarine at lunch counter without first notifying patron that the substance so served was not butter. In 16 of the above prosecutions convictions were secured and fines of from \$25 to \$100 and costs were imposed.

REPORT OF P. W. GUSE, CREAMERY, DAIRY AND FOOD INSPECTOR.

During the period beginning May 24, 1909, and ending June 30, 1910, I have been engaged in the inspection of creameries, cheese factories, skimming stations, cream receiving stations, dairies and city milk supplies.

Creameries inspected	115
Cheese factories inspected.....	268
Skimming stations inspected.....	8
Cream-receiving stations inspected.....	13
City milk and cream supplies inspected.....	7
Dairies inspected	53
Slaughterhouses inspected	2
Butcher shops inspected.....	3
Prosecutions	9
Convictions.....	7

In addition to the above, I have from time to time assisted in the mailing of biennial reports, pamphlets, circular letters, etc., for the commissioner. Have made numerous second inspections with various members of the commission which in a number of cases resulted in prosecutions and convictions.

A portion of my time was taken up in the sampling and testing of

milk at cheese factories where milk is bought by the pooling system. It is my opinion that if all such factories were equipped with the Babcock and lactometer tests and use of same were made, the practice of the adulteration of milk by means of skimming and watering would soon become a thing of the past.

The territory assigned to me, viz: Grant, Iowa, Sauk and Ozaukee counties, includes some of the oldest dairy sections of the state. Several of the creamery and cheese factory buildings in the counties above named were constructed many years ago and are more or less in a run-down condition. During the period covered by this report, marked improvement has been made along the lines of sanitation, in the conditions of factory buildings, factory equipment and factory sewage disposal. While much has been done, there is still room for further improvement. I have found that while some of the buttermakers and cheesemakers in my territory are up-to-date in their profession and fully appreciative of the great importance of absolute cleanliness in the manufacture of dairy products, yet we still have with us those who are careless and untidy in their factory management.

My work has consisted largely of the inspection of milk and cream cans and their contents delivered to factories and shipping stations. When the condition of the cans was found to be faulty and in violation of law, they were tagged with tags furnished by the commission on which were printed extracts of the law relating to the sanitary condition of milk cans and milk and cream. Instructions were also given in regard to the proper care and handling of milk and cream on the farm. In many cases the processes of manufacture of butter and cheese as practiced in creameries and cheese factories were carefully followed and instructions and suggestions offered when it seemed advisable. For example, a creamery in my territory that was having considerable trouble with butter that was off-flavor requested of you, as chief of the commission, to send an inspector to locate the source or cause of the trouble. The letter was referred to me. I made a careful and thorough inspection of the milk and cream supply of the factory above referred to, showing the patrons the great need of absolute cleanliness and proper care in the handling of the raw material in order to make a first class finished article. My attention was also given to the method employed by the buttermaker in ripening the cream, in which I suggested certain changes. The result was that not only the quality of butter was improved but the loss of fat in the churning process had been greatly reduced, meaning better butter and more of it.

During the winter of 1909-10 my time was partly devoted to the inspection of dairies. I found varied conditions. Some of the cows and barns were kept neat and clean, had plenty of light and good ventilation, while in other cases the conditions were just the opposite, having poor floors, insufficient light, no ventilation except through doors and cracks, walls and ceiling covered with cobwebs and in some cases the cream separator was kept in an empty stall in the barn. In all cases where inspections were made, the owner or manager was made familiar with the law (chapter 215, laws of 1909) in regard to the sanitary production of milk and cream, and instructions for improvements were given where found necessary. I am pleased to report that while going through this district a short time afterward great improvements were being made. Where the floors were in poor condition they were being replaced by cement floors with good gutter arrangements; in many cases ventilators had been installed; barns whitewashed inside; separators had been removed from the barn and milk houses were being built.

REPORT OF J. B. LINZMEYER, CHEESE FACTORY, DAIRY AND
FOOD INSPECTOR.

From the time of my appointment in May, 1909, to June 30, 1910, I have inspected 450 cheese factories and creameries, 104 dairy barns, 65 milk wagons and depots and 34 meat markets. And have addressed several farmers' meetings.

INSPECTIONS OF CHEESE FACTORIES AND CREAMERIES.

In this work I made as many morning inspections as practicable and while there are a few cheesemakers and buttermakers that regard the inspector as an intruder or enemy, most of them were more than glad to see me drive up to their factory at about 5 o'clock in the morning to inspect the milk as it is being received, and show the patrons the defects of their milk and cans, induce them to be cleaner in the handling of their milk and to cool same more thoroughly and quickly. By explaining the results of those things to the patrons they will in most cases take better care of their milk and replace old, open-seamed and rusty cans with well soldered new ones. During the course of this work I have distributed a large number of copies of the dairy and food laws. One creameryman in Door county told me that the work done by me in his creamery and on the farms of some of his patrons was worth a great deal to him in dollars and cents. And many others have told me that those inspections and instructions are a great help to them.

There is also a general improvement noticeable in the condition of the cheese factories and creameries in my territory. Although I have been at work only a little more than a year the results are most encouraging. One creamery in Oconto county had at the time of my first inspection a very poor floor and practically no drainage, all the sewage lodged right near the building and caused a very strong odor around the same. By reasoning with the owner of this creamery he was induced to put in a new floor and some drainage which latter was rather difficult on account of the location but by going over the ground carefully we decided it could be done with very little expense. About two months later I revisited this creamery and was pleased to see a good cement floor in it and a sewer as we had planned which seemed to be efficient.

Another instance is that of a combined plant in Door county with very poor and leaky floors causing unsanitary conditions. A new and up-to-date building sanitary in every respect takes the place of the old one. There are numerous other cases where more or less extended improvements have been made and I am very pleased to report that all those improvements have been brought about by reasoning with the owners and without resorting to the compulsion of the law by way of prosecutions. But there is still much to be desired and I earnestly hope that all the factories can and will be put in sanitary condition without compulsion by law.

INSPECTIONS OF DAIRY BARNS.

The result of this part of my work is not as encouraging as it might be. Some of the dairy farmers never heard anything about the dairy and food laws, or if they did hear of them did not take them serious enough or did not understand them. It is impossible to see all the barns in the territory since there is only a short time during the winter that can be devoted to this work. But there is a general move forward

and there are not as many mistakes made in putting in ventilation and gutters as there were sometime ago.

If a man puts in ventilators or a new floor or builds a new barn he usually inquires as to how and what to do. I had many such inquiries and spent one day helping a farmer to put in a temporary gutter and three different kinds of stalls. A good cement floor, good gutters and good stalls have been put into that barn during the summer. I held a meeting in the northwestern part of Kewaunee county about two months ago and since then I noticed that ventilators are projecting out over the peak of the roof of a number of barns. This is also the case in other parts of my territory wherever any work had been done last winter. A large number of barns are being whitewashed and new floors are being put into them with gutters properly arranged.

While many improvements have been made they are not as general as we would like and some of the barns and cows are in a deplorably filthy condition. Wherever I found such conditions, I explained the law, advised what to do, and made a second inspection shortly afterwards and invariably found conditions much improved. Whatever improvements have been accomplished were secured without any prosecutions.

CITY MILK.

The city milk wagons and utensils were inspected and the milk tested. One sample of milk was found adulterated and the dealer was promptly prosecuted. One dealer was found delivering milk in an unclean can, was notified of the fact but upon a second inspection his can was found unclean again and he was prosecuted.

REPORT OF W. F. SCOTT, FOOD INSPECTOR.

In my work as food inspector, I have covered the southern and eastern parts of the state, inspecting grocery stores, drug stores, meat markets, pop establishments, and places where linseed oil, turpentine, white lead and zinc white were sold. I have investigated many complaints coming to the office. Have spent some time in the office doing work in connection with the sending out of biennial reports, semi-annual bulletins, circular letters, etc. I have collected 566 samples of food, drink, drugs, oil, white lead, and turpentine, and have forwarded them to the state chemist for analysis.

I am pleased to report conditions in my territory very much improved, and that most of the food adulterations have been driven from the state, for lack of a market demand in Wisconsin for such goods.

At the time the law regulating the manufacture and sale of linseed oil, turpentine, white lead, and zinc white was passed in 1909, there was a large amount of these articles on the Wisconsin market in an adulterated condition. After the law went into effect, inspections were made and prosecutions brought, resulting in great improvement in these conditions, but there is still work to be done along this line.

There has been improvement in the sanitary condition of places where food and drinks are sold. There is still much to be done, however, in preventing the display of foods, especially fruits, upon the street without protection from flies, dust and filth.

During the period covered by this report, I have brought 54 prosecutions, 52 of which resulted in convictions, one dismissed on motion of

district attorney, and one dropped on motion of district attorney after disagreement of jury. They are as follows:

For sale of adulterated foods and drinks.....	14
For sale of adulterated white lead and linseed oil.....	14
For sale of adulterated sausage	8
For sale of pop containing saccharin.....	6
For sale of cheese containing borates.....	4
For sale of adulterated wine	2
For sale of adulterated milk	1
For sale of canned cherries artificially colored and containing benzoate of soda.....	1
For serving oleomargarine for butter.....	1
For sale of adulterated buckwheat.....	1
For refusal of manager of pop factory to admit inspector to factory premises.....	1

LIST OF CHEESE FACTORIES, CREAMERIES, SKIMMING STATIONS AND CONDENSERIES

NOTE.—In "Type" column, the letters used have the following significance:

A—American	L—Limburger
B—Brick	S—Swiss
F—Fancy	

ADAMS COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Big Spring	A	Kilbourn, R.D.2	M. J. Hindes.
Creameries:			
Adams Center		Adams Center	A. L. Wetlaufer.
Arkdale		Arkdale	E. R. Godfrey Sons Co., 257-259 Broadway, Mil.
Grand Marsh Cry. Ass'n... ..		Grand Marsh	L. Patrick, Manager.
Badger Valley		Kilbourn	E. R. Godfrey & Sons Co., 257-259 Broadway, Mil.
Jonesville		Oxford, R.D.1	Kerbaugh & Pierson
Plaineville Dairy Co.....		Plaineville	E. R. Godfrey & Sons Co., 257-259 Broadway, Mil.
Big Spring		Sullivan	W. E. Blumenstein Co.
Quincy		Whitecreek	E. R. Godfrey & Sons Co., 257-259 Broadway, Mil.
Skimming Stations:			
Leola		Plainfield	John Indermuehle.
Point Bluff		Point Bluff	E. R. Godfrey & Sons, Mil- waukee.

ASHLAND COUNTY.

Cheese Factories:			
Fair View	A	Butternut	Chas. F. Graf.
Glidden	A	Glidden	Glidden Dairy Co.
Creameries:			
Dhooge		Ashland	Dhooge Creamery Co.
Butternut		Butternut	J. J. Hayden.

BARRON COUNTY.

Cheese Factories:			
Crescent	B	Clayton, R.D.2	Peter Thill.
Maple Leaf	B	Clayton, R.D.2	Christ Bigler.
Bestlerton	A	Cumberland, R.D.1 ...	Bestlerton B. & C. Co.
Fairdale	A	New Auburn, R.D.1... ..	Fairdale Ch. Co.
Central	A	Rice Lake	Central C. & B. Assn.
Clarks Pioneer Swiss.....	A	Rice Lake	Clarks Pioneer Swiss Cheese Co.

BARRON COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Bailey	A	Rice Lake	Bailey B. & C. Co.
Gygl	A	Rice Lake	John Gygl.
Campia	A	Rice Lake, R.D.1.....	Campia B. & C. Co.
Good Hope	A	Rice Lake, R.D.2.....	Good Hope Ch. Factory.
Clover Leaf Equity.....	A	Rice Lake, R.D.2.....	Clover Leaf Equity Cheese Co.
Pioneer	B	Turtle Lake, R.D.2....	Pioneer Ch. Assn.
Creameries:			
Almena		Almena	Chas. Kaemmer.
Barron		Barron	Barron Co-op. Cry. Co.
Barronett		Barronett	Barronett Cry. Co.
Brill		Brill	Brill Cry. Co.
Cameron		Cameron	J. A. Breitenbach.
Chetek		Chetek	E. J. Morrison.
Spring Hill		Chetek	C. J. Walter, Poysippi.
Moos' Ear		Chetek, R.D.2	M. B. Mattson.
Arland		Clayton, R.D.2	E. F. Mornke.
Comstock		Comstock	Comstock Co-op. Cry. Co.
Cumberland		Cumberland	Oscar Otterson.
Dallas		Dallas	Dallas Cry. Co.
Bear Lake		Haugen	Bear Lake Farmers' Cry. Co.
Hillsdale		Hillsdale	Minneapolis Milk Co., Minneapolis, Minn.
Paskin Lake		Paskin Lake	Paskin Lake Co-op. Cry. Co.
Prairie Farm		Prairie Farm	Prairie Farm Co-op. Cry. Co.
Reeve		Reeve	The Farmers' Cry. Co. Clear Lake.
Rice Lake		Rice Lake	C. Gerland.
Turtle Lake		Turtle Lake	Gerland & Scheel.

BAYFIELD COUNTY.

Creameries:		
Oulu	Oulu	Oulu Creamery Co.
Port Wing	Port Wing	Port Wing Co-op. Cry. Co.
Iron River	Iron River	Iron River Ice Cream & Butter Co.

BROWN COUNTY.

Cheese Factories:			
Gliese	A	Big Saamico.....	O. C. Gliese.
Denmark	A	Denmark	Enz. Bros.
Denmark Comb.	A	Denmark	Kriwanek Bros.
Maple Park	A	Denmark, R.D.1.....	Henrickson Bros.
Buckman	A	Denmark, R.D.1.....	F. N. Buckman.
Fontenoy	A	Denmark, R.D.2.....	D. Benecke.
Hevel	A	Denmark, R.D.2.....	Joseph Tremel.
Langes Corner	A	Denmark, R.D.2.....	Frank Sindzinski.
Rockland C. & B. Co. Comb.	A	De Pere.....	Rockland C. & B. Co.
Smith, No. 2.....	A	De Pere, R.D.1.....	James Smith, Lark, R. D. 1.
Planert	A	De Pere, R.D.1.....	Otto Planert.
Cronk	A	De Pere, R.D.1.....	N. E. Possley, DePere, R. D. 2.
Meyers	A	De Pere, R.D.2.....	W. J. Meyers.
Ledgeville Co-op. C. Co....	A	De Pere, R.D.2.....	Ben. Campbell.
Shirley	A	De Pere, R.D.3.....	Win. C. Falk.
H. W. Busse	A	Flintville	H. W. Busse.
Poland		Green Bay, R.D.3.....	Anton Sindzinski,

BROWN COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Ellis Creek	A	Green Bay, R.D.3	L. M. Schoen.
Pine Grove	A	Green Bay, R.D.4	Jensen Bros.
Maternowski	A	Green Bay, R.D.5	Aug. Maternowski.
Pittsfield Co-op.	A	Green Bay, R.D.8	Pittsfield Co-op. Ch. Co.
Thymm	A	Green Bay, R.D.8	Otto Thymm.
Green Leaf	A	Greenleaf	L. L. Clark.
Holzschuh	A	Greenleaf, R.D.1	John Holzschuh, Elkhart Lake, R. D. 33.
East Holland	A	Greenleaf, R.D.2	C. J. Junker.
Krieser	A	Greenleaf, R.D.2	Ben. Krieser.
East Wrightstown	A	Greenleaf, R.D.3	F. S. Hadler.
Schroeder	A	Greenleaf, R.D.3	Herman Schroeder.
White Clover B. & C. Fty	A	Kaukauna	Henry Fassbender, Kaukauna, R. D. 14.
Red Clover	A	South Kaukauna, R.D. 14.	Geo. Bean.
Saenger	A	Lark	F. C. Saenger.
Smith	A	Lark R.D.1	James Smith.
Morrison	A	Morrison	Louis Falck.
Kratz	A	New Franken, R.D.2	F. Papalham, Manager.
Roznowski	A	New Franken, R.D.2	Jos. Roznowski.
Elm Dale C. & B.	A	Pulaski	Hein Bros.
Pittsfield	A	Pulaski, R.D.2	Eli Valentine.
Sonnabend	A	Reedsville, R.D.1	Theo. C. Sonnabend.
Brown C. & B. Co.	A	Seymour, R.D.37	Brown C. & B. Co.
Natzke	A	Wayside, R.D.1	Dan. Natzke.
Wayside	A	Wayside	Wm. Radder.
S. Lawrence C. & B. Co.	A	West De Pere, R.D.1	S. Lawrence C. & B. Co.
Creameries:			
Askeaton		Askeaton	Jos. Euhl.
Denmark Comb. C & B Co.		Denmark	Kriwanek Bros.
Rockland C.&B. Co. Comb.		De Pere	Rockland C. & B. Co.
East River Valley Cry. Co.		De Pere, R.D.1	James Smith.
Rockland C. & B. Co.		De Pere, R.D.2	Rockland C. & B. Co.
Green Bay Pure Milk Co.		Green Bay	Green Bay Pure Milk Co.
Wequlok Co-op.		Green Bay, R.D.2	Geo. Morsen, Manager.
Summit		Green Bay, R.D.3	Summit Co-op. Cry.
Bellevue		Green Bay, R.D.4	Bellevue Co-op. Cry.
Howard		Green Bay, R.D.	Howard Co-op. Cry.
Greenleaf C. & B. Fety		Greenleaf	L. L. Clark.
White Clover B. & C. Fety		Kaukauna, R.D.14	Henry Fassbender.
New Century		New Franken	New Century Co-op. Cry.
Elm Dale C. & B.		Pulaski	Hein Bros.
S. Lawrence C. & B. Comb.		West Pe Pere, R.D.1	S. Lawrence C. & B. Co.
Fox River Valley		West DePere, R.D.1	Fox River Valley Co-op. Co.
West DePere		West De Pere	West DePere Co-op. Co.
Wrightstown		Wrightstown	Wrightstown Co-op. Cry.
Skimming Stations:			
New Century		New Franken, R.D.2	A. L. Greiling, Mgr.

BUFFALO COUNTY.

Cheese Factories:			
Iron Creek	B	Alma	Iron Creek Cheese Co.
Tell Cheese Co.	B	Alma	Tell Cheese Co.
Trout Creek	B	Alma	Val. Tennry, Alma R. D. 2, Mgr.
Mill Creek	B & L	Alma	John Froelich, Mgr.
Gross	A	Alma R.D.2	Sanner & Marty, Chicago, Mgr.
Rose Valley	A	Cochrane	Sanner & Marty, Chicago, Mgr.
Proag C. & B. Co.	A	Cream	Sanner & Marty, Chicago, Mgr.
Cream	A & B	Cream	Otto Olson.
Griffin	A	Gilmanton	Sanner & Marty, Chicago, Mgr.

BUFFALO COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Gilmanton	A	Gilmanton	August Matti, Mgr.
Gilman Valley	A	Mondovi	Arnold Mosher, Mgr.
Merritt Dairy Assn.	A	Mondovi	Erick Haskenson, Mgr.
Island	A	Tell	G. Muehlisen, Mgr.
Wenger Creek	A	Tell	G. Platt, Mgr.
Pine Creek C. Co.	B	Tell	Peter Accalo, Mgr.
Hutchison	A	Tell	Sanner & Marty, Chicago, Mgr.
Creameries:			
Cochrane Farmers Co-op.	Cochrane	R. G. Stirn, Mgr.
Praag Comb. B. & C.	Cream	Senner & Marty, Chicago, Mgr.
Burnside Co-op. Cry. Co.	Durand	Burnside Co-op. Cry. Co.
Fountain City Co-op. Cry. Assn.	Fountain City	Fountain City Co-op. Cry. Assn.
Gilmanton	Gilmanton	P. J. Hutchison, Mgr.
Lookout Co-op. Cry. Co.	Independence	Lookout Co-op. Cry. Co.
Modena Co-op. Cry. Co.	Modena	Modena Co-op. Cry. Co.
Mondovi Dairymen's Assn.	Mondovi	J. F. Browlee, Mgr.
Mondovi Farmers' Co-op. Cry. Co.	Mondovi	Mondovi Farmers' Co-op. Cry. Co.
Nelson	Nelson	T. E. Armstrong.
Garden Valley Co-op. Cry. Co.	Waumandee	Garden Valley Co-op. Cry. Co.
Stimming Stations:			
Bear Creek	Durand	E. J. Ryan, Mgr.

BURNETT COUNTY.

Cheese Factories:			
Coomer	Clam Falls, R.D.1.	Frank Fehland.
Creameries:			
Falun Co-op.	Falun	Farmers' Co-op. Cry. Society.
Grantsburg	Grantsburg	Grantsburg Cry. Assn.
Alpha	Grantsburg, R.D.1.	Wood River Cry. Co.
Freya	Grantsburg, R.D.4.	Wood River Cry. Co., R.D.1
Trade Lake	Trade Lake	Farmers' Cry. Society.
Webster	Webster	Webster Co-op. Cry. Co.
Riverside	Wolf Creek, R.D.1.	F. A. Norling.

CALUMET COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Brillon	A	Brillon	Henry Dreger.
Belke	A	Brillon	Albert Belke.
Law	A	Brillon	A. E. Law.
A. Bastian	A	Brillon	Arthur Bastian.
L. E. Bastian	A	Brillon	L. E. Bastian.
Manke	A	Brillon	Robert Manke.
Thiel	A	Brillon	J. H. Thiel.
Wolfmeyer	A	Brillon	J. M. Wolfmeyer.
Bennin	A	Chilton	Wm. F. Bennin.
Riverside	A	Chilton	Calumet Dairy Co.
North Prairie	A	Chilton	F. B. Kneffel.
Chilton	A	Chilton	Calumet D'y. Co.
Steffes	A	Chilton	Jacob Hertel.
Town Line, Comb.	A	Chilton, R.D.2.	John Birk.
Creeklyn, Comb.	A	Chilton, R.D.2.	O. E. Heller.
Brant	A	Chilton, R.D.3.	Wm. Sohrweide, Mgr.
Kloten	A	Chilton, R.D.3.	John Achter.

CALUMET COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Spring Farm.....	A	Chilton, R.D.4.....	J. W. Piper.
Jericho, Comb.....	A	Chilton, R.D.5.....	Arthur Roegner.
Settlement.....	A	Chilton.....	Alpha Cry. Co., Malone.
Bloy, Comb.....	A	Dundas.....	Henry Bloy, Hilbert, R.D.2.
Dundas.....	A	Dundas.....	Emma Schley.
Burg.....	A	Elkhart.....	Wendel Burg.
Knoespel.....	A	Forest Junction.....	Wm. Knoespel.
Maede.....	A	Forest Junction.....	Wm. Maede.
Lindow.....	A	Forest Junction.....	F. W. Lindow.
Hayton, Comb.....	A	Hayton.....	Hayton Co-op. Cry. Co.
Forks.....	A	Hayton, R.D.1.....	Geo. D. Voss.
Killsnake Valley.....	A	Hilbert.....	F. J. Harder.
Harrison.....	A	Hilbert.....	Wm. Heisdorf.
Birkenmeyer.....	A	Hilbert.....	G. J. Birkenmeyer.
Brookside.....	A	Hilbert.....	Henry Loos.
Hilbert.....	A	Hilbert.....	A. H. Schwalenberg.
Silver Spring.....	A	Hilbert.....	W. A. Luelloff.
Peot.....	A	Hilbert.....	Joseph Peot.
Burton Brook.....	A	Hilbert, R.D.4.....	W. J. Kramer.
Star.....	A	Hilbert, R.D.4.....	Wm. Sohrweide, Chilton, R. D.3.
St. John.....	A	Hilbert, R.D.3.....	Anton Loehr.
Woodville.....	A	Hilbert, R.D.3.....	Wm. Runge.
Union.....	A	Hilbert, R.D.5.....	Otto Freund.
Riedel.....	A	Hilbert, R.D.5.....	Fred W. Riedel.
New Holstein, Comb.....	A	New Holstein.....	E. Schafer Cry. Co.
Charlesburg, Comb.....	A	New Holstein.....	Peter Karls.
St. Anna, Comb.....	A	New Holstein.....	Edmund Gross.
Hillside.....	A	New Holstein.....	C. A. Bahr.
Seven Corners.....	A	New Holstein.....	Albert L. Wagner.
Weber.....	A	New Holstein.....	E. C. Weber.
Valley.....	A	New Holstein.....	N. E. Possley.
Hill.....	A	New Holstein.....	Chas. Dickelman.
Harrison Center.....	A	Sherwood.....	H. A. Sonnabend.
Sherwood.....	A	Sherwood.....	J. J. Derfus.
South Kaukauna.....	A	S. Kaukauna.....	Arthur Schneider.
Stockbridge, Comb.....	A	Stockbridge.....	Stockbridge D'y. Co., Chilton, R.D.3.
Creameries:			
Jericho Comb.....	Chilton.....	Arthur Roegner.
Chilton Cry. Co.....	Chilton.....	Calumet Dairy Co.
Town Line, Comb.....	Chilton, R.D.2.....	John Birk.
Creeksyn, Comb.....	Chilton, R.D.2.....	O. E. Heller.
Bloy, Comb.....	Dundas.....	Henry Bloy, Hilbert, R.D.2.
Hayton, Comb.....	Hayton.....	Hayton Co-op. Cry. Co.
St. Anna, Comb.....	New Holstein.....	Edmund Gross.
New Holstein.....	New Holstein.....	E. Schafer Cry. Co.
Charlesburg, Comb.....	New Holstein.....	Peter Karls.
Stockbridge, Comb.....	Stockbridge.....	Stockbridge Dairy Co., Chilton, R.D.3.

CHIPPEWA COUNTY.

Cheese Factories:			
Junker.....	A	Boyd, R.D.1.....	John B. Junker.
North Star.....	A	Boyd, R.D.1.....	Fagan Bros., Stanley, R.D.1
Dietrich.....	A	Cadott.....	Dietrich Cheese Co.
Drywood.....	A	Cadott.....	Louis Goodman.
Crescent.....	A	Cadott, R.D.2.....	R. Johnson.
Anson.....	A	Chippewa Falls, R.D.5.....	W. A. Hall.
Deer Brook.....	A	Stanley, R.D.1.....	Ed. Maedke.
Stanley.....	A	Stanley, R.D.1.....	Fagan Bros.
Pine Grove.....	Stanley, R.D.1.....	H. A. Homuth.
Creameries:			
Albertville.....	Albertville.....	G. Hammer, Colfax.
Bloomer.....	Bloomer.....	Bloomer Co-op. Cry. Co.
Vale.....	Bloomer.....	Vale Co-op. Cry. Assn.
Trout Creek.....	Bloomer.....	Trout Creek Co-op. Cry. Assn.

CHIPPEWA COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Taylor's Corner.....	Bloomer, R.D.1.....	Taylor's Corner Cry. Co.
Boyd.....	Boyd.....	E. Korb.
Cadott.....	Cadott.....	Eau Claire Cry. Co., Eau Claire.
Munroe.....	Cadott.....	Fred Munroe.
Chippewa.....	Chippewa Falls.....	Eau Claire Cry. Co., Eau Claire.
Wheaton.....	Chippewa Falls.....	Wheaton Co-op. Cry Co.
La Fayette.....	Chippewa Falls, R.D.7.....	Town Line Cry. Co.
Town Line.....	Chippewa Falls.....	LaFayette Co-op. Cry. Co.
Eagleton.....	Chippewa Falls, R.D.8.....	Eagleton Cry. Co.
Tilden.....	Chippewa Falls, R.D.8.....	Tilden Co-op. Cry. Co.
Eagle Point.....	Eagle Point.....	Eau Claire Cry. Co., Eau Claire.
Jim Falls.....	Jim Falls, R.D.1.....	Cornell Cry. Co., Jim Falls.
Cornell.....	Jim Falls.....	Jim Falls Co-op. B. & C. Co.
New Auburn Farmers.....	New Auburn.....	New Auburn Farmers Cy. Co.
New Auburn.....	New Auburn.....	Eau Claire Cry. Co., Eau Claire.
Stanley.....	Stanley.....	Stanley Dairy Co.
Skimming Stations:			
Cook's Valley.....	Bloomer.....	Farmers' Co-op. Cry Co.

CLARK COUNTY.

Cheese Factories:			
Chill, Comb.....	A	Chill.....	O. F. Samte.
Riverside.....	Chill, R.D.1.....	Harry Eide, Granton, R.D.2.
Dill Creek.....	A	Colby.....	Peter Lerch, Byron.
Mandels.....	A	Colby, R.D.2.....	F. Mandel.
J. F. Steinwand.....	A	Colby, R.D.2.....	J. F. Steinwand.
A. M. Steinwand, Comb....	A	Colby, R.D.2.....	A. M. Steinwand.
Green Grove.....	A	Colby, R.D.2.....	G. C. Sampe.
Sunflower.....	Curtiss.....	Curtiss Produce Co.
Curtiss.....	A	Curtiss.....	Curtiss Produce Co.
Hoard.....	A	Curtiss, R.D.1.....	Marquardt, Laabs & Laabs.
Dorchester.....	A	Dorchester, R.D.1.....	E. J. Meehelke.
Mayville, Comb.....	A	Dorchester, R.D.2.....	Anton Machtwey.
South Grand.....	A	Granton.....	E. D. Prange.
Star.....	A	Granton.....	Peter Jensen.
Enterprise, Comb.....	A	Granton.....	O. W. Becker.
South York.....	A	Granton.....	E. H. Tucker & Co.
York, Comb.....	A	Granton.....	J. B. Daughhete.
Gerlach.....	A	Granton, R.D.1.....	W. J. Gerlach.
Banner, Comb.....	A	Granton, R.D.2.....	Harry Eide.
Star.....	Granton, R.D.3.....	Dan Gluch, Sr.
Crystal, Comb.....	Greenwood, R.D.1.....	Seitz Bros.
North Star.....	B	Greenwood, R.D.1.....	North Star Cheese Co.
Clark Co. Central.....	B	Greenwood, R.D.2.....	Clark Co. Central. Cheese Co.
Warner.....	A	Greenwood, R.D.2.....	Warner Cheese Co.
West Side.....	A	Greenwood, R.D.2.....	Settsche & Schilnsog.
Humbird.....	A	Humbird.....	Farmers Cheese Co.
Dodgeville.....	A	Loyal, R.D.1.....	Waterstreet & Smith.
Beaver.....	A	Loyal, R.D.1.....	J. Joss.
Levis.....	A	Neillsville.....	Levis C. & B. Co.
Day, Comb.....	A	Neillsville.....	Day Creamery Co.
Pleasant Ridge.....	A	Neillsville, R.D.1.....	Fred Schwantes.
Dells Dam.....	A	Neillsville, R.D.2.....	Dells Dam C. & B. Co.
Country Farm.....	A	Neillsville, R.D.4.....	County Farm Cheese Co.
York Center, Comb.....	A	Neillsville, R.D.4.....	Heibel & Gullick.
Bartell.....	Neillsville, R.D.4.....	Fred Bartell.
David Mandel.....	A	Owen, R.D.1.....	David Mandel.
Town Line.....	A	Spencer.....	H. F. Seefeld.
Marten, Comb.....	A	Spencer, R.D.1.....	E. W. Marten.
Spokeville, Comb.....	A	Spencer, R.D.1.....	C. A. Voigt.
Fishers.....	A	Spencer, R.D.2.....	Geo. Fisher, Jr.

CLARK COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Sherman	A	Spencer, R.D.2	E. H. Kniekle.
Rodger Creek	A	Stanley, R.D.2	Walter Fero.
Clover Leaf	A	Stanley, R.D.2	Math. Meyer.
Sommer	A	Thorp, R.D.1	Otto Sommer.
Clover Belt	A	Thorp, R.D.3	W. H. Sommer.
Maple Grove	A	Unity, R.D.1	R. B. Meyers.
Clover Dale	A	Unity, R.D.1	E. C. Meyers.
Big Four, Comb.	A	Unity, R.D.1	Camers & Pipkorn.
Longwood	A	Withee, R.D.1	Longwood Dairy Co.
Creameries:			
Bright		Bright	H. A. Bright.
Chili, Comb.		Chili	O. F. Sampe.
Curtiss, Comb.		Curtiss	Curtiss Produce Co.
Dorchester		Dorchester	Dorchester Cry. Co.
Mayville, Comb.		Dorchester	Aron Nachtwey.
Granton, Comb.		Granton	C. A. Guth.
York, Comb.		Granton, R.D.1	J. B. Daughettee.
Banner, Comb.		Granton, R.D.2	Harry Eide.
Enterprise, Comb.		Granton, R.D.2	O. W. Becker.
Farmers' Progressive		Greenwood	John Wuetrich.
Greenwood		Greenwood	Eau Claire Cry. Co., Eau Claire.
Crystal, Comb.		Greenwood, R.D.1	Seitz Bros.
Humbird		Humbird	Humbird Co-op. Cry. Co.
Loyal		Loyal	Jenks Creamery Co.
Pine Valley B. Co.		Neillsville	Pine Valley B. Co.
Day, Comb.		Neillsville	Day Cry. Co.
H. J. Grell B. & E. Co.		Neillsville	H. J. Grell B. & E. Co., Johnson Creek.
Pine Valley		Neillsville, R.D.	Pine Valley Cry. Assn.
Shortville		Neillsville, R.D.1	Shortville Dairy Co.
Clark County B. Co.		Neillsville, R.D.3	Clark Co. Butter Co.
Aeme		Neillsville, R.D.3	Aeme Cry. Assn.
York Center, Comb.		Neillsville, R.D.4	Heivel & Gullick.
Clover Belt		Owen	Montange Cry. Co., Green- wood.
Spokeville, Comb.		Spencer, R.D.1	C. A. Voigt.
Maple Grove		Spencer, R.D.2	R. H. Sleyster.
F. Albert Dairy Co.		Thorp	F. Albert Dairy Co., May- ville.
Thorp		Thorp	Thorp Dairy Co.
Big Four, Comb.		Unity, R.D.1	Camers & Hip ^b orn.
Withee		Withee	Geo. E. Peterson.
Pleasant View		Withee	Chas. E. Eckerle.
Catlin		Loyal	Jenks Cry. Co.
Skimming Stations:			
Catlin		Loyal	Jenks Cry. Co.
Pellzdorf		Loyal	Seitz Bros., Greenwood, R.D.1.
Seif		Neillsville, R.D.2	Clark County Butter Co.
Dux		Neillsville, R.D.2	Clark County Butter Co.
Spokeville		Spencer, R.D.1	A. H. Jenks, Loyal, Mgr.
Withee		Withee	Chas. Eckerle.
Peterson		Withee	G. E. Peterson.

COLUMBIA COUNTY.

Cheese Factories:			
Arlington, Comb.	A	Arlington	C. C. Graack.
Stone School House.	B	Cambria	Jossi Ch. Co., Watertown, Mgr.
Centerville	B	Cambria	F. C. Westphal, Poynette, Mgr.
Courtland	B	Cambria	F. C. Westphal, Poynette, Mgr.
Main St. No. 2.	B	Cambria	Jossi Ch. Co., Watertown, Mgr.

COLUMBIA COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Randolph Center	B	Cambria	Jossi Ch. Co., Watertown, Mgr.
Randolph E. Rutland.....	Cambria, R.D	F. C. Westphal, Poynette, Mgr.
Water Side	Cambria, R.D.1	F. C. Westphal, Poynette, Mgr.
Hillside	A	Columbus, R.D.1	Bernh Bemmman.
Caledonia	A & B	Merrimack	Aug. Westphal, Neosho, Mgr.
Beaver	Randolph, R.D.1	F. C. Westphal, Poynette, Mgr.
Shady Lane	Randolph, R.D.3	F. C. Westphal, Poynette, Mgr.
Creameries:			
Arlington	Arlington	C. C. Graack.
Cambria	Cambria	Fred Friday.
Columbus	Columbus	Jahnke Cry. Co., Water- town.
Wuethrich Bros.	Doylestown	Wuethrich Bros.
Fall River	Fall River	Heimerl Bros.
Englewood	Fall River, R.D.1.....	H. H. Whiting.
Lodi	Lodi	E. H. Tucker and E. C. Dodge.
West Point	Lodi, R.D.4	C. W. Chrisler.
Empire	Morrisonville, R.D.1 ..	Harriman Bros.
Marcelon	Pardeeville	E. J. Hill, Mgr.
Portage	Portage	Knack Bros.
Fort Winnebago	Portage, R.D.1	J. A. Sweany, Mgr.
Poynette	Poynette	August Westphal, Neosho, Mgr.
Rio	Rio	Wm. Borst.
W. E. Blumenstein Co....	Sullivan	W. E. Blumenstein Co.

CRAWFORD COUNTY.

Cheese Factories:			
Maple Ridge	Boscobel	Schmitt Bros., Blue River, Mgr.
Lathrop & Childs.....	A	Boscobel	Lathrop & Childs.
Marietta	A	Boscobel	Callaway & Price.
Harmony Hill	A	Boscobel	H. E. Austin.
Mt. Zion	A	Boscobel, R.D.3	Henry Dunston.
Plum Run	A	Soldiers Grove, R.D.2.	Geo. Auer.
Boydton	A	Wauzeka	G. W. Rice.
Creameries:			
Eastman C. & B. Co.....	Eastman	C. E. Campbell, Mgr.
Eastman Butter Co.....	Eastman	J. F. Pier, Mgr.
West Fork Cry. Co.....	Excelsior	F. E. Remington, Mgr.
Ferryville Cry. Co.....	Ferryville	M. Barham, Mgr.
Nelson & Puerner.....	Gays Mills	Nelson & Puerner.
Prairie du Chien.....	Prairie du Chien.....	C. R. McMillan, Mgr.
Seneca	Seneca	J. G. Nickerson, Mgr.
Star Valley Cry. Co.....	Soldiers Grove	Ole H. Wangen, Mgr.
Soldiers Grove	Soldiers Grove	H. C. Berkholtz.
Kickapoo Valley	Steuben	F. A. Chandler, Mgr.
Wauzeka Butter Co.....	Wauzeka	W. E. Hazelwood.

DANE COUNTY.

Cheese Factories:			
Basco	L	Basco	E. W. Matts, Mgr.
Central	L	Basco	Central Cheese Co.
Fritz Cheese Co.....	L	Belleville	Farmers Co-op. Ch. Co.
Lyle Cheese Co.....	L	Belleville	Farmers Co-op. Ch. Co.
R. Wild Cheese Co.....	L	Belleville	R. Wild & W. Elmer.
Peerless Cheese Co.....	L	Belleville	M. K. Peters, Mgr.

DANE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Standard Cheese Co.....	S & L	Belleville	Standard Cheese Co.
Belleville	L	Belleville	Farmers Co.
Zimmerman & Zweifel.....	B & S	Belleville	Zweifel Bros., Mgr.
Stone Hill	S & B	Belleville	M. J. Marty, Mgr.
Dumholdt	S & B	Belleville, R.D.	Albert Nesheim, Mgr.
C. Erb	L	Belleville, R.D.1	Christ Erb.
Wittwer, J.	B & L	Belleville, R.D.2	Jacob Wittwer.
Holstein	A	Black Earth	Aug. Hamm, Mgr.
Diamond	A	Black Earth, R.D.1... ..	Henry Norslin, Mgr.
Barrey Dairy Co.....	A	Black Earth, R.D.2... ..	T. H. Paddock, Mgr.
Vermont	B & S	Black Earth, R.D.2... ..	Geo. Gulson, Mgr.
Pleasant Spring	B & S	Blanchardville, R.3	Anderson Bros.
Lee Valley	B & S	Blanchardville, R.3	M. Kittleson.
Green Prairie	B & S	Blue Mounds	Albert Anderson, Mgr.
Lead Mine	S	Blue Mounds	Lead Mine Ch. Co.
South Blue Mounds.....	B & S	Blue Mounds	Henry Kahl, Mgr.
North Perry	S	Blue Mounds	A. Anderson, Mgr.
Kelher's	A	Blue Mounds, R.D.1... ..	Otto Schlick, Mgr.
East Bristol	A	Columbus, R.D.6	Fred Fox.
Dolfen	Cross Plains, R.D.1... ..	John M. Statz, Mgr.
Johnson Corners	L	De Forest, R.D.	Geo. Ehrat & Co., Chicago.
Vienna	L	De Forest, R.D.1... ..	E. Johnson, Mgr.
Norway Grove	L	De Forest, R.D.1... ..	Ole Daley, Mgr.
Fitchburg	B & S	Fitchburg	J. B. Byrnes, Mgr.
Sunny Side	B & S	Hollandale, R.D.	Jac. Hegland, Mgr.
Klevensville	B & S	Klevensville	Talfof Lee, Mgr.
Arnold Sletto	B & S	Klevensville	A. Sletto, Mgr.
University	A B	Madison	University of Wisconsin.
Edwards' Park	B	McFarland, R.D.1... ..	Gottlieb Reusser, Mgr.
Harker	L	Mt. Horeb	Harker Cheese Co.
Eberhard	S	Mt. Horeb	A. Eberhard.
Elm Grove	B & S	Mt. Horeb	T. Argue, Mgr.
Kittleson	L	Mt. Horeb, R.D.	Kittleson Bros., Mgr.
Jac. Hefty	S	Mt. Horeb, R.D.	Jac. Hefty.
Mickelson's	L	Mt. Horeb, R.D.	Morton Mickelson.
Losenegger's	S	Mt. Horeb, R.D.	John Losenegger.
Pine Ridge	S	Mt. Horeb, R.D.	Robert Murphy, Mgr.
Spring Valley	S	Mt. Horeb, R.D.	John McKinley, Blue Mounds, Mgr.
Greenwald	B & S	Mt. Horeb, R.D.1	K. T. Kittleson, Mgr.
Badger	B & S	Mt. Horeb, R.D.2	Badger Cheese Co.
Schneider	B & S	Mt. Horeb, R.D.2	John Schneider.
Malone	B & S	Mt. Horeb, R.D.2	Ed. Lewis, Mgr.
Brager	B & S	Mt. Horeb, R.D.2	E. D. Offerdahl, Mgr.
Sharps Corner	B & S	Mt. Horeb, R.D.2	H. Bang, Mgr.
Swenson	B & S	Mt. Horeb, R.D.3	Swenson Cheese Co.
Sand Rock	B & S	Mt. Horeb, R.D.3	Geo. Becker, Mgr.
Eugen	B & S	Mt. Horeb, R.D.3	Ole Jacobson, Mgr.
Sand Hill	S	Mt. Horeb, R.D.3	Frank Koenig, Mgr.
German Valley	S	Mt. Horeb, R.D.4	H. D. Bec er, Mgr.
Lukken	BS	Mt. Horeb, R.D.4	Ole Lukken.
Erbe	BS	Mt. Horeb, R.D.4	W. Erbe, Mgr.
Blue Rock	BS	Mt. Horeb, R.D.4	Andrew Disrud, Mgr.
Spring Valley	S	Mt. Horeb, R.D.4	Wm. Sutter, Mgr.
Blue Valley	BS	Mt. Horeb, R.D.4	Knud Lundi, Mgr.
Dailyville	BS	Mt. Horeb, R.D.5	Ben. Daley, Mgr.
Drammen Valley	S	Mt. Horeb, R.D.5	Ed. Benson, Mgr.
Filsram Ch. Co.....	BS	Mt. Horeb, R.D.5	I. M. Berg.
South Perry	BS	Mt. Horeb, R.D.5	South Perry Ch. Co.
Maple Grove	B	Mt. Horeb, R.D.5	J. Anderson, Mgr.
Big Stone	B L S	Mt. Horeb, R.D.5	Gab. Disrud, Mgr.
Perry Center	S	Mt. Horeb, R.D.5	Perry Center Ch. Co.
Welzinch	L	Mt. Horeb, R.D.6	Fritz Arn. New Glarus, Mgr.
Myrland	B L S	Mt. Horeb, R.D.6	Nick Zweifel, Mgr.
Oak Grove	L	Mt. Horeb, R.D.6	Oak Grove Ch. Co.
Taescher	L	Mt. Horeb, R.D.6	W. Taescher, Mgr.
Rock Hill	L	Mt. Horeb, R.D.6	M. Folkestad, Mgr.
Kelly Hill	B L S	Mt. Horeb, R.D.6	Carl Messerschund, Riley, Mgr.
Miller Hollow	L	Mt. Vernon	Ole Eugen, Mgr.
Kranz	S	Riley, R.D.	L. Stuessy, Mgr.
Wittwer	B S	Riley, R.D.1	Sam Wittwer.
Feller	S	Riley, R.D.	Fred Feller.

DANE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Meadow View	B S	Riley, R.D.1	R. W. Gust, Mgr.
Prairie Ridge	B S	Riley, R.D.1	Ed. Magnusson, Mgr.
Gausman	B S	Riley, R.D.1	Rob. E. Beat, Mgr.
Holm	B L S	Verona	A. Schmid, Mgr.
Sam Kuehne	B	Verona	Sam Kuehne.
Wild	B S	Verona	Fritz Oldag, Mgr.
River Side	S	Verona	Oswold Greiger, Mgr.
Jesse S. Gordon Ch. Co.	A	Verona	Geo. Gordon, Mgr.
Zingg	S	Verona, R.D.	Fred Zingg.
Goodwin	B L S	Verona, R.D.	Frank Stuart, Mgr.
Meloy	L	Verona, R.D.2	Meloy Cheese Co.
Nine Mounds	S	Verona, R.D.3	John C. Ward, Mgr.
Wilkie	B S	Verona, R.D.3	Chris. Guss, Mgr.
Token Creek		Windsor	G. A. Stallman, Watertown, Mgr.
Creamer's:			
Farmers' Co-op.		Albion	Farmers' Co-op. Cry. Co.
Story		Basco, R.D.2	S. Hoiberg, Mgr., Oregon.
Belleville		Belleville	Farmers' Co.
Black Earth		Black Earth	Geo. Roemhild, Mgr.
Blue Mounds		Blue Mounds	Roach & Seeber Co., Water- loo.
Prairie Queen		Cambridge	Prairie Queen Creamery Ass'n.
Hillside		Cambridge, R.D.4	H. O. Lien, Mgr.
Rockdale		Cambridge, R.D.	Henry Schempf, Fort Atkin- son.
Oak Hill		Cottage Grove, R.D.	H. C. Korfmacher.
Cottage Cry. Ass'n.		Cottage Grove.	W. R. Clark, Mgr.
Cross Plains Dairy Co.		Cross Plains	P. Kettenberg, R.D.1.
Zanders		Cross Plains	Henry M. Zanders.
Springfield Corners		Dane	F. C. Zacher, 321 4th St., Milwaukee.
Nora		Deerfield	Roach & Seeber Co., Water- loo.
Oak Park		Deerfield	Cook & Buchanan, Lake Mills.
Deerfield Cry. Co.		Deerfield	A. Brietson, Mgr.
The Ridge		Deerfield, R.D.1	Andrew Steele.
Emerald Cry. Co.		Edgerton, R.D.	M. J. Doran, Mgr.
Klevenville		Klevenville	James Farrell.
London		London	Roach & Seeber Co., Water- loo.
Macfarland		Macfarland	Macfarland Cry. Co.
University		Madison	E. H. Farrington, Mgr.
Model		Madison	C. A. Zilisch.
F. C. Mansfield Co.		Madison	F. C. Mansfield Co.
Sixth Ward Dairy Co.		Madison	Lewis Anderson.
Madison Dairy Produce Co.		Madison	Steinhauer & Noble, 413 E. Main St.
Deansville		Marshall	Cook & Buchanan, Lake Mills.
Riverside		Marshall	Dabareiner & Hoyt.
York Center		Marshall	F. Schey.
Meding		Marshall	M. Lindas.
Farmers' Cry. Co.		Marshall, R.D.5	H. F. Schmidt, Mgr.
Marxville Co-op. Cry. Co.		Mazomanie	Wm. H. Evert, Mgr.
Halfway Prairie		Mazomanie	R. Lees, Mgr.
Mazomanie		Mazomanie	Mazomanie Cry. Co.
West Middleton		Middleton	W. M. Vose, Mgr.
Ashton		Middleton	Melchior Kalscheur, R.D.3.
Middleton		Middleton	Wm. F. Hopkins.
Mt. Horeb Co-op. Cry. & Ch. Co.		Mount Horeb	Jas. Reilly, Mgr.
Elvers		Mount Horeb, R.D.1	Thos. Gallagher, Mgr.
Dailyville		Mount Horeb, R.D.5	M. J. Johnson, Mgr.
Oregon		Oregon	S. Hoiberg, Mgr.
Oak Hall		Oregon	S. Hoiberg, Mgr.
Paoli		Paoli	Irene Fischer, Mgr., Basco.
Square Deal		Stoughton	J. A. Roberts.
Model Dairy		Stoughton	Gordon & Parish.
Pleasant Hill Dairy		Stoughton	A. Lenstead.

DANE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Kegonsa	Stoughton, R.D.1	O. R. Swerig, Mgr.
Utica	Stoughton, R.D.2	John Eide, Mgr.
Rutland	Stoughton, R.D.5	Chas. Randecker.
Sun Prairie	Sun Prairie	Roach & Seeber Co., Water- loo.
Pierceville	Sun Prairie	John J. Zimprick, Marshall, R.D.
North Bristol	Sun Prairie, R.D.	E. M. Button & Son.
Crystal	Verona	E. F. Groth.
Rosendale	Waterloo	Roach & Seeber Co.
Waunakee	Waunakee	Dodge & Paynter, Lake Mills.
Eclipse	Windsor	C. J. Dodge.
Stimming Stations:			
Hope	Cottage Grove, R.D. ...	H. C. Kaufmacher, Mgr.
Pine Bluff	Klevenville, R.D.	G. S. Mannes, Mgr.
Rosendale	Marshall, R.D.	Roach & Seeber, Waterloo.

DODGE COUNTY.

Cheese Factories:			
Beaver Dam Island.....	B	Beaver Dam.....	Jossi Cheese Co., Water- town.
Lake Shore	B	Beaver Dam.....	Jossi Cheese Co., Water- town.
Trenton North Shore.....	B	Beaver Dam.....	R. C. Lovell, Juneau.
Prairie Hill	B	Beaver Dam.....	Fred Kuenzi.
Zastrow	B	Beaver Dam.....	Zastrow Cheese Ass'n.
Hickory Grove.....	B & A	Beaver Dam.....	Chr. Indermuehle, Juneau.
Westford	B	Beaver Dam, R.D.3...	Aug. Westphal, Mgr., Neosho.
South Trenton Comb.....	B	Beaver Dam.....	C. J. Schoenfeld, Mgr.
Leader	B	Beaver Dam, R.D.4...	R. C. Lovell, Mgr., Juneau.
Belke & Thomas	B	Beaver Dam.....	Relke & Thomas.
Special	B & A	Beaver Dam, R.D.	R. C. Lovell, Juneau.
Red Oak	B	Beaver Dam, R.D.5...	August Westphal, Mgr., Neosho.
Shaw Creek.....	B	Beaver Dam, R.D.5...	Sam. Indermuehle.
Brownsville	B	Brownsville	B. Jonely.
Mill Creek	B	Burnett Junction	M. Fitzgerald, Mgr., Wa- tertown.
Burnett	B	Burnett Junction	Wm. Gibson.
Sunny Hill	B	Burnett Junction	Aug. Westphal, Mgr., Neosho.
Champion	B	Burnett Junction, R.D.	Max P. E. Radloff, Mgr., Hustisford.
Dairy Union	B	Burnett Junction, R.D.	Max P. E. Radloff, Mgr., Hustisford.
Clyman Station	B	Clyman	John Habegger, Mgr., Watertown.
Town Line.....	B	Clyman	John Habegger, Mgr., Watertown.
Carey	B	Clyman	John Habegger, Mgr., Watertown.
Clyman Center	B	Clyman	Chas. Schult, Mgr.
Elba	A	Columbus	R. C. Lovell, Juneau.
Spring Brook.....	B	Fox Lake	Max P. E. Radloff, Mgr., Hustisford.
Beaver Hill	B	Fox Lake	Jossi Cheese Co., Mgr., Watertown.
Fox Lake Dairy Co.....	B & A	Fox Lake	Max P. E. Radloff, Mgr., Hustisford.
Lake View	B	Fox Lake	Max P. E. Radloff, Mgr., Hustisford.
Trenton Center	B	Fox Lake	Aug. Westphal, Mgr., Neosho.
Fox Lake	B	Fox Lake, R.D.1.....	Aug. Westphal, Mgr., Neosho.

DODGE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Oak	B	Hartford	J. J. Reed, Mgr., Oconomowoc.
Saylesville	B	Hartford	Otto Wollner, Mgr., Hartford.
North Rubicon	B	Hartford	Otto Ginges, Mgr., Hartford.
Church Hill	B	Hartford, R.D.	Aug. Westphal, Mgr., Neosho.
Grove B. & C. Ass'n.	B	Hartford, R.D.3.	D. Fenten, Mgr., Hartford, R.D.3.
Rock River	B	Horicon	Max P. E. Radloff, Hustisford.
White Oak	B	Horicon	Max P. E. Radloff, Hustisford.
Brown's Corner	B	Horicon, R.D.2.	Christ Wenger.
Horicon Dairy Co.	B	Horicon	E. C. Wruke, Mgr., Horicon.
Poplar Grove	B	Hustisford	M. Fitzgerald, Mgr., Watertown.
Home	B	Hustisford	Max P. E. Radloff, Hustisford.
Golden Rule	B	Hustisford	Ernst Bramer, Mgr.
Hustisford	B & F	Hustisford	Ernst Bramer, Mgr.
Wege	B	Hustisford	Wm. Wege.
Ryder	B	Hustisford, R.D.1.	John Seefeldt, Mgr.
Iron Ridge	B	Iron Ridge	R. F. Voigt.
Badger State	B	Iron Ridge	Fred F. Sette.
Bilgrien	B	Iron Ridge	Herman Bilgrien.
Maple Wood	B	Iron Ridge, R.D.1.	Aug. Westphal, Mgr., Neosho.
Spring	B	Iron Ridge, R.D.1.	Chas. Moldenhauer.
Rock	B	Iron Ridge, R.D.1.	Seefeldt Bros., Mgr., Hustisford.
Dornfeld	B	Iron Ridge, R.D.1.	E. J. Dornfeld.
Highland	B	Iron Ridge, R.D.1.	Aug. Westphal, Mgr., Neosho.
Sugar Island	B	Ixonia	Jossi Cheese Co., Watertown.
Juneau Ch. & B. Co.	B	Juneau	A. F. Ryder.
Essmann	B	Juneau	R. C. Lovell.
Union	B	Juneau	Max P. E. Radloff, Mgr., Hustisford.
Black Oak	B	Juneau	John Habbegger, Mgr., Watertown.
North Clyman	B	Juneau	Jossi Cheese Co., Mgr., Watertown.
Burr Oak	B	Juneau	Max P. E. Radloff, Hustisford.
Indermuehle	B	Juneau	Chris. Indermuehle.
Westphal Oak Grove.	B	Juneau, R.D.1.	Aug. Westphal, Neosho.
Dead Creek	B	Juneau, R.D.2.	R. C. Lovell.
Westphal	B	Juneau, R.D.3.	Aug. Westphal, Neosho.
Jung	B	Juneau, R.3.	Fred Jung.
Oak Grove Union	B	Juneau, R.D.3.	Herman Swensow, Mgr.
Oak Lawn	B	Juneau, R.D.4.	Fred Mertens.
Town Line	B	Juneau, R.D.4.	R. C. Lovell.
White Oak	B	Juneau, R.D.4.	L. C. Erdman, Mgr.
Oak Hill	B	Juneau, R.D.	Max P. E. Radloff, Mgr., Hustisford.
Shell Rock	B	Knowles, R.D.1.	Chas. Marschall.
Farmersville	B	Knowles, R.D.1.	Robt. Kohli.
Leroy	B	Knowles, R.D.1.	Carl Indermuehle.
Lomira	B	Lomira	Robt. Hirsig.
Klink	A	Lomira	Geo. Ehrat & Co., Chicago.
Rock River	B	Mayville	Fred Baertschy.
Northwestern	B	Mayville, R.D.	H. G. Naber Co., Knowles.
Riverside	B	Mayville	J. W. Falk.
Rock River	B	Mayville, R.D.1.	Herman Koepsell, Mgr.
Glen Argyle	B	Mayville, R.D.2.	Chris. Wenger, Horicon, R.D.2.
Rock Spring	B	Mayville, R.D.2.	Herman Koepsell.
Maple Grove	B	Mayville, R.D.2.	Seefeldt Bros., Mgr., Hustisford.
Park	B	Mayville, R.D.2.	Seefeldt Bros.

DODGE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Kekoskee	B	Mayville, R.D.3.....	Emil Roll.
Kohl	B	Mayville, R.D.3.....	Chris. Kohl.
Fairview	B	Mayville, R.D.3.....	Sam. Indermuehle.
Rock Ridge.....	B	Neosho	Max. P. E. Radloff, Mgr., Hustisford.
Neosho Ch. & B. Co.....	B	Neosho	Aug. Westphal, Mgr., Neosho.
Lime Ledge	B	Neosho	— Murphy, Nashotah.
Pucker St.....	B	Neosho	Pucker St. Cheese Fac. Co.
N. W. Leroy	B	Oakfield, R.D.27.....	Fred Indermuehle.
Alderly Glen	B	Oconomowoc, R.D.25.....	John Steele.
Alderly Dairy Ass'n.....	B	Oconomowoc, R.D.25.....	M. J. Shannon, Oconomowoc.
Cross Key	B	Oconomowoc, R.D.26.....	M. Fitzgerald, Mgr., Watertown.
Lily	B	Oconomowoc, R.D.26.....	Aug. Westphal, Mgr., Neosho.
Ashippun Ch. Co.....	B	Oconomowoc, R.D.26.....	G. Meissner, Mgr.
North Star	B	Oconomowoc, R.D.26.....	G. Meissner, Mgr.
County Line	B	Randolph	Max. P. E. Radloff, Mgr., Hustisford.
Sunnyside	B	Randolph	Sunnyside Cheese Ass'n.
Prairie View	B	Randolph	Jossi Cheese Co., Mgr., Watertown.
Portland Butter & Cheese Ass'n.	A	Reeseville	W. F. Etscheid, Mgr.
Reeseville	A	Reeseville	Farm. Co-op. Ass'n.
Leader	A & B	Reeseville, R.D.1.....	Alois Froehlich, Mgr., Reeseville.
Behle Bros.	A & F	Rolling Prairie.....	Behle Bros.
Cherry Hill	B	Rubicon	J. J. Reid, Mgr., Oconomowoc.
Rubicon	B	Rubicon	Aug. Westphal, Neosho.
Union	B	Rubicon	M. Fitzgerald, Mgr., Louis Law.
Hullsburg	B	Rubicon, R.D.2	Rubicon Merc Co.
Fremont	B	Rubicon, R.D.2	B. Jonely, Brownsville.
Highland	B	Theresa	M. Asenbauer.
Riverside	B	Theresa	J. Wenger.
Five Corner	B	Theresa	Henry Indermuehle.
Oppliger	B	Theresa, R.D.1.....	Four Corners Dairy Co.
Four Corners	A	Theresa, R.D.1.....	A. Stallman, Mgr.
Tilden	B	Watertown	Jossi Cheese Co., Mgr.
Rock	B	Watertown	Jossi Cheese Co., Mgr.
Schwefel	B	Watertown	Jossi Cheese Co., Mgr.
Main St. No. 1.....	B	Watertown	Jossi Cheese Co., Mgr.
Trechel	B	Watertown	Jossi Cheese Co., Mgr.
Gnewuch	B	Watertown	Jossi Cheese Co., Mgr.
Union	B	Watertown	John Habegger, Mgr.
Emmet Grove	B	Watertown	John Habegger, Mgr.
Star	B	Watertown	John Habegger, Mgr.
Silver Creek	B	Watertown	H. R. Moldehauer.
Moldenhauer	B	Watertown	G. A. Stallman, Mgr.
Golden Star	B	Watertown	G. A. Stallman, Mgr.
Rock River Star.....	B	Watertown	G. A. Stallman, Mgr.
Globe	A	Watertown	G. A. Stallman, Mgr.
Hancock	B	Watertown	Wm. Wagner, Mgr.
Shields	A	Watertown, R.D.7.....	John McCaig.
Indian Garden.....	A	Watertown, R.D.7.....	H. R. Moldenhauer, Mgr.
Oak Hill.....	B	Watertown, R.D.8.....	Max P. E. Radloff, Mgr., Hustisford.
Sunnyside	B	Watertown, R.D.8.....	Aug. Westphal, Mgr., Neosho.
Chester Dairy Ass'n.....	B	Waupun, R.D.24	Max. P. E. Radloff, Mgr., Hustisford.
Hustisford & Rubicon.....	B	Woodland	M. Fitzgerald, Mgr., Watertown.
Rubicon River.....	B	Woodland	Senner & Marty, 267 South Water St., Chicago.
Zeitlow	B	Woodland	Ernst Indermuehle.
Woodland	R	Woodland	Max P. E. Radloff, Hustisford.
Radloff Highland	B	Woodland, R.D.1.....	Rubicon Merc. Co.
Spring Brook	B	Woodland, R.D.1.....	Otto Quandt.
Maple Shade	B	Woodland, R.D.1.....	

DODGE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries:			
The Atwater Cry. Co.	Atwater	Edwin C. Beske.
Beaver Dam	Beaver Dam	E. H. Weber.
Meier & Guelzow	Beaver Dam	Meier & Guelzow Dairy Co.
Lotus	Beaver Dam	Gust. H. Weber, Columbus.
South Trenton	Beaver Dam, R.F.D.	Meier & Guelzow.
Lowell Center	Beaver Dam, R.D.	E. H. Weber.
Danville	Columbus	E. H. Kielsmeier.
Elba Center	Columbus	G. H. Weber.
Lake Emily	Fox Lake	A. Lange.
Fox Lake	Fox Lake	P. R. Lean.
Toland B. & C. Ass'n.	Hartford, R.D.1.	J. F. Weber, Mgr.
Knowles	Knowles	H. G. Nober, 2327 Cottage Grove Ave., Chicago.
Elwood	Lomira	Price & Ruland.
E. E. Helpap.	Lowell	E. E. Helpap.
Riverside	Mayville	J. W. Falk.
Rock River	Mayville	Fred Baertschy.
Upland	Mayville	Wm. Remmel.
Minnesota Junction.	Minnesota Junction.	H. J. Grell Butter & Cheese Co., Johnson Crk.
Randolph	Randolph	Thomas & Humphrey.
Grove Prairie Cry. Co.	Reeseville	Grove Prairie Cry. Co.
Cold Spring	Reeseville, R. D.	Roach & Seeber Co., Waterloo.
Oak Grove	Waterloo	W. F. Linck.
White Clover	Waterloo	Roach & Seeber.
Kotenberg	Waupun	H. Kotenberg.
Skimming Stations:			
Elgin	Oakfield, R. D.	Geo. Hanson.
West Brownsville.	Lomira, R.D.	Price & Ruland.

DOOR COUNTY.

Cheese Factories:			
Rosewood	A	Algoma, R.D.4	Christ Hagnes.
Struck, No. 1.	A	Brussels	Wm. Struck.
Struck, No. 2.	A	Brussels	Wm. Struck.
Brussels	A	Brussels	Gabe Pierre.
Jenquin	A	Brussels, R.D.1	Ralph Jenquin.
Forestville, Comb.	A	Forestville	Andrew Sloan.
Carnot, Comb.	A	Forestville, R.D.1	H. J. Teske.
Wolski, Comb.	A	Forestville, R.D.1	Louis Wolski.
Brandt	A	Forestville, R.D.1	August Brandt.
Jarchow, Comb.	A	Forestville, R.D.1	Loui Jarchow.
Flemmal	A	Forestville, R.D.2	Aleck Flemmal.
Kolberg, Comb.	A	Forestville, R.D.2	C. E. Guth.
Leischow	A	Forestville, R.D.2	Gerhart Leischow.
Jacksonport	A	Jacksonport, R.D.1	Matt. Pepper.
Jindra	A	Sawyer	Jos. Jindra.
Gardner	A	Sawyer, R.D.1	W. R. Guth.
Clover Leaf	A	Sawyer, R.D.1	Mibe Grassel, Mgr.
Leitzke	A	Sawyer, R.D.1	John Leitzke.
Vignes	A	Sawyer, R.D.2	O. C. Rye.
Bernhard	A	Sawyer, R.D.2	F. Bernhard.
Nelsonville	A	Sawyer, R.D.2	Gilbert Magistad, Forestville, R.D.1, Mgr.
Naseaupee Dairy Co.	A	Sawyer, R.D.3	John Snerber, Mgr.
Clover Dairy	A	Sawyer, R.D.3	Adam Brink.
Maple Wood	A	Sawyer, R.D.3	Christ. Kipping.
Berg	A	Sturgeon Bay	Julius Berg.
Washburn, No. 2.	A	Sturgeon Bay	L. M. Washburn.
Institute	A	Sturgeon Bay	H. Coulson, Kewaunee.
Washburn, No. 1.	A	Sturgeon Bay, R.D.2.	L. M. Washburn.
Creameries:			
Baileys	Baileys Harbor	G. H. Oldenburg.
Brussels Cry. Co.	Brussels	Dennis Befay, Mgr.
Forestville, Comb.	Forestville	Ed. Sticka.
Jarchow, Comb.	Forestville, R.D.1	Louis Jarchow.
Wolski, Comb.	Forestville, R.D.1	Louis Wolski.

DOOR COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Carnot, Comb.	Forestville, R.D.1	H. J. Teske.
Kolberg, Comb.	Forestville, R.D.2	C. R. Guth.
Gardener, Comb.	Sawyer	W. R. Guth.
Sister Bay	Sister Bay	Matt. Roesser.
Sturgeon Bay	Sturgeon Bay	Elmer J. Hilander.
Sevastopol Farmers	Sturgeon Bay, R.D.2..	W. A. Waterman, Mgr.

DOUGLAS COUNTY.

Creameries:			
Hawthorne	Hawthorne	Hawthorne Cry. Co.
Poplar	Poplar	Poplar Cry. Co.
Russell Cry. Co.	Superior	Russell Cry. Co.
Douglas	Superior	Douglas County Cry.

DUNN COUNTY.

Cheese Factories:			
Tramway	Boyceville, R.D.1.....	Tramway Ch. Co.
Annis Creek	S B	Boyceville	Annis Creek Ch. Co.
Big Beaver, Comb.	A	Wheeler	Big Beaver Ch. & B. Co.
Trout Brook	Wheeler	A. M. Anderson, Dodgeville.
Creameries:			
Boyceville	Boyceville	Boyceville Co-op. Cry. Co.
Rock Falls	Caryville	Rock Falls Co-op. Cry.
Colfax	Colfax	Colfax Co-op. Cry. Co.
Downing	Downing	Montanye Cry. Co., Glen-wood.
Connersville	Downing	Connersville Co-op Cry. Assn.
Chimney Rock	Downing	Montanye Cry. Co. Glen-wood.
Downsville	Downsville	Downsville Co-op. Cry. Co.
Elk Mound	Elk Mound	Elk Mound Cry. Co.
Elk Lake Farm.	Elk Mound	E. C. Jacobs.
Eau Galle	Eau Galle	Eau Galle Co-op. Cry. Assn.
Knapp	Knapp	Knapp Cry. Co.
School of Agriculture.	Menomonie	School of Agriculture.
New Hudson Road.	Menomonie	New Hudson Road Cry. Co.
Meridian	Meridian	Meridian Co-op. Cry. Co.
Ridgeland	Ridgeland.	Ridgeland Cry. Co.
Sand Creek	Sand Creek	Farmers Store Co., Bloomer
Big Beaver, Comb.	Wheeler	Big Beaver C. & B. Co.
Wheeler	Wheeler	Wheeler Cry. Assn.
Rusk	Rusk	Rusk Cry. Co.

EAU CLAIRE COUNTY.

Cheese Factories:			
Golden Crown	A	Augusta	Golden Crown C. & B. Co.
Hoesley & Ming.	Eau Claire, R.D.6.	Hoesley & Ming.
Creameries:			
Russells Corner	Augusta	Russells Corner Cry. Assn.
Augusta	Augusta	Augusta Cry. Co.
Diamond Valley	Augusta	Diamond Valley Cry. Co.
Eau Claire	Eau Claire	Eau Claire Cry. Co.
Washington	Eau Claire	Washington Co-op. Cry. Co.
Pleasant Valley	Eleva, R.D.1	Pleasant Valley Co-op. Cry. Co.
Fairechild	Fairechild	Co.
			Augusta Cry. Co., Augusta.

EAU CLAIRE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Fall Creek	Fall Creek	Fall Creek Cry. Co.
Sand Prairie	Fall Creek, R.D.3.....	Aug. Luedtke & Son.
Bracket	Fall Creek, R.D.4.....	Bracket Co-op. Cry. Co.
Skimming Stations:			
Fall Creek, No. 1.....	Fall Creek	Fall Creek Cry. Co.
Fall Creek, No. 2.....	Fall Creek	Fall Creek Cry. Co.
Rosedale	Rosedale	Augusta Cry. Co., Augusta.

FOND DU LAC COUNTY.

Cheese Factories:			
Calvary, Comb.	A	Calvary	Niek Krebsbach.
J. Guelig	A	Calvary	Joseph Guelig.
Kohli	A	Calvary	Sam Kohli, R.D.41.
Mat. Guelig	A	Calvary	Mat. Guelig, R.D.41.
Enders	A	Calvary	John C. Enders, R.D.41.
Forest Spring	A	Calvary	L. B. Taplin.
Campbellsport	A & B	Campbellsport	Sam Grossen.
Sackett	A	Campbellsport	H. F. Sackett, Fond du Lac.
West Auburn	A	Campbellsport	Otto Fiek.
Eureka	A	Campbellsport	H. F. Sackett, Fond du Lac.
Fleischman	Campbellsport	J. M. Fleischman.
Jersey	A	Campbellsport	L. B. Van Blaxeum.
Jaeger	A	Campbellsport	John Jaeger, R.D.
Hillside	A	Campbellsport	T. L. Johnson, R.D.30.
Ashford	Campbellsport	Braun, Mauel & Schill Co., R.D.29.
Elmore	A	Campbellsport	Albert Struebing, R.D.30.
St. Kilian	A	Campbellsport	Strachota Bros., R.D.31.
Heberer	A	Campbellsport	Adolph Heberer, R.D.32.
Hirsig	A	Campbellsport	Rudolph Hirsig, R.D.32.
Waucousta	A & B	Campbellsport	Adolph Pieper, R.D.33.
Dundee	A	Campbellsport	Chas. Baetz, R.D.34.
Mammoth Spring	A	Eden	Mammoth Spring Ch. Co.
Loyd	A	Eden	Wis. Ch. & Storage Co., Fond du Lac.
Woodside	Eden	Roy Prindle, R.D.25.
Morgan	A	Eden	C. E. Slattey, R.D.35.
East Eden	A	Eden	H. F. Pieper, R.D.35.
Dotyville	A	Eden	Geo. Basler, R.D.36.
Town Line	Eden	H. F. Isaac, R.D.36.
Wolfram	A	Eden, R.D.36	H. F. Isaac.
Oak Lawn	B	Eldorado	A. F. Westphal, Neosho.
Square Deal	A	Eldorado	Square Deal Ch. Co., R.D.10.
Eldorado	A	Eldorado	Eldorado Co-op. Ch. Co., R.D.10.
Alto	A	Fairwater	U. L. Johnson.
Fond du Lac.....	Fond du Lac	Galloway & West.
Friendship Eldorado	A	Fond du Lac	Friendship Eldorado Ch. Co.
Woodhull, Comb.	A	Fond du Lac	J. L. Fischer, R.D.3.
Westphal	A	Fond du Lac	A. F. Westphal, Neosho.
Ridge Road	A	Fond du Lac	Adolph Luethy, R.D.1.
Eldorado Star	A	Fond du Lac	Eldorado Star Ch. Co., R.D.1.
Elmwood	A	Fond du Lac	Frank Barron, R.D.2.
Lake View	A	Fond du Lac	W. C. Schmidt, R.D.1.
Fairview	A	Fond du Lac	R. F. Kohlman, R.D.6.
South Empire	A	Fond du Lac	H. P. Isaac, R.D.7.
Empire	A	Fond du Lac	J. H. Wagner, R.D.7.
Forest	A	Fond du Lac	Chas. F. Perrin, R.D.8.
Eggersville	A	Fond du Lac	Chas. F. Perrin, R.D.8.
Spring Hill	A	Fond du Lac	Fred Hirsig, R.D.1.
Golden Corners	B	Lomira	Fred Hirsig, R.D.
Johnsburg, Comb.	A	Malone	Hoerl & Freund.
Stephany	A	Malone	Peter Stephany, R.D.38.

FOND DU LAC COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Alpha, Comb.	Malone	Alpha Cry. Co., R.D.39.
Marytown, Comb.	New Holstein	Jacob Schiller.
Maple Grove	A	New Holstein	Karls & Daun, R.D.2.
Little Hill	A	New Holstein	Ambros Reiser, R.D.3.
Schiller	A	New Holstein	Jacob Schiller, R.D.3.
Camp Ground	A & B	Oakfield	Jacob Christen.
Weinreis	A	Peebles	Peter Weinreis.
Peebles	Peebles	Wis. Ch. & Storage Co., Fond du Lac.
Spring Vale	A & B	Rosendale	A. F. Westphal, Neosho.
Farm	B	Rosendale	Jossi Ch. Co., Watertown.
Triangle	A & B	Rosendale	A. F. Westphal, Neosho.
Blonien, Comb.	A	St. Cloud	Henry Blonien.
St. Joe, Comb.	A	St. Cloud	J. D. Schmitz.
Four Corners	A	St. Cloud	L. B. Kohlman.
St. Cloud	A	St. Cloud	C. A. Bennin.
Rice	A	St. Cloud	J. T. Rice.
Badger	A	St. Cloud	Dan. Entringer.
Armstrong	A	St. Cloud	Martin Gallagher, R.D.42.
Leith	A	Van Dyne	Chas. H. Patt, R.D.9.
Creameries:			
Brandon	Brandon	Brandon Cry. Assn.
Wil'ie	Brandon	A. F. Wilkie Cry. Co.
Waupun Dairy	Brandon	Waupun Dairy Co., R.D.20.
Ladoga	Brandon	Atwood & Jaques, R.D.21.
Byron	Byron	Kee & Chappel Dairy Co., Chicago.
Calvary, Comb.	Calvary	Nick Krebsbach.
Blue Ribbon	Campbellsport	E. C. Zacker, Milwaukee.
Dotyville, Comb.	Eden	Geo. Basler, R.D.36.
Fairwater	Fairwater	Fairwater Cry. Co.
West Side	Fairwater	Peschke Bros.
Woodhull, Comb.	Fond du Lac	J. L. Fischer.
Fond du Lac, Comb.	Fond du Lac	Galloway & West.
North Byron	Fond du Lac	E. D. Jones.
Town Line	Fond du Lac	J. C. Weber.
Rogersville	Fond du Lac	M. Cahill, R.D.4.
Johnsburg, Comb.	Malone	Hoerl & Freund.
Silica	Malone	Braun & Schneider, R.D.38.
Alpha	Malone	Alpha Cry. Co., R.D.39.
Marytown, Comb.	New Holstein	Jacob Schiller.
Oak Center	Oak Center	Consolidated Highland Cry. Co., Oakfield.
Oakfield	Oakfield	Consolidated Highland Cry. Co.
Kenwood	Oakfield	Consolidated Highland Cry. Co.
Lamartine	Oakfield	Consolidated Highland Cry. Co.
Genessee	Oakfield	Genessee Cry. Co., R.D.28.
Calumet Harbor	Peebles	Matt. Moersch, R.D.37.
Sandstone	Ripon	Ripon Produce Co.
Five Corners	Ripon	H. W. Meinke, R.D.5.
Rosendale	Rosendale	H. J. Grell B. & Egg Co., Johnson Creek.
Blonien, Comb.	St. Cloud	Henry Blonien.
St. Joe, Comb.	St. Cloud	J. D. Schmitz.
Four Corners	St. Cloud	L. B. Kohlman.
Van Dyne	Van Dyne	Tank Bros.
Waupun	Waupun	Waupun Mutual Cry. Co.
Alto	Waupun	Alto Cry. Co.
Willow Creek	Waupun	E. R. Godfrey & Sons Co., Milwaukee.
Banner	Waupun	Kotenberg & Mautz.
Skimming Stations:			
Grell	Eldorado	H. J. Grell Butter & Egg Co., Johnson Creek.
Home	Malone	Henry Michels.
Braun & Schneider	Malone	Braun & Schneider.
South Byron	South Byron	Consolidated Highland Cry. Co., Oakfield.
Rock River	Waupun	E. R. Godfrey & Sons Co., Milwaukee.

GRANT COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Blue River	A	Blue River	Van W. Pipal.
Sanders Creek	A	Boscobel	Chris. Bolchen.
Pleasant Grove	A	Boscobel	Schmidt Bros., Blue River.
Oak Ridge	A	Boscobel	H. J. Noyes, Mgr., Muscoda.
Badger State	A	Boscobel	H. E. Austin, Mgr.
Homer	A	Boscobel	H. E. Austin.
Ideal	A	Boscobel	Austin & Kely.
Fennimore Branch	A	Fennimore	H. E. Austin, Mgr.
Buckwheat Ridge	A	Lancaster	S. Roddick, Mgr.
Flora	A	Lancaster	Matt. Schildgen, Mgr.
Platt	A	Lancaster	A. J. Olson, Mgr., Montfort.
Five Points	A	Lancaster	Arthur Walker, Mgr.
Martin	A	Lancaster, R.D.6	James Hake, Mgr., Stitzer.
Liberty	A	Liberty	Schmitt Bros., Blue River.
Wolf Hollow	B & L	Livingston	Wm. Allen, Mgr.
Dennis	L	Livingston	J. Wagner, Mgr.
Red Oak	A	Highland	John Hudak, Mgr.
Rocky Point	A	Highland	A. A. McKinney.
Oak Grove	A	Montfort	A. J. Olson.
Union	A	Montfort	Geo. Muender.
Gas Hollow	A	Montfort	O. Knudson.
Castle Rock	A	Montfort	W. S. Walsh.
Oak Grove	A	Muscoda	F. M. Viktora.
Walnut Grove	A	Muscoda	N. F. Orth, Mgr.
Muscoda	A	Muscoda	L. Noyes, Mgr.
Maple Grove	A	Platteville	John Wellman.
Platte Ridge	A	Platteville	Geo. Whitecher.
Bunker Hill	A	Platteville	Geo. Whitecher, Mgr.
Ellenboro	A	Platteville	Beck & Schwartz, Lancaster.
Brandl	A	Platteville	J. Brandl.
Lone Pine	A	Platteville	Lone Pine Cheese & Produce Co.
Preston	A	Preston	Ed. Heathcoat, Mgr.
Fisher	A	Stitzer	Wm. Fisher.
Leggett Branch	A	Stitzer	Wm. Hahn, Mgr.
Creameries:			
Bagley		Bagley	Platteville Cry. Co.
Beetown		Beetown	O. H. Winer.
Sandleback		Bloomington	J. L. & E. L. Sandleback.
Bloomington		Bloomington	Button & Hinn, Mt. Hope.
Boscobel		Boscobel	Parker & Hildebrand.
Cassville		Cassville	E. F. Andree.
Ideal		Fennimore	Hinn Bros., Mgr.
Fennimore		Fennimore	W. M. Peacock.
Farmers' Mut. Co-op.		Fennimore	Theo. Wehrle, Mgr.
Georgetown		Georgetown	J. P. Jones.
Hazelgreen		Hazelgreen	J. Birkett, Mgr.
Lancaster Pasteurizing Plant		Lancaster	Beck & Schwartz.
Lancaster		Lancaster	Baxter & Draper.
Livingston		Livingston	F. A. Chandler.
Arthur		Livingston	J. H. Cushman, Mgr.
Platte Ridge		Livingston	Geo. Whitecher.
Louisburg B. & C. Co.		Louisburg	Fred Klass, Mgr.
Kieler		Louisburg	Brandt & Gunderman.
Millville		Millville	Jos. Beadle.
Farmers' Co-op.		Montfort	A. R. Manley, Mgr.
Mt. Hope		Mt. Hope	C. E. Button.
Mt. Ida		Mt. Ida	Thos. E. Bolchen, Mgr.
Muscoda		Muscoda	H. Marcus.
North Andover		North Andover	E. E. Raisbeck, Mgr., Bloomington.
Patch Grove		Patch Grove	W. Garlock.
Mt. Zion		Platteville	Platteville Cry. Co.
Platteville		Platteville	Platteville Cry. Co.
Potosi		Potosi	Dickerson, Glennon & Webb.
Diekeyville		Potosi, R. D. 5.	J. Hinderman.
Tennyson		Potosi	Platteville Cry. Co.
Stitzer		Stitzer	J. N. Griswold.
Werley Mutual Co-op.		Werley	D. Farris, Mgr.
Skimming Stations:			
Big Platt		Platteville	Platteville Cry. Co.

GREEN COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
A. B. Comstock.....	B & S	Albany	Chris. Speich, Mgr.
Rhyner	B & S	Albany	Jacob Rhyner Cheese Co.
John Davis.....	B	Albany	Jos. Marty, Mgr.
Farmers' Co.....	Albany	Jos. Wood, Mgr.
New factory.....	Albany	
Norwegian	S & B	Albany, R. D.1.	Fred Mathys, Mgr.
Boughton	B & S	Albany, R. D.1.	R. H. Pebles, Mgr.
Flannagan & Monteith...	S	Argyle	Flannagan & Monteith
Poff	S & B	Argyle	M. C. Ryan.
W. McGuire.....	B & S	Argyle	Wallace McGuire.
Puddle Duck.....	S & B	Argyle	Ed. Dunlavy, Mgr.
Carey	S & B	Argyle	The Monroe Cheese Co., Mgr., Monroe.
Big Rock	S	Argyle	Siver Gulson, Mgr.
Patterson	Argyle	John Hanson, Mgr.
Flanery	S	Argyle	Mike Flanery, Mgr.
Spring Valley.....	B & S	Argyle	Edw. Schare, Mgr.
Walnut Grove.....	S	Argyle, R.D.1.	John Conway, Mgr.
White Oak Ridge.....	S	Argyle, R.D.1.	John Wood, Mgr.
Rler	S	Argyle, R.D.1.	Jacob Trachsel, Mgr.
Naef & Gifford.....	L	Argyle, R.D.4.	Naef & Gifford.
Bleiler	S & B	Argyle, R.D.4.	Herman Gempeler, Mgr.
B. Schindler.....	L	Argyle, R.D.4.	B. Schindler.
Attica	L	Attica	Fred Hefty, Mgr.
H. Klaessy.....	L	Belleville	H. Klaessy.
Zwicky	S & B	Belleville	Farmers Co.
Brager	S & B	Blanchardville	Oscar Olson, Mgr.
McBee	Blanchardville	Farmers' Co.
Strommen	S	Blanchardville	Strommen Cheese Co.
Becker & Elmer.....	Blanchardville, R.D.1.	
Strahm	S	Blanchardville, R.D.3.	Mrs. Strahm.
Yankee Hollow.....	Blanchardville	Fred Gempeler, Mgr.
Saw Mill.....	L	Blanchardville	M. A. Strommen, Clerk.
Walnut Grove.....	L	Blanchardville	J. Stauffacher, Mgr.
Hay Hollow.....	S & B	Blanchardville	Chr. Ula, Mgr.
York Prairie.....	L	Blanchardville	York Prairie Cheese Co.
Step Valley.....	B & S	Blanchardville	Step Valley Cheese Co.
Vinger Cheese Co.....	L	Blanchardville, R.D.1.	M. Thompson, Mgr.
Postville	Blanchardville, R.D.1.	Conrad Elmer.
Nessa	S & B	Blanchardville	S. Johnson, Mgr.
Blue Ribbon.....	B & S	Blanchardville	Blue Ribbon Cheese Co.
York Prairie.....	Blanchardville, R.D.3.	Geo. Yordec, Mgr.
Martin	S & B	Brodhead	W. H. Martin, Beloit.
Atwood	Brodhead	
New Factory.....	Brodhead	
Decatur	S & B	Brodhead	Chas. Zuercher.
Giese	B & S	Brodhead	John Glauzman, Mgr., Mon- roe.
Spring Creek.....	S & B	Brodhead	Jacob Marty & Co.
Coldren	S & B	Brodhead	C. J. Coldren.
J. Marty.....	B & S	Brodhead	Jacob Marty & Co.
Krause	B	Brodhead	Jacob Marty & Co.
Gardner	B & S	Brodhead	Jacob Marty & Co.
Loeffel	S & B	Brodhead	Jacob Marty & Co.
Jordan Prairie.....	S	Brodhead	Jacob Marty & Co.
Shanghai	S & B	Brodhead	John Kaeser, Mgr., Monroe.
Kundert	L & B	Brodhead	R. M. Kundert.
Dawson	S & B	Brodhead	J. Roderick, Mgr.
Straw	B & S	Brodhead	Jacob Marty.
Oak Hill.....	B & S	Brodhead	H. Atherton.
Keylock	L	Brooklyn	Wittwer & Urben, Mgrs., Monticello.
Thos. Flood.....	S & B	Brooklyn	Thos. Flood.
Sam. Freitag.....	L	Brooklyn, R.D.1.	Sam. Freitag.
West Brooklyn.....	B	Brooklyn, R.D.1.	West Brooklyn Cheese Co.
Geo. Lawver.....	S & B	Browtown	Geo. Lawver, Freeport, Ill.
Divan	S & B	Browtown	Divan Cheese Co.
Mrs. M. Elmer.....	L	Browtown	Maria Elmer.
Spece	S & B	Browtown, R.D.1.	Spece Cheese Co.
Gutzmer	B & S	Browtown	Arnold Bruegger, Mgr., Woodford.
Smith	S & B	Browtown	Jud Lawver, Mgr.
Herman Fritz.....	S & B	Clarno	Herman Fritz, Monroe.
Clarno	L	Clarno	Julius Knell.

GREEN COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Truempy, Roderick & Co.	S & B	Clarno	Truempy & Roderick Co., Monroe.
J. M. Berry.....	B & S	Clarno, R.D.1.....	J. M. Berry.
Prairie Hill Cheese Co.....	S & B	Clarno, R.D.1.....	Ferd. Matzke, Mgr.
Dayton	L	Dayton	Fred Schrepfer, Mgr.
Enterprise	B & S	Juda	Enterprise Cheese Co.
Hutzel	S & B	Juda	Frank Carter, Mgr.
Chr. Marty.....	S	Juda, R.D.2.....	Chr. Marty.
Miller	S	Juda	G. Mohus, Mgr.
Geo. Whitehead.....	S	Juda	Sam. Alleman.
Maple Grove.....	S & B	Juda	W. E. Albright, Mgr.
Keen	B & S	Juda	J. S. Keen.
W. J. Newman.....	S & B	Juda	W. J. Newman.
Oakley	S & B	Juda	A. Alplanalp, Mgr., Arena.
Newman	S & B	Juda	A. Alplanalp, Mgr., Arena.
Meyers	S & B	Juda, R.D.1.....	Mrs. John Meyers.
Union Hill Cheese Co.....	S & B	Juda, R.D.2.....	Jacob Fluekiger, Mgr.
Preston	S & B	Juda, R.D.2.....	A. Preston.
Franklyn	S	Monroe	F. Blumer, Mgr.
Round Grove.....	S & B	Monroe	Matt. Zentner, Mgr.
Klondike	S	Monroe	H. S. Stauffacher.
Jordan Prairie.....	S & B	Monroe	Frank Arthur, Sec. Argyle.
Zurflueh Bros.....	L	Monroe	John Zurflueh, Mgr.
Skinner Creek.....	S & B	Monroe	John Kundert, Mgr.
Pengra	B & S	Monroe	Wallace Pengra, Brodhead.
Hawthorn	B & S	Monroe	Hawthorne Cheese Co.
Balls Mills.....	S & B	Monroe	J. Glanzmann.
F. Stauffacher.....	S & B	Monroe	F. Stauffacher, R.D.6.
G. Steinman.....	L	Monroe	Jacob Regez, Mgr.
Geigel Cheese Co.....	S & L	Monroe	John Geigel, Mgr.
Rufi & Pfund.....	S	Monroe	Fred Pfund & T. Rufi.
Kleckner	B	Monroe	C. W. Kleckner.
Davis	L	Monroe	Jos. Ginner, Mgr.
Byrholder	L	Monroe	Emil Theiler.
Theiler	B	Monroe	John Steiner.
J. Steiner.....	S & B	Monroe	Henry Blumer, Mgr.
West Cheese Co.....	L	Monroe	Fred Tschudy, R.D.5.
Tsenudy	L	Monroe	Teuscher Bros.
Teuscher Bros.....	L	Monroe	Rudy Benkert, Mgr.
Benkert	S & B	Monroe	Jacob Kundert.
Jacob Kundert.....	B	Monroe	John Kubly.
John Kubly.....	B	Monroe	A. S. Huffman, Mgr.
Advance	B & S	Monroe	Green Valley Ch. Co.
Green Valley.....	S & B	Monroe	Wm. Olson, Mgr., Brown- town.
Meyer Cheese Co.....	S & B	Monroe	Jim Keegan, Mgr.
St. Hare Cheese Co.....	S & B	Monroe	U. Rothenbuehler.
Five Corners.....	S & B	Monroe	Chas. Smith.
Smith	S & B	Monroe	Nick Stauffacher.
Stauffacher & Elmer.....	S & B	Monroe	Jacob Speich.
Speich	S & B	Monroe	Farmers' Co.
Greenwald	S & B	Monroe	Alexander Schabold, Mgr.
Schabold	B	Monroe	John Weiss.
John Weiss.....	S & B	Monroe, R.D.1.....	Rudy Zweifel.
Zweifel	B	Monroe, R.D.1.....	Prieve Cheese Co.
Prieve Cheese Co.....	S & B	Monroe, R.D.2.....	H. W. Kohn, Pres.
Whitehead	B & S	Monroe, R.D.2.....	Wm. Kese, Mgr.
Sylvester	B & S	Monroe, R.D.2.....	S. Walter Haman.
Haman	S & B	Monroe, R.D.2.....	Aug. Prien.
Prien	S	Monroe, R.D.3.....	Jim. Connors, Mgr.
Pleasant Valley.....	S & B	Monroe, R.D.3.....	Jacob Greenwald, Sr.
J. Greenwald.....	S	Monroe, R.D.3.....	John Schuetz.
Schuetz Bros.....	B, S	Monroe, R.D.4.....	E. Blumer, Mgr.
Grinnell	& L	Monroe, R.D.4.....	Lemon & Smith, Mgrs.
Lemon-Smith Cheese Co...	B & S	Monroe, R.D.6.....	Burckhalter Cheese Co.
Burckhalter	B & S	Monroe, R.D.7.....	Schmuerse Cheese Co.
Schmuerse Cheese Co.....	S & B	Monroe, R.D.7.....	Hauser & Krueger Co.
Hauser & Krueger.....	S & B	Monroe, R.D.7.....	Burr Oak Cheese Co.
Burr Oak Grove.....	B	Monroe, R.D.7.....	A. Portman.
Portman	S & B	Monroe, R.D.7.....	Kraus Cheese Co.
Kraus Cheese Co.....	S & B	Monroe, R.D.7.....	Skinner Creek Cheese Co.
Skinner Creek.....	S & B	Monroe, R.D.7.....	Bidlingmaier & Isely.
Isely Bros.....	S & B	Monroe, R.D.7.....	

GREEN COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Jenney A.....	S & B	Monroe, R.D.9.....	Blum & Kaeser.
White.....	S & B	Monroe, R.D.9.....	White Cheese Co.
Wittenwyler & Burgy.....	L	Monticello.....	John Wittenwyler.
Nick Freitag.....	Monticello.....	Nick Freitag.
C. Staunaener.....	S	Monticello.....	C. Stauffacher.
Woolen Mill.....	B & S	Monticello.....	Oswald Zentner.
J. M. Freitag.....	Monticello.....	J. M. Freitag.
J. Freitag.....	B & S	Monticello.....	Jacob Freitag.
Fred Blumer.....	B & L	Monticello.....	Fred Blumer.
Stuessy.....	L	Monticello.....	Stuessy Cheese Co.
Weismueller.....	L	Monticello.....	A. Weismueller.
G. Wittwer.....	L	Monticello.....	G. Wittwer.
Wittwer & Urben.....	L	Monticello.....	Wittwer & Urben.
B. Voegeli.....	L	Monticello.....	B. Voegeli.
Oltman, J.....	Monticello.....	J. Oltman.
Blum.....	L	Monticello.....	F. Blum.
F. C. Marty Co.....	L	Monticello.....	Fred C. Marty.
Disch.....	L	Monticello.....	Urben & Arn, Mgr.
Exeter.....	L	Monticello.....	Exeter Cheese Co.
J. Marty.....	B & S	Monticello.....	John Marty.
Kubly.....	B & S	Monticello.....	A. Kubly, Mgr.
Loveland & Staunaener.....	L	Monticello.....	W. E. Stauffacher, Mgr.
Blum Bros.....	L	Monticello.....	Blum Bros.
K. Klaessy.....	B	Monticello.....	K. Klaessy.
Theo. Marty.....	Monticello.....	Theo. Marty, Mgr.
Freitag (Spring).....	L	Monticello.....	Spring & Baebler Ch. Co.
White Oak.....	B & S	Monticello.....	White Oak Ch. Co.
A. Baebler.....	L	Monticello.....	Albert Baebler.
M. M. Hulbert.....	S	Monticello.....	M. M. Hulbert.
F. Sullivan.....	S	Monticello.....	Sullivan & Deredinger.
C. Hammerly.....	S	Monticello.....	C. Hammerly.
M. Marty.....	L	Monticello.....	Clover Hill Ch. Co.
Hefty & Zumbrennen.....	L	Monticello.....	Hefty, Zumbrennen & Co.
Jacob Voegeli.....	L & B	Monticello.....	Jacob Voegeli.
F. Karlen.....	Monticello.....	Max Hoesley.
Max Hoesley.....	B & S	Monticello.....	Urben & Arn.
Urben & Arn.....	S & L	Monticello.....	M. Wittenwyler, Mgr.
Clark.....	L	Monticello.....	F. K. Hefty.
F. K. Hefty.....	L	Monticello.....	John G. Becker, Mgr.
Becker & Schuller.....	L	Monticello.....	Jac. Stauffer.
J. Stauffer.....	L & S	Monticello.....	Becker & Hefty Co.
Dick.....	L	Monticello.....	Klaessy Cheese Co.
Klaessy.....	B & L	Monticello, R.D.2.....	Purcell Cheese Co.
Purcell.....	L	Monticello, R.D.3.....	Robt. Theiler Ch. Co.
H. Theiler.....	L	Monticello, R.D.4.....	G. Arn.
Arn.....	L	Monticello, R.D.5.....	
Silver.....	B & S	Monticello, R.D.5.....	
Meythaler, F. Feldt.....	B & S	Monticello.....	Fred Feldt.
Ward.....	B & S	New Glarus.....	Ward Cheese Co.
Railroad Valley.....	B & S	New Glarus.....	Pete Hoesly, Mgr.
J. H. Duerst.....	B & S	New Glarus.....	Spring Grove Ch. Co., Belle-ville.
M. Elmers.....	L	New Glarus.....	F. J. Marty, Mgr.
Spring Valley.....	L	New Glarus.....	Nick Elmer, Mgr.
Meadow Valley.....	L	New Glarus.....	Meier & Wild, Milwaukee, Mgr.
Center Valley.....	B & S	New Glarus.....	Ernst Pauli, Mgr.
Duerst & Legler.....	B & S	New Glarus.....	Legler Bros.
New Glarus.....	L	New Glarus.....	Ed. Zwickey, Mgr.
Three Corners.....	L	New Glarus.....	A. Stuessy, Mgr.
J. Dish.....	L	New Glarus.....	John Dish, Mgr.
Farmers Grove.....	L	New Glarus.....	Farmers Grove Ch. Co.
Kubly.....	B	New Glarus.....	Kubly Cheese Co.
Marty & Zweifel.....	L	New Glarus.....	Marty & Zweifel.
Pioneer.....	B & S	New Glarus, R.D.1.....	Pioneer Cheese Co.
Dave Zimmerman.....	L	New Glarus, R.D.1.....	Dave Zimmerman, Mgr.
Hustad.....	New Glarus, R.D.1.....	Streiff Bros., Mgr.
Sam Christen.....	B	New Glarus, R.D.1.....	
Eichelkraut.....	L	New Glarus, R.D.1.....	Eichelkraut Co.
Poplar Grove.....	L	New Glarus, R.D.1.....	Poplar Grove Company.
Dill.....	S	Ramona.....	Dill Cheese Factory Co.
G. Augsburgur.....	B & L	Winslow, Ill.....	Gottfried Augsburgur.
Johnson.....	B & S	Woodford.....	Johnson Cheese Co.
Jones & Flannery.....	Woodford.....	Pat. Flannery, Mgr.

GREEN COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries:			
Brodhead	Brodhead	E. Sheberli, Mgr.
Brooklyn	Brooklyn	Brooklyn Ch. & Butter Ass'n.
Browntown	Browntown	Iver Ellingson, Mgr.
Dayton	Dayton	Henry Donner.
Juda	Juda	Lee Legler.
Martintown	Martintown	Oscar Olson, Mgr.
Mahar	Monticello	Jas. Mahar.
Condenseries:			
Borden Condensed Milk Co.	Monroe	Borden Condensed Milk Co.
Borden Condensed Milk Co.	New Glarus.....	Borden Condensed Milk Co.

GREEN LAKE COUNTY.

Creameries:			
The Brooklyn.....	Green Lake.....	The Brooklyn Cry. Co.
H. P. Friday.....	Markesan.....	H. P. Friday.
Green Lake.....	Markesan, R.D.5.....	M. L. Mathews.
Manchester	Manchester	Manchester Cry. & Ch. Ass'n.
St. Marie.....	Princeton	Richard Ponto, Mgr.
Princeton	Princeton	Princeton Cry. Ass'n.
Princeton	Princeton	H. C. Spooner, Mgr.
W. E. Blumenstein.....	Sullivan	W. E. Blumenstein Co.
Skimming Stations:			
Glaus	Fairwater	C. Glaus.
Haas, No. 1.....	Kingston, R.D.1.....	Fred Vaughn, Mgr.
Haas, No. 2.....	Kingston, R.D.....	Fred Vaughn, Mgr.
Morris	Waupun, R.D.....	Waupun Cry. Co.

IOWA COUNTY.

Cheese Factories:			
Coon Rock.....	A	Arena	Wm. Waterstreet, Mgr., Spring Green.
Pine Knob.....	S & B	Arena	Emil Hafen, Mgr.
Hollenbeck	A	Avoca	C. R. Ellsworth.
Pulaski	A	Avoca	Ed. Schwingle.
Pine Knob.....	A	Avoca	Peter Walker.
Trout Branch.....	A	Avoca	Kraak Bros.
Pechan & Snyder.....	A	Avoca	Pechan & Snyder.
Klinzing	A	Avoca	Moyer & Schunk.
Olson	A	Avoca	Thos. Burns.
Star	A	Avoca	Chas. Ramsden, Mgr.
Biglow	A	Avoca	J. B. Biglow.
Thurber	A	Avoca, R.D.2.....	Geo. Thurber, Mgr.
Biglow Hill.....	A	Avoca, R.D.1.....	R. H. Hampton, Mgr.
Morris	S & B	Barneveld	H. T. Thompson, Mgr.
Bryn Gyrwen	S & B	Barneveld	B. Owens.
Blue Ridge.....	S	Barneveld	Thos. Burns, Mgr.
Trout Creek.....	S & B	Barneveld	O. Perkins, Mgr.
Prairie Grove.....	S & B	Barneveld	Ole Oimoen, Mgr.
Middlebury	S	Barneveld	Ed. Massay, Mgr.
Barber	S	Barneveld	Theo. Ruste, Mgr., Blue Mounds.
Barneveld	S & B	Barneveld	Alex. Schaller.
Jones Valley.....	S	Barneveld	M. A. Mickelson, Mgr.
Mill Creek.....	S & B	Barneveld	D. Roethlisberger, Mgr., Arena.
Scheide	S & B	Barneveld	R. B. Scheide, Mgr.
Zurflueh	B	Barneveld	M. Zurflueh.
South Barneveld.....	S & B	Barneveld	John Watkins, Mgr.
Theobald	S	Barneveld	John Theobald, Mgr.
Clay Hill	S	Barneveld	C. Ankaltrud, Mgr.
Adamsville	S	Barneveld, R.D.3.....	G. J. McKenzie, Mgr.

IOWA COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Baker	S	Blanchardville	F. W. Baker.
Cleary Hanson	S & B	Blanchardville	Thos. Cleary, Mgr.
Horseshoe Bend	S & B	Blanchardville	Geo. Ingwell, Mgr.
Moscow	S & B	Blanchardville	Ernest Regez.
Meadow Vale	S & B	Blue Mounds	H. Rue, Mgr.
Brunner	B	Blue Mounds	Fred Luder, Mgr., Mount Horeb.
Willow Creek	S & L	Blue Mounds	R. Urben, Mgr.
Clyde	A	Clyde	Pat. Shelton, Mgr.
Hunter	A	Clyde	Hans Olson.
Spring Valley	A	Clyde	Ed. McCluksey, Mgr.
Spring Valley	A	Cobb	Chas. Anderson.
Walker	A	Cobb	Kiel Ch. & B. Co., Kiel.
Cobb	A	Cobb	R. Heuer, Mgr.
Union Valley	A	Dodgeville	John Bechius, Mgr., Ed- mund.
Messersmith	B	Dodgeville	Aest & Regez, Mgr.
Standard	A	Dodgeville	M. Rupert, Mgr.
Union Ridge	A	Dodgeville, R.D.2	John Heun, Mgr.
Section Line	A	Dodgeville	W. Jones, Mgr.
Five Points	A	Dodgeville	John Kurth, Mgr.
Dodgeville B. & Ch., Comb.	A	Dodgeville	Mitchell & Griffiths.
Severson	S	Dodgeville	S. Severson, Mgr.
Blotz	S	Dodgeville	G. Aebi, Mgr.
North Survey	A	Dodgeville	Aest & Regez, Mgr.
Rockwell	S	Dodgeville	Chas. Jones, Mgr., Ridge- way.
Potterton	A	Dodgeville	John Ostrander, Mineral Point.
Gold Mine	A	Dodgeville	Guy Reob, Mgr.
Burr Oak	S & L	Dodgeville	Thos. Thomas, Mgr.
Red Oak	A	Dodgeville	Jos. Johnson, Mgr.
Pleasant Valley	A	Dodgeville	A. L. Richardson.
Oak Ridge	A	Dodgeville	J. Paulson, Mgr.
Union Prairie	A	Dodgeville	M. S. Demuth, Mgr.
Phillips	S	Dodgeville	Jos. Phillips.
Pleasant Ridge	A	Dodgeville, R.D.1	Wm. Potterton, Mgr.
Fair View	A	Dodgeville, R.D.1	John West, Mgr.
Blue Grass	A	Dodgeville, R.D.2	Chas. Mullen.
Edmund	A	Edmund	H. Brewer, Mgr.
Otter Creek	A	Edmund, R.D.1	M. Christopher, Mgr.
Harms & Duffey	A	Highland	Ed Duffey.
Big Spring	A	Highland	Peter Walker, Mgr., Avoca.
Holverson	A	Highland	A. Erickson, Mgr.
Highland	A	Highland	Otto Steinhart.
Pompey's Pillar	A	Highland	Schwingle Bros., Mgr.
Apex	A	Highland	J. E. Kopp.
Banner	A	Highland	McCormick & Wascha.
North Hill	S	Hollandale	Ole Hanson, Mgr.
Dorman	S & B	Hollandale	Thos. Durken, Mgr.
McKenna	S	Hollandale	Frank McKenna.
Glen	S & B	Hollandale	Casper Olson, Mgr.
Spring Valley	S	Hollandale	O. G. Holt, Mgr.
Uren	A	Hollandale	Peter Walsh, Mgr., Jones- Dale.
Peatonica	S & B	Hollandale	Oliver Disrud, Mgr.
River Forks	S & B	Hollandale	Olaf Larson, Mgr.
Hollandale	S & B	Hollandale	M. B. Demuth, Mgr.
Star	S & B	Hollandale	John Leonard, Mgr.
Sandy Rock	S	Hollandale	John Thompson, Mgr.
Fair View	S & B	Hollandale	Mike Reagan, Mgr.
Long Valley	S	Hollandale	G. Manser, Mgr.
Schindler	S & B	Hollandale, R.D.1	Thos. Schindler, Mgr.
Banner	A	Hollandale, R.D.2	T. Ryan, Mgr., Ridgeway.
Jonesdale	A	Jonesdale	W. Treweek, Mgr.
Walnut Hill	S & B	Jonesdale, R.D.1	Otto Mell. Mgr.
Glendale	A	Linden	Kiel Ch. & B. Co., Kiel.
Mineral Point & Northern.	A	Linden	Jas. Wicks.
Johnson	A	Livingston	Johnson Bros.
Mount Vernon	A	Livingston, R.D.2	W. Jenkins, Mgr.
Barreltown	L	Mineral Point	Geo. Ehrat, Mgr., 20-22 Mar- ket St., Chicago.
Mount Hope	A	Mineral Point	M. Day, Mgr.
County Line	A	Mineral Point	M. Van Metre, Mgr.

IOWA COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Mineral Point, Comb.....	A	Mineral Point.....	Spooner & Hoare.
Oak Park.....	A	Mineral Point.....	Spooner & Hoare.
Cloverdale.....	A	Mineral Point.....	H. Mills, Mgr., Edmund.
Cross Roads.....	A	Mineral Point.....	Henry Gribble, Mgr.
Jewel.....	L	Mineral Point.....	Geo. Jewel.
Ferrell.....	A	Mineral Point.....	Ferrell But. & Ch. Co.
Rock Branch.....	A	Mineral Point.....	Thos. Harford, Mgr.
Buck Grove.....	A	Mineral Point.....	Wm. Cocking, Mgr.
Globe.....	L	Mineral Point.....	John Altmann.
Lost Grove.....	A	Mineral Point.....	May Bros.
Star A.....	A	Muscoda.....	H. J. Noyes.
Prairie.....	A	Muscoda.....	Chas. Bremmer.
Nolan.....	L	Rewey.....	P. Nolan.
Rosedale.....	A	Rewey.....	Jas. Tibbits, Mgr.
Rewey.....	A	Rewey.....	Geo. Rewey.
Paul.....	S	Ridgeway.....	John Kloetzli, Mgr.
Blue Grass Valley.....	S	Ridgeway.....	Sanner & Marty, Chicago.
Ridgeway.....	L	Ridgeway.....	B. Strutt, Mgr.
Hollyhead Bank.....	S	Ridgeway.....	G. Kloetzli.
Unner Mill Creek.....	S	Ridgeway.....	Anton Jager, Mgr.
High Crossing.....	S & B	Ridgeway.....	Ang. Bnerga, Mgr.
Garrison Grove.....	A	Ridgeway.....	H. Conley, Mgr.
Black Oak.....	A	Ridgeway, R.D.1.....	Frank Laverty, Mgr. Hol- landale.
Hwde.....	S	Ridgeway, R.D.2.....	John McCutchin, Mgr.
Hillside.....	A	Spring Green.....	Percy Hatfield.
Knobs.....	A	Spring Green, R.D.3.....	James Smith, Mgr.
Sunrise.....	A	Spring Green, R.D.3.....	Everett Williams.
Bush Creek.....	A	Spring Green, R.D.3.....	H. E. Beck, Mgr.
Irme Ridge.....	A	Spring Green, R.D.3.....	Henry Richardson.
Waldwick.....	A	Waldwick.....	John Ross, Mgr., Jonesdale, R.1.
Wyoming.....	A	Wyoming.....	C. R. Adams.
Creameries:			
Wisconsin Valley Cry. Co.....	Arena.....	W. G. Orth, Mgr.
Mounds Creek.....	Blue Mounds.....	C. Lucy, Mgr.
Cobb.....	Cobb.....	Ang. Iosen.
Dodgeville, Comb.....	Dodgeville.....	Mitchell & Griffiths.
High Point.....	Highland.....	Thos. F. Cady, Mgr.
Mineral Point, Comb.....	Mineral Point.....	Spooner & Hoare.

JACKSON COUNTY.

Cheese Factories:			
Upper Pigeon C. & B. Mfg. Co.....	Alma Center.....	Nick Thompson, Mgr.
Fairview.....	A	Fairchild.....	Fred Theiler, Humbird, Mgr.
Model.....	A	Osseo.....	John Kuester, Clintonville.
Creameries:			
Alma Center Co-op.....	Alma Center.....	F. S. Pomory, Mgr.
Irving Cry. Co.....	Black River Falls.....	J. W. McNabb, Mgr.
Farmers Cry. Assn.....	Black River Falls.....	Felix Witzke, Mgr.
Disco Cry. Assn.....	Disco.....	Chas. Vincent, Taylor, Mgr.
Melrose Cry. Co.....	Melrose.....	F. Wachter, Jr., Mgr.
North Bend.....	Melrose, R.D.3.....	R. E. McAdam, Mgr.
The York Cry. & Merc. Assn.....	Northfield.....	T. R. Kittilson, Mgr.
Requa.....	Requa.....	Augusta Cry. Co., Augusta.
Silver Mound Cry. Assn.....	Seclerville.....	A. B. Lowe, Mgr.
Skimming Stations:			
Price.....	Price.....	O. A. Williams, Augusta.

JEFFERSON COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Ixonia, Comb.	Ixonia	Ixonia B. & C. Co.
Gopher Hill	B	Ixonia	Wm. Degner, Mgr.
Farmers Home	B	Ixonia	Farmers Home Co-op. Jossi Ch. Co., Watertown, Mgr.
River Side	B	Ixonia	G. A. Stallman, Watertown, Mgr.
Green Valley	B	Ixonia	Jossi Ch. Co., Watertown, Mgr.
Maple Grove	Ixonia, R.D.2	M. Fitzgerald, Watertown, Mgr.
County Line	B	Watertown	Jossi Ch. Co., Watertown, Mgr.
Creameries:			
Union	Cambridge	Gus. Scholtz, Mgr.
Clark & Reynolds	Ft. Atkinson	A. R. Hoard.
Duck Creek	Ft. Atkinson	A. R. Hoard.
Koshkonong	Ft. Atkinson	A. R. Hoard.
Home	Ft. Atkinson	A. R. Hoard.
Whitney	Ft. Atkinson	West Hebron Cry. Co.
South Koshkonong	Ft. Atkinson	S. Koshkonong Cry. Co.
Summer	Ft. Atkinson, R.D.	Henry Schempf.
Wards	Ft. Atkinson, R.D.	C. J. Ward.
Blackback	Ft. Atkinson, R.D.	Geo. Hartel.
Bark River	Ft. Atkinson, R.D.2	Bark River Ch. Co.
Cold Spring	Ft. Atkinson, R.D.4	Cold Spring Cry. Co.
Rock Spring	Ft. Atkinson, R.D.5	Louis Poutsch, Mgr.
Bernhard	Helenville, R.D.	Heimerl Cry. Co., Wales.
Hubbleton	Hubbleton	Louis Woelffer, Lake Mills, Mgr.
Ixonia, Comb.	Ixonia	Ixonia B. & C. Co.
Stoneville	Jefferson	W. J. Feind.
Riverside	Jefferson	Schumacher & Son.
Rock Valley	Jefferson	J. F. Dabareiner.
Shebovgan Evaporated Milk Co.	Jefferson	C. E. Baumann, Mgr.
Replery	Jefferson, R.D.	F. H. Richards, Ft. Atkin- son, R.D.1.
Fairview	Jefferson, R.D.	Dabareiner & Christians.
East Side	Jefferson, R.D.1	Schumacher & Bruch.
Riverside	Jefferson, R.D.2	H. E. Siegmann.
Ayrshire	Johnson Creek	H. C. Christians Co.
Johnson Creek	Johnson Creek	H. J. Grelt B. & E. Co.
Fred C. Mansfield Co.	Johnson Creek	Fred C. Mansfield.
Rock River Valley	Johnson Creek, R.D.2	Geo. R. Pautz, Mgr.
Dodge	Lake Mills	Dodge Cry. Co.
Laville Grove	Lake Mills	Farmers Co-op.
Star	Lake Mills	Star Creamery Assn.
Toogoods	Lake Mills	Toogoods Cry. & Ice Cream Co.
Monarch	Lake Mills	Herbert Gallup.
Newville	Lake Mills	Louis Woelffer, Mgr.
Oakland	Lake Mills	Oakland Cry. Assn.
Rock Lake	Lake Mills	D. A. Sheldon.
Kinnie Grove	Lake Mills	Louis Woelffer, Mgr.
Riverside	Lake Mills	Herbert Gallup.
Aztalan	Lake Mills, R.D.2	F. M. Crandall.
Concord	Oconomowoc	Roberts & Reese.
Oakhill, Comb.	Palmyra, R.D.	F. J. Northey, Sullivan, Mgr.
Palmyra	Palmyra	Golden Bros., Jefferson.
Blumenstein & Schreiber	Rome	Blumenstein & Schreiber.
Deer Creek	Sullivan	W. E. Blumenstein Co.
Pipersville	Sullivan	W. E. Blumenstein Co.
Sullivan	Sullivan	W. E. Blumenstein Co.
Waterloo	Waterloo	Waterloo B. & C. Co.
Maple Grove	Waterloo	Roach & Seeber Co.
Fountain	Waterloo	Roach & Seeber Co.
Island	Waterloo, R.D.	Louis Woelffer, Lake Mills, Mgr.
Watertown	Watertown	Jahnke Cry. Co.
The Van Camp Pkg. Co.	Watertown	The Van Camp Pkg. Co., Indianapolis, Ind.

JEFFERSON COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Farmington	Watertown, R.D.4	Wolfgram & Kiepert.
Aene	Watertown, R.D.6	J. J. Hayes.
C. E. Jenks	Watertown, R.D.6	C. E. Jenks.
Billett & Marshall.....	Whitewater	Billett & Marshall.
Cold Spring Dairy Co.....	Whitewater, R.D.3	Fred Sheriff, Mgr.
Big Spring	Whitewater, R.D.3	E. R. Godfrey & Sons Co., Milwaukee.
Skimming Stations:			
Central	Cambridge, R.D.	Greenwood & Strasburg, Lake Mills.
Jersey Dale	Dousman, R.D.	W. E. Blumenstein, Sullivan.
North Branch	Ft. Atkinson, R.D.	A. R. Hoard.
Finch's Corners	Ft. Atkinson, R.D.	A. R. Hoard.
Black Hawk	Ft. Atkinson, R.D.	Geo. Hartell.
Wolfgram's	Helenville	Wolfgram & Kiepert.
Bakertown	Helenville	W. J. Feind, Jefferson, R.D.
Helenville	Helenville	E. Heimer, Wales.
Maple Grove	Rome, R.D.	W. E. Blumenstein, Sullivan.
Cushman's Mills	Sullivan, R.D.	W. E. Blumenstein.
Concord	Sullivan, R.D.2	W. E. Blumenstein.
Maple Leaf	Waterloo, R.D.	Roach & Seeber.
Alieeton	Watertown, R.D.	Jahnke Bros.
Jahnke Bros.	Watertown, R.D.	Jahnke Bros.
Galloway	Whitewater, R.D.	Union Produce Co.
Condenseries:			
Jefferson Milk Condensery.....	Jefferson	S. J. Stevens Co., Sheboygan.
Geo. Mansfield Co.....	Johnson Creek	Geo. Mansfield Co.
VanCamp Packing Co.....	Watertown.....	VanCamp Packing Co.

JUNEAU COUNTY.

Cheese Factories:			
Town Line	A	Mauston.	H. E. Granger.
Lindina	A	Mauston.	J. W. Cross.
Hillside	A	Mauston.	Aug. Steiner.
Creameries:			
Camp Douglas	Camp Douglas	E. V. Harpold.
Lone Rock	Camp Douglas	Lone Rock C. & B. Co.
Badger	Elroy	Badger Co-op. Cry. Co.
Hustler	Hustler	F. Handy.
Lyndon	Lyndon.	Lyndon Cry. Co.
Mauston	Mauston.	Mauston Cry. Co.
Necedah	Necedah	Necedah Cry. Co.
New Lisbon	New Lisbon	New Lisbon Co-op. Cry. Co.
Farmers	Union Center	Farmers Cry. Assn.
Farmers	Wonewoc	Farmers Co-op. Dairy Co. F. J. Schroeder, Mgr.

KENOSHA COUNTY.

Creameries:			
Pikeville	Bristol, R.D.32.	Pikeville Cry. Ass'n.
Bowman Dairy Ass'n.....	Bristol	Bowman Dairy Co., Chicago.
Slade's Corners.....	Burlington.	S. D. Slade.
Brighton	Kansasville, R.D.16....	Chas. Morgan.
Kenosha	Kenosha	Walker Kupper.
Blue Ribbon	Salem, R.D.	Blue Ribbon Cry. Co., 327 4th St., Milwaukee.
Star	Somers, R.D.33	Star Cry. Co.
Paris	Union Grove, R.D.....	M. Piper, Kenosha.

KENOSHA COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Fox River	Wheatland	M. Colhaff, Chicago, 2503 So. Park Ave.
Farmers' Wilmot.	Wilmot.	Farmers' Wilmot Cry. Ass'n.
Condenseries:			
Borden Condensed Milk Co.	Bassetts	Borden Condensed Milk Co.
Borden Condensed Milk Co.	Salem	Borden Condensed Milk Co.

KEWAUNEE COUNTY.

Cheese Factories:

Ahnapee	A	Algoma	Her. Gaulke.
Rankin, Comb.	A	Algoma	Pete Entringer.
Schneider, Comb.	A	Algoma, R.D.1.	Herman Schnieder.
Kodan Cheese Co.	A	Algoma, R.D.3.	F. M. Dufek.
F. M. Dufek	A	Algoma, R.D.3.	F. M. Dufek.
Bolaslav	A	Algoma, R.D.3.	John Kies, Winters.
Gregor	A	Algoma, R.D.3.	P. Entringer.
Algoma, Comb.	A	Algoma, R.D.4.	E. Krause.
Woodside, Comb.	A	Algoma, R.D.4.	John Serrahn.
Casco	A	Casco	John Koss, Casco.
Haack	A	Casco	F. J. Haack.
Lincoln Farmers	Casco	Aug. Noel.
Delain	A	Casco, R.D.1.	Theophil Delain.
Rubens	A	Casco, R.D.2.	Louis Rubens.
Bottkol	A	Casco, R.D.2.	Geo. J. Bottkol.
Svoboda	A	Forestville, R.D.2.	A. J. Svoboda.
Carlton	A	Kewaunee, R.D.1.	E. Miller.
Melichar	A	Kewaunee, R.D.1.	F. J. Melichar.
Sandy Bay Dairy Ass'n.	A	Kewaunee, R.D.1.	Ed. Alberts, Mgr.
Sipple	A	Kewaunee, R.D.1.	Wenzel Sipple.
Kanera, Comb	A	Kewaunee, R.D.2.	J. J. Kanera.
Mutual Dairy Ass'n	Kewaunee, R.D.2.	F. W. Pelisek.
Bruski	A	Kewaunee, R.D.3.	John Worachek.
Worachek	A	Kewaunee, R.D.3.	Mrs. J. Worachek.
McCarthy	A	Kewaunee, R.D.3.	Robert McCarthy.
Thorn Apple	A	Kewaunee, R.D.3.	Geo. Erickson, Mgr.
Riha	A	Kewaunee, R.D.3.	J. W. Riha.
Melichar	A	Kewaunee, R.D.3.	F. W. Melichar.
W. Kewaunee.	A	Kewaunee, R.D.3.	A. J. Blahnek.
Shuber.	A	Kewaunee, R.D.3.	Chas. Shuber.
Krok	A	Kewaunee, R.D.4.	Simon Kulhanek.
Krohn	A	Kewaunee, R.D.5.	Chas. Krohn.
Doperalski	A	Kewaunee, R.D.5.	B. Doberalski.
Okonski	A	Kewaunee, R.D.5.	Paul Okonski.
Schleis	A	Kewaunee, R.D.5.	M. W. Schleis.
Mahachek	A	Kewaunee, R.D.6.	Jos. Mahachek.
Adams	A	Kewaunee, R.D.6.	J. F. Adams.
Ryan	A	Kewaunee, R.D.6.	John Marsieck.
Pleasant View	A	Kewaunee, R.D.6.	H. W. Priebe.
Slovan	A	Kewaunee, R.D.6.	L. J. Blahnek.
Mahachek.	A	Kewaunee, R.D.6.	Jos. Mahachek.
Alaska, Comb.	A	Kewaunee, R.D.7.	A. W. Teske.
Rostok	A	Kewaunee, R.D.7.	J. W. Skala.
Menen	A	Luxembourg	A. Grassel.
So. Luxembourg Cr. Co.	A	Luxembourg	John Daul.
Ellisville	A	Luxembourg, R.D.2.	B. O. Last.
Schneider	A	Luxembourg, R.D.2.	Adolph Schneider.
Mahlek	A	Luxembourg, R.D.2.	Andrew Hruska.
Gasche	A	Luxembourg, R.D.3.	J. Gasche.
Tonet Farmers'	A	Luxembourg, R.D.4.	Victor Evrard, Mgr.
Hoebreck.	A	Luxembourg, R.D.5.	Chas. Hoebreckx.
Bay View	A	Luxembourg, R.D.5.	Eugene Daoust.
Barrette	A	Luxembourg, R.D.5.	Wm. Barrette.
Vandenhouten	Luxembourg, R.D.5.	Nestor Vandenhouten.
Scarbor Valley, Comb.	A	Luxembourg, R.D.6.	F. A. Gaedke.
Boucher	A	Luxembourg, R.D.6.	J. B. Boucher.
Gaulke	Rio Creek	A. A. Gaulke.
Stangelville	A	Stangelville	J. F. Konop.
Kozina	A	Stangelville	Geo. Kozina.

KEWAUNEE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Chada	A	Stangelville, R.D.1	L. Chada.
Grinchalek	A	Stangelville, R.D.2....	Joe Grinchalek.
Woodlawn	A	Stangelville, R.D.2....	Thos. Koenig.
Storzer	A	Stangelville, R.D.2....	F. S. Storzer.
Creameries:			
Rankin		Algoma	Pete Entringer.
Algoma Prod. Co.		Algoma	Algoma Produce Co.
Schneider, Comb.		Algoma, R.D.1.....	Herman Schneider.
Algoma, Comb.		Algoma, R.D.4.....	E. Krause.
Woodside, Comb.		Algoma, R.D.4.....	John Serrahn.
Kanera, Comb		Kewaunee, R.D.2....	J. J. Kanera.
Martinsville		Luxembourg, R.D.4 ..	Frank Vandenhouten.
Scarbor Valley, Comb.		Luxembourg, R.D.6....	F. A. Gaedke.
Alaska, Comb.		Kewaunee, R.D.7....	A. W. Teske.
Rio Creek Co-op Cry. Co.		Rio Creek	A. M. Hoppe, Mgr., Algoma, R D.2.

LA CROSSE COUNTY.

Cheese Factories:			
Dutch Creek	B	Bangor	Dutch Creek Ch. Co.
Middle Ridge	B	Bangor	Middle Ridge Ch. Co.
Bangor	B	Bangor	Bangor Ch. Co.
Eggler	B	Ooon Valley	Wm. Eggler.
Greenfield	B	La Crosse	Casper Andregg, Mgr.
St. Joseph Ridge.....	B	St. Joseph	St. Joseph Ridge Ch. Co.
Creameries:			
Bangor		Bangor	Bangor Co-op. Dairy Assn.
Newburgs Corners		Bangor	A. G. Chaplewisky.
Holmen		Holmen	Holmen Cry. Assn.
Ice Cream & Butter Co....		La Crosse	Ice Cream & Butter Co., J. W. Ennison, Mgr.
La Crosse Pure Food Co... ..		La Crosse	La Crosse Pure Food Co., N. D. Nielson, Mgr.
West Salem		West Salem	West Salem Co-op. Cry. Assn.
Barre Mills		West Salem	Barre Mills Cry. Co.

LAFAYETTE COUNTY.

Hicks	B S	Apple River, Ill.	Hicks, Ch. Factory Co.
Egan C. & B. Co.	B S	Apple River, Ill.	A. A. Neff.
Everson	S	Argyle	Herman Hornor.
Nall	S	Argyle	E. Salsaa, Mgr.
Olson	L	Argyle	Thos. Olson.
River Bend	L B S	Argyle	Theo. Taleskson, Mgr.
Peter Olson	L B	Argyle	Peter Olson, Mgr.
Shellitto	B S	Argyle	G. Sory, Mgr.
Gunderson	S	Argyle, R.D.2	Ole Gunderson.
Apple Branch	B S	Argyle, R.D.3	Simon Hendrickson.
East Lamont Ch. Co.	S	Argyle	John Larson.
Mud Branch	L	Argyle	Albert Nelson, Mgr.,
Spore	B S	Argyle	John Larson, Mgr.
Oswego or Sisson.....	B S	Argyle	Joe Kemp, Mgr.
Flint & Vinger.....	B S	Argyle	W. H. Cary, Mgr.
Vinger & Andrews.....	L	Argyle	J. G. Curey (Farmers Co.).
Geo. Legler	S B	Argyle	Geo. Legler, Mgr.
Shockley	S B	Argyle	James Gordan, Mgr.
P. Legler	S B	Argyle	P. Legler, Mgr.
Gallager	A	Belmont	Ed. Gallagher, Mgr.
Big Four	A	Belmont, R.D.1	Dodge Cry. Co., Lake Mills.
Strawberry	A	Belmont, R.D.4	Geo. Ehrat & Co., Chicago.
Cottage Inn	A	Belmont	Geo. Ehrat & Co., Chicago.
Simmons	A	Belmont	E. Simmons.

LAFAYETTE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Success	S B	Belmont	T. Welsh, Darlington, Mgr.
Stoeber	A	Belmont	Stoeber B. & C. Co.
Grand View	A	Belmont	Geo. Ehrat & Co., Chicago.
Lighthouse	S	Belmont	Geo. Ehrat & Co., Chicago.
McClintock	S	Blanchardville	Albert Hanson.
Search	S	Blanchardville	Chris. Erb.
Conley	L	Blanchardville	D. Main, Mgr.
Blanchardville	B	Blanchardville	Ernest Regez.
Ingwell	S	Blanchardville	Ingwell Ch. Co.
Ole N. Olson	S B	Blanchardville	John Cavanaugh.
Herrmanson	S B	Blanchardville, R.D.4	H. Herrmanson, Mgr.
Town Line	S B	Blanchardville	Haldiman & Casanova, Mgr.
Darrow & Hanson	S B	Blanchardville	D. J. McKillip.
Green Valley	A	Calamine	Chris. Fox.
Karlen	S	Calamine	Jac. Karlen, Mgr.
Glennon	S	Calamine	Waiter Glennon, Mgr.
Union	S B	Calamine	Louis Boyles, Mgr.
Truman	S	Calamine	J. L. McDermott.
Willow Spring	L	Calamine	F. B. & E. G. Barlow, Dar- lington.
Calamine	B	Calamine	Calamine B. & C. Co.
Hirschbrunner	B	Darlington	C. Hirschbrunner.
Fraternal	A	Darlington	Fraternal Cheese Co.
Lancaster	S	Darlington	Thos. Lancaster.
Darlington C. & B. Co.	A	Darlington	Henry Meyer.
Lamont Center	A	Darlington	Lamont Center Ch. Co.
Sanderson	L	Darlington	E. G. Nall, Mgr.
Lovett Branch	B S	Darlington	Lovett Branch Ch. Co.
Klondike	S	Darlington	G. Krebs, Mgr.
Whiteside	B	Darlington	Chas. Lancaster, Mgr.
Newman, M.	A	Darlington	Fred Mueller, Mgr.
Avon	A	Darlington	Frank Burg, Mgr., Platte- ville.
Brinegar	S	Darlington	Sam. Bond.
Dublin	S	Darlington	Nick Meyer, Mgr.
Oak Grove	S	Darlington	Nick Steffer.
Kruger	B L	Darlington	P. B. & E. G. Barlow.
Sunnyside	S B	Darlington	Othmar Steinmann, Mgr.
Otter Creek	B S	Darlington	Otter Creek Ch. Co.
Eureka	S	Darlington	Stephenson Bros., Mgr.
Vinger Branch	B S	Darlington	John Aeschliman, Mgr.
Armstrong	S	Darlington	Barney McDermott, Mgr., R.D.2.
Barlow City	A	Darlington	P. B. & E. G. Barlow.
Mount Pleasant	S	Darlington	Herman Linder, Mgr.
Maple Leaf	S	Darlington	Henry Morrow, Mgr.
Bergamont	S	Darlington	F. Zimmerman.
O'Connor	S B	Darlington, R.D.1	Henry Meyer, Mgr.
Johnson	S B	Darlington, R.D.2	Joe Johnson, Mgr.
Happy Home	S	Darlington, R.D.2	Frank J. Scherman.
Lyeau	B S	Darlington, R.D.4	Lyeau Ch. Co.
Brunkow	S	Darlington, R.D.5	C. F. Brunkow, Mgr.
Dunbarton	A	Dunbarton	F. Blackbourn.
Runnerude	S	Gratiot	M. Torkelson.
Free Silver	S	Gratiot	G. Rolli, Mgr.
Winter B. & C. Co.	S B	Gratiot	Kasper Meyer, Mgr.
Hall	S	Gratiot	Alex. Rolli.
Brenum	S B	Gratiot	A. Engebretson, Mgr.
Collins	S B	Gratiot	Pat. Foley, Mgr.
Red Rock	S	Gratiot	Casper Portman, Mgr.
Cannon	L	Jonesdale	Robt. Darrow.
Peter Mick	L	Mineral Point	J. Altman.
Van Matre	A	Mineral Point	E. C. Spooner.
Motley	A	Mineral Point	E. C. Spooner.
Rock	A	Mineral Point	Peter Steffer.
Defiance	A	Mineral Point	F. C. Spooner.
Elk Grove	A	Platteville	Elk Grove Ch. Co.
Wardsville	A	Shullsburg	Wm. H. Look.
Dodge Grove	A	Shullsburg	Dodge Grove Co.
Glennon	S B	Shullsburg	W. H. Look.
Meloy	B S	Shullsburg	Henry Meloy.
Shullsburg	A	Shullsburg	Wm. H. Look.
Lake	S B	Shullsburg	Alf. Wegmiller.

LAFAYETTE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
White Oak Dairy Co.....	Shullsburg	John Newman Cry. Co., Elgin, Ill.
Smith	S B	Shullsburg, R.D.1	Henry Mill, Mgr.
Wayne Center	S	South Wayne	Joe Acherman, Monroe.
Stewart	S B	South Wayne	R. Stewart, Monroe.
Olson	S	South Wayne	O. C. Olson, Mgr.
South Wayne Ch. Co.....	S	South Wayne	A. A. Eastman.
Berget	S B	South Wayne	G. N. Seffrood.
Isley	B	South Wayne	F. Kupperschmidt, Mgr.
Foley Ch. Co.....	S	South Wayne, R.D. ..	Ever Larson, Mgr.
Meyers	S L	South Wayne	Jacob Gempeler, Mgr., Mon- roe.
Johnson	S	South Wayne	The Monroe Ch. Co., Mgr., Monroe.
Crosby	S B	South Wayne	The Monroe Ch. Co., Mgr., Monroe.
Murphy Ch. Co.....	S	South Wayne	John Emmenger, Mgr.
McCarter	A	Truman	A. McCarter.
Graham	S	Warren, Ill.	Simon Roethlisberger, Mgr.
Opie	S	Warren, Ill.	Simon Roethlisberger, Mgr.
Andrews	S B	Warren, Ill.	Henry Ballbeck, Mgr.
Hasley	S B	Winslow, Ill.	G. Dallenbach, Monroe, Mgr.
Brenum	L	Woodford, R.D.1	Andrew Stephenson, Mgr.
Wiota B. & C. Co.....	A	Woodford	J. M. Engebretson, Mgr.
Hanson	S	Woodford	A. S. Hanson.
Spring Brook	S	Woodford	H. Cullins, Mgr.
Butts Ch. Co.....	S B	Woodford	Adolph Scheideger, Mgr.
Miller	S B	Woodford	Peter Wang, Mgr.
Creameries:			
Newman Butter Co.....	Argyle	John Newman Cry. Co., Elgin, Ill.
Belmont	Belmont	Fred Krog & Co., Platte- ville.
Columbia	Benton	Fred Winder, Mgr.
Blanchardville	Blanchardville	W. R. Hoare & Co.
Gratiot B. & C. Co.....	Gratiot	Gratiot B. & C. Co.
South Wayne Butter Co...	South Wayne	Wilfred L. Heindel, Mgr.
Woodford	Woodford	P. M. Johnson, Mgr.
Skimming Stations:			
Town Line	South Wayne, R.D. ...	South Wayne Cry. Co.

LANGLADE COUNTY.

Cheese Factories:			
Antigo	A	Antigo, R.D.1.	J. H. Howe.
River Side	A	Antigo, R.D.2.	T. F. Buss.
Kennedyville	A	Antigo, R.D.2.	M. B. Emmerich.
Rolling	A	Antigo, R.D.3.	Rolling Ch. Co.
Krueger	A	Antigo, R.D.4.	H. Krueger.
Bavaria	A	Deerbrook.	Bavaria Co.-op. Ch. Co.
Northern	A	Deerbrook.	Frank Mattek.
Neva	A	Deerbrook.	W. Smetana.
Polar	A	Polar.	Wm. Hintz.
Creameries:			
Spring Brook	Antigo	A. Larsen.
Star	Antigo	Star Cry. Co.
Guarantee	Antigo	Guarantee Cry. Co.
Antigo	Antigo	Ed. Buchen.
Phlox	Antigo, R.D.3	Phlox Cry. Co.
Neva	Deerbrook.	W. J. Mattek.

LINCOLN COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Ideal	A	Bloomville	S. D. Schooley.
Somo River	A	Clifford	F. A. Sinkula.
North Star	A	Heineman	North Star Ch. Co.
Evergreen	A	Heller	Evergreen Ch. Co.
Scott & Corning.	A	Merrill, R.D.1.	John F. Quade, Cody, Wy.
Hackbart	B	Merrill, R.D.1	H. C. Hackbart.
Town of Scott	A	Merrill, R.D.1.	C. C. Mittelstaedt.
Stoltzmann	A	Merrill, R.D.2	O. H. Stoltzmann.
Cane Creek	A	Merrill, R.D.2	Cane Creek Ch. Co.
Storm	A	Merrill, R.D.4	A. W. Storm.
Central	A	Merrill, R.D.5.	C. F. Lambrecht.
Spring Valley	A	Merrill, R.D.5.	Spring Valley Ch. Co.
Pine River	A	Merrill, R.D.5.	J. A. Newell.
Creameries:			
Dudley		Dudley	W. A. Schenk, Bloomville.
Irma		Merrill	Irma Cry. Co.
Merrill		Merrill	Jahnke Cry. Co., Water- town.
Tomahawk.		Tomahawk	E. R. Godfrey & Sons Co., Milwaukee.

MANITOWOC COUNTY.

Cheese Factories:			
Meinert	A	Branch	C. F. Meinert.
Junker	A	Brillion, R.D.2.	L. C. Junker.
Kasson	A	Brillion, R.D.2	John Haese.
Wells	A	Brillion, R.D.3	R. C. Behnke.
Cato	A	Cato	H. S. Schultz.
Taus	A	Cato, R.D.2	F. J. Zahorik.
Wm. G. Striblow.	A	Cleveland	Wm. G. Striblow.
The Cleveland	A	Cleveland	H. G. Sixel.
Maple Leaf	A	Cleveland	E. O. Siggelkow.
Klessig		Cleveland, R.D.1	Leo Klessig.
Hingiss		Cleveland, R.D.2	Henry Hingiss.
Spring Valley, Comb.	A	Cleveland, R.D.2	A. G. Sixel.
Clover Leaf	A	Cleveland	Ed. Lutze, Jr.
Pine Grove		Cleveland, R.D.3	Adolf Klessig.
Osman		Cleveland, R.D.3	E. A. Siggelkow.
Collins	A	Collins	R. C. Behnke, Brillion, R.D.3.
Cooperstown		Cooperstown	R. A. Drews.
Sabel	A	Grimms, R.D.1	Mike Sabel.
Grimms	A	Grimms	Lou Lovotny.
Nate	A	Grimms, R.D.1	J. D. Nate.
Rockland	A	Hayton	A. G. Krueger.
Olm	A	Hayton	Oscar Olm.
Hawthorne	A	Havton, R.D.1	J. A. Draheim.
Kellnersville	A	Kellnersville	Fred Benishek.
G. M. Matznick		Kiel, R.D.1.	G. M. Matznick.
School Hill	A	Kiel, R.D.1	Willie Fecker.
Pleasant Hill	A	Kiel, R. D. 2.	Wm. Truttschel.
Louis Corner	A	Kiel, R. D. 2.	Adam Gerlach.
Millhome	A	Kiel, R. D. 2.	H. Rauchschalbe.
Schreiber	A	Kiel, R.D.3	T. W. Schreiber.
Karstaedt	A	Kiel, R.D.3	Otto Karstaedt.
Knuth	A	Kiel, R.D.3	Herman Knuth.
Cerull	A	Kiel, R.D.4	Chas. Cerull.
North Kiel	A	Kiel, R.D.4	F. H. Wagenknecht.
Theo. Duebner	A	Manitowoc	Theo. Duebner.
Elm Grove	A	Manitowoc, R.D.1	Wm. Nack.
Shimek	A	Manitowoc, R.D.1	E. Shimek.
Wehausen	B & A	Manitowoc, R.D.1	E. F. Wehausen.
Alverno		Manitowoc, R.D.1	J. J. Wilhelm.
Weyer, Comb.		Manitowoc, R.D.2	Otto Weyer.
Duebner, Comb.		Manitowoc, R.D.3	O. C. Duebner.
Krysak, Comb.		Manitowoc, R.D.3	Chas. Krysak.
Strodthoff		Manitowoc, R.D.4	Herman Strodthoff.
River Road	A	Manitowoc, R.D.4	Wm. J. Frank.
Lorenz	A	Manitowoc, R.D.5	A. C. Lorenz.

MANITOWOC COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Kohlmeier	Manitowoc, R.D.5	Gust. Kohlmeier.
Ahlsweide	Manitowoc, R.D.5	Chas. Ahlsweide.
Rockwell	Manitowoc, R.D.6	Martin Rohde.
Town Line Corners	A	Manitowoc, R.D.7	Ernst Halsbach.
School Section	A	Manitowoc, R.D.7	Fred J. Wilde.
Meadow Brook, Comb.	Manitowoc, R.D.7	Chas. Kornely.
Maribel	A	Maribel	H. G. Schneider.
Green Street	A	Maribel, R.D.1	F. J. Slegar.
Mathias Corner	A	Maribel, R.D.1	Adam Jirikovec.
Herold	A	Maribel, R.D.1	Jos. Herold.
Francis Creek	Maribel, R.D.2	Anton Benishek.
Kostlevy	A	Maribel, R.D.2	Edward Kostlevy.
Melnik	A	Maribel, R.D.2	Anton Kliment.
Larrabee	A	Mishicot	H. H. Seidl.
Thor	A	Mishicot, R.D.2	Frank Thor.
Geimer	A	Mishicot, R.D.2	P. E. Geimer.
Sneberk	A	Mishicot, R.D.2	Albert Sneberk.
Saxonburg	A	Mishicot, R.D.3	Saxonburg Dairy Co.
Engeland, Comb.	A	Mishicot, R.D.3	Wm. Engeland.
Reedsville, Comb.	A	Reedsville	Reineck Bros.
Lorenz	A	Reedsville, R.D.1	Emil Lorenz.
Maple Grove	A	Reedsville, R.D.1	Wm. Meade, Forest Jct.
Kubale Corner	Reedsville, R.D.2	F. W. Kleist.
Fischer	A	Reedsville, R.D.2	Louis Fischer.
Brookside	A	Reedsville, R.D.2	O. J. Fokett.
West	A	Reedsville, R.D.3	J. F. Rappel.
Cato Falls	Reedsville, R.D.3	J. F. Rappel.
Clover Leaf	A	Reedsville, R.D.3	L. A. Weiss.
St. Nazianz	A	St. Nazianz	Birkle & Guttman.
Schnell	A	Timothy	A. C. Stock.
Lake Shore, Comb.	A	Timothy	Edward Rohde.
Town Line	A	Timothy, R.D.1	Rudolph C. Kielsmeier.
Newton	Timothy, R.D.1	Anton Rohde.
Tisch Mills	A	Tisch Mills	F. W. Stangel.
Bleser	A	Two Rivers	Peter C. Blesser.
Naumann	A	Two Rivers	Robert Naumann.
Two Creeks, Comb.	Two Rivers, R.D.1	Henry Lehrman, Mgr.
Zlab	A	Two Rivers, R.D.1	Wenzel Zlab.
Range Line, Comb.	A	Two Rivers, R.D.1	R. F. Buchholz.
Valders	Valders	H. H. Huhn, Manitowoc.
Millbourn	A	Valders, R.D.1	Otto F. Olm.
Ole Thompson	A	Valders, R.D.1	Ole Thompson.
Kasbaum, Comb.	Valders, R.D.1	J. F. Kasbaum.
Whitelaw	A	Whitelaw	Aug. Fehrmann.
Reefs Mills	A	Whitelaw, R.D.1	T. E. Doyle.
Zanders	A	Zanders	Frank Zellner.
Creameries:			
Spring Valley, Comb.	Cleveland, R.D.2	A. G. Sixel.
Baryenbruch	Manitowoc, R.D.1	Henry Baryenbruch.
Wever	Manitowoc, R.D. 2	Otto Weyer.
English Lake	Manitowoc, R.D. 2	O. A. Kielsmeyer.
Duebner, Comb.	Manitowoc, R.D.3	O. C. Duebner.
Krysak, Comb.	Manitowoc, R.D.3	Chas. Krysak.
Meadow Brook, Comb.	Manitowoc, R.D.7	Chas. Kornely.
..... Mishicot	Mishicot	Chas. Weinfurter.
Saxonburg	Mishicot	Saxonburg Co-op. Dairy Co.
Engeland, Comb.	Mishicot, R.D.3	Wm. Engeland.
Reedsville, Comb.	Reedsville	Reineck Bros.
Lake Shore, Comb.	Timothy	Edward Rohde.
Range Line, Comb.	Two Rivers	R. F. Buchholz.
Two Creeks, Comb.	Two Rivers, R.D.1	Two Rivers Co-op. C. & B. Co.
Kasbaum, Comb.	Valders, R.D.1	J. F. Kasbaum.

MARATHON COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Abbotsford	A	Abbotsford	Abbotsford Co-op. B. & C. Co.
Pargee	A	Abbotsford	H. G. Pargee.
Marggi	A	Athens	Christ, Marggi.
Farmers Home	A	Athens, R.D.1	Farmers Home Ch. Co.
Forest Home	A	Athens, R.D.2	W. J. Decker.
Colby	A	Colby	Peter Leurch.
Riverside	A	Colby, R.D.1	Robert Schmitt.
Lutze	A	Colby, R.D.1	Oscar C. Lutze.
Green Valley	A	Colby, R.D.1	Green Valley C. & B. Co.
Hull	A	Colby, R.D.1	Hull C. & B. Co.
Corinth	A	Corinth	Corinth Co-op. Ch. Co.
Holton	A	Dorchester, R.D.1	G. W. Beeker.
Cloverdale	A	Dorchester, R.D.1	Charley Bartnik.
Bruckerville	A	Dorchester, R.D.1	Geo. Meier.
Hub	A	Dorchester, R.D.1	G. J. Kust.
Gartman	A	Edgar, R.D.1	Aug. Gartmann.
Star	A	Edgar, R.D.1	Star Cheese & Butter Co.
Bergs	A	Edgar, R.D.2	Hubert Bergs & Co.
Wien	A	Edgar, R.D.4	Wien C. & B. Co.
Frankfort	A	Edgar, R.D.4	Frankfort C. & B. Co.
Radke	B	Fland	C. A. Radke.
Fenwood	A	Fenwood	Fenwood C. & Produce Co.,
Natzke	A	Hamburg, R.D.1	A. E. Natzke.
Emmerick	A	Hamburg, R.D.1	C. F. Emmerick.
Hamburg	A	Hamburg, R.D.1	Hamburg Ch. Co.
Hill Side	A	Marathon City	Wm. Zahn.
Range Line	A	Marathon City	Range Line Dairy Co.
Gilt Edge	A	Marathon City, R.D.2	W. F. Brandt.
Manle Grove	A	Marathon City, R.D.2	A. H. Schlueter.
Stettin	A	Marathon City, R.D.2	Ed. Hanke.
Cold Spring	A	Marathon City, R.D.2	O. E. Klinger.
Schuster	A	Marathon City, R.D.3	Geo. Schuster.
Cassel	A	Marathon City, R.D.3	Joe Goldbach.
Riverside	A	Marshfield	Simon Wunsch.
McMillan	A	Marshfield	Henry Schneider, Colby, R.D.1.
Schallock Corners	A	Marshfield, R.D.4	Wm. Uthmire.
Schlag	A	Merrill	Emil Schlag.
Imm	A	Merrill, R.D.1	Fred O. Imm.
Woller	A	Merrill, R.D.3	Wm. Woller.
Haffemann	A	Merrill, R.D.3	F. W. Haffemann.
Merrill	A	Merrill, R.D.3	R. W. Mossholder.
Schmidt	A	Merrill, R.D.4	John Schmidt.
Berlin	A	Merrill, R.D.4	E. C. Storm.
Mosinee	A	Mosinee	E. A. Emerich.
Moon	A	Mosinee, R.D.1	Emil Kronitz, Embarrass, Mgr.
Rocky Ridge	A	Mosinee, R.D.1	Bert Jenks.
Halder	A	Mosinee, R.D.1	Nick Streveler.
Tesch	A	Nongart, R.D.1	W. F. Tesch.
Sun Rise	A	Ringle, R.D.1	F. W. Stubbe.
Eau Claire	A	Ringle, R.D.1	W. R. Detert.
Echo	A	Ringle, R.D.1	L. Mortson, Mgr.
Grimm	B	Ringle, R.D.1	Nick Grimm.
Range Line	A	Rozellville	Brinkmann & Reif.
Brookside	A	Rozellville, R.D.1	Chas. Hough.
Snencer	A	Snencer	Aug. Hoops.
Staatd	A	Staatd	Clover Leaf Dairy Co.
Cleveland	A	Stratford	Fredrich Joss.
Unity	A	Unity	Unity C. & B. Co.
Tagersville	A	Wausau, R.D.1	Carl Kufahl.
Church Hill	A	Wausau, R.D.1	R. F. Zahn.
Riverside	A	Wausau, R.D.1	H. E. Nathwich.
Creameries:			
Abbotsford	A	Abbotsford	Abbotsford Co-op. B. & C. Co.
Helendale Farmers	A	Athens	Rietrock Land & Lumber Co.
Marathon County	A	Athens	Marathon Co. Farmers Cry. Co.
Colby, Comb.	A	Colby	Peter Leurch, Byron.

MARATHON COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Edgar		Edgar, R.D.3	W. L. Becker.
Elderon		Elderon	Elderon Co-op. Cry. Co.
Elderon		Elderon	Elderon Co-op. Cry. Co.
Hatley		Hatley	Hatley Cry Assn.
Bevant		Hatley, R.D.1	Bevant Cry. Co.
Knowlton		Knowlton	F. C. Odenwalder.
Marathon		Marathon	Frank Schirpke.
Lilae		Marathon	Lilae Cry. Co.
Marathon County Central.		Marathon	Central Cry. Co.
Hamburg		Marathon, R.D.2	Hamburg Cry. & B. Co.
McMillan		Marshfield, R.D.5	Puerner Cry. Co.
Eureka		Merrill, R.D.1	W. A. Voigt, Eau Claire.
Milan		Milan	Milan Cry. Co.
Tesch, Comb.		Naugart, R.D.1	W. F. Tesch.
Rozellville		Rozellville	Puerner Cry. Co., Marsh- field.
Rib Falls		Rib Falls	Wausau Lumber Co.
Stratford		Stratford	Stratford Co-op. Cry. Co.
Unity, Comb.		Unity	Unity C. & B. Co.
Wausau		Wausau	Kiefer Cold Storage Co.
Tagerville		Wausau, R.D.1	Carl Kufahl.
Sun Set		Wausau, R.D.2	Sun Set Cry. Co.
Star or Sun Rise		Wausau, R.D.2	Star Cry. Co.
Pine Grove		Wausau, R.D.3	John Manser.
Texas		Wausau, R.D.4	Texas Cry. Co.
Skimming Stations:			
Frankfort		Athens	Marathon Co. Farmers' Ass'n.
Poniatowski		Edgar, R.D.2	Marathon Co. Farmers' Ass'n.

MARINETTE COUNTY.

Cheese Factories:			
Beaver	A	Beaver.	Louis Bassine.
Coleman Dairy Assn.		Coleman, R.D.1	Coleman Dairy Assn.
Goldsmith	A	Coleman, R.D.1	Aug. Goldsmith.
Stemper	A	Coleman, R.D.2	Joseph Stemper.
Beemster & Bierstecker ..	A	De Pere.	Beemster & Bierstecker.
Mayflower	A	Marinette	Mayflower Cheese Co.
Krueger	A	Pound, R.D.1.	L. A. Krueger.
Creameries:			
Marinette Produce Co.		Marinette	Heimburg & Bacon.
Peshigo		Peshigo	A. G. Laabs.

MARQUETTE COUNTY.

Creameries:			
Briggsville		Briggsville	W. E. Blumenstein Co., Sullivan.
Crystal Lake		Budsin	Theo. Teske, Mgr., Budsin.
Lake Shore		Endeavor	W. H. Burwell.
Germania Creamery Ass'n.		Germania	S. N. Hartwell, Mgr.
Harrisville		Harrisville	S. A. Sharpe.
Mecan Creamery Co.		Mecan	A. Lubka, Mgr.
Montello		Montello	M. Callahan, Mgr.
Buffalo		Montello, R. D.	John Cadigan, Packwaukee, Mgr.
Oxford		Oxford	Kerbaugh & Pierson.
Shields		Princeton, R.D.2	E. G. Priebe, Mgr.
Packwaukee		Packwaukee	Herman Smith, Mgr.
Westfield Cry. Co.		Westfield	R. A. Shrank.
Skimming Stations:			
Buffalo		Montello	M. Callahan, Mgr.

MILWAUKEE COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries:			
Blue Ribbon Cry. Co.....	Milwaukee, 4th & Prairie Sts.	Blue Ribbon Cry. Co.
Gridley Dairy Co.....	Milwaukee	Gridley Dairy So.
The Geo. C. Mansfield Co.	Milwaukee	The Geo. C. Mansfield Co.
Burwood.	Oakwood	Geo. H. Barber, 229 23rd St., Milw.
Skimming Stations:			
St. Martin's	Hale's Corners, R.D....	F. Imme & Son, Muskego, R.D.19.

MONROE COUNTY.

Cheese Factories:			
Bohn	B	Norwalk	Fred Leuenberger, Mgr.
Creameries:			
Clifton Co-op. Cry. Assn...	Camp Douglas	Thos. Barrette, Mgr.
Central Wis. Cry. Co.....	Cashton	H. Sorge & Sons, Reedsburg, Mgr.
Portland Cry. Co.....	Cashton	G. Kamperschroeder, Mgr.
Enterprise Butter Co.	Cashton	Peter Jost, Mgr.
Cataract	Cataract	J. E. Lloyd, Sparta, Mgr.
Central Wis. Cry. Co.....	Clifton	Central Wis. Cry. Co., Reedsburg, Mgr.
Glendale Co-op. Cry. Assn.	Glendale	Jas. Collins, Kendall, R.D.3, Mgr.
Leon Valley.....	Leon	C. L. Fox, Mgr.
Melvina Cry. Co.....	Melvina	H. Leis, Mgr.
Hoffman Corners	Kendall	C. F. Webb, Mgr.
Central Wis. Cry. Co.....	Kendall	H. Sorge & Sons, Reedsburg, Mgr.
Norwalk Cry. Co.	Norwalk	E. McGary, Mgr.
Oakdale Co-op. B. Assn....	Oakdale	C. Gerne, Mgr.
Ontario Mutual Co-op.....	Ontario	J. C. Williams, Mgr.
Shennington B. & C. Assn.	Shennington	A. R. Plageman, Mgr.
Sparta Co-op. Cry. Assn...	Sparta	J. E. Lloyd, Mgr.
Leon Co-op. Cry. Assn....	Sparta, R.D.7	Geo. Weiner, Mgr.
Farmers Co-op. B. Assn...	Tomah	Wm. Brennan, Mgr.
Greenfield Cry. Co.....	Tunnel City	A. G. Prescott, Mgr.
Warrens Cry. Co.	Warrens	P. C. Peterson, Mgr.
Wilton Mutual Co-op. Cry. Assn.	Wilton	E. M. McCann, Mgr.
Central Wis. Cry. Co.....	Wilton	H. Sorge & Sons, Reedsburg, Mgr.
Skimming Stations:			
Dorseth Ridge	Wilton	Central Wis. Cry. Co., Reedsburg.

OCONTO COUNTY.

Cheese Factories:			
Four Corners	A	Coleman	Fred Paula.
Klondike	A	Coleman, R.D.2	G. J. Stodola.
Hillside	A	Coleman, R.D.2	G. J. Schmoll.
Bartz	A	Gillett	Ed. Lumblich.
Gillett	A	Gillett	Wis. B. & C. Co., Waukesha.
Brandemuehl	A	Gillett, R.D.2	Wm. Brandemuehl.
Klody Brook	A	Lena	J. S. Petterson.
Wishke	A	Lena	J. W. Wishke, Marinette.
Lena Dairy	A	Lena	M. J. Natzke.
Spruce	A	Lena, R.D.1	Wm. Teske.
Elm Grove	A	Oconto	H. W. Schoen.
Little River Cheese Assn...	A	Oconto	Little River Cheese Assn.
Morgan	A	Oconto Falls, R.D.2..	R. Riordan.
Deering	A	Oconto Falls, R.D.2..	W. A. Deering.

OCONTO COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Kadlec	A	Oconto Falls. R.D.4 ..	Joseph Kadlec.
Little River, Comb.....	A	Peshigo. R.D.2	E. J. Dohnal.
Stauk	A	Pound. R.D.2	Fred Stauk.
Chase	A	Sobieski	Wm. Vandenheuvel.
Kelley Lake	A	Suring	A. W. Jossi.
Maple Valley	A	Suring. R.D.2.....	Peter Jehren.
Hayes	B	Suring. R.D.2.....	Gust. E. Bartz.
Dallman	A	Underhill	C. B. Dallman.
Linzey Brook Co-op.....	A	Underhill	Linzey Brook Co-op.
Creameries:			
Maple Leaf		Abrams	The Abrams Cry. Co.
Brookside		Abrams. R.D.1	The Abrams Cry. Co.
Elkhorn		Oconto	G. S. Sevfert.
Little River		Oconto	O. P. Safford.
Oconto Cry. Co.....		Oconto	Oconto Cry. Co.
Oconto Falls		Oconto Falls	Little Suamico Cry. Co.
Gillett		Gillett	Wis. B. & C. Co., Waukesha.
Little Suamico Cry. Co....		Little Suamico	Little Suamico Cry. Co.
The Mosling Co-op. Cry. Co.		Mosling	B. A. Mosling, Mgr.
Little River Ch. & B., Comb.		Peshigo. R.D.2	E. J. Dohnal.
Stiles		Stiles	Anson Eldred Co.
Suring		Suring	Suring Cry. Co.

ONEIDA COUNTY.

Creamery:			
Rhinelanders Cry. & Prod. Co.	Rhinelanders	F. W. Meen, Mgr.

OUTAGAMIE COUNTY.

Cheese Factories:			
White Clover, Comb.....	A	Appleton.	Chas. Schueler.
Spring Brook	A	Appleton.	C. F. Smith.
Center Valley, Comb.....	A	Appleton.	H. W. Halverson.
Island C. & B. Co.....	A	Appleton. R.D.1	Island C. & B. Co.
Schneider	B	Appleton. R.D.1	Oswald Schneider.
Frank Nau	A	Appleton. R.D.1	Frank Nau.
Twin Hickory	A	Appleton. R.D.1	Leonard Bentle.
East Greenville	A	Appleton. R.D.1	Frank Leitzke.
Elm Grove	A	Appleton. R.D.3	John Bemster.
School Section	A	Appleton. R.D.3	A. Petersen.
Wm. Schueler	B	Appleton. R.D.4	Wm. Schueler.
Mackville	A	Appleton. R.D.4	Martin Striegel.
Viergutz	A	Appleton. R.D.5	F. A. Viergutz.
Poplar Grove	A	Appleton. R.D.6	C. Oredenhoven.
Garvey	A	Appleton. R.D.6	W. H. Garvey.
Darboj	A	Appleton. R.D.8	Darboj Ch. Co.
Twelve Corners	A	Black Creek	G. H. Schueler.
B. Griese	A	Black Creek	B. Griese.
John Felton	A	Black Creek	John Felton.
Black Creek B. & C. Co..	A	Black Creek	Joachim Brandt.
Bever's	A	Black Creek. R.D.33...	Wm. Beyer.
Brass & Kielen	A	Black Creek. R.D.34...	Brass & Kielen.
Falley	A	Black Creek. R.D.34...	Owen Falley.
Grunigen	A	Black Creek. R.D.34...	E. V. Grunigen.
B. Nelson	A	Dale	W. C. Haese.
Dale, Comb.....	A	Dale	J. J. Stocker.
Raisler	A	Dale	L. Raisler.
Island	A	Dale. R.D.18	Emil Bartschl.
Rickman	A & B	Dale. R.D.18.....	B. Jonely, Brownsville.
Clover Dale Co-op.....		Dale. R.D.18.....	Clover Dale Co-op. Ch. Co.
West Greenville Sta.....	A	Greenville	Aug. Schroeder.

OUTAGAMIE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Potts, Wood & Schroeder.	A	Greenville	Potts, Wood & Schroeder.
Ideal, Comb	A	Greenville	H. F. Fassbender.
L. Dabareiner & Co.	A	Hortonville	Dabareiner & Steffen.
Hortonville Co.		Hortonville	Dabareiner & Steffen.
West Greenville, Comb.	A	Hortonville	M. W. Pease.
West Hortonville	A	Hortonville, R.D.	Frank Kleiner.
Stephensville	A	Hortonville, R.D.21.	W. H. Manley.
Gopher Hill, Comb.	A	Hortonville, R.D.21.	P. W. Wallace.
H. Fassbender, No. 2	A	Hortonville, R.D.22	H. F. Fassbender.
M. A. Lemke	A	Kaukauna	M. A. Lemke.
Freedom Village	A	Kaukauna, R.D.11	H. T. Nabbeftelt.
J. W. Appleton	A	Kaukauna, R.D.10	J. W. Appleton.
Banner	A	Kaukauna, R.D.11	H. Baeten, Wrightstown.
Elm Grove	A	Kaukauna, R.D.12	Vandenberg Bros.
Sanitary	A	Kaukauna, R.D.13	J. J. Walsh.
Farrell	A	Kaukauna, R.D.13	Jas. Farrell.
Leeman, Comb	A	Leeman	W. E. Carter, New London.
Philip H. Greiner	A	Little Chute	A. H. Greiner.
Pleasant View	A	Little Chute, R.D.9.	A. J. Miller.
Medina, Comb.	A	Medina	Riesberry & Kennedy.
Medina, Comb.	A	Medina	Medina Co-op. C. & B. Co.
Mosquito Hill		New London	Eldon Babcock.
Liberty Corners	A	New London	A. K. Schmitz.
Maple Creek Dairy Assn.	A	New London, R.D.1.	Carter & Witt.
Petters	A	New London, R.D.5.	J. P. Petters.
L. C. Larsen	A	Seymour	L. C. Larsen.
North Osborn	A	Seymour	M. S. Felton.
Seymour Valley	A	Seymour	H. W. Melchert.
E. L. Kleist	A	Seymour	E. L. Kleist.
Duck Creek	A	Seymour, R.D.	Anton Plutz.
Lawrenceville	A	Seymour, R.D.34.	Walter Jeske.
Clover Blossom, Comb.	A	Seymour, R.D.35	Chas. Hahn & Co.
Baehler	A	Seymour, R.D.36	Jacob Baehler.
B. H. Luedke's	A	Seymour, R.D.37	B. H. Luedke.
Five Corners	A	Seymour, R.D.38	Sam Baehler Estate.
West Bovina	A	Shiocton	Louis Pelky.
Dooley	A	Shiocton	I. F. Spurgeon.
River Side	A	Shiocton, R.D.30.	W. Bean.
Newland	A	Shiocton, R.D.31.	Tom Newland.
Military Road	A	S. Kaukauna, R.D.11.	Joseph Moser.
Military Jct., Comb.	A	S. Kaukauna, R.D.14.	Geo. Baten.
Sugarbush		Sugar Bush.	H. W. Kiekhoefer.
N. E. Maple Creek	A	Sugar Bush.	O. R. Swantus.
Welcome	A	Welcome	Otto Mossholder.
Pelky	A	Welcome	Louis Pelky.
Lilly	A	Welcome	P. C. Battes.
Koehler		Welcome, R.D.27.	Wm. Koehler.
Conrad	A	Welcome, R.D.27.	Jesse Johnson.
Creameries:			
Appleton Pure Milk Co.		Appleton	Appleton Pure Milk Co.
Potts, Wood & Co.		Appleton	Potts, Wood & Co.
Van Wyk Bros.		Appleton	VanWyk Bros.
Apple Creek		Appleton, R.D.	Potts, Wood & Co.
Center Valley, Comb.		Appleton	H. W. Halverson.
White Clover, Comb.		Appleton	Chas. Schueler.
George Otto		Black Creek.	George Otto.
Dale, Comb.		Dale	J. J. Stocker.
Ideal, Comb.		Greenville	N. Fassbender.
Potts, Wood & Schroeder, Comb.		Greenville	Potts, Wood & Schroeder.
Hortonville, Comb.		Hortonville	Dabareiner & Steffen.
West Greenville, Comb.		Hortonville, R.D.19.	M. W. Pease.
Gopher Hill, Comb.		Hortonville, R.D.21.	P. W. Wallace.
Leeman, Comb		Leeman	W. E. Carter, New London.
Medina, Comb.		Medina	Riesberry & Kennedy.
Seymour		Seymour	F. W. Huth.
Clover Blossom, Comb.		Seymour, R.D.35.	Chas. Hahn & Co.
Military Junction, Comb.		S. Kaukauna, R.D.4.	Geo. Baker.
Shiocton		Shiocton, R.D.29.	F. J. Braatz.
Welcome		Welcome	Welcome Cry. Co.

OZAUKEE COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Spring Brook.....	A	Belgium	G. J. Liezen.
Lake Church.....	A	Belgium	Frank Pauly.
Possely	A	Belgium	J. N. Possely.
Belgium	A	Belgium	E. H. Fischer.
Marx	A	Belgium	M. Marx.
Golden Rod.....	A	Cedar Grove.....	Jacob Theisen.
Ternes	A	Cedar Grove.....	John Ternes.
Witt	A	Fredonia	C. H. Witt.
Waubeka	A	Fredonia	Jul. Klessig & Sons.
Klessig Corners.....	A	Fredonia	Jul. Klessig & Sons.
Jung Inlet.....	A	Fredonia, R.D.2.....	G. C. Kuhn.
Rehm	A	Fredonia	Chas. Rehm.
Muehlberg	A	Fredonia	O. E. Muehlberg.
Kohler	A	Fredonia	D. Wittlinger.
Bruckner	A	Fredonia	J. R. Bruckner.
Burkel	A	Fredonia	N. D. Burkel.
Holy Cross.....	A	Fredonia	Chas. Pauly.
Keller	A	Grafton	Ed. Keller.
Norwegian	A	Port Washington.....	R. Maehtle.
Meyer	A	Port Washington.....	P. D. Meyer.
Pauly, No. 1.....	A	Port Washington.....	Nick Pauly.
Wellenstien	A	Port Washington.....	J. P. Wellenstien.
Pioneer	A	Port Washington.....	Albert Koodmann.
Green Bay Road.....	A	Port Washington.....	Pauly & Karles.
St. Augustine.....	A	Saukville	E. H. Gerlach.
Cold Spring.....	A	Saukville	E. L. Eastman.
Riverside, Comb.....	A	Saukville	E. L. Eastman.
Creameries:			
Five Corners.....	Cedarburg	Five Corners Co-op. Cry. Co.
Cedarburg	Cedarburg	O. J. Groth.
Pheiffer	Cedarburg	O. J. Groth.
Grafton	Grafton	C. Gerlach, Mgr.
Lakefield	Grafton	W. H. Hovener, Mgr.
Riverside, Comb.....	Saukville	E. L. Eastman.

PEPIN COUNTY.

Creameries:			
Baer Creek.....	Durand	Baer Creek Co-op. Cry. Co., E. J. Ryan, Mgr.
Tarrent	Durand	Tarrent Co-op. Cry. Co., G. L. Howard, Mgr.
Pepin	Pepin	H. J. Milliren.
Waterville	Waterville	Waterville Co-op. Cry. Co., C. K. Fleishauer, Mgr.
Swimming Stations:			
Bear Creek.....	Durand	E. J. Ryan, Mgr.

PIERCE COUNTY.

Cheese Factories:			
Farm Hill.....	A	Elmwood, R.D.2.....	H. P. Tauberg, Spring Valley.
Ono	A & B	Maiden Rock, R.D.2..	Ed. Kopp.
Plum Creek.....	A	Plum City, R.D.1....	Christ. Martin.
Creameries:			
Esdale	Bay City.....	Esdale Co-op. Cry. Co.
Beldenville	Beldenville	Beldenville Cry. Co.
Lawton	Beldenville, R.D.1....	Lawton Co-op. B. & C. Co.
Ellsworth	Ellsworth	Ellsworth Cry. Co.
Elmwood	Elmwood	Elmwood Co-op. Cry. Co.
Fairview	Maiden Rock.....	Chas. Peroutky.
Plum City.....	Plum City.....	Samels Bros., Minneapolis, Minn.

PIERCE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
River Falls.....	River Falls.....	Milton Dairy Co., St. Paul.
West Martell.....	River Falls.....	West Martell Co-op. Cry. Co.
River Falls.....	River Falls.....	Milton Dairy Co., St. Paul.
Spring Valley.....	Spring Valley.....	Spring Valley Cry. Co.
Hatchville.....	Spring Valley, R.D.1.	Hatchville Co-op. Cry. Co.
Gilman.....	Spring Valley, R.D.2.	Gilman Cry. Co.

POLK COUNTY.

Cheese Factories:			
Maple Grove.....	A	Centuria.....	Maple Grove Cheese Co.
Independent, Comb.....	Clayton.....	Independent Co-op. Ch. & Cry. Co.
McKinley.....	A	Loraine.....	McKinley Co-op. Cheese Co.
Cedar Lake.....	A	New Richmond, R.D.3.	Wm. F. Koch, Mgr., Osceola, R.D.1.
Birch Lake, Comb.....	New Richmond, R.D.6.	Peabody Bros.
Nye.....	S & A	Nye.....	Nye Cheese Co.
Farmington.....	A	Osceola, R.D.1.....	Wm. F. Koch.
Pine Lake.....	A	Osceola, R.D.1.....	Pine Lake Cheese Co.
Cedar Bend.....	A	Osceola, R.D.1.....	Cedar Bend Cheese Co.
Elm Grove.....	A	Osceola, R.D.2.....	Elm Grove Cheese Co.
Cloverdale.....	A	Osceola, R.D.2.....	Cloverdale Cheese Co.
Garfield.....	A	St. Croix Falls, R.D.2	Garfield Co-op. Ch. Co.
Alden.....	A	Star Prairie, R.D.1....	Alden Cheese Co., Osceola.
Creameries:			
Amery.....	Amery.....	Amery Cry. Ass'n.
Volga.....	Amery, R.D.4.....	Volga Co-op. Cry. Ass'n.
Bunyan.....	Balsam Lake.....	Bunyan Co-op. Co.
Lykens.....	Centuria, R.D.2.....	Lykens Co-op. Cry. Co.
Clam Falls.....	Clam Falls.....	Clam Falls Cry. Co.
Independent, Comb.....	Clayton.....	Independent Co-op. Cheese & Cry. Co.
Clear Lake.....	Clear Lake.....	The Farmers Cry. Co.
Cushing.....	Cushing.....	Cushing Cry. Co.
Deronda.....	Deronda.....	Deronda Cry. Ass'n.
Dresser Junction.....	Dresser Junction.....	Dresser Junction Cry. Co.
Garfield.....	Dresser Junction, R.D. 1.	Julius Fredlund.
West Sweden.....	Luck.....	Farmers' Cry. Ass'n. of West Sweden.
Birch Lake, Comb.....	New Richmond, R.D.6.	Peabody Bros.
Luck.....	Frederick, R.D.2.....	Luck Co-op. B. & C. Mfg. Co.
Bone Lake.....	Luck, R.D.2.....	Bone Lake Cry. Co.
Milltown.....	Milltown.....	Milltown Co-op. Cry. Co.
Apple River & Beaver.....	Range.....	Apple River & Beaver Co-op. Cry. Ass'n.
Clayton.....	Richardson.....	Clayton Co-op. Cry. Co.
Eureka.....	St. Croix Falls, R.D.1	Eureka Co-op. Cry. Co.
St. Croix Falls.....	St. Croix Falls, R.D.2	St. Croix Falls Co-op. Cry. Co.
Atlas.....	Trade Lake, R.D.1....	Co.
Skimming Stations:			
Dwight.....	Deronda, R.D.2.....	Dwight Dairy Co.
Frederick.....	Frederick.....	Frederick Cry. Co.

PORTAGE COUNTY.

Cheese Factories:			
Banner.....	Junction City.....	C. J. Heun.
County Line.....	A & B	Milladore.....	Frank Schujahn, Fond du Lac.
Carson.....	A	Stevens Point, R.D.3..	C. F. Wink.

PORTAGE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries:			
Almond	Almond	A. E. Clark, Wild Rose.
Union	Almond, R.D.1.....	A. J. Dudley, Bancroft, Mgr.
Hetzel	Almond, R.D.2.....	N. P. Hanson, Mgr.
Blain	Almond, R.D.2.....	D. W. Sawyer, Mgr.
Amherst Jersey.....	Amherst	G. E. Jordan, Mgr.
Lenark	Amherst, R.D.1.....	W. Atkins, Mgr.
Lone Star.....	Amherst, R.D.2.....	Frank Stepp, Mgr.
Amherst Junction	Amherst Jet.	H. J. Kaukrud, Mgr.
Garfield	Amherst Jet., R.D.1.....	Olaf Hole, Mgr.
New Hope	Amherst Jet., R.D.2.....	M. O. Wrolstad, Mgr.
Farmers B. & C. Ass'n.....	Amherst Jet., R.D.2.....	O. Christenson, Mgr.
Arnott	Arnott	T. J. Leary, Mgr.
Bancroft	Bancroft	OTTO McCormick, Mgr.
Custer	Custer	Custer Cry. Co.
Eau Plaine.....	Dancy, R.D.1.....	Eau Plaine Cry. Co.
Lake Thomas.....	Fancher	A. J. Kubisiak, Mgr.
Star	Junction City.....	Rux & Verthein.
Nelsonville	Nelsonville	O. L. Gordon, Mgr.
Plover	Plover	W. L. Hartwell, Mgr.
Buena Vista.....	Plover, R.D.1.....	Geo. Newby, Mgr.
Rosholt	Rosholt	Rosholt Cry. Co.
Sharon	Rosholt, R.D.2.....	Sharon Cry. Co.
Stockton	Stevens Point, R.D.1.....	B. L. Ward.
Ellis	Stevens Point, R.D.2.....	Peter Eiden.
Carson	Stevens Point, R.D.3.....	W. E. Warren.
Linwood	Stevens Point, R.D.4.....	F. E. Clark, Mgr.
Casimir	Stevens Point, R.D.7.....	Aug. Walkush.
Skimming Stations:			
Ellis	Custer	Custer Cry. Co.
North Star.....	Rosholt	Rosholt Cry. Co.
Eiden	Stevens Point, R.D.2.....	Peter Eiden.

PRICE COUNTY.

Cheese Factories:			
Oak Ridge.....	A	Kennan, R.D.1.....	Oak Ridge Ch. Co.
Phillips	A	Phillips	Ed. Wenger & Son.
Creameries:			
Kennan	Kennan	Reichert Bros.
Ogema	Ogema	Ogema Cry. Ass'n.
Clower Blossom	Ogema	F. W. Mitchell.
Spirit Valley	Ogema, R.D.1.....	Sawales & Borst.
Ogema Springs.....	Ogema, R.D.2.....	Johannes Johnson.
Spring Brook.....	Phillips, R.D.1.....	Spring Brook Co-op. Cry. Ass'n.
Prentice	Prentice	F. B. Cuthbert.

RACINE COUNTY.

Creameries:			
Blue Ribbon.....	Burlington, R.D.....	Blue Ribbon Cry. Co., 327 4th St., Milwaukee.
High St. Cry. Co.....	Burlington	Ed. Huggins, Mgr.
Kneeland	Caledonia, R.D.....	Kearney-Roessler Co., Jeffer- son.
Union Church.....	Caledonia, R.D.....	McCanna & Fraser Co., Burlington.
Raymond Co-op. Cry. Co..	Franksville, R.D.10...	Raymond Co-op. Cry. Co., Franksville.
Thompsonville	Franksville, R.D.....	M. O. Mortensen.
Honey Creek.....	Honey Creek.....	C. Glans, Milwaukee.
Caldwell	Lake Beulah, R.D.....	Ed. Seaman, Clinton.
Racine Pure Milk Co.....	Racine	Racine Pure Milk Co.

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RACINE COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Rochester	Rochester	McCanna & Fraser Co., Burlington.
Blue Ribbon	Somers, R.D.	Blue Ribbon Cry. Co.
Union Grove	Union Grove	Alice B. Clausen, Chicago.
Yorkville	Union Grove	J. J. Jackson.
Ives Grove	Union Grove, R.D.	Kearney-Roessler Co., Jeffer- son.
Waterford	Waterford	McCanna & Fraser Co., Burlington.
Tishigan	Waterford, R.D.25....	C. Glans, Milwaukee.
Skimming Stations:			
Beaumont	Kansasville, R.D.	McCanna & Fraser Co., Burlington.
Morway	Waterford	McCanna & Fraser Co., Burlington.
Condenseries:			
Wis. Milk Condensing Co..	Burlington	Wis. Milk Condensing Co.
Horlick's Malted Milk Co..	Racine	Horlick's Malted Milk Co.

RICHLAND COUNTY.

Cheese Factories:			
Basswood Union	A	Basswood	Floyd Tisdale.
Lewis	A	Basswood	Floyd Tisdale.
Cherry Valley	A	Bloom City	H. Elmer.
Bloom City	A	Bloom City	F. W. Traverse.
Byrd's Creek	A	Blue River	Schmidt Bros.
Gault Hollow	A	Boaz	Schmidt Bros., Blue River.
West Branch	A	Boaz	John Ryan, Mgr.
West Boston, Comb.	A	Boaz	Perry Huffman, Mgr.
Boaz	A	Boaz	John Fischer.
Maple Ridge	A	Boaz	Schmidt Bros., Blue River.
Union	A	Boaz, R.D.1	G. M. Miller, Mgr.
Corwin	A	Cazenovia	Osage Walsh.
Hawkins Creek	A	Cazenovia, R.D.1	Otto Swenick.
Elm Grove	A	Cazenovia, R.D.1	J. E. Carroll.
Excelsior	A	Excelsior	Schmidt Bros., Blue River, M.
Five Points	A	Five Points	Albert Munson.
Bucheye	A	Gillingham, R.D.1....	Chas. Ingmire, Bloom City, M.
Fairview	A	Gotham	P. W. Hess.
Gotham	A	Gotham	Frawley Bros.
Melanethon Creek	A	Hub City	Harvey Holmes.
Hub City	A	Hub City	Wm. Waddell.
Ithaca	A	Ithaca	Ben. Radel.
Maple Row	A	Lone Rock	F. A. & C. E. Goodrich.
Dixon Union	A	Lone Rock	James Aspel, Mgr.
Greenheck	A	Lone Rock	Arnold Greenheck.
Goodrich, Comb.	A	Lone Rock	F. A. & C. E. Goodrich.
Bear Valley, Comb.	A	Lone Rock	Peter A. Schmitz.
Davis	A	Lone Rock	Walter Davis.
Butternut	A	Loyd	Scott Warren.
Loyd	A	Loyd	Chas. Strasburg.
Eagle Corners	A	Muscoda	F. Tisdale, Basswood.
Balmoral	A	Muscoda, R.D.1	H. J. Noyes.
Oak Ridge	A	Muscoda, R.D.1	Schmidt Bros., Blue River, M.
Indian Creek	A	Muscoda, R.D.1	Luther Noyes, Mgr.
Neptune, Comb.	A	Neptune	L. H. Sawyer.
Lower Little Willow	A	Richland Center	Amos Peckham.
Buck Creek	A	Richland Center	Ned. Brewer.
Fancy Creek	A	Richland Center	Tillis Truesdale, Mgr.
Dosch Corners	A	Richland Center	Fred Dosch.
Dosch East Side	A	Richland Center	Fred Dosch.
Richland	A	Richland Center	Omer Deets.
Durnford	Richland Center	First National Bank.
Richland Center	A	Richland Center	Burnham & Scott.
Middle Ash Creek	A	Richland Center	Richard Buswitz, Mgr.
Fox Hollow	A	Richland Center	Earl Elder.

RICHLAND COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Pine River	A	Richland Center	Burnham & Scott.
Horse Creek	A	Richland Center, R.D.	Thos. Costello.
Peckham	A	Richland Center, R.D.1	H. E. Austin, Mgr.
English Ridge	A	Richland Center, R.D.	S. G. Hulbert, Mgr.
Lower Ash Creek	A	Richland Center, R.D.2	Chas. Manning.
Pleasant Hill	A	Richland Center, R.D.2	Guy Reeb, Dodgeville.
Upper Ash Creek	A	Richland Center, R.D.2	Tim Manning.
Upper Little Willow	A	Richland Center, R.D.3	Len. Stoddard.
Hillside, Comb.	A	Richland Center, R.D.3	Bowen & Devoe.
East Branch	A	Richland Center, R.D.4	Wm. Wonn.
Umbeham	A	Richland Center, R.D.4	Geo. Umbeham.
Rockbridge	A	Rockbridge	J. G. Cunningham.
Pleasant Ridge	A	Rockbridge, R.D.1	Harvey Jewett.
Elmwood	A	Soldiers Grove	Oliver Felton, Mgr.
Knapp's Creek	A	Soldiers Grove	Knapp's Creek Ch. Co.
Sabin	A	Tavera	John Babb, Mgr., Sylvan.
Tavera, Comb.	A	Twin Bluffs	Wm. Wunnicke, Mgr.
Twin Bluffs	A	Twin Bluffs, R.D.1	Gerald Fitzgerald.
Keysville	A	Twin Bluffs, R.D.1	John Lord.
Ithaca Union	A	Twin Bluffs, R.D.1	W. B. Schoff, Mgr.
Aubrey	A	Viola	John German, Mgr.
Camp Creek	A	Viola	Wm. Grim.
Maple Grove	A	Viola	D. S. Simmons.
Ash Ridge, Comb.	A	West Lima	Frank Shepherd.
West Lima	A	Woodstock	A. M. Muellendorf.
Woodstock	A	Yuba	H. K. Eastman.
Yuba	A	Yuba, R.D.1	Dedrich Bros.
Henrietta	A	Yuba, R.D.1	Scott Lieurance.
Pine River Valley	A	Yuba, R.D.1	Wenzel Urbranek.
Creameries:			
Richwood	Blue River	Parker & Hildebrandt, Bos- cobel.
Milk Creek	Boaz	Frank Walker.
West Boston, Comb.	Cazenovia	Perry Huffman, Mgr.
Westford	Lone Rock	F. Bowers.
Goodrich, Comb.	Lone Rock	F. A. & C. E. Goodrich.
Bear Valley, Comb.	Neptune	Peter A. Schmitz.
Neptune, Comb.	Richland Center	L. H. Sawyer.
Spot Cash	Richland Center	Ward Lamberson.
Ideal	Richland Center, R.D.3	F. M. Thompson.
Richland Center	Sylvan	Burnham & Scott.
Hillside, Comb.	Tavera	Bowen & Devoe.
Sylvan	Viola	G. L. Glick, Mgr.
Tavera, Comb.	Viola	Wm. Wunnicke, Mgr.
Viola	Viola	Viola Cry. Co.
Ash Ridge, Comb.	Viola	Frank Shepherd, Mgr.
Skimming Stations:			
Smith's Hollow	Loyd	H. Sorge, Reedsburg.
Simpson's	Cazenovia	H. Sorge, Reedsburg.
Cazenovia	Cazenovia	Frank Bowar.

ROCK COUNTY.

Cheese Factories:			
Magnolia	S	Brodhead	B. Sisson, Mgr.
Scotch Hill	B & S	Brodhead	Jacob Marty & Co., Mgr.
Schuepbach	B	Brodhead	John Schuepbach.
Spring Valley	B	Brodhead	Jacob Marty & Co., Mgr.
Avon	S	Brodhead	G. Burkhalter.
Stokes	B & L	Brodhead	L. Stokes, Beloit.
Waldon	B	Brodhead	Jacob Marty & Co., Mgr.
Everson	L	Brodhead	Jacob Marty & Co., Mgr.
Anderson	B & S	Brodhead	Jacob Marty & Co., Mgr.
West View	B & S	Brodhead	W. E. Chase, Mgr.
Walmer	B & S	Brodhead	Fred Walmer.
Co-op. Ch. Co.	Brodhead	Jos. Everson.
Olson	S & B	Brodhead, R.D.4	Emil Rickli, Mgr.
Lee	B & S	Brodhead, R.D.4	F. Weis.
Jugg	B & S	Brooklyn	Charles Zuercher, Mgr.

ROCK COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Meyers	Evansville	G. Meyer.
Ryan	B	Hanover	A. Hirschbranner.
Star	A	Janesville	Geo. Ehrat, Mgr., Chicago.
Hogan	B & L	Orfordville	Jacob Marty, Mgr., Brodhead.
Creameries:			
Afton	Afton	Ed. Brinkman.
Columbia	Allens Grove	W. C. Winkleman, Delavan.
Avalon	Avalon	Wm. Conry.
Johnstown	Avalon, R.D.	John Miller.
Sturtevant, Wright & Wagner.	Beloit	Sturtevant, Wright & Wagner Cry. Co.
Newark	Beloit, R.D.26	Western Newark Cry. Co.
Clinton	Clinton	Ed. Seaman.
Indian Ford	Edgerton, R.D.	Fred Maidens.
Edgerton	Edgerton	Edgerton Cry. Co.
Eagle	Edgerton	Frank Boss.
Maple Grove	Evansville, R.D.	Wm. Klusmeyer.
Evansville	Evansville	D. E. Wood Cry. Co., Elgin, Ill.
Magnolla	Evansville, R.D.20	D. E. Wood Butter Co., Elgin, Ill.
Footville, Porter, Spring Valley.	Footville	Roach & Seeber Co., Waterloo.
Hanover	Hanover	Jacob Marty & Co., Brodhead.
Shurtleff	Janesville	G. A. Shurtleff Co.
Willowdale	Janesville	C. L. Barnes.
Boettcher	Janesville, R.D.	F. W. Boettcher.
La Prairie	Janesville, R.D.2	Jos. Hill, Mgr.
Evergreen	Janesville, R.D.3	A. L. Teich.
Leyden	Janesville, R.D.7	J. E. Boettcher.
Lima Center	Lima Center	W. D. McComb.
Milton	Milton	R. Else & Son.
Six Corners	Milton, R.D.11	Six Corners Cry. Co.
Milton Junction	Milton Junction	Milton Junction Cry. Co.
Newville	Milton Junction, R.D.	R. Else & Son.
Orfordville	Orfordville	Coryell & Bartling.
Shopiere	Shopiere	Jas. Quigley, W. Madison St., Chicago.
Tiffany	Tiffany	D. M. Spicer.
Spring Brook	Whitewater	Spring Brook Cry. Co.
Skimming Stations:			
Spring Valley	Brodhead, R.D.	Aug. Schultz, Mgr.
Star	Evansville, R.D.17	Roach & Seeber, Waterloo.
Else's	Milton, R.D.11	R. Else & Son.
Otter Creek	Milton Junction	Milton Junction Cry. Co.
Coryell & Bartling	Orfordville, R.D.	Coryell & Bartling.
Spring Valley	Spring Valley	

RUSK COUNTY.

Cheese Factories:			
Potato Creek	A	Island Lake	B. Schafer.
Creameries:			
Bruce	Bruce	Louis Lawrence.
Glen Flora	Glen Flora	Glen Flora Cry. Co.
Jung	Ladysmith	C. Jung.

ST. CROIX.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Banner	A	New Richmond, R.D.6.	Banner Cheese Co.
Sand Hill	A	Somerset	A. J. Vanasse.
La Grandeur, N. 1.	A	Somerset	H. A. La Grandeur.
La Grandeur, No. 2.	A	Somerset	H. A. La Grandeur.
La Grandeur, No. 3.	A	Somerset	H. A. La Grandeur.
La Grandeur, No. 4.	A	Somerset	H. A. La Grandeur.
Creameries:			
Baldwin		Baldwin	Baldwin Co-op. Cry. Assn.
Deer Park		Deer Park	H. C. Casperson.
Emerald		Emerald	Emerald Co-op. Cry. Assn.
Hempel		Emerald	H. C. Casperson, Deer Park.
Glenwood		Glenwood	Montayne Cry. Co.
Hammond		Hammond	Samels Bros., Minneapolis.
Hersey		Hersey	Hersey Co-op. Cry. Co.
Schulenburg Cold Storage Co.		Hudson	Schulenburg Cold Storage Co.
New Richmond.		New Richmond	Superior Cry. Co.
Roberts		Roberts	Roberts Co-op. Cry. Co.
Stanton		Stanton	Stanton Ch. & Cry. Co.
Star Prairie		Star Prairie	Superior Cry. Co., New Richmond.
Oak Grove		Stillwater, Minn. R.D.9	H. A. Radke.
Wilson		Wilson	Wilson Co-op. Cry. Assn.
Eau Galle Farmers.		Woodville	Eau Galle Farmers Cry. Co.

SAUK COUNTY.

Cheese Factories:			
Sunny Hill	B	Baraboo, R.D.5	Aug. Westphal, Neosho, Mgr.
Black Hawk		Black Hawk	John Dietrich.
Carr Valley	A	La Valle	John Fitzgerald, Mgr.
Schoonover		Limeridge	G. C. Schoonover.
Clover Leaf	A	Logansville	Chas. Bremmer, Plain.
Clover Hill	A	Plain	C. A. Bremmer.
Cedar Grove	A	Plain	Geo. Bauer.
Irish Valley	A	Plain	Wm. Born, Mgr.
Pleasant Valley	A	Plain	G. W. Kreul.
Cold Spring	A	Plain	A. Mousseau.
Poplar Grove	A	Plain	Thos. Moore.
Clover	A	Reedsburg	Olamp Tourdot, Mgr.
Gruber	A	Sandusky	J. Ferguson, Mgr.
Sunny Bank	A	Sandusky	John Keegan.
Loreto	A	Sandusky	W. A. Dwyer, Mgr.
Ward	A	Sandusky	J. E. Ward.
Sandusky		Sandusky	F. W. Zweig, Mgr.
Cassell	A	Sauk City	Aksel Bruhn, Spring Green.
Evergreen		Sauk City	Aksel Bruhn, Spring Green.
Lower Big Hollow	A	Spring Green	Wm. Waterstreet.
Upper Big Hollow	A	Spring Green	Henry Olson.
West Spring Green	A	Spring Green	F. J. Cass, Mgr.
Wilson Creek	A	Spring Green	E. C. Diehl.
Hickory Hill		Spring Green	A. Frank, Mgr.
Cody	A	Spring Green	G. F. Randall, Mgr.
Prairie	A	Spring Green	Wm. Waterstreet, Mgr.
Fair View	A	Spring Green	W. F. Scholl.
Pleasant View	A	Spring Green	Joe Kramer.
Oak Leaf	A	Spring Green	Aksel Bruhn.
White Mound	A	White Mound	Geo. Scholl.
Creameries:			
Ableman		Ableman	John Dettmann, Mgr.
Elm Grove		Baraboo	F. C. Jacher, Milwaukee.
Fairfield		Baraboo	B. F. Thomas, Mgr.
Baraboo		Baraboo	W. H. Caffisch.
Excelsior		Baraboo, R.D.6	T. B. Towle, Mgr.
Ironton		Ironton	H. Sorge & Sons, Reedsburg, Mgr.
La Valle		La Valle	Joe. Schafer, Mgr.

SAUK COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Oaks	La Valle	H. Sorge & Sons, Reedsburg.
Hill Point	Lime Ridge	Ed. Kroeger, Mgr.
Loganville	Loganville	H. Sorge & Sons, Reedsburg.
Merrimack	Merrimack	Heimerl Cry. Co., Wales.
North Freedom	North Freedom	H. Sorge & Sons, Reedsburg.
Troy & Honey Creek.....	Plain, R.D.1	Henry Ferber, Prairie du Sac, Mgr.
Leland	Plain	H. Sorge & Sons, Reedsburg.
Sumpter	Prairie du Sac.....	M. A. Reynolds, Mgr.
Windfield	Reedsburg	H. Sorge & Sons.
Narrows Prairie	Reedsburg	H. Sorge & Sons.
Reedsburg	Reedsburg	H. Sorge & Sons.
Wisconsin	Sauk City	Wisconsin Cry. Co.
Walton	Walton	Frank Bowar, Cazenovia.
Skimming Stations:			
Flora	Killbourn, R.D.1	H. Sorge & Sons, Reedsburg.
Lime Ridge	Lime Ridge	Sorge & Sons, Reedsburg.
Dellona	Reedsburg, R.D.1	H. Sorge & Sons, Reedsburg.
Dutch Hollow	Reedsburg	H. Sorge & Sons, Reedsburg.
Sunrise	Sandusky	Thos. Rice.
Ward's Corners	Sandusky	Otto Gates.

SAWYER COUNTY.

Cheese Factories:			
Pioneer	A	Hayward	J. F. Bradley.

SHAWANO COUNTY.

Cheese Factories:			
Advance	A	Advance	M. L. Larson.
Nichols	A	Angelica, R.D.1	D. A. Frazer.
Clover Leaf	A	Angelica, R.D.1	H. A. Kallies.
Angelica	A	Angelica, R.D.1	H. A. Pautz.
Aniwa Co-op. Ch. Co.....	A	Aniwa	F. Engle, Mgr.
Belle Plaine	A	Belle Plaine	W. F. Huebner.
Spurgeon	A	Biramwood	E. E. Spurgeon.
Biramwood	A	Biramwood	A. C. Buss, Ironwood, Mich.
Top Hill	A	Bonduel	Chas. Glese.
Gippsfield	A	Bonduel	Gustav. Drage.
Ganschow	A & B	Bonduel	Ganschow Bros.
Thiede	A	Bonduel	J. A. Thiede.
Laustad	A	Bonduel, R.D.1	C. W. Ganschow.
Walchli	B	Bonduel, R.D.3	Jacob Walchli.
Fredrich	A	Bonduel, R.D.3	Wm. Fredrich.
Ganschow	A	Bonduel, R.D.3	H. F. Ganschow.
Town Line, Comb.	A	Biramwood	E. W. Zahn.
Caroline	A	Caroline	Fred. Buss.
Ceell	A	Ceell	A. Heimberg, Marinette.
Tracy Corner	A	Ceell, R.D.1	John Walchli.
Brummels	A	Ceell, R.D.1	Fd. Botz.
Mills	A	Ceell, R.D.1	F. A. Mills.
Pelle & Belle Plaine.....	B	Clintonville, R.D.3	Alex. Kriewaldt, Mgr.
Wolf River	A	Embarrass, R.D.1	A. C. F. Witt.
Gresham	A	Gresham	Fred Zang.
Hofa Park	A	Hofa Park	Teofil Kruger.
Briarton	A	Leeman	F. J. Jeske.
Leopolis	A	Leopolis	A. C. Buss, Ironwood, Mich.

SHAWANO COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Stemper	A	Leopolis	H. A. Rindt.
Seneca	A	Leopolis, R.D.	Gust. Nordwig.
Schwartz	A	Lyndhurst, R.D.1	Aug. Schwartz.
Pella	A	Marion	C. W. Bender, Clintonville.
Star	A	Marion, R.D.2	F. J. Krueger.
Elm Grove	A	Marion, R.D.2	Elm Grove Co-op. Co.
Bartelt	A	Mattoon, R.D.1	
Smithville	A	Pella	Smithville Ch. Co.
Pulaski Farmers, Comb.	A	Pulaski	Pulaski Farmers C. & B. Co.
Laney	A	Pulaski, R.D.2	John Leonard.
Town Line	A	Rose Lawn	Town Line Co-op. Cry. Co.
Frazier	A	Rose Lawn, R.D.1	M. Lyons.
Stony Hill	A	Shawano	H. Kerolius.
Richmond Belle Plaine.	B	Shawano	Richmond, Belle Plaine C. & B. Assn.
Grass Lake Dairy Co.	A	Shawano	Grass Lake Dairy Co.
Red River	A	Shawano	John Jacobson.
Buttolph	A	Shawano	John Buttolph.
Limekiln	A	Shawano	Limekiln B. & Ch. Co.
Tomashek	A	Shawano, R.D.1	Chas. J. Tomashek.
Lund	A	Shawano, R.D.1	John J. Lund.
Richmond	A	Shawano, R.D.2	Richmond Ch. Co.
Hermansfort	A	Shawano, R.D.2	Herman Jung.
Kriewaldt	A	Shawano, R.D.2	W. E. Kriewaldt, Embar-rass.
Mill Creek	A	Shawano, R.D.3	Robert Petznick.
Dillenburg	A	Shawano, R.D.3	Dillenburg Ch. Co.
Lasch	A	Shawano, R.D.3	H. C. Lasch.
Krakow	A	Sobieski	Kasper Staszek.
Kosciusko, Comb.	A	Sobieski, R.D.2	Wm. Baker.
Split Rock	A	Split Rock	E. H. Schoenick.
Fralling	A	Split Rock	E. J. Laatsch.
Norway Dairy Assn.	A	Tigerton	A. C. Fralling.
Green Valley	A	Underhill	Oscar H. Schreiber.
Natzke	A	Underhill	A. J. Natzke.
Riverside	A	Wittenberg	Chas. W. Mielke.
Creameries:			
Aniwa		Aniwa	Aniwa Co-op. Cry. Co.
Town Line, Comb.		Birnamwood	E. W. Zahn.
Birnamwood		Birnamwood	A. C. Buss, Ironwood, M'ch.
Bonduel		Bonduel	Bonduel Co-op. Cry. Co.
Belle Plaine		Belle Plaine	W. F. Huebner.
Eland		Eland	F. E. Kenny & Co.
Galesburg		Leeman	Galesburg Co-op. Cry. Co.
A. H. Peterson.		Mattoon	A. H. Peterson.
Pulaski Farmers', Comb.		Pulaski	Pulaski Farmers' C. & B. Co.
Pulcifer		Puleifer	Wm. Ohrmundt.
Rose Lawn		Rose Lawn	Rose Lawn Dairyman's Co-op. Assn.
Elm Dale		Rose Lawn, R.D.1	Elm Dale Co-op. Cry. Co.
Shawano		Shawano	Brightman & Damrow.
Kosciusko, Comb.		Sobieski, R.D.2	Wm. Baker.
Tigerton		Tigerton	H. W. Mavis.
Tilleda		Tilleda	Dumke Salzman.
Wittenberg		Wittenberg	Roy Haase.
Zachow		Zachow	Ole Hansen.

SHEBOYGAN COUNTY.

Cheese Factories:			
Adell	A	Adell	Ed. C. Kohl.
Batavia	A	Adell	Robt. Donath, R.D.19.
Bates	A	Adell	H. M. Scott, Waldo.
Beechwood, Comb.	A	Adell, R.D.19	Henry Becker.
Cascade	A	Cascade	Albert Sunnicht.
Hickory Grove	A	Cascade	H. W. Flunker.

SHEBOYGAN COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Flunker	A	Cascade	H. W. Flunker.
Sunny Peak	A	Cascade	Paul Helmer, R.D.20.
Meyer	A	Cascade	Geo. Meyer, R.D.20.
Pius	A	Cascade	R. R. Ninneman, R.D.21.
Piper	A	Cascade	Chas. Piper, R.D.21.
Hirsig	A	Cascade	Christ Hirsig, Campbell- sport, R.D.34.
Random Lake	A	Cedar Grove.	John Voskull, R.D.15.
G. Kleinhesselink	A	Cedar Grove.	Garret Kleinhesselink.
North Cedar Grove	A	Cedar Grove.	Harry Voskull.
J. Kleinhesselink	A	Cedar Grove.	John Kleinhesselink, R.D.14.
West Cedar Grove	A	Cedar Grove.	B. G. Graven, R.D.14.
Hoard	A	Cedar Grove.	Wm. G. Paasch, R.D.14.
Larson	A	Cedar Grove.	Wm. Larson, R.D.14.
South Cedar Grove	A	Cedar Grove.	John Voskull, R.D.15.
Weiskopf	A	Cleveland	Henry Weiskopf, R.D.1.
Konz	A	Elkhart Lake	Jos. Konz, R.D.32.
Russell, Comb	A	Elkhart Lake	E. C. Pingel, R.D.32.
Maple Hill	A	Elkhart Lake	Wm. F. Rehm, R.D.33.
Farmers'	A	Elkhart Lake	Farmers' Cheese Co., R.D.33.
Rhine Center	A	Elkhart Lake	Geo. Horneck, R.D.33.
Hillside	A	Elkhart Lake	Geo. Horneck, R.D.33.
Riverside	A	Elkhart Lake	Henry Horneck, R.D.34.
Spindler	A	Elkhart Lake	Jacob Spindler, R.D.34.
Ada	A	Elkhart Lake	F. O. Lindow, R.D.34.
Edgewood	A	Glenbeulah	J. H. Deicher.
Glenbeulah	A	Glenbeulah	C. Garling & Son.
Webb	A	Glenbeulah	G. E. Webb, R.D.31.
Union	A	Glenbeulah	Louis Ebeling, R.D.31.
Hulls Crossing	A	Glenbeulah	Ed. E. Kalmerton, R.D.31.
Greenbush	A	Greenbush	E. B. Mayhew.
Jersey	A	Haven.	Ed. Wunsch.
Edwards	A	Haven.	R. Konrad.
Schwarzwald	A	Haven.	Louis Zimmerman, R.D.6.
Zimmerman	A	Haven.	Wm. Zimmerman, R.D.6.
Kalk	A	Haven.	John F. Kalk, R.D.6.
Hingham	A	Hingham	E. H. Maas.
Lemahieu	A	Oostburg.	Jacob Lemahieu.
East Oostburg	A	Oostburg.	H. M. Koskamp.
North Oostburg	A	Oostburg.	Albert T. Huijbregtse.
West Oostburg	A	Oostburg.	G. J. Ten Dollen.
Brasser	A	Oostburg.	Martin Brasser, R.D.2.
Union Center	A	Oostburg.	L. H. Pieper, R.D.2.
Chaplin	A	Plymouth.	H. A. Chaplin.
Luecke	A	Plymouth.	C. H. Luecke.
West Plymouth	A	Plymouth.	A. C. Koehler.
Maple Grove	A	Plymouth.	Geo. J. Buchen.
Plymouth	A	Plymouth.	John Brost.
Laack	A	Plymouth.	Leon Laack, Sheboygan Falls, R.D.8.
Schulte	A	Plymouth.	R. F. Schulte, R.D.24.
Spring Farm	A	Plymouth.	R. F. Bucholtz, R.D.25.
Zelm	A	Plymouth.	W. A. Zelm, R.D.26.
Rathbun	A	Plymouth.	N. E. Cosgrove, R.D.26.
South Prairie	A	Plymouth.	Dan Piper, R.D.26.
Valley	A	Plymouth.	A. K. Brandt, R.D.27.
German Corners	A	Plymouth.	H. C. Lange, R.D.27.
Spring	A	Plymouth.	Wm. C. Lindow, R.D.27.
Ter Maat	A	Plymouth.	Ed. T. Ter Maat, R.D.28.
Strub	A	Plymouth.	Jacob Strub, R.D.29.
Hofschild	A	Plymouth.	R. A. Hofschild, R.D.29.
Otter Creek	A	Plymouth.	H. W. Basler, R.D.29.
Rehm	A	Plymouth.	H. A. Rehm, R.D.29.
Reineking	A	Plymouth.	F. C. Reineking, R.D.29.
Reseburg	A	Plymouth.	Mrs. L. Reseburg, R.D.29.
Franklin	A	Plymouth.	Mrs. L. Reseburg, R.D.29.
Liebetau	A	Random Lake	R. F. Liebetau.
Wetor	A	Random Lake	John Wetor.
Rach	A	Random Lake	Val Rach.
Aupperle	A	Random Lake	John Aupperle, R.D.1. Kewaskum.
Silver Creek	A	Random Lake	A. A. Bettner, R.D.17.
Gooseville	A	Random Lake	A. C. Seider, R.D.18.
Schreiber	A	Sheboygan	Schreiber & Dassow, R.D.1.

SHEBOYGAN COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Lake Shore	A	Sheboygan	H. E. Beuchel, R.D.1.
Harms.	A	Sheboygan	Chas. Harms, R.D.2.
Boll	A	Sheboygan	Ernst Boll, R.D.2.
Howards Grove	A	Sheboygan	F. Penselin, R.D.2.
Millersville	A	Sheboygan	Ed. Erbstoesz, R.D.2.....
Pigeon River	A	Sheboygan	Emil Widder, R.D.3.
Six Corners	A	Sheboygan	Chas. Gartman, R.D.4.
Weedens	A	Sheboygan	F. Wm. Gartman, R.D.4.
Gartman	A	Sheboygan	H. C. Gartman, R.D.5.
Moening	A	Sheboygan	G. C. Moening, R.D.5.
Ourtown	A	Sheboygan Falls	Ed. M. Bahr.
McKinnon	A	Sheboygan Falls	M. McKinnon.
Sheboygan Falls	A	Sheboygan Falls	H. Anderson.
Dye Road	A	Sheboygan Falls	F. J. Mulvey, Hingham.
Beek	A	Sheboygan Falls	Geo. Beek, R.D.7.
Damrow	A	Sheboygan Falls	O. A. Damrow, R.D.7.
Damrow No. 2	A	Sheboygan Falls	O. A. Damrow, R.D.7.
Apple Creek	A	Sheboygan Falls	Henry Vochting, R.D.7.
Greenbaum	A	Sheboygan Falls	H. A. Kalk, R.D.7.
White Clover	A	Sheboygan Falls	H. L. Mueller, R.D.8.
Hahn	A	Sheboygan Falls	A. W. Hahn, R.D.8.
Dassow	A	Sheboygan Falls	E. P. Dassow, R.D.8.
Kaufman	A	Sheboygan Falls, R.D.8	L. O. Kaufman.
Springbrook	A	Sheboygan Falls, R.D.9	F. A. Fenner.
Peters	A	Sheboygan Falls	John H. Peters, R.D.9.
Melendy, Comb.	A	Sheboygan Falls	E. B. Melendy, R.D.10.
Lima Center	A	Sheboygan Falls	Henry Erbstoesz, R.D.10.
Gibbsville	A	Sheboygan Falls	F. A. Boldt, R.D.11.
Lyndon	A	Waldo	H. M. Scott.
Harmon	A	Waldo	H. M. Scott.
Onion River	A	Waldo	H. M. Scott.
Waldo	A	Waldo	Leonard Dyke.
Lammers	A	Waldo	A. J. Lammers.
Lima	A	Waldo	Wm. O. Nussbaumer, R.D.23.
Creameries:			
Beechwood, Comb.	Adell	Henry Becker, R.D.19.
Russell, Comb.	Elkhart Lake	E. C. Pingel, R.D.32.
Melendy, Comb.	Sheboygan Falls	E. B. Melendy.
Skimming Stations:			
Cedar Grove	Cedar Grove	Huenink Bros.
Condenseries:			
Oostburg Evaporating Co.	Oostburg	Oostburg Evaporating Co.

TAYLOR COUNTY.

Cheese Factories:			
Goodrich	A	Goodrich	Rib River Land Co.
Browning, Comb.	A	Medford, R.D.1	Alfred Waldhart.
Four Corners, Comb.	A	Medford, R.D.2	A. W. Schultz.
Maplehurst	Maplehurst	Christ. Jurgensen.
Fond Valley	A	Rib Lake, R.D.1	Aug. Radtke.
Creameries:			
Chelsea	Chelsea	Chelsea Cry. Assn.
Little Black	Little Black	M. G. Koepsell.
Browning, Comb.	Medford, R.D.1	Alfred Waldhart.
Four Corners, Comb.	Medford, R.D.2	A. W. Schultz.
Standard	Medford, R.D.3	H. G. Brehm.
Pioneer	Medford, R.D.3	Jas. McAdam.
Medford	Medford, R.D.4	John Wyss.
Maple Grove	Medford, R.D.4	C. Wollerman.
Whittlesey	Medford, R.D.5	A. C. Haberstich.
Sunrise	Medford, R.D.5	A. C. Haberstich.
Stetsonville	Stetsonville	Schroeder Bros.

TREMPEALEAU COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Little Elk	A	Independence	Little Elk Cheese Assn.
Pigeon	A	Pigeon Falls	Pigeon Cheese Fac. Assn.
Creameries:			
Arcadia Farmers' Co-op. Cry. Co.	Arcadia	E. G. Bigham, Mgr.
Preston Cry. Co.	Blair	H. Duxbury, Mgr.
Dodge	Dodge	Rohn & Kulas.
Eleva Co-op. Cry. Co.	Eleva	Samuel Bollinger, Mgr.
Ettrick Cry. Co.	Ettrick	A. P. Ofsdohl, Mgr.
Aretic Springs Cry. Co.	Galesville	J. M. Benrud, Mgr.
Independence Cry. Co.	Independence	Jacob Jackson, Mgr.
Elk Creek	Independence	Oscar Roon.
Osseo	Osseo	Augusta Cry. Co., Augusta.
P. Ekern Co.	Pigeon Falls	B. M. Sletland, Mgr.
Unity	Strum	H. N. Rabbe, Mgr.
Whitehall Cry. Assn.	Whitehall	L. D. Parson, Mgr.

VERNON COUNTY.

Cheese Factories:			
Brinkman	B	Coon Valley	C. F. Brinkman.
Munde	A	Dilley	Jos. Hunter & Son.
Warner Creek Ch. Co.	A	Dilley	Geo. Marshall, Mgr.
Meadow Valley	A	Hillsboro	Novy & Pliner, Mgr.
Debellow	A	Hillsboro	Albert Johnson, Mgr.
Star Valley	A	La Farge	C. R. Long, Mgr.
Manning	A	Readstown	George Dodge, Mgr.
Ross	A	Viola	Chas. Beeman.
Liberty	A	Viola	Chas. Beeman.
Liberty Pole	A	Viroqua	Edgar Lepley, Mgr.
Fargo	A	West Prairie	Nels Jennings, Mgr.
West Prairie	A	West Prairie	O. L. Currey, Mgr.
Wood	A	Wonewoc	Theo. Johnson, Mgr.
Green Creek	A	Yuba, R.D.1	Jas. Novy, Mgr.
Creameries:			
Chaseburg Co-op. Cry. Co.	Chaseburg	A. O. Wangen.
Coon Valley Co-op. Cry. Co.	Coon Valley	S. P. Lier, Mgr.
Retreat Co-op. Cry. Ass'n.	Desoto	W. Morgan, Mgr.
Red Mound Co-op. Cry. Ass'n.	Desoto	Ole Gaupes, Mgr.
Genoa Co-op. Cry. Ass'n.	Genoa	Henry Schubert, Mgr.
Hillsboro	Hillsboro	W. C. Aulsebrook, Mgr.
Tripville	Kendall	F. E. Burris, Mgr.
Dell Co-op. Cry. Co.	La Farge, R.D.3	S. S. Smith, Mgr.
Kickapoo Valley Cry. Co.	La Farge	J. N. Wigginton, Mgr.
Mt. Tabor Co-op. Cry. Co.	Mt. Tabor	B. F. Sherman, Mgr.
Ontario	Ontario	H. Sorge & Sons, Reedsburg.
Readstown Cry. Co.	Readstown	R. O. Brye, Mgr.
Rockton Cry. Co.	Rockton	H. A. Myers, Mgr.
The Stoddard Co-op. Cream, Cheese & Butter Co.	Stoddard	John Flick Mgr.
Valley Cry. Co.	Valley	A. W. Curry, Mgr.
Viroqua Cry. Co.	Viroqua	W. W. Wigginton, Mgr.
Avalanch Cry. Co.	Viroqua, R.D.7	Geo. Lion, Mgr.
Westby Co-op. Cry. Co.	Westby	L. E. Lee, Mgr.
Newry Cry. Co.	Westby	Andrew Urness, Mgr.
Bloomington Co-op. Cry. Co.	Westby	Gust. Mortrud, Mgr.
Esofa Co-op. Cry. Co.	Westby, R.D.2	N. S. Gyland, Mgr.
Skimming Stations:			
Dilley	Dilley	J. B. Thompson, Mgr., Elroy.

WALWORTH COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Kilkenny, Comb.	A	Delavan, R.D.2	J. L. Kilkenny.
Elkhorn, Comb.		Elkhorn	Wis. Butter & Cheese Co., Waukesha.
Lake Beulah	F	Lake Beulah	F. J. Kolb.
Creameries:			
Spring Valley		Burlington, R.D.	Spring Valley Sanitary Milk Co.
Darien		Darien	F. P. Saxe.
Fairfield		Darien	F. P. Saxe.
J. L. Kilkenny		Delavan, R.D.2	J. L. Kilkenny.
Little Prairie		Eagle, R.D.36	Little River Cry. Co.
East Troy		East Troy	East Troy B. & C. Ass'n.
Honey Hill		Elkhorn, R.D.2	Geo. Stachel.
Silver Lake		Elkhorn	G. H. Renner, Mgr.
East Delavan		Elkhorn, R.D.	Wm. Stein.
Elkhorn		Elkhorn	Wis. B. & C. Co.
South Sugar Creek B. & Ch. Co.		Elkhorn	South Sugar Creek B. & C. Co.
Grove		Elkhorn	F. M. Dike, Mgr.
Hilburn		Lake Beulah, R.D.	Farmers' Co-op. Cry. Ass'n.
Lake Geneva Milk Co.		Lake Geneva	W. C. & F. B. Cornell, Elgin, Ill.
Lake View		Lake Geneva	Lake View Cry. Co.
Bloomfield Center		Lake Geneva	Bloomfield Center Cry. Co.
North Bloomfield Farmers' Factory.		Lake Geneva	Andrew Kull, Mgr.
Lyons		Lyons	Bolas & Co.
North Sharon		Sharon, R.D.2	North Sharon Co-op. Ass'n.
Spring Prairie		Spring Prairie	Spring Prairie Cry. Co.
Springfield		Springfield	Schinke & Co.
Troy Co-op. C. & C. Ass'n		Troy Center	Troy Co-op. C. & C. Ass'n.
Troy Center Cry. Co.		Troy Center	F. L. Andrews, Mgr.
Adams Co-op. B. & C. Co.		Troy Center, R.D.1 ...	F. W. Kling, Mgr., Eagle, R.36.
Marr		Whitewater	Harvey Marr.
East Richmond		Whitewater	East Richmond Cry. Co.
Union Produce Co.		Whitewater	Union Produce Co.
Town Line		Whitewater, R.D.1 ...	Stewart & Chapman.
La Grange		Whitewater, R.D.4 ...	La Grange Co-op. Ass'n.
Heart Prairie		Whitewater, R.D.5 ...	Heart Prairie Cry. Co.
Skimming Stations:			
Peck's Station		Elkhorn	Wis. B. & C. Co., Wauke- sha.
Millard		Elkhorn, R.D.3	Wis. B. & C. Co., Wauke- sha.
North Geneva		Elkhorn, R.D.5	Wis. B. & C. Co., Wauke- sha.
J. D. Gantz.		Walworth, R.D.	J. D. Gantz.
Condenseries:			
Delavan Milk Condensing Co.		Delavan	Delavan Milk Condensing Co.
Genoa Milk Condenser.		Genoa Junction	Borden Milk Condensing Co.
Borden Milk Condensing Co.		Lake Geneva	Borden Milk Condensing Co.
Sharon Milk Condensing Co.		Sharon	Sharon Milk Condensing Co.
Walworth Condensing Co.		Walworth	McBride Bros. & Knoll, Chicago.
Zenda Milk Condensing Co.		Zenda	Zenda Milk Condensing Co.

WASHBURN COUNTY.

Creameries:			
Baker		Madge	Baker Cry. Co.
Minong		Minong	Minong Cry. Co.
Sarona		Sarona	Sarona Cry. Co.
Shell Lake		Shell Lake	H. T. Pearson.
Spring Brook		Spring Brook	Spring Brook Cry. Co.

WASHINGTON COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Guth	B	Ackerville	J. Rothenbach.
Addison	B	Allenton	Storck Brewing Co., Schleis- ingerville.
Allenton, Comb.	A	Allenton	W. P. Hamm.
Wayne & Addison	A	Allenton, R.D.1.	Wm. Kibble, Mgr.
Lime Creek	A	Allenton, R.D.2.	Anton Aufdemauer.
Six Corners	A	Allenton, R.D.2.	Jake Wenger, Mgr., Theresa, Ernst Beer.
Orchard Grove	A	Barton, R.D.1.	J. H. Klessig & Sons, Fre- donia.
Cheeseville	A	Barton, R.D.2.	Chas. Rieke.
Fillmore	A	Barton, R.D.2.	Marks & Hebener.
St. Michaels	A	Campbellsport	John Petri.
Wayne	A	Campbellsport	Wm. Maas, Mgr.
Haelion Corner	B	Cedarburg, R.D.1.	J. B. Fellenz.
Cedarvale	A	Fredonia, R.D.2.	Anton Weinreich.
Weinreich	A	Fredonia, R.D.2.	M. Fitzgerald, Mgr., Water- town.
Erin	B	Hartford.	John Reid, Mgr., Oconom- woc.
South Star	B	Hartford.	John Reid, Mgr., Oconom- woc.
Maple Hill	B	Hartford.	Frank Demming, Mgr.
Pleasant Hill	B	Hartford.	Anton Mueller, Mgr., Schleisingerville.
Hartford B. & C. Co.	B	Hartford.	Schwartz Brewing Co.
West Side	B	Hartford.	Bernard Serres, Mgr., Hu- bertus.
Hibernian	B	Hartford, R.D.5.	John Kohler.
Holy Hill	B	Hubertus.	John Winkler, Merton.
Hubertus	B	Hubertus.	Showalter & Tesch.
Schowalter & Tesch	B	Jackson	Geo. Koelsch, Mgr.
Polk Dairy Co.	B	Jackson, R.D.1.	Louis Joeckel.
Louis Joeckel	B	Jackson, R.D.1.	J. A. Joeckel.
J. A. Joeckel.	B	Jackson, R.D.1.	Geo. Metzger.
Foote	A	Kewaskum, R.D.2.	Theo. Kohn.
Kohn	A	Kewaskum, R.D.2.	Schmitt Bros.
Schmitt Bros.	A	Kewaskum, R.D.3.	Frank Lord, Boltonville.
Boltonville	A	Kewaskum, R.D.5.	M. Murphy.
County Line	B	Nashotah, R.D.22.	Newburg Cry. Co.
Newburg	A	Newburg	Jake Steiner.
Meeker	B	Richfield, R.D.1.	Christ P. Joss.
St. Lawrence	B	St. Lawrence	Bruno Zimmerman.
Zimmerman	B	Schleisingerville	Otto Wollner, Mgr., Hart- ford.
Schadron Hill	B	Schleisingerville	Geo. Schubert.
Cedar Lake	B	Schleisingerville, R.D.1.	Geo. Schubert.
Schubert	B	Schleisingerville, R.D.2.	Wallau Dairy Co.
Barton	A	West Bend	Fieh & Gerlach.
Myra	A	West Bend, R.D.	Wallau Dairy Co.
North Trenton	A	West Bend, R.D.	M. G. Thelen.
Keowns	A	West Bend, R.D.1.	Geo. Kopp.
Kopp	A	West Bend, R.D.3.	Jacob Hamm, Mayville.
Hamm	A	West Bend, R.D.3.	Jacob Joss.
Little Cedar Lake	B	West Bend, R.D.4.	John Doering.
Cedar Creek	B	West Bend, R.D.4.	Geo. Schickert.
Nabob	B	West Bend, R.D.6.	
Creameries:			
Allenton, Comb.		Allenton.	Wm. Hamm.
Farmers' Dairy Assn.		Cedarburg	A. F. Krueger, Mgr.
Platt		Colgate, R.D.1.	John Winkler, Merton.
Gilt Edge		Hartford	Bonniwell & Turck.
Jackson B. & Ch. Co.		Jackson	H. B. Woldt.
Kewaskum		Kewaskum	Grell & Wollered.
Pleasant Hill		Richfield, R.D.2.	John Winkler, Merton.
Richfield		Richfield	J. Schmitt & Son.
Wm. Schoessow		Thiensville	Wm. Schoessow.
Wallau Dairy Co.		West Bend	Wallau Dairy Co.
Cedar Creek		West Bend, R.D.	Dow Maxon.

WASHINGTON COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Skimming Stations:			
Waukesha Milk Co.	Jackson	Waukesha Milk Co., 342 6th St., Milwaukee.
Richfield	Richfield	G. Naegel.
Condenseries:			
Gehl's Milk Condensing Fac.	Germantown.	J. P. Gehl.

WAUKESHA COUNTY.

Cheese Factories:			
Colgate	B	Colgate	G. E. Kuenzi.
North Bank Ch. & B.	Nashotah, R.D.	North Bank Ch. & B. Ass'n.
Brown St. Dairy B. & Ch. Ass'n.	B	Oconomowoc, R.D.24..	Andrew Osen, Mgr.
Mapleton	B	Oconomowoc, R.D.25..	M. Fitzgerald, Mgr., Watertown.
La Belle	B & F	Oconomowoc, R.D.26..	M. Fitzgerald, Mgr., Watertown.
Steiner Bros.	B	Templeton	Steiner Bros., Milwaukee.
Wisconsin B. & C. Co., Comb.	A	Waukesha	Wis. B. & C. Co.
Creameries:			
Delafield	Delafield	Zastrow & Giese.
River Bend	Dousman	R. T. Adams.
Jericho Cry. Co.	Eagle	B. A. Piteher, Mgr.
Eagle	Eagle	Eagle Co-op. Co.
Blue Ribbon	Genesee	Blue Ribbon Cry. Co., 4th & Prairie Sts., Milwaukee.
Fairview	Genesee, R.D.	Shirley & Harrison.
Hartland	Hartland	C. B. Harbaugh.
Winkler Bros.	Merton	Winkler Bros.
Mukwonago	Mukwonago	Farmers' Co-op. Ass'n.
Big Bend	Mukwonago, R.D.	McCanna & Fraser Co., Burlington.
Crystal Spring	Muskego, R.D. 3	F. Imme, Woodland.
Manches	Nashotah	Tom. O'Neill, Mgr., 1026 22nd St., Milwaukee.
Stone Bank	Nashotah, R.D.	Stone Bank Cry. Ass'n.
North Prairie Co-op.	North Praire	F. F. Kipp, Secy.
Silver Lake	Oconomowoc	Roach & Seeber Co., Watertown.
Oconomowoc	Oconomowoc	Roberts & Reese.
Battle Creek	Oconomowoc	VanBuskirk Bros.
Pewaukee	Pewaukee	C. B. Harbaugh, Hartland.
Sussex	Sussex	C. C. Champeny, Milwaukee.
Vernon	Vernon	McCanna & Fraser.
Wales	Wales	Ed. Heimerl, Mgr.
Wis. B. & C. Co., Comb.	Waukesha	Wis. B. & C. Co.
Murphy Bros.	Waukesha, R.D.	Murphy Bros.
Prospect	Waukesha, R.D.	C. C. Champeny, 936 Winnebago St., Milwaukee.
Guthrie	Waukesha, R.D.	C. C. Champeny, 936 Winnebago St., Milwaukee.
Saylesville	Waukesha, R.D.1	A. Venske.
Oakdale	Waukesha, R.D.2	Kee & Chappel Dairy Co., 1101 N. Franklin St., Chicago.
Skimming Stations:			
Menominee Falls	Menominee Falls	Waukesha Milk Co., 342 6th St., Milwaukee.

WAUPACA COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Sieferdt Co-op. Ch. Co.....	Clintonville, R.4	Sieferdt Co-op. Ch. Co.
Spittgerber	A	Clintonville	Aug. Jannusen.
Popple Valley	A	Clintonville	Jesse Johnson, Welcome.
Sunny Crest	A	Clintonville, R.D.3 ..	E. Dixon & Sons.
Herman Hitzke	A	Clintonville	Herman Hitzke.
Shaw Creek	A	Clintonville	J. L. Zehren.
A. B. Mayhew.....	A	Clintonville	A. B. Mayhew.
Willow Hill	A	Clintonville	Willow Hill Cheese Co.
Beach Grove	A	Clintonville	John O'Connor.
Maple Grove C. & B. Co..	B	Clintonville	Maple Grove C. & B. Co.
Twins Ch. & B. Co.....	A	Clintonville	Twins Ch. & B. Co.
Larabee, Mattison Co.....	B	Clintonville	Larabee, Mattison Ch. & B. Co.
Maple Grove	A	Clintonville	Maple Grove Cheese Co.
Enterprise	A	Clintonville, R.D.1	Chas. Rathke.
Silver Star	B	Embarrass	Krubsack & Gehrt.
J. A. VanEpps.....	A	Fremont, R.D.1	J. A. Van Epps.
White Clover Ch. Ass'n....	A	Manawa	White Clover Ch. Ass'n.
Little Creek Ch. & B. Ass'n.	A	Manawa	Little Creek Ch. & B. Ass'n.
Symco	A	Manawa	Symco Cry. Ass'n.
Stony Ridge	A	Manawa, R.D.2	O. G. Rohde.
Maple Valley	A	Marion	Maple Valley Cheese Co.
Dupont	A	Marion	Dupont Farmers' Cheese Co.
Quarter Line	A	Marion, R.D.3	Quarter Line Cheese Co.
Magedanz	A	New London	Magedanz Bros.
Buttolph	New London	Alfred Buttolph.
Caledonia	A	New London, R.D.2 ..	O. E. Gittinger.
Readfield	A	Readfield	Fred Schmidt.
Lind	A	Waupaca, R.D.3	E. A. Behm.
Nicholson	A	Welcome	P. H. Casper.
Riverside	A	Welcome	P. H. Casper.
Maple Leaf	A	Welcome	Ed. Schultz.
Wm. Stange	A	Weyauwega, R.D.4....	Wm. Stange.
Evanswood	A	Weyauwega, R.D.4....	Evanswood Cheese Fac. Co.
Creameries:			
Hartman & Radtke.....	Clintonville	Hartman & Radtke.
Fremont	Fremont	Frank Stratton.
Iola Cry. Ass'n.....	Iola	Iola Cry. Assn.
Manawa Co-op. Cry. Ass'n	Manawa	F. J. Gehrke, Jr., Mgr.
Symco Cry. Ass'n	Manawa R. D.2	Thos. H. Hart. Mgr.
Marion Cry. Co.	Marion	W. E. Carter & O. J. Hartman.
New London	New London	Carter & Witt.
Nowell	New London, R.D.3..	E. C. Heinrich.
Northland	Northland	J. O. Wroistad.
Ogdensburg Cry. Ass'n....	Ogdensburg	Harry Heibert, Mgr.
Royalton Cry. Co.	Royalton	Royalton Cry. Co.
Silver Lake Co-op. Cry. Ass'n.	Scandinavia	C. H. Anderson Mgr.
Sheridan Cry. Ass'n	Sheridan	Sheridan Cry. Ass'n.
Waupaca	Waupaca	L. H. Pelton.
Walla Walla	Waupaca	Walla Walla Cry. Co.
Spring Hill	Waupaca, R.D.1	Spring Hill Co-op. Ass'n.
Baldwin Cry. Co.....	Weyauwega	Mrs. C. P. Baldwin & C. A. Peterson.
Weyauwega Co-op. Cry. Co.	Weyauwega	Weyauwega Co-op. Cry. Co
Maple Grove	Weyauwega	Maple Grove Cry. Ass'n.
Skimming Stations:			
Lebanon	New London	Ed. Glocke.
Condenseries:			
National Condensed Milk Co.	Manawa	National Condensed Milk Co.
National Condensed Milk Co.	New London	National Condensed Milk Co.

WAUSHARA COUNTY.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories:			
Saxeville, Comb.	A	Pine River, R.D.1	Louis Fredrich.
W. Bloomfield, Comb.	A	West Bloomfield	Herman Koehler.
Spring Rose	A	Wild Rose, R.D.1	Spring Rose Butter & Cheese Co.
Creameries:			
Aurorahville		Aurorahville	John Owen.
Waushara		Berlin, R.D.1	M. Safford, Trustee.
Coloma		Coloma	Coloma Cry. Co.
Richford		Coloma, R.D.3	Richford Cry. Co.
Hancock		Hancock	Hancock Cry. Co.
Pine River		Pine River	Pine River Dairy Ass'n.
Saxeville, Comb.		Pine River, R.D.1	Louis Fredrich.
Plainfield		Plainfield	Wigginton & Joseph, La Farge.
West Plainfield		Plainfield, R.D.1	J. Indermuehle
Poysippi		Poysippi	E. J. Alexander.
Star		Poysippi	Tustin Star Cry. Co.
Brushville		Poysippi	C. J. Walters.
Rodney		Red Granite, R.D.2	Rodney Cry. Co.
Saxeville Cry. Co.		Saxeville	Frank Chase, Mgr., Pine River, R.D.1.
Spring Lake		Spring Lake	Fred Mindermann, 998 Scott St., Milwaukee.
Wautoma		Wautoma	Wautoma Cry. Co.
Mount Morris		Wautoma, R.D.2	Mt. Morris Dairy Co.
Dakota		Wautoma, R.D.5	Aug. Groskreutz, Mgr.
Bright Water		Wautoma, R.D.5	Chas. Luhm, Mgr.
Wild Rose		Wild Rose	Wild Rose Cry. Co.
West Bloomfield, Comb.		West Bloomfield	Herman Koehler.

WINNEBAGO COUNTY.

Cheese Factories:			
Vosburg	A	Allenville R.18	Vinland Cheese Ass'n.
Schneider	B	Allenville, R.18	Jacob Schneider.
Allenville	A & B	Allenville	Arnold Grimm.
Mikesville	A	Allenville	A. F. Marten.
Hough	B	Allenville, R.18	Hough Cheese Co.
Butte des Morts.	A	Butte des Morts	Harry Hull, Oshkosh.
Reuteler	B	Butte des Morts	Clemens Reuteler, Osh' osh, R.D.6.
P. Schneider	B	Dale	Peter Schneider.
Boyson	A	Fremont, R.D.2	Boyson Cheese Co.
Bachman	B	Fremont	J. F. Bachman.
Union Star	A	Fremont, R.D.1	Union Star Cheese Ass'n.
Wolf Hill, Comb.	A	Fremont, R.D.2	J. G. Kennedy.
Alder Creek, Comb.	A	Fremont, R.D.2	Alder Creek C. & B. Co.
Peerless	A	Larson	C. W. Kraus.
Zimmer	A	Larson	Otto Zimmer.
Bay Boom	A	Larson	Bay Boom Cheese As'n.
Drews	A & B	Larson, R.D.14	Albert Drews.
Oak Grove	A	Larson, R.D.15	Oak Grove C. & B. Ass'n.
Winchester, Comb.		Larson, R.D.14	Winchester C. & B. Ass'n.
McKinley		Medina	R. A. Reeseberry.
East Menasha		Menasha	East Menasha Cheese Co.
Haneter	B	Neenah, R.D.9	G. Haneter.
Oak Hill, Comb.	A	Neenah	C. F. Martin, R.D.10.
Robie	A	Neenah	Oscar Manley.
Germania	A	Neenah, R.D.9	Germania Cheese Co.
East Vinland	B	Neenah, R.D.9	East Vinland Cheese Co.
Clayton	A	Neenah, R.D.10	John Nelson.
Cloverleaf	A	Neenah, R.D.11	W. E. Bidwell.
Snell	A & B	Neenah, R.D.8	Snell Cheese Ass'n.
Valley Brook	A	Neenah, R.D.11	Valley Brook Cheese Co.
Cold Spring	A	Neenah, R.D.11	Cold Spring Cheese & Butter Co.
Zion	B	Omro, R.D.25	Melk Steiner.
Sam Boss	B	Oshkosh, R.D.7	Sam Boss.

WINNEBAGO COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Cheese Factories: (cont.)			
Winnebago	A	Oshkosh, R.D.1	H. C. Schultz.
Black Wolf, Comb.	B	Oshkosh, R.D.1	J. & W. Pfeiffer.
F. Boss	B	Oshkosh, R.D.6	J. F. Boss.
Ryf	B	Oshkosh, R.D.6	John Ryf, Jr.
Foulkes	B	Picketts, R.D.28	Richard Foulkes.
Jos. Schneider	B	Winneconne, R.D.19 ..	Jos. Schneider.
Lake View	A	Winneconne, R.D.19 ..	Lake View Cheese Co.
Creameries:			
Koro		Berlin	Koro Co-op. Cry. Co.
Alder Creek, Comb.		Fremont	Alder Creek C. & B. Co.
Wolf Hill, Comb.		Fremont	J. G. Kemmely.
Winchester, Comb.		Larson	Winchester C. & B. Co.
Neenah		Neenah	H. J. Frank Co.
Oak Hill, Comb.		Neenah	C. F. Martin.
Winneconne		Omro	J. N. Tittimore.
Omro		Omro	Omro Co-op. B. & C. Co.
Black Wolf, Comb.		Oshkosh	J. & W. Pfeiffer.
Jersey Lily		Oshkosh	L. & A. Luebke.
Richland		Oshkosh	C. L. Rich.
Pure Milk		Oshkosh	Oshkosh Pure Milk Co.
Nottleman		Oshkosh	Nottleman Bros.
Rush Lake		Rush Lake	Rush Lake Produce Co.
Skimming Stations:			
Frank		Larson	H. J. Frank Co., Neenah.

WOOD COUNTY.

Cheese Factories:			
Arpin	A	Arpin	Arpin Cheese Co.
Fairview	A	Arpin, R.D.2	Fairview Dairy Ass'n.
Berdan	A	Auburndale	J. Berdan Co.
Brookside	A	Auburndale, R.D.2....	W. J. Schlafke.
Sherry	A	Blenker	L. Siede.
Altdorf	A	Grand Rapids, R.D.3..	Frank Wipfli.
Hewitt	A	Hewitt	Louis Ley, Marshfield.
Weigeldorf		Marshfield	Wm. Uthmire.
Henseler's	A	Marshfield	Anton Henseler.
Marshfield, Comb.	A & B	Marshfield	John Henseler.
Nasonville, Comb.	A	Marshfield, R.D.1	Nasonville Ch. & B. Co.
Cloverdale		Marshfield, R.D.1	A. J. Schulte.
Ebbes	A	Marshfield, R.D.3	Peter J. Ebbe.
West Side	A	Marshfield, R.D.3	A. S. James.
Manville	A	Marshfield, R.D.4	Mike Duvall.
Milladore	A	Milladore	Ben Pitt, Fremont.
Eight Corners	A	Vesper	F. Alberts Dairy Co.
Creameries:			
Sherry		Blenker	Mitchell, Griffiths & Co.
Dexterville		Dexterville	S. P. Hiles.
Chambers		Grand Rapids	Chambers Cry. Co.
Siegel		Grand Rapids, R.D.4..	Herman Schmidt.
Clark & Scott		Grand Rapids, R.D.4..	J. F. Golen.
Ripon Produce Co.		Marshfield	Ripon Produce Co.
Henseler's, Comb.		Marshfield	Anton Henseler.
Marshfield, Comb.		Marshfield	John Henseler.
Yellow River		Marshfield	Oscar Dix.
Mill Creek		Marshfield	Puerner Cry. Co.
Puerner		Marshfield	Puerner Cry. Co.
North Hewitt		Marshfield	Puerner Cry. Co.
Nasonville		Marshfield, R.D.1	H. F. Thiel.
Klondike		Marshfield, R.D.1	P. Cranmer.
Nasonville, Comb.		Marshfield, R.D.1	Nasonville Ch. & B. Co.
Richfield		Marshfield, R.D.2	Richfield Cry. Co.
Milladore		Milladore	J. W. Cherney.
Nekoosa		Nekoosa	Nekoosa Cry. Co.
Pittsville		Pittsville	S. M. Baum.
Rocky Run		Pittsville, R.D.1	F. W. Waterstreet.
Clover Hill		Rudolph	Alex. Buchanan, Mgr., Lake Mills.

WOOD COUNTY—Continued.

Name.	Type.	Post Office Address.	Owner or Manager.
Creameries: (cont.)			
Rudolph	Rudolph	A. H. Koch.
Brookside	Sherry	Brookside Cry. Co.
Veedum	Veedum	Hoffman & Hanson Dairy Co.
Equitable	Vesper	Equitable Cry. Co.
Pleasant Hill	Vesper, R.D.1	Martin Kellerman.
Hansen	Vesper, R.D.1	F. Albert Dairy Co.
Skimming Stations:			
Hewett	Hewett	Puerner Cry Co., Marshfield.
Markee	Marshfield	Puerner Cry. Co.

SUMMARY BY COUNTIES.

County.	Cheese Factories.	Creameries.	Skimming Stations.	Condenseries.
Adams	1	8	2	
Ashland	2	2		
Barron	14	19		
Bayfield		3		
Brown	42	18	1	
Buffalo	16	11	1	
Burnett	1	7		
Oshmet	54	10		
Chippewa	9	20	1	
Clerk	50	33	7	
Columbia	12	15		
Crawford	7	11		
Dane	92	56	3	
Dodge	141	24	2	
Door	28	11		
Douglas		4		
Dunn	4	19		
Eau Claire	2	10	3	
Fond du Lac	69	36	5	
Grant	34	32	1	
Green	213	7		2
Green Lake		8	4	
Iowa	128	6		
Iron				
Jackson	3	9	1	
Jefferson	7	58	15	3
Juneau	3	10		
Kenosha		10		2
Kewaunee	63	10		
La Crosse	6	8		
Lafayette	118	7	1	
Langlade	9	6		
Lincoln	13	4		
Manitowoc	91	15		
Marathon	61	29	2	
Marinette	7	9		
Marquette		12	1	
Milwaukee		4	1	
Monroe	1	22	1	
Oconto	23	12		
Oneida		1		
Outagamie	99	20		
Ozaukee	27	6		
Pepin		4	1	
Pierce	3	13		
Polk	13	21	2	
Portage	3	27	3	
Price	2	7		
Racine		16	2	2
Richland	74	15	3	
Rock	19	30	6	
Rusk	1	3		
St. Croix	6	15		
Sauk	30	20	6	
Sawyer	1			
Shawano	62	18		
Sheboygan	111	3	1	1
Taylor	5	11		
Trempealeau	2	12		
Vernon	14	21	1	
Walworth	3	30	4	6
Washburn		5		
Washington	48	11	2	1
Waukesha	7	27	1	
Waupaca	34	19	1	2
Waushara	3	21		
Winnebago	40	14	1	
Wood	17	27	2	
Totals	1,928	1,005	83	19

DAIRY AND FOOD LAWS OF WISCONSIN.

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

His powers and duties; duty of district attorney; special counsel; fines. Section 1410a, Statutes of 1898. [As amended by ch. 193, laws of 1905.] It shall be the duty of the commissioner to enforce the laws regarding the production, manufacture and sale of dairy products, the adulteration of any article of food or drink, or condiment or of any drug and personally or by his assistants to inspect any milk, butter, cheese, lard, syrup, coffee, tea or other article of food, drink, condiment or drug made or offered for sale within this state which he may suspect or have reason to believe to be impure, unhealthful, adulterated or counterfeit, and to prosecute or cause to be prosecuted any person, firm or corporation engaged in the manufacture or sale of any adulterated or counterfeit article or articles of food or drink, or condiment or drug in violation of law. The district attorney of the county in which a violation of any such law has occurred shall, when called upon by the commissioner or either of his assistants to do so, give all the aid he can to secure the execution of the law and shall prosecute cases arising under the provisions of this chapter or other provisions of these statutes relating to the adulteration of food, drinks, condiments and drugs and their sale. Such commissioner shall have power to appoint, with the approval of the governor, special counsel to prosecute or assist in the prosecution of any case arising under the provisions of these statutes imposing a penalty for adulterating dairy products, or foods, drinks, condiments or drugs, or practicing deception or frauds in the manufacture and sale thereof. All fines collected in prosecutions begun or caused to be begun by the dairy and food commissioner or either of his assistants shall be paid into the state treasury.

Appointments; compensation; agents and experts. Section 1410aa. (Chapter 144, laws of 1903.) In addition to the provisions of section 1410 of the statutes of 1898, the dairy and food commissioner may, with the advice and consent of the governor, appoint an assistant chemist for the dairy and food commission, when needed, who shall be paid not to exceed fifty dollars per month, in the same manner as the analytical chemist is paid; he may also, with such advice and consent, appoint two agents for the inspection of foods, milk dairies, cheese factories and creameries, and to assist in the work of the dairy and food commission at such times and for such periods of time as may be required in the enforcement of the dairy and food laws. The compensation of each of said agents

shall be three dollars per day for each day of actual service and his expenses to be audited by the secretary of state on the presentation of accounts approved by the dairy and food commissioner. In addition to the foregoing, the dairy and food commissioner may appoint one expert agent or more for the special inspection of cheese factories and creameries and so far as may be deemed practicable their sources of supply, for such times and periods of time as may be deemed necessary, provided that no cost for compensation or traveling expenses of said expert agents shall thereby be incurred by the dairy and food commissioner.

Assistants; inspectors; salaries and expenses. Section 1410ab. (Sec. 1, ch. 390, 1905.) In addition to the officials and appointees provided for by section 1410 of the statutes of 1898, and of chapter 144 of the laws of 1903, the dairy and food commissioner may, with the advice and consent of the governor, appoint a second assistant dairy and food commissioner, an assistant chemist and eight agents or inspectors, whose duties shall be to assist in promoting the work of the dairy and food commissioner in the manner herein provided and in such way as may be required by the dairy and food commissioner in the enforcement of the dairy and food laws. Of the eight agents or inspectors herein provided for, three shall be creamery, dairy and food inspectors, whose duties, in addition to the general duties hereinbefore provided, shall be to inspect creameries, dairies, foods and drugs, under the direction and supervision of the dairy and food commissioner; four shall be cheese factory, dairy and food inspectors, whose duties, in addition to the general duties hereinbefore provided, shall be to inspect cheese factories, dairies, foods and drugs, under the direction and supervision of the dairy and food commissioner, and one shall be chief food inspector. The second assistant dairy and food commissioner and the creamery, dairy and food inspectors herein provided for, shall be expert creamery butter makers, skilled in the technical work of creameries, competent judges of creamery products and versed in modern scientific and practical dairy husbandry. The cheese factory, dairy and food inspectors herein provided for shall be expert cheese makers, skilled in the technical work of cheese factories, competent judges of cheese factory products and versed in modern scientific and practical dairy husbandry. The chief food inspector shall be experienced in the modern grocery business. The assistant chemist shall be a

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

Powers. Section 1410ac. (Sec. 2, ch. 390, 1905.) The officers designated in section 1 of this act shall have all the powers that are conferred by law upon any agent, inspector or assistant of the dairy and food commissioner.

Secretary; assistant chemist; cheese factory and creamery inspectors. Section 1410—1. (Ch. 386, 1907.) In addition to the officials and appointees otherwise provided by law for the dairy and food commission, the dairy and food commissioner may, with the advice and consent of the governor, appoint one secretary; one assistant chemist; one cheese factory, dairy and food inspector; and one creamery, dairy and food inspector, whose duties shall be to assist in promoting the work of the dairy and food commissioner in the manner herein provided and in such way as may be required by the dairy and food commissioner in the enforcement of the dairy and food laws. The duties of the cheese factory, dairy and food inspector, in addition to the general duties hereinbefore provided, shall be to inspect cheese factories, dairies, foods and drugs under the direction and supervision of the dairy and food commissioner. He shall be an expert cheese-maker, skilled in the technical work of cheese factories, a competent judge of cheese factory products and versed in modern scientific and practical dairy husbandry. The duties of the creamery, dairy and food inspector, in addition to the general duties hereinbefore provided, shall be to inspect creameries, dairies, foods and drugs under the direction and supervision of the dairy

and food commissioner. He shall be skilled in the technical work of creameries, a competent judge of creamery products and versed in modern scientific and practical dairy husbandry. The assistant chemist shall be a competent analytical chemist. The annual salary of the said assistant chemist shall be fifteen hundred dollars; the annual salary of the said secretary and of the creamery, dairy and food inspector shall be twelve hundred dollars each. The compensation of the cheese factory, dairy and food inspector shall be one hundred dollars per month. The aforesaid salaries and compensation shall be paid in the same manner as is provided by law for the payment of salaries of other state officers and employes. There shall also be paid to the assistant chemist and to each of the inspectors herein provided for, their necessary and actual expenses incurred in the discharge of their official duties, on the approval of the dairy and food commissioner and the governor, of verified and itemized accounts therefor, and the said officials shall have all the powers that are conferred by law upon any agent, inspector or assistant of the dairy and food commissioner.

Access to buildings; samples of food, etc.; stencils for cheese. Section 1410*b*. The commissioner, his agent or assistant shall have free access to any barn or stable where any cow is kept or milked, or to any factory, building, dairy or premises where any dairy product is manufactured, handled or stored, when the milk from such cow or such product is to be sold or shipped, and may enforce such measures as are necessary to secure perfect cleanliness in and around the same and of any utensil used therein, and to prevent the sale of milk from cows diseased or fed upon unwholesome food. Either of them may enter any place or building in which there is reason to believe that any food, drink or drug is made, prepared, sold or offered for sale, and may open any package or receptacle of any kind containing, or which is supposed to contain, any article of food, drink or drug, and examine or analyze the contents thereof. Any such article or a sample thereof may be seized or taken for the purpose of having it analyzed; but if the person from whom it is taken shall so request, at the time of taking, the officer shall then and in the presence of such person securely seal up two samples of such article, one of which shall be for analysis under the direction of the commissioner, the other shall be delivered to the person from whom the sample or article was obtained. Said commis-

sioner shall adopt a uniform stencil, bearing a suitable device or motto, a number and the words "Wisconsin full cream cheese" and a space for a number, and upon proper application therefor and under such regulations as to the custody and use thereof as he may prescribe, issue the same, with the proper number inserted, to the proprietor or manager of any cheese factory in this state; he shall enter in a book kept for that purpose the name, location and number of each factory using such stencil, no number being duplicated, and the name of the person thereat authorized to use the same.

Submission of articles for analysis; evidence. Section 1410c, Statutes of 1898. The state board of health, medical officers of local boards of health, town and village boards or common councils may submit to the dairy and food commissioner samples of water or other drinks, of food or drugs for analysis, and the same shall be examined and reports made of the analysis thereof to the body or officer submitting the same as soon as practicable; such reports shall fully specify the results of the analysis and be signed by such commissioner; they shall be accepted in all courts and places as prima facie evidence of the properties or condition of the articles analyzed.

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

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

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

Farmers' institutes; expense of analyses. Section 1410d. (As amended by ch. 206, 1907.) The governor may authorize the commissioner or his assistants, chemists or inspectors, when not engaged in the performance of other official duties, to give such aid in farmers' institutes, dairy and food and farmers' conventions and the agricultural department of the state university as may be deemed advisable. For the necessary expenses of making the analyses contemplated in the foregoing sections the commissioner may incur an annual expense of not to exceed * * * one thousand dollars, the accounts for which, when verified and itemized, and approved by the governor shall be audited by the secretary of state.

Wrongful use of milk, etc.; fraudulent accounts. Section 1494a. (As amended by ch. 306, 1907.) Any butter or cheese manufacturer who shall knowingly use or allow any other person to use for the benefit of himself or any other person than he who is entitled to the benefit thereof any milk or cream from the milk brought to him, without the consent of the owner thereof, or who shall refuse or neglect to keep or cause to be kept a correct account (which shall be open to the inspection of any person furnishing milk to him and to the dairy and food commissioner of this state, his chemists, assistants, inspectors and agents) of the amount of milk daily received, or to the number of pounds of butter, and the number and aggregate weight of cheese made by him each day, or of the number of cheese cut or otherwise disposed of and the weight of each, shall * * * be guilty of a misdemeanor and upon conviction be punished by a fine not less than twenty-five dollars nor more than one hundred dollars, or by imprisonment in the county jail not less than ten days nor more than sixty days.

Standard measures for Babcock milk and cream test. Section 1494aa. (Sec. 1, ch. 43, 1903, as amended by ch. 99, 1907.) In the use of the Babcock test, the standard milk measures or pipettes shall have a capacity of 17.6 cubic centimeters, and the standard test tubes or bottles for milk shall have a capacity of 2 cubic centimeters for each 10 per cent marked on the necks thereof; cream shall be tested by weight and the standard unit for testing shall be 18 grams, and it is hereby made a misdemeanor to use any other standards of milk or cream measure where milk or cream is purchased by or furnished to creameries or cheese factories and where the value of said milk or cream is determined by the per cent of butter fat contained in

the same, or wherever the value of milk or cream is determined by the per cent of butter fat contained in the same by the Babcock test.

2. In sampling cream or milk from which composite tests are to be made to determine the per cent of butter fat contained therein, no such sample or sampling shall be lawful unless a sample be taken from each weighing and the quantity thus used shall be proportioned to the total weight of the cream or milk tested.

3. Every person, corporation or company operating a creamery when using the Babcock test as a standard to determine the value of any milk or cream received or bought by such person, corporation or company to be manufactured into butter, shall, when paying for such milk or cream, include in every statement or check issued to any patron in payment thereof a statement of the number of pounds of butter fat and the number of pounds of butter made for the period of time for which payment is made.

Sale of false measure a misdemeanor. Section 1494ab. (Sec. 2, ch. 43, 1903.) Any manufacturer, merchant, dealer or agent in this state who shall offer for sale or sell a milk pipette or measure, test tube or bottle which is not correctly marked or graduated as herein provided shall be guilty of a misdemeanor, and upon conviction thereof shall be punished as provided in section 4 of this act.

To under-read or over-read unlawful. Section 1494ac. (Sec. 3, ch. 43, 1903, and Sec. 1, ch. 99, 1905.) It shall be unlawful for the owner, manager, agent or any employee of a cheese factory, creamery, or condensed milk factory to falsely manipulate or under-read or over-read the Babcock test or any other contrivance used for determining the quality or value of milk or cream or to make any false determination by said Babcock test or otherwise.

Penalty for violating either of the preceding sections. Section 1494ad. (Sec. 4, ch. 43, laws of 1903, as amended by ch. 99, laws of 1905.) Whoever shall violate any of the provisions of this act shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars for each and every offense, or be imprisoned in the county jail not less than thirty days nor more than sixty days.

To prevent the adulteration of malted liquors.

CHAPTER 393, 1909.

SECTION 1. There are added to the statutes three new sections to read: Section 1557s. No person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall expose or offer for sale or sell any malted liquors which do not conform to the legal definitions and standards established by section 1557t unless each package, barrel, keg or bottle containing the same shall have plainly marked thereon in the English language in black ink with type not smaller than eight point bold faced Gothic capitals the correct names of, and quantity of each ingredient used in the manufacture of such malted liquors. This section shall not apply to malted liquors shipped out of the state.

Section 1557t. In all prosecutions arising under the provisions of this statute for the manufacture or sale of adulterated, misbranded or otherwise unlawful malted liquors, the following definitions and standards shall be the legal definitions and standards, to-wit:

(1) Malt liquor is a beverage made by the alcoholic fermentation of an infusion, in potable water, of barley malt and hops, with or without unmalted grains or decorticated and degerminated grains.

(2) Beer is a malt liquor produced by bottom fermentation.

(3) Lager beer, stored beer, is beer which has been stored for a sufficient period to produce approximate end fermentation.

(4) Malt beer is beer made of an infusion, in potable water, of barley malt and hops.

(5) Ale is a malt liquor produced by top fermentation.

(6) Porter and stout are varieties of malt liquors made in part from highly roasted malt.

Section 1557u. Any person, who shall violate any of the provisions of sections 1557s and 1557t, shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not more than six months, or by both such fine and imprisonment.

SECTION 2. This act shall take effect and be in force from and after July 1, 1909.

Relating to the prevention of the adulteration of and fraud in the sale of linseed oil, turpentine, white lead, oxide of zinc, and linseed oil compounds.

CHAPTER 532, 1909.

SECTION 1. There is added to the statutes a new section to read: Section 1636 l. No person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall sell, offer or expose for sale or have in possession with intent to sell as and for "raw flaxseed oil" or "raw linseed oil" any oil unless the same is obtained from the seeds of the flax plant and unless the same fulfills all the requirements for linseed oil laid down in the eighth decennial revision of the United States pharmacopoeia; or as and for "boiled linseed oil" or "boiled flaxseed oil" any oil unless the same shall have been prepared by heating pure raw linseed oil with or without the addition of not to exceed four (4) per cent of drier to a temperature not less than two hundred twenty-five (225) degrees Fahrenheit. And for the purpose of this act, it shall also be deemed a violation of this act if said boiled linseed oil does not conform to the following requirements: First, its specific gravity at sixty degrees Fahrenheit must be not less than nine hundred thirty-five thousandths (0.935) and not greater than nine hundred forty-five thousandths (0.945); second, its saponification value (Koettstorfer figure) must not be less than one hundred eighty-six (186); third, its iodine number must not be less than one hundred sixty (160); fourth, its acid value must not exceed ten (10); fifth, the volatile matter expelled at two hundred twelve (212) degrees Fahrenheit must not exceed one-half of one per cent; sixth, no mineral or other foreign oil or free rosin shall be present, and the amount of unsaponifiable matter as determined by standard methods shall not exceed two and five-tenths (2.5) per cent; seventh, the film left after the flowing the oil over glass and allowing it to drain in a vertical position must dry free from tackiness in not to exceed twenty hours, at a temperature of about seventy degrees Fahrenheit.

2. Nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, expose or offer for sale or have in possession with intent to sell, any raw or boiled linseed oil unless it is so done under its true name, and each tank car, tank, barrel, keg, can or vessel of such oil has distinctly and durably painted, stamped, stenciled or marked thereon the true name

of such oil in ordinary bold faced capital letters, not less than five-line pica in size, in the words, "Pure Linseed Oil—Raw" or "Linseed Oil—Boiled," as the case may be, and the name and address of the manufacturer thereof.

3. Linseed oil compounds designed to take the place of raw or boiled linseed oil, whether sold, offered or exposed for sale, under invented proprietary names or titles, or otherwise, shall bear conspicuously upon the containing receptacle in which the same is kept for sale or sold, in ordinary bold faced capital letters not less than five-line pica in size, the word "Compound," followed immediately with the true distinctive names of the actual ingredients in the order of their greater preponderance, in the English language, in plain legible type of the same style, not less than three-line pica in size, in continuous list with no intervening matter of any kind and shall also bear the name and dress of the manufacturer.

4. Nor shall any person by himself, his servant, or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale or have in possession with intent to sell as and for dry white lead any substance other than basic carbonate of lead or basic sulphate of lead; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale or have in possession with intent to sell as and for white lead in oil, any product other than basic carbonate of lead ground in pure linseed oil or basic sulphate of lead ground in pure linseed oil; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale or have in possession with intent to sell any basic carbonate of lead ground in linseed oil, unless each keg, can or other receptacle containing the same has distinctly and durably painted, stamped, stenciled or marked thereon the words, "white lead, basic carbonate, in oil," and the name and address of the manufacturer or jobber thereof; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale or have in possession with intent to sell any basic sulphate of lead ground in linseed oil, unless each cask, keg or other receptacle containing the same has distinctly and durably painted, stamped, stenciled or marked thereon the words "white lead, basic sulphate, in oil," and the name and address of the manufacturer or jobber thereof; nor shall any

person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale or have in possession with intent to sell as and for dry oxide of zinc, or zinc oxide, or zinc white, any substance other than commercially pure oxide of zinc; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale, or have in possession with intent to sell as and for oxide of zinc in oil, or zinc oxide in oil, or zinc white in oil, any product other than commercially pure oxide of zinc ground in pure linseed oil; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale, or have in possession with intent to sell any oxide of zinc ground in linseed oil, unless each keg, can or other receptacle, containing the same has distinctly and durably painted, stamped, stenciled or marked thereon the words "oxide of zinc in oil," or "zinc oxide in oil," or "zinc white in oil," and the name and address of the manufacturer or jobber thereof.

5. Nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale, or have in possession with intent to sell as and for turpentine, spirit of turpentine or oil of turpentine, any article except pure oil of turpentine distilled from the natural gum, dip or scrape of pine trees, and unmixed with kerosene or other mineral oil or other foreign substance; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale or have in possession with intent to sell as and for wood turpentine or wood spirit of turpentine any article except the distillates and spirits prepared directly from or by the distillation of the wood of pine trees, and unmixed with kerosene or other mineral oil or other foreign substance; nor shall any person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, sell, offer or expose for sale, or have in possession with intent to sell any oil of turpentine or wood spirit of turpentine unless it is so done under its true name, and each tank car, tank, barrel, keg, can or vessel of such oil has distinctly and durably painted, stamped, stenciled or marked thereon the true name of such oil in ordinary bold faced capital letters, not less than five-line pica in size the words "Oil of Turpentine" or

“Wood spirit of Turpentine” as the case may be, and the name and address of the manufacturer or jobber thereof.

6. It is hereby made the duty of the dairy and food commissioner, by himself or by his assistants, chemists, inspectors or agents to see that the provisions of this act are enforced, and personally or by said assistants, chemists, inspectors or agents to inspect any flaxseed oil or linseed oil or oil of turpentine or wood spirit of turpentine or white lead, dry or in oil, or zinc oxide, dry or in oil, made or offered or exposed for sale or had in possession with intent to sell in this state, and any tank car, tank, barrel, keg, can or any vessel containing the same in this state which he may suspect or have reason to believe, fails to comply with the provisions of this act, and to prosecute or cause to be prosecuted, any person or firm whom he may suspect or have reason to believe may be violating any of the provisions of this act, which prosecution shall be conducted by the district attorney in the same manner as is now provided in case of the violation of the laws relating to the production, manufacture and sale of dairy products and to the adulteration of food, drinks, condiments and drugs, and for the purposes of this act and the enforcement thereof, the dairy and food commissioner, his assistants, chemists, inspectors and agents shall have all the powers conferred by the statutes upon him or them or any of them for the enforcement of the dairy and food and drug laws of the state, in so far as the same may be applicable thereto. The dairy and food commissioner shall have the power to appoint, with the approval of the governor, special counsel to prosecute or assist in prosecution of any case arising under the provisions of this act. All fines collected in prosecutions begun or caused to be begun by the dairy and food commissioner or any of his assistants, chemists, inspectors or agents shall be paid into the state treasury.

7. Any person who shall violate any of the provisions of this act or any person who shall obstruct the dairy and food commissioner of this state, his assistants, chemists, inspectors or agents in the performance of his or their duty in the enforcement of the provisions of this act by refusing him entrance to any place he is authorized to enter or by refusing to deliver to him a sample of any article or articles described in this act, that is sold, or offered or exposed for sale or had in possession with intent to sell by the person to whom request therefor is made, if the value thereof is tendered, shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars or more than one hundred dollars or by im-

prisonment in the county jail not less than thirty days nor more than four months.

8. To assist in the analysis of linseed oil, turpentine, white lead and oxide of zinc herein required, the dairy and food commissioner may, with the advice and consent of the governor, appoint an assistant chemist, who shall be paid in the same manner as is provided by law for the payment of salaries of other state officers and employees, an annual salary of \$1,200. There shall also be paid to said assistant chemist his necessary and actual expenses incurred in the discharge of his official duties on the approval of the dairy and food commissioner and the governor of verified and itemized accounts therefor. When not engaged in the analysis of the articles as herein required, the said assistant chemist shall perform such other duties as may be required by the dairy and food commissioner in the enforcement of the dairy and food and drug laws of the state.

SECTION 2. Sections 1636—91 to 1636—95, inclusive, of the statutes, being chapter 234 of the laws of 1899 entitled "An act to prevent the adulteration of and deception in the sale of flaxseed or linseed oil," are hereby repealed.

SECTION 3. This act shall take effect and be in force from and after its passage and publication, provided that the provisions of this act in relation to the labeling of turpentine, white lead, oxide of zinc and linseed oil compounds, shall not take effect until January 1, 1911.

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

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

Sale of adulterated articles; definitions. Section 4600. (As amended by ch. 202, 1909.) Any person who shall, by himself,

his servant or agent, or as the servant or agent of any other person, sell, exchange, deliver or have in his possession, with intent to sell, exchange, offer for sale or exchange any drug or article of food which is adulterated, or any candy containing intoxicating liquor, shall be fined not less than twenty-five dollars, nor more than one hundred dollars, or be imprisoned in the county jail not less than thirty days nor more than four months. The term "drug," as used in this section, shall include all medicines for internal or external use, antiseptics, disinfectants and cosmetics. The term "food," as used herein shall include all articles used for food or drink or condiment by man, whether simple, mixed or compound, *and all articles used or intended for use as ingredients in the composition thereof or in the preparation thereof.*

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

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

Adulteration, what is. Section 4601. (As amended by ch. 202, 1909.) An article shall be deemed to be adulterated within the meaning of the preceding section:

1. In the case of drugs: First, if, when sold, or offered or exposed for sale or had in possession with intent to sell, under or by a name recognized in the United States pharmacopoeia or national formulary, it differs from the standard of strength, quality or purity laid down in the latest * * * edition thereof, *current at the time when such drug is sold or offered or exposed for sale or had in possession with intent to sell;* second, * * * if its strength, quality or purity falls below the professed standard under which it is sold; *third, if it contains wood alcohol except when intended for external use only and so labeled.*

2. In the case of food: First, if any substance or substances have been mixed with it, so as to lower or depreciate or injurious affect its strength, quality or purity; second, if any inferior or cheaper substance or substances have been substituted wholly or in part for it; third, if any valuable or necessary ingredient has been wholly or in part abstracted from it, *or if it is below that standard of quality, strength or purity represented to the purchaser or consumer;* fourth, if it is an imitation of, or sold or offered or exposed for sale under the name of another article; fifth, if it consists of or is manufactured, wholly or in part, * * * *from a diseased, contami-*

nated, filthy, decomposed, tainted or rotten animal or vegetable substance or any animal or vegetable substance produced, stored, transported, or kept in a condition that tends to render the article diseased, contaminated or unwholesome, or if it is any part of the product of a diseased animal, or the product of an animal that has died otherwise than by slaughter; sixth, if it is mixed, colored, coated, polished, * * * powdered, or stained, whereby damage or inferiority is concealed, or so that it tends to deceive or mislead the purchaser or consumer, or if by any means it is made to appear better or of greater value than it really is, or if it is colored or flavored in imitation of the genuine color or flavor of another substance; seventh, if it contains any added substance or ingredient which is poisonous, injurious, or deleterious to health, or any deleterious substance not a necessary ingredient in its manufacture; provided, that * * * any article of food which is not adulterated under the provisions of the fourth, fifth, sixth and seventh specifications of this section, and which does not contain any filler or ingredient which debases without adding food value, shall not be deemed adulterated in the case of mixtures or compounds sold under their own distinct names or under coined names, if the same be so labeled, branded or tagged as plainly to show their true character and composition. And provided further, that nothing in this act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods to disclose their trade formulas, except as far as may be necessary to secure freedom from adulteration, imitation or fraud.

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

Deceitful imitations an offense against society. "We are of the opinion that it is within the power of a state to exclude from its markets any compound manufactured in another state, which has been artificially colored or adulterated so as to cause it to look like an article of food in general use, and the sale of which may, by reason of such coloration or adulteration, cheat the general public into purchasing that which they may not intend to buy. The constitution of the United States does not secure to anyone the privilege of defrauding the public. The deception against which the statute of Massachusetts is aimed is an offense against society; and the states are as competent to protect their people against such offenses or wrongs as they are to protect them against crimes or wrongs of more serious character. And this protection may be given without violating any right secured by the national constitution, and without infringing the authority of the general government. A state enactment forbidding the sale of deceitful imitations of articles of food in general use among the people does not abridge any privilege secured to citizens of the United States, nor, in any just sense, interfere with the freedom of commerce among the several states. Plumley v. Massachusetts, 155 U. S., 461.

Imitation by selection of material the same as by use of a dye. "If the article is in imitation of yellow butter, it matters not whether such imi-

tation is brought about by the addition of a dye or by the selection of ingredients. . . . If one forming a compound of several ingredients knowingly select and use an ingredient which imparts to the compound the color of yellow butter, he having choice of ingredients, he will have made his compound in imitation of yellow butter just as well as if he selected a dye." 134 Wis., 156-167.

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

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

Canned goods, labels on. Section 4601a, Statutes of 1898. (As amended by chapter 104, laws of 1905.) Any person who shall, himself, or by his servant or agent, or as the servant or agent of any other person, pack, can or preserve within this state, for use or consumption therein, fruits, vegetables, meats, fish or shell-fish, or who shall sell, exchange, deliver or have in his possession with intent to sell, or exchange or expose for sale, or offer for sale or exchange for use or consumption within this state such canned articles containing saccharin, formaldehyde, sulphurous acid or sulphites, salicylic acid, or salicylates or any substance, article or ingredient other than sugar, salt, vinegar or spices, possessing a preservative character or action, or any copper compound or other artificial coloring, or any bleaching compound, or any article injurious to health; or any person who shall, himself, or by his servant or agent, or as the servant or agent of any other person, pack, can or preserve within this state for use or consumption therein, fruits, vegetables, meats, fish or shell-fish, or who shall sell, exchange, deliver, or have in his possession with intent to sell or exchange, or expose for sale, or offer for sale or exchange for use or consumption within this state, such canned articles, unless each can containing such articles shall bear a label on which shall be printed the true name of the contents and the name and address of the producer or packer, canning or preserving the same, or the dealer who sells the same, shall be guilty of a misdemeanor, and upon conviction thereof, shall be fined not less than twenty-five dollars, nor more than one hundred dollars or be imprisoned in the county jail not less than thirty days nor more than sixty days.

Label on baking powder. Section 4601b. (As amended by ch. 77, 1907.) Any person who shall, by himself, his servant or agent or by the servant or agent of any other person, make or manufacture baking powder or any mixture or compound intended for use as a baking powder, or sell, exchange or deliver, or have in his possession with the intent to sell or exchange, or expose or offer for sale or exchange such baking powder, or any mixture or compound intended for use as a baking powder, * * * unless each receptacle or package in which the same is kept for sale or sold, has securely affixed in a conspicuous place upon the side thereof, and plainly separated from other reading matter, a white or light colored label, upon the outside face of which label shall be printed in the English language with black ink, in type not smaller than eight point, bold-faced, gothic capitals, the name and address of the manufacturer of such baking powder, and the words: "This baking powder is composed of the following ingredients and none other," and immediately thereafter upon the same label, in color, style and manner above specified, the name of each ingredient contained in such baking powder, using the name by which each ingredient is commonly known, shall be punished as provided in the next preceding section, provided that for the purposes of this act, alum in any form or shape or any aluminum salt shall be designated by the term alum.

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

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

Misbranding of articles of food. Section 4601aa. (Ch. 173, 1907.) Any person, firm or corporation by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, who shall manufacture or solicit or take orders for delivery, or sell, exchange, deliver or have in possession with the intent to sell, exchange or expose, or offer for sale or exchange any article of food within the meaning of section 4600, statutes of 1898, which is misbranded within the meaning of this section shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor

more than one hundred dollars, or by imprisonment in the county jail not less than ten days nor more than sixty days. The term "misbranded," as used herein, shall apply to articles of food or articles which enter into the composition of food, which, or the package or label of which shall bear any statement, design or device regarding such article or the ingredients or substances contained therein which shall be false or misleading in any particular; or if in package form, and the contents are stated in terms of weight or measure, they are not plainly and correctly stated on the outside of the package; and to any food product which is falsely branded as to the state, territory or country in which it is manufactured or produced. Any article of food shall also be deemed to be misbranded if the contents of the package as originally put up shall have been removed in whole or in part and other contents shall have been placed in such package. The term "label," as used in this section and in section 4601, statutes of 1898, or in any other section of these statutes, relating to the adulteration or misbranding of food, unless otherwise specifically described and provided therein, shall apply to any printed, pictorial or other matter upon or attached to any package of a food product or any container thereof.

It is hereby made the duty of the dairy and food commissioner of this state, by himself, or assistants, chemists, inspectors and agents, to see that the provisions of this section are enforced and for this purpose all the powers conferred upon the said commissioner, his assistants, chemists, inspectors and agents, by section 1410a, 1410b, 1410d, of the statutes of 1898, or by any other provision of these statutes are hereby conferred upon said dairy and food commissioner, his assistants, chemists, inspectors and agents, so far as the same may be applicable.

Syrups, molasses, glucose mixtures; required labels: wording, color, type. Section 4601—1a. (Ch. 152, 1905, as amended by ch. 557, 1907.) No person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, maple syrup, sugar-cane syrup, sugar syrup, refiners' syrup, sorghum syrup, molasses or glucose, unless the same be true to the name under which it is sold and as defined in the standards of purity for food products as * * * latest promulgated by the United States * * * Secretary of Agriculture, and unless the barrel, cask, keg, can, pail or * * * other original container, containing the same be distinctly

branded or labeled with the true name of its contents, as defined in the above named standards; and no person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, shall sell, offer or expose for sale or have in his possession with intent to sell any syrup, maple syrup, sugar-cane syrup, sugar syrup, refiners' syrup, sorghum syrup or molasses, mixed with glucose, unless the * * * barrel, cask, keg, can, pail, or * * * other original container, containing the same be distinctly branded or labeled * * * so as to plainly show the true name of each and all of the ingredients composing such mixture, as follows:

First: In case said mixture shall contain glucose in a proportion not to exceed 50 per cent. by weight, it shall be labeled and sold as "Maple Syrup and Glucose," "Sugar-Cane Syrup and Glucose," "Sugar Syrup and Glucose," "Refiners' Syrup and Glucose," "Sorghum Syrup and Glucose," or "Molasses and Glucose," as the case may be;

Second: In case said mixture shall contain glucose in a proportion exceeding 50 per cent and not more than 75 per cent by weight, it shall be labeled and sold as "Glucose and Maple Syrup," "Glucose and Sugar-Cane Syrup," "Glucose and Sugar Syrup," "Glucose and Refiners' Syrup," "Glucose and Sorghum Syrup," "Glucose and Molasses," as the case may be;

Third: In case said mixture shall contain glucose in a proportional exceeding 75 per cent. by weight, it shall be labeled and sold as "Glucose flavored with Maple Syrup," "Glucose flavored with Sugar-Cane Syrup," "Glucose flavored with Sugar Syrup," "Glucose flavored with Refiners' Syrup," "Glucose flavored with Sorghum Syrup," "Glucose flavored with Molasses," as the case may be. The labels provided for in this section shall be printed in type not smaller than eight-point Brevier caps and shall bear the name and address of the manufacturer or dealer. In mixtures in which glucose shall be mixed with any syrup or molasses in the proportion of not more than 50 per cent. by weight of the total product, the word "Glucose" shall be printed in type of the same size and style and the same color as may be used in printing the name of any syrup or molasses with which the glucose may be mixed, and said mixture shall be so labeled and sold. In mixtures in which glucose shall be mixed with any syrup or molasses in the proportion of not more than 75 per cent. and not less than 50 per cent. by weight, the word "Glucose" shall be printed in the same color and in type of the same style but one-third larger than the size of the letters which may be used in the printing of the name of any syrup

or molasses with which it may be mixed, and such mixture shall be so labeled and sold. In all mixtures in which glucose is used in the proportion of more than 75 per cent. by weight, the name of the syrup or molasses which is mixed with the glucose for flavoring purposes and the words showing that said syrup or molasses is used as a flavoring, as provided in this section, shall be printed on the label of each container of such mixture in the same color, and in the same style of type but not larger than ten-point caps. * * * The mixtures or syrups designated in this section shall have no other designation or brand than herein required that represents or is the name of any article which contains a saccharine substance; and all brands or labels required shall be an inseparable part of the general or distinguishing label, and the general or distinguishing label shall be the principal and conspicuous sign under which it is sold; nor shall any of the aforesaid glucose, syrups, molasses or mixtures contain any substance injurious to health, nor any other article or substance otherwise prohibited by law in articles of food.

Maple syrup mixtures; required labels: wording, color, type. Section 4601—2a. (Ch. 557, 1907.) No person, firm or corporation, by himself, officer, servant or agent, or as the officer, servant or agent of any other person, firm or corporation, shall solicit or take orders for delivery, or sell, exchange, deliver or have in possession with intent to sell, exchange or expose, or offer for sale or exchange, any maple syrup mixed with sugar-cane syrup, sugar syrup, refiners' syrup, sorghum syrup or molasses, unless the same be labeled and sold so as to show the true name of each and all of the ingredients contained therein and unless each barrel, cask, keg, can, pail or other original container, containing the same, be distinctly branded or labeled and sold so as to plainly show the true name of each and all of the ingredients composing such mixture, as follows:

First: If said mixture shall contain 50 per cent. or more by weight of maple syrup, it shall be labeled and sold as "Maple Syrup and Sugar-Cane Syrup," "Maple Syrup and Sugar Syrup," "Maple Syrup and Refiners' Syrup," "Maple Syrup and Sorghum Syrup," or "Maple Syrup and Molasses," as the case may be;

Second: If said mixture shall contain not less than 25 per cent., nor more than 49 per cent., by weight, of maple syrup, it shall be labeled and sold as "Sugar-Cane Syrup and Maple Syrup," "Sugar Syrup and Maple Syrup," "Refiners' Syrup

and Maple Syrup," "Sorghum Syrup and Maple Syrup," or "Molasses and Maple Syrup," as the case may be:

Third: If said mixture shall contain less than 25 per cent., by weight, of maple syrup, it shall be labeled and sold as "Sugar-Cane Syrup flavored with Maple Syrup," "Sugar Syrup flavored with Maple Syrup," "Refiners' Syrup flavored with Maple Syrup," "Sorghum Syrup flavored with Maple Syrup," or "Molasses flavored with Maple Syrup," as the case may be.

All labels provided for in this section shall be printed in English, in type not smaller than eight-point Brevier caps and shall bear the name and address of the manufacturer or dealer. In mixtures in which maple syrup shall be mixed with molasses or any or either of the syrups designated in this section in the proportion of not less than 50 per cent. by weight of the total product, the word "Maple" shall be printed in type of the same size and style and in the same color as may be used in the printing of the name of any other syrup or molasses with which the maple syrup may be mixed, and said mixture shall be so labeled and sold. In mixtures in which maple syrup shall be mixed with molasses or any or either of the syrups designated in this section, in the proportion of not less than 25 per cent. and not more than 49 per cent., by weight of the total product, the word "Maple" shall be printed in the same color, and in type of the same style, but not larger than two-thirds of the size, of the letters which may be used in printing the name of any syrup or molasses with which maple syrup may be mixed, and such mixture shall be so labeled and sold. In all cases in which maple syrup shall be mixed with any of the syrups designated in this section, in the proportion of less than 25 per cent., by weight of the total product, the word "Maple" and the words showing it to be used as a flavor, as provided in this section, shall be printed on the label of each container of such mixture in the same color and in the same size and style of type, but not larger than ten-point Brevier caps. The mixtures or syrups designated in this section shall have no other designation or brand than herein required that represents or is the name of any article which contains a saccharine substance; and all brands or labels required shall be an inseparable part of the general or distinguishing label, and the general or distinguishing label shall be the principal and conspicuous sign under which it is sold; not shall any of the aforesaid glucose, syrups, molasses or mixtures contain any substance injurious to health, nor any other article or substance otherwise prohibited by law in articles of food.

Violations of 4601—1a and 4601—2a; penalty. Section 4601—3a. (Ch. 557, 1907.) Whoever shall do any of the acts or things prohibited, or neglect, or refuse, to do any of the acts or things required by this act, or in any way violate any of the provisions of this act shall * * * be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than ten days nor more than sixty days.

Standards of purity for food products. Section 4601—4a. (Ch. 205, 1907.) In all prosecutions arising under the provisions of these statutes for the manufacture or sale of an adulterated, misbranded or otherwise unlawful article of food, drink, condiment or drug, the latest standards of purity for food products, established by the United States secretary of agriculture, shall be accepted as the legal standards, except in cases where other standards are specifically prescribed by the laws of this state.

Definitions and standards for food products.

CHAPTER 398, LAWS OF 1909.

SECTION 1. Section 4601—4a of the statutes is repealed.

SECTION 2. There is added to the statutes a new section to read: Section 4601—4a. In all prosecutions arising under the provisions of these statutes relating to the manufacture or sale of an adulterated, misbranded or otherwise unlawful article of food, the following definitions and standards for food products shall be the legal definitions and standards, to-wit:

1. Meat, flesh, is any clean, sound, dressed, and properly prepared edible part of animals in good health at the time of slaughter, and if it bears a name descriptive of its kind, composition, or origin, it corresponds thereto. The term "animals," as herein used, includes not only mammals, but fish, fowl, crustaceans, mollusks, and all other animals used as food.

Fresh meat is meat from animals recently slaughtered and properly cooled until delivered to the consumer.

Cold-storage meat is meat from animals recently slaughtered and preserved by refrigeration until delivered to the consumer.

Salted, pickled, and smoked meats are unmixed meats preserved by salt, sugar, vinegar, spices, or smoke, singly or in combination, whether in bulk or in suitable containers.

2. **Manufactured meats** are meats not included in subdivision 1, whether simple or mixed, whole or comminuted, in bulk or in suitable containers, with or without the addition of salt, sugar, vinegar, spices, smoke, oils, or rendered fat. If they bear names descriptive of kind, composition, or origin, they correspond thereto, and when bearing such descriptive names, if force or flavoring meats are used, the kind and quantity thereof are made known.

Sausage, sausage meat, is a comminuted meat from neat cattle or swine, or a mixture of such meats, either fresh, salted, pickled or smoked, with added salt and spices and with or without the addition of edible animal fats, blood and sugar, or subsequent smoking. It contains no larger amount of water than the meats from which it is prepared contain when in their fresh condition, and if it bears a name descriptive of kind, composition or origin, it corresponds to such descriptive name. All animal tissues used as containers, such as casings, stomachs, etc., are clean and sound and impart to the contents no other substance than salt.

Blood sausage is sausage to which has been added clean, fresh blood from neat cattle or swine in good health at the time of slaughter.

Canned meat is the cooked, fresh meat of fowl, neat cattle or swine, preserved in hermetically sealed packages.

Corned meat, cured meat, is meat, cured or pickled with dry salt or in brine, with or without the addition of sugar or syrup and saltpeter.

Potted meat is comminuted and cooked meat from those parts of the animal ordinarily used for food in the fresh state, with or without salt and spices, and enclosed in suitable containers hermetically sealed.

Meat loaf is a mixture of comminuted cooked meat, with or without spices, cereals, milk and eggs, and pressed into a loaf. If it bears a descriptive name, it corresponds thereto.

Mince, mince meat, is a mixture of not less than ten (10) per cent of cooked, comminuted meat, with chopped suet, apple and other fruit, salt and spices, and with sugar, syrup, or molasses, and with or without vinegar, fresh, concentrated, or fermented fruit juices or spirituous liquors.

3. **Meat extract** is the product obtained by extracting fresh meat with boiling water and concentrating the liquid portion by evaporation after the removal of fat, and contains not less than seventy-five (75) per cent of total solids, of which not over twenty-seven (27) per cent is ash, and not over twelve (12) per

cent is sodium chlorid (calculated from the total chlorin present), not over six-tenths (0.6) per cent is fat, and not less than eight (8) per cent is nitrogen. The nitrogenous compounds contain not less than forty (40) per cent of meat bases and not less than ten (10) per cent of kreatin and kreatinin.

Fluid meat extract is identical with meat extract except that it is concentrated to a lower degree and contains not more than seventy-five (75) and not less than fifty (50) per cent of total solids.

Bone extract is the product obtained by extracting fresh, trimmed bones with boiling water and concentrating the liquid portion by evaporation after removal of fat, and contains not less than seventy-five (75) per cent of total solids.

Fluid bone extract is identical with bone extract except that it is concentrated to a lower degree and contains not more than seventy-five (75) and not less than fifty (50) per cent of total solids.

Meat juice is the fluid portion of muscle fiber, obtained by pressure or otherwise, and may be concentrated by evaporation at a temperature below the coagulating-point of the soluble proteids. The solids contain not more than fifteen (15) per cent of ash, not more than two and five tenths (2.5) per cent of sodium chlorid (calculated from the total chlorin present), not more than four (4) nor less than two (2) per cent of phosphoric acid (P_2O_5), and not less than twelve (12) per cent of nitrogen. The nitrogenous bodies contain not less than thirty-five (35) per cent of coagulable proteids and not more than forty (40) per cent of meat bases.

Peptones are products prepared by the digestion of proteid material by means of enzymes or otherwise, and contain not less than ninety (90) per cent of proteoses and peptones.

Gelatin (edible gelatin) is the purified, dried, inodorous product of the hydrolysis, by treatment with boiling water, of certain tissues, as skin, ligaments, and bones, from sound animals, and contains not more than two (2) per cent of ash and not less than fifteen (15) per cent of nitrogen.

4. Lard is the rendered, fresh fat from hogs in good health at the time of slaughter, is clean, free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than one (1) per cent of substances other than fatty acids and fat.

Leaf lard is lard rendered at moderately high temperatures from the internal fat of the abdomen of the hog, excluding that adherent to the intestines, and has an iodine number not greater than sixty (60).

Neutral lard is lard rendered at low temperatures.

5. Milk is the fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within eight days before and four days after calving, and contains not less than eight and one half (8.5) per cent of solids not fat, and not less than three (3) per cent of milk fat

Modified milk is milk modified in its composition so as to have a definite and stated percentage of one or more of its constituents.

Skim milk is milk from which a part or all of the cream has been removed, and contains not less than nine (9) per cent of milk solids.

Pasteurized milk is milk that has been heated below boiling but sufficiently to kill most of the active organisms present and immediately cooled to fifty (50) degrees Fahrenheit or lower.

Sterilized milk is milk that has been heated at the temperature of boiling water or higher for a length of time sufficient to kill all organisms present.

Evaporated milk is milk from which a considerable portion of water has been evaporated, and contains not less than twenty-eight (28) per cent of milk solids, nor less than eight (8) per cent of milk fat.

Condensed milk is milk from which a considerable portion of water has been evaporated and to which sugar (sucrose) has been added, and contains not less than twenty-eight (28) per cent of milk solids, nor less than eight (8) per cent of milk fat.

Condensed skim milk is skim milk from which a considerable portion of water has been evaporated.

Butter milk is the product that remains when butter is removed from milk or cream in the process of churning.

Goat's milk, ewe's milk, et cetera, are the fresh, clean, lacteal secretions, free from colostrum, obtained by the complete milking of healthy animals other than cows, properly fed and kept, and conform in name to the species of animals from which they are obtained.

6. Cream is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, and contains not less than eighteen (18) per cent of milk fat.

Evaporated cream, clotted cream, is cream from which a considerable portion of water has been evaporated.

7. Milk fat, butter fat, is the fat of milk and has a Reichert-Meissl number not less than twenty-four (24) and a specific gravity of not less than nine hundred five thousandths (0.905) at forty degrees (40) Centigrade compared with water at the same temperature.

8. Butter is the clean, non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of the other milk constituents, with or without salt or added coloring matter, and contains not less than eighty-two and five tenths (82.5) per cent of milk fat.

Renovated butter, process butter, is the product made by melting butter and reworking, without the addition or use of chemicals or any substances except milk, cream, or salt, and contains not more than sixteen (16) per cent of water and at least eighty-two and five tenths (82.5) per cent of milk fat.

9. Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning or added coloring matter and contains, in the water-free substance, not less than fifty (50) per cent of milk fat.

Skim milk cheese is the sound, solid, and ripened product, made from skim milk by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning.

Goat's milk cheese, ewe's milk cheese, et cetera, are the sound, ripened products made from the milks of the animals specified, by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning.

10. Ice cream is a frozen product made from cream and sugar, with or without a natural flavoring, and contains not less than fourteen (14) per cent of milk fat.

Fruit ice cream is a frozen product made from cream, sugar, and sound, clean, mature fruits, and contains not less than twelve (12) per cent of milk fat.

Nut ice cream is a frozen product made from cream, sugar, and sound, non-rancid nuts, and contains not less than twelve (12) per cent of milk fat.

11. Whey is the product remaining after the removal of fat and casein from milk in the process of cheese-making.

Kumiss is the product made by the alcoholic fermentation of mare's milk or cow's milk.

12. Grain is the fully matured, clean, sound, air-dry seed of wheat, maize, rice, oats, rye, buckwheat, barley, sorghum, millet, or spelt.

Meal is the clean, sound product made by grinding grain.

Flour is the fine, clean, sound product made by bolting wheat meal and contains not more than thirteen and one half (13.5) per cent of moisture, not less than one and twenty-five hundredths (1.25) per cent of nitrogen, not more than (1) per cent of ash, and not more than fifty hundredths (0.50) per cent of fibre.

Graham flour is unbolted wheat meal.

Gluten flour is the clean, sound product made from flour by the removal of starch, and contains not less than five and six tenths (5.6) per cent of nitrogen and not more than ten (10) per cent of moisture.

Maize meal, corn meal, Indian corn meal, is meal made from sound maize grain, and contains not more than fourteen (14) per cent of moisture, not less than one and twelve hundredths (1.12) per cent of nitrogen, and not more than one and six tenths (1.6) per cent of ash.

Rice is the hulled, or hulled and polished grain of *Oryza sativa*.

Oatmeal is meal made from hulled oats, and contains not more than twelve (12) per cent of moisture, not more than one and five tenths (1.5) per cent of crude fibre, not less than two and twenty-four hundredths (2.24) per cent of nitrogen, and not more than two and two tenths (2.2) per cent of ash.

Rye flour is the fine, clean, sound product made by bolting rye meal, and contains not more than thirteen and one half (13.5) per cent of moisture, not less than one and thirty-six hundredths (1.36) per cent of nitrogen, and not more than one and twenty-five hundredths (1.25) per cent of ash.

Buckwheat flour is bolted buckwheat meal and contains not more than twelve (12) per cent of moisture, not less than one and twenty-eight hundredths (1.28) per cent of nitrogen, and not more than one and seventy-five hundredths (1.75) per cent of ash.

13. Fruits are the clean, sound, edible, fleshy fructifications of plants, distinguished by their sweet, acid, and ethereal flavors.

Dried fruit is the clean, sound product made by drying mature, properly prepared, fresh fruit in such a way as to take up no harmful substance, and conforms in name to the fruit used in its preparation; sun-dried fruit is dried fruit

made by drying without the use of artificial means; evaporated fruit is dried fruit made by drying with the use of artificial means.

Evaporated apples are evaporated fruit made from peeled and cored apples, and contain not more than twenty-seven (27) per cent of moisture determined by the usual commercial method of drying for four (4) hours at the temperature of boiling water.

Canned fruit is the sound product made by sterilizing clean, sound, properly matured and prepared fresh fruit, by heating, with or without sugar (sucrose) and spices, and keeping in suitable, clean, hermetically sealed containers, and conforms in name to the fruit used in its preparation.

Preserve is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose) syrup, with or without spices or vinegar, and conforms in name to that of the fruit used, and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

Honey preserve is preserve in which honey is used in place of sugar (sucrose) syrup.

Glucose preserve is preserve in which a glucose product is used in place of sugar (sucrose) sirup.

Jam, marmalade, is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose), with or without spices or vinegar by boiling to a pulpy or semi-solid consistence, and conforms in name to the fruit used, and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

Glucose jam, glucose marmalade, is jam in which a glucose product is used in place of sugar (sucrose).

Fruit butter is the sound product made from fruit juice and clean, sound, properly matured and prepared fruit, evaporated to a semi-solid mass of homogeneous consistence, with or without the addition of sugar and spices or vinegar, and conforms in name to the fruit used in its preparation.

Glucose fruit butter is fruit butter in which a glucose product is used in place of sugar (sucrose).

Jelly is the sound, semi-solid, gelatinous product made by boiling clean, sound, properly matured and prepared fresh fruit with water, concentrating the expressed and strained juice, to which sugar (sucrose) is added, and conforms in name to the fruit used in its preparation.

Glucose jelly is jelly in which a glucose product is used in place of sugar (sucrose).

14. Vegetables are the succulent, clean, sound, edible parts of herbaceous plants used for culinary purposes.

Dried vegetables are the clean, sound products made by drying properly matured and prepared vegetables in such a way as to take up no harmful substance, and conform in name to the vegetables used in their preparation; sun-dried vegetables are dried vegetables made by drying without the use of artificial means; evaporated vegetables are dried vegetables made by drying with the use of artificial means.

Canned vegetables are sound, properly matured and prepared fresh vegetables, with or without salt, sterilized by heat, with or without previous cooking in vessels from which they take up no metallic substance, kept in suitable, clean, hermetically sealed containers, are sound and conform in name to the vegetables used in their preparation.

Pickles are clean, sound, immature cucumbers, properly prepared, without taking up any metallic compound other than salt, and preserved in any kind of vinegar, with or without spices; pickled onions, pickled beets, pickled beans, and other pickled vegetables are vegetables prepared as described above, and conform in name to the vegetables used.

Salt pickles are clean, sound, immature cucumbers, preserved in a solution of common salt, with or without spices.

Sweet pickles are pickled cucumbers or other vegetables in the preparation of which sugar (sucrose) is used.

Sauerkraut is clean, sound, properly prepared cabbage, mixed with salt, and subjected to fermentation.

Catchup (ketchup, catsup) is the clean, sound product made from the properly prepared pulp of clean, sound, fresh, ripe tomatoes, with spices and with or without sugar and vinegar; mushroom catchup, walnut catchup, et cetera, are catchups made as above described, and conform in name to the substances used in their preparation.

15. Sugar is the product chemically known as sucrose (saccharose) chiefly obtained from sugar cane, sugar beets, sorghum, maple and palm.

Granulated, loaf, cut, milled and powdered sugars are different forms of sugar, and contain at least ninety-nine and five-tenths (99.5) per cent of sucrose.

Maple sugar is the solid product resulting from the evaporation of maple sap, and contains, in the water-free sub-

stance, not less than sixty-five hundredths (0.65) per cent of maple sugar ash.

Massecuite, melada, mush sugar, and concrete are products made by evaporating the purified juice of a sugar-producing plant, or a solution of sugar, to a solid or semi-solid consistence, and in which the sugar chiefly exists in a crystalline state.

16. Molasses is the product left after separating the sugar from massecuite, melada, mush sugar, or concrete, and contains not more than twenty-five (25) per cent of water and not more than five (5) per cent of ash.

Refiners' syrup, treacle, is the residual liquid product obtained in the process of refining raw sugars, and contains not more than twenty-five (25) per cent of water and not more than eight (8) per cent of ash.

17. Syrup is the sound product made by purifying and evaporating the juice of a sugar-producing plant without removing any of the sugar.

Sugar-cane syrup is syrup made by the evaporation of the juice of the sugar cane or by the solution of sugar-cane concrete, and contains not more than thirty (30) per cent of water and not more than two and five tenths (2.5) per cent of ash.

Sorghum syrup is syrup made by the evaporation of sorghum juice or by the solution of sorghum concrete, and contains not more than thirty (30) per cent of water and not more than two and five-tenths (2.5) per cent of ash.

Maple syrup is syrup made by the evaporation of maple sap or by the solution of maple concrete, and contains not more than thirty-two (32) per cent of water and not less than forty-five hundredths (0.45) per cent of maple syrup ash.

Sugar syrup is the product made by dissolving sugar to the consistence of a syrup, and contains not more than thirty-five (35) per cent of water.

18. Starch sugar is the solid product made by hydrolizing starch or a starch-containing substance until the greater part of the starch is converted into dextrose. Starch sugar appears in commerce in two forms, anhydrous starch sugar and hydrous starch sugar. The former, crystallized without water of crystallization, contains not less than ninety-five (95) per cent of dextrose and not more than eight tenths (0.8) per cent of ash. The latter, crystallized with water of crystallization, is of two varieties—70 sugar, also known as brewers' sugar, contains not less than seventy (70) per cent of dextrose

and not more than eight tenths (0.8) per cent of ash; 80 sugar, climax or acme sugar, contains not less than eighty (80) per cent of dextrose and not more than one and one half (1.5) per cent of ash.

The ash of all these products consists almost entirely of chlorids and sulphates.

Glucose, mixing glucose, confectioner's glucose, is a thick, syrupy, colorless product made by incompletely hydrolyzing starch or a starch-containing substance, and decolorizing and evaporating the product. It varies in density from forty-one (41) to forty-five (45) degrees Baume at a temperature of one hundred degrees Fahrenheit, and conforms in density, within these limits, to the degrees Baume it is claimed to show, and for a density of forty-one (41) degrees Baume contains not more than twenty-one (21) per cent and for a density of forty-five (45) degrees not more than fourteen (14) per cent of water. It contains on a basis of forty-one (41) degrees Baume not more than one (1) per cent of ash, consisting chiefly of chlorids and sulphates.

19. Candy is a product made from a saccharine substance or substances with or without the addition of harmless coloring, flavoring, or filling materials, and contains no terra alba, barytes, talc, chrome yellow, or other mineral substances, or poisonous colors or flavors, or other ingredients deleterious or detrimental to health, or any vinous, malt, or spirituous liquor or compound or narcotic drug.

20. Honey is the nectar and saccharine exudations of plants gathered, modified, and stored in the comb by honey bees. (*Apis mellifica* and *A. dorata*;) is laevo-rotatory, contains not more than twenty-five (25) per cent. of water, not more than twenty-five hundredths (0.25) per cent. of ash, and not more than eight (8) per cent. of sucrose.

Comb honey is honey contained in the cells of comb.

Extracted honey is honey which has been separated from the uncrushed comb by centrifugal force or gravity.

Strained honey is honey removed from the crushed comb by straining or other means.

21. Spices are aromatic vegetable substances used for the seasoning of food and from which no portion of any volatile oil or other flavoring principle has been removed, and which are clean, sound and true to name.

Allspice, pimento, is the dried fruit of the *Pimenta pimenta* (L) Karst., and contains not less than eight (8) per cent. of quercitannic acid as calculated from the total oxygen absorbed

by the aqueous extract; not more than six (6) per cent. of total ash, not more than five-tenths (0.5) per cent. of ash insoluble in hydrochloric acid, and not more than twenty-five (25) per cent. of crude fibre.

Anise is the fruit of *Pimpinella anisum* L.

Bay leaf is the dried leaf of *Lauris nobilis* L.

Capers are the flower buds of *Capparis spinosa* L.

Caraway is the fruit of *Carum carvi* L.

Red pepper is the red, dried, ripe fruit of any species of *Capsicum*.

Cayenne pepper, cayenne, is the dried ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., or some other small-fruited species of *Capsicum*, and contains not less than fifteen (15) per cent. of non-volatile ether extract; not more than six and five-tenths (6.5) per cent. of total ash; not more than five-tenths (0.5) per cent. of ash insoluble in hydrochloric acid; not more than one and five-tenths (1.5) per cent. of starch, and not more than twenty-eight (28) per cent. of crude fibre.

Paprika is the dried ripe fruit of *Capsicum annum* L., or some other large-fruited species of *Capsicum*, excluding seeds and stems.

Celery seed is the dried fruit of *Apium graveolens* L.

Cinnamon is the dried bark of any species of the genus *Cinnamomum* from which the outer layers may or may not have been removed.

True cinnamon is the dried inner bark of *Cinnamomum zeylanicum* Breyne.

Cassia is the dried bark of various species of *Cinnamomum* other than *Cinnamomum zeylanicum*, from which the outer layers may or may not have been removed.

Cassia buds are the dried immature fruit of species of *Cinnamomum*.

Ground cinnamon, ground cassia, is a powder consisting of cinnamon, cassia, or cassia buds, or a mixture of these spices, and contains not more than six (6) per cent. of total ash and not more than (2) per cent. of sand.

Cloves are the dried flower buds of *Caryophyllus aromaticus* L., which contains not more than five (5) per cent. of clove stems; not less than ten (10) per cent. of volatile ether extract; not less than twelve (12) per cent. of quercitannic acid as calculated from the total oxygen absorbed by the aqueous extract; not more than eight (8) per cent. of total ash; not more than five-tenths (0.5) per cent. of ash insoluble in hydrochloric acid, and not more than ten (10) per cent. of crude fibre.

Coriander is the dried fruit of *Coriandrum sativum* L.

Cumin seed is the fruit of *Cuminum cyminum* L.

Dill seed is the fruit of *Anethum graveolens* L.

Fennel is the fruit of *Foeniculum foeniculum* (L.) Karst.

Ginger is the washed and dried or decorticated and dried rhizome of *Zingiber zingiber* (L.) Karst., and contains not less than forty-two (42) per cent. of starch; not more than eight (8) per cent of crude fibre, not more than (6) per cent. of total ash, not more than one (1) per cent. of lime, and not more than three (3) per cent. of ash insoluble in hydrochloric acid.

Limed ginger, bleached ginger, is whole ginger coated with carbonate of lime, and contains not more than ten (10) per cent of ash, not more than four (4) per cent. or carbonate of lime, and conforms in other respects to the standard for ginger.

Horse-radish is the root of *Roripa armoracia* (L.) Hitchcock, either by itself or ground and mixed with vinegar.

Mace is the dried arillus of *Myristica fragrans* Houttuyn, and contains not less than twenty (20), not more than thirty (30) per cent of non-volatile ether extract, not more than (3) per cent of total ash, and not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than ten (10) per cent of crude fibre.

Macassar mace, Papua mace, is the dried arillus of *Myristica argentea* Warb.

Bombay mace is the dried arillus of *Myristica malabarica* Lamarck.

Marjoram is the leaf, flower, and branch of *Majorana majorana* (L.) Karst.

Mustard seed is the seed of *Sinapis alba* L. (white mustard), *Brassica nigra* (L.) Koch (black mustard), or *Brassica juncea* (L.) Cosson (black or brown mustard).

Ground mustard is a powder made from mustard seed, with or without the removal of the hulls and a portion of the fixed oil, and contains not more than two and five tenths (2.5) per cent of starch and not more than eight (8) per cent of total ash.

Prepared mustard, German mustard, French mustard, mustard paste, is a paste composed of a mixture of ground mustard seed or mustard flour with salt, spices, and vinegar, and, calculated free from water, fat, and salt, contains not more than twenty-four (24) per cent of carbohydrates, calculated as starch, determined according to the official methods, not more than twelve (12) per cent of crude fibre nor less than thirty-five (35) per cent of protein, derived solely from the materials named.

Nutmeg is the dried seed of the *Myristica fragrans* Houttuyn, deprived of its testa, with or without a thin coating of lime, and contains not less than twenty-five (25) per cent of non-volatile ether extract, not more than five (5) per cent of total ash, not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than ten (10) per cent of crude fibre.

Macassar nutmeg, Papua nutmeg, male nutmeg, long nutmeg, is the dried seed of *Myristica argentea* Warb, deprived of its testa.

Black pepper is the dried immature berry of *Piper nigrum* L. and contains not less than six (6) per cent of non-volatile ether extract, not less than twenty-five (25) per cent of starch, not more than seven (7) per cent of total ash, not more than two (2) per cent of ash insoluble in hydrochloric acid, and not more than fifteen (15) per cent of crude fibre. One hundred (100) parts of the non-volatile ether extract contain not less than three and twenty-five hundredths (3.25) parts of nitrogen. Ground black pepper is the product made by grinding the entire berry, and contains the several parts of the berry in their normal proportions.

Long pepper is the dried fruit of *Piper longum* L.

White pepper is the dried matured berry of *Piper nigrum* L. from which the outer coating or the outer and inner coatings have been removed, and contains not less than six (6) per cent of non-volatile ether extract, not less than fifty (50) per cent of starch, not more than four (4) per cent of total ash, not more than five tenths (0.5) per cent of ash insoluble in hydrochloric acid, and not more than (5) per cent of crude fibre. One hundred (100) parts of the none-volatile ether extract contain not less than four (4) parts of nitrogen.

Saffron is the dried stigma of *Crocus sativus* L.

Sage is the leaf of *Salvia officinalis* L.

Savory, summer savory, is the leaf, blossom, and branch of *Satureja hortensis* L.

Thyme is the leaf and tip of blooming branches of *Thymus vulgaris* L.

22. A flavoring extract is a solution in ethyl alcohol of proper strength of the sapid and odorous principles derived from an aromatic plant, or parts of the plant, with or without its coloring matter, and conforms in name to the plant used in its preparation.

The "flavoring extracts" herein described are intended solely for food purposes and are not to be confounded with

similar preparations described in the Pharmacopoeia for medicinal purposes. The term "flavoring extract" includes solutions sold for food purposes as "flavors," "flavorings," "essences," and "tinctures."

Almond extract is the flavoring extract prepared from oil of bitter almonds, free from hydrocyanic acid, and contains not less than one (1) per cent by volume of oil of bitter almonds.

Oil of bitter almonds, commercial, is the volatile oil obtained from the seed of the bitter almond (*Amygdalus communis* L.), the apricot (*Prunus armeniaca* L.), or the peach (*Amygdalus persica* L.).

Anise extract is the flavoring extract prepared from oil of anise, and contains not less than three (3) per cent by volume of oil of anise.

Oil of anise is the volatile oil obtained from the anise seed.

Celery seed extract is the flavoring extract prepared from celery seed or the oil of celery seed, or both, and contains not less than three tenths (0.3) per cent by volume of oil of celery seed.

Oil of celery seed is the volatile oil obtained from celery seed.

Cassia extract is the flavoring extract prepared from oil of cassia and contains not less than two (2) per cent by volume of oil of cassia.

Oil of cassia is the lead-free volatile oil obtained from the leaves or bark of *Cinnamomum cassia* Bl., and contains not less than seventy-five (75) per cent by weight of cinnamic aldehyde.

Cinnamon extract is the flavoring extract prepared from oil of cinnamon, and contains not less than two (2) per cent by volume of oil of cinnamon.

Oil of cinnamon is the lead-free volatile oil obtained from the bark of the Ceylon cinnamon (*Cinnamomum zeylanicum* Breyne), and contains not less than sixty-five (65) per cent by weight of cinnamic aldehyde and not more than ten (10) per cent by weight of eugenol.

Clove extract is the flavoring extract prepared from oil of cloves, and contains not less than two (2) per cent by volume of oil of cloves.

Oil of cloves is the lead-free volatile oil obtained from cloves.

Ginger extract is the flavoring extract prepared from ginger and contains in each one hundred (100) cubic centimetres the

alcohol-soluble matters from not less than twenty (20) grams of ginger.

Lemon extract is the flavoring extract prepared from oil of lemon, or from lemon peel, or both, and contains not less than five (5) per cent by volume of oil of lemon.

Oil of lemon is the volatile oil obtained by expression or alcoholic solution, from the fresh peel of the lemon (*Citrus limonum* L.), has an optical rotation at twenty-five (25) degrees Centigrade of not less than sixty (+60) degrees in a one-hundred-millimetre tube, and contains not less than four (4) per cent by weight of citral.

Terpeneless extract of lemon is the flavoring extract prepared by shaking oil of lemon with dilute alcohol, or by dissolving terpeneless oil of lemon in dilute alcohol, and contains not less than two tenths (0.2) per cent by weight of citral derived from oil of lemon.

Terpeneless oil of lemon is oil of lemon from which all or nearly all of the terpenes have been removed.

Nutmeg extract is the flavoring extract prepared from oil of nutmeg, and contains not less than two (2) per cent by volume of oil of nutmeg.

Oil of nutmeg is the volatile oil obtained from nutmegs.

Orange extract is the flavoring extract prepared from oil of orange, or from orange peel, or both, and contains not less than five (5) per cent by volume of oil of orange.

Oil of orange is the volatile oil obtained, by expression or alcoholic solution, from the fresh peel of the orange, (*Citrus aurantium* L.) and has an optical rotation at twenty-five (25) degrees Centigrade of not less than ninety-five (+95) degrees in a one-hundred-millimetre tube.

Terpeneless extract of orange is the flavoring extract prepared by shaking oil of orange with dilute alcohol, or by dissolving terpeneless oil of orange in dilute alcohol, and corresponds in flavoring strength to orange extract.

Terpeneless oil of orange is oil of orange from which all or nearly all of the terpenes have been removed.

Peppermint extract is the flavoring extract prepared from oil of peppermint, or from peppermint, or both, and contains not less than three (3) per cent by volume of oil of peppermint.

Peppermint is the leaves and flowering tops of *Mentha piperita* L.

Oil of peppermint is the volatile oil obtained from pepper-

mint, and contains not less than fifty (50) per cent by weight of menthol.

Rose extract is the flavoring extract prepared from otto of roses, with or without red rose petals, and contains not less than four tenths (0.4) per cent by volume of otto of roses.

Otto of roses is the volatile oil obtained from the petals of *Rosa damascena* Mill., *R. centifolia* L., or *R. moschata* Herrm.

Savory extract is the flavoring extract prepared from oil of savory, or from savory, or both, and contains not less than thirty-five hundredths (0.35) per cent by volume of oil of savory. €

Oil of savory is the volatile oil obtained from savory.

Spearmint extract is the flavoring extract prepared from oil of spearmint, or from spearmint, or both, and contains not less than three (3) per cent by volume of oil of spearmint.

Spearmint is the leaves and flowering tops of *Mentha spicata* L.

Oil of spearmint is the volatile oil obtained from spearmint.

Star anise extract is the flavoring extract prepared from oil of star anise, and contains not less than three (3) per cent by volume of oil of star anise.

Oil of star anise is the volatile oil distilled from the fruit of the star anise (*Illicium verum* Hook.)

Sweet basil extract is the flavoring extract prepared from oil of sweet basil, or from sweet basil, or both, and contains not less than one-tenth (0.1) per cent by volume of oil of sweet basil.

Sweet basil, basil, is the leaves and tops of *Ocimum basilicum* L.

Oil of sweet basil is the volatile oil obtained from basil.

Sweet marjoram extract, marjoram extract, is the flavoring extract prepared from the oil of marjoram, or from marjoram, or both, and contains not less than one (1) per cent by volume of oil of marjoram.

Oil of marjoram is the volatile oil obtained from marjoram.

Thyme extract is the flavoring extract prepared from oil of thyme, or from thyme, or both, and contains not less than two-tenths (0.2) per cent by volume of oil of thyme.

Oil of thyme is the volatile oil obtained from thyme.

Tonka extract is the flavoring extract prepared from tonka bean, with or without sugar or glycerin, and contains not less than one tenth (0.1) per cent by weight of coumarin extracted from the tonka bean, together with a corresponding proportion of the other soluble matters thereof.

Tonka bean is the seed of *Coumarouna odorata* Aublet [*Dipteryx odorata* (Aubl.) Willd.].

Vanilla extract is the flavoring extract prepared from vanilla bean, with or without sugar or glycerin, and contains in one hundred (100) cubic centimetres the soluble matters from not less than ten (10) grams of the vanilla bean.

Vanilla bean is the dried, cured fruit of *Vanilla planifolia* Andrews.

Wintergreen extract is the flavoring extract prepared from oil of wintergreen, and contains not less than three (3) per cent by volume of oil of wintergreen.

Oil of wintergreen is the volatile oil distilled from the leaves of the *Gaultheria procumbens* L.

23. Olive oil is the oil obtained from the sound, mature fruit of the cultivated olive tree, (*Olea europaea* L.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-six hundred sixty ten-thousandths (1.4660) and not exceeding one and forty-six hundred eighty ten-thousandths (1.4680); and an iodine number not less than seventy-nine (79) and not exceeding ninety (90).

Virgin olive oil is olive oil obtained from the first pressing of carefully selected hand-picked olives.

Cotton-seed oil is the oil obtained from the seeds of cotton plants (*Gossypium hirsutum* L., *G. barbadense* L., *G. herbaceum* L.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-seven hundred ten-thousandths (1.4700) and not exceeding one and forty-seven hundred twenty-five ten-thousandths (1.4725); and an iodine number not less than one hundred four (104) and not exceeding one hundred ten (110).

“Winter-yellow” cotton-seed oil is expressed cotton-seed oil from which a portion of the stearin has been separated by chill at twenty-five (25) degrees Centigrade not less than one and hundred ten (110) and not exceeding one hundred sixteen (116).

Peanut oil, arachis oil, earthnut oil, is the oil obtained from the peanut (*Arachis hypogaea* L.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-six hundred ninety ten-thousandths (1.4690) and not exceeding one and forty-seven hundred seven ten-thousandths (1.4707); and an iodine number not less than eighty-seven (87) and not exceeding one hundred (100).

“Cold drawn” peanut oil is peanut oil obtained by pressure without heating.

Sesame oil, gingili oil, teel oil, is the oil obtained from the seed of the sesame plants (*Sesamum orientale* L. and *S. radiatum* Schum. and Thonn.) and subjected to the usual refining processes; is free from rancidity; has a refractive index at twenty-five (25) degrees Centigrade not less than one and forty-seven hundred four ten-thousandths (1.4704) and not exceeding one and forty-seven hundred seventeen ten-thousandths (1.4717); and an iodine number not less than one hundred three (103) and not exceeding one hundred twelve (112).

“Cold drawn” sesame oil is sesame oil obtained by pressure without heating.

Poppy-seed oil is the oil from the seed of the poppy (*Papaver somniferum* L.) subjected to the usual refining processes and free from rancidity.

White poppy-seed oil, “cold drawn” poppy-seed oil, is poppy-seed oil of the first pressing without heating.

Coconut oil is the oil obtained from kernels of the coconut (*Cocos nucifera* L.) and subjected to the usual refining processes and free from rancidity.

Cochin oil is coconut oil prepared in Cochin (Malabar).

Ceylon oil is coconut oil prepared in Ceylon.

Copra oil is coconut oil prepared from copra, the dried kernels of the coconut.

Rape-seed oil, colza oil, is the oil obtained from the seeds of the rape plant (*Brassica napus* L.) and subjected to the usual refining processes and free from rancidity.

“Cold-drawn” rape-seed oil is rape-seed oil obtained by the first pressing without heating.

Sunflower oil is the oil obtained from the seeds of the sunflower (*Helianthus annuus* L.) and subjected to the usual refining processes and free from rancidity.

“Cold-drawn” sunflower oil is sunflower oil obtained by the first pressing without heating.

Maize oil, corn oil, is the oil obtained from the germ of the maize (*Zea mays* L.) and subjected to the usual refining processes and free from rancidity.

Cocoa butter, cacao butter, is the fat obtained from roasted, sound cocoa beans, and subjected to the usual refining processes; is free from rancidity; has a refractive index at forty (40) degrees Centigrade not less than one and forty-five hundred sixty-six ten-thousandths (1.4566) and not exceeding one and forty-five hundred ninety-eight ten-thousandths (1.4598); an iodine

number not less than thirty-three (33) and not exceeding thirty-eight (38); and a melting point not lower than thirty (30) degrees Centigrade nor higher than thirty-five (35) degrees Centigrade.

Cotton-seed oil stearin is the solid product made by chilling cotton-seed oil and separating the solid portion by filtration, with or without pressure, and having an iodine number not less than eighty-five (85) and not more than one hundred (100).

24. Tea is the leaves and leaf buds of different species of *Thea*, prepared by the usual trade processes of fermenting, drying, and firing; conforms in variety and place of production to the name it bears; and contains not less than four (4) nor more than seven (7) per cent of ash.

25. Coffee is the seed of *Coffea arabica* L. or *Coffea liberica* Bull., freed from all but a small portion of its spermoderm, and conforms in variety and place of production to the name it bears.

Roasted coffee is coffee which by the action of heat has become brown and developed its characteristic aroma, and contains not less than ten (10) per cent of fat and not less than three (3) per cent of ash.

26. Cocoa beans are the seeds of the cacao tree, *Theobroma cacao* L.

Cocoa nibs, cracked cocoa, is the roasted, broken cocoa bean freed from its shell or husk.

Chocolate, plain chocolate, bitter chocolate, chocolate liquor, bitter chocolate coatings, is the solid or plastic mass obtained by grinding cocoa nibs without the removal of fat or other constituents except the germ, and contains not more than three (3) per cent of ash insoluble in water, three and fifty-hundredths (3.50) per cent of crude fibre, and nine (9) per cent of starch, and not less than forty-five (45) per cent of cocoa fat.

Sweet chocolate, sweet chocolate coatings, is chocolate mixed with sugar (sucrose), with or without the addition of cocoa butter, spices, or other flavoring materials, and contains in the sugar and fat-free residue no higher percentage of either ash, fibre, or starch than is found in the sugar- and fat-free residue of chocolate.

Cocoa, powdered cocoa, is cocoa nibs, with or without the germ, deprived of a portion of its fat and finely pulverized, and contains percentages of ash, crude fibre, and starch corresponding to those in chocolate after correction for fat removed.

Sweet cocoa, sweetened cocoa, is cocoa mixed with sugar (sucrose), and contains not more than sixty (60) per cent of sugar (sucrose), and in the sugar- and fat-free residue no higher percentage of either ash, crude fibre, or starch than is found in the sugar- and fat-free residue of chocolate.

27. Fresh fruit juices are the clean, unfermented liquid products obtained by the first pressing of fresh, ripe fruits, and correspond in name to the fruits from which they are obtained.

Apple juice, apple must, sweet cider, is the fresh fruit juice obtained from apples, the fruit of *Pyrus malus*, has a specific gravity at twenty (20) degrees Centigrade not less than one and four hundred fifteen ten-thousandths (1.0415) nor greater than one and six hundred ninety ten-thousandths (1.0690); and contains in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade not less than six (6) grams, and not more than twenty (20) grams of total sugars, in terms of reducing sugars, not less than twenty-four (24) centigrams nor more than sixty (60) centigrams of apple ash, which contains not less than fifty (50) per cent of potassium carbonate.

Grape juice, grape must, is the fresh fruit juice obtained from grapes (*Vitis* species), has a specific gravity at twenty (20) degrees Centigrade not less than one and four hundred ten-thousandths (1.0400) and not exceeding one and one thousand two hundred forty ten-thousandths (1.1240); and contains, in one hundred (100) cubic centimetres at twenty (20) Centigrade, not less than seven (7) grams nor more than twenty-eight (28) grams of total sugars, in terms of reducing sugars, not less than twenty (20) centigrams and not more than fifty-five (55) centigrams of grape ash, and not less than fifteen (15) milligrams nor more than seventy (70) milligrams of phosphoric acid ($P_2 O_5$).

Lemon juice is the fresh fruit juice obtained from lemon, the fruit of *Citrus Limonum* Risso, has a specific gravity at twenty (20) degrees Centigrade not less than one and thirty thousandths (1.030) and not greater than one and forty thousandths (1.040); and contains not less than ten (10) per cent of solids, and not less than seven (7) per cent of citric acid.

Pear juice, pear must, sweet perry, is the fresh fruit juice obtained from pears, the fruit of *Pyrus communis* or *P. sinensis*.

28. Sterilized fruit juices are the products obtained by heating fresh fruit juices sufficiently to kill all the organisms present and correspond in name to the fruits from which they are obtained.

29. Concentrated fruit juices are clean, sound fruit juices from which a considerable portion of the water has been evaporated, and correspond in name to the fruits from which they are obtained.

30. Sweet fruit juices, sweetened fruit juices, fruit syrups, are the products obtained by adding sugar (sucrose) to fresh juices, and correspond in name to the fruits from which they are obtained.

Sterilized fruit syrups are the products obtained by the addition of sugar (sucrose) to fresh fruit juices and heating them sufficiently to kill all the organisms present, and correspond in name to the fruits from which they are obtained.

31. Wine is the product made by the normal alcoholic fermentation of the juice of sound, ripe grapes, and the usual cellar treatment, and contains not less than seven (7) nor more than sixteen (16) per cent of alcohol, by volume, and, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not more than one tenth (0.1) gram of sodium chlorid nor more than two tenths (0.2) gram of potassium sulphate; and for red wine not more than fourteen hundredths (0.14) gram, and for white wine not more than twelve hundredths (0.12) gram of volatile acids produced by fermentation and calculated as acetic acid. Red wine is wine containing the red coloring matter of the skins of grapes. White wine is wine made from white grapes or the expressed fresh juice of other grapes.

Dry wine is wine in which the fermentation of the sugars is practically complete and which contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, less than one (1) gram of sugars and for dry red wine not less than sixteen hundredths (0.16) gram of grape ash and not less than one and six tenths (1.6) grams of sugar-free grape solids, and for dry white wine not less than thirteen hundredths (0.13) gram of grape ash and not less than one and four tenths (1.4) grams of sugar-free grape solids.

Fortified dry wine is dry wine to which brandy has been added, but which conforms in all other particulars to the standard of dry wine.

Sweet wine is wine in which the alcoholic fermentation has been arrested, and which contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than one (1) gram of sugars, and for sweet red wine not less than sixteen hundredths (0.16) gram of grape ash, and for sweet

white wine not less than thirteen hundredths (0.13) gram of grape ash.

Fortified sweet wine is sweet wine to which wine spirits have been added.

Sparkling wine is wine in which the after-part of the fermentation is completed in the bottle, the sediment being disgorged and its place supplied by wine or sugar liquor, and which contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than twelve hundredths (0.12) gram of grape ash.

Modified wine, ameliorated wine, corrected wine, is the product made by the alcoholic fermentation, with the usual cellar treatment, of a mixture of the juice of sound, ripe grapes with sugar (sucrose), or a syrup containing not less than sixty-five (65) per cent of sugar (sucrose), and in quantity not more than enough to raise the alcoholic strength after fermentation to eleven (11) per cent by volume.

Raisin wine is the product made by the alcoholic fermentation of an infusion of dried or evaporated grapes, or a mixture of such infusion or of raisins with grape juice.

Cider, hard cider, is the product made by the normal alcoholic fermentation of apple juice, and the usual cellar treatment, and contains not more than seven (7) per cent by volume of alcohol, and, in one hundred (100) cubic centimetres of the cider, not less than two (2) grams nor more than twelve (12) grams of solids, not more than eight (8) grams of sugars, in terms of reducing sugars, and not less than twenty (20) centigrams nor more than forty (40) centigrams of cider ash.

Sparkling cider, champagne cider, is cider in which the afterpart of the fermentation is completed in closed containers, with or without the addition of cider or sugar liquor, and contains, in one hundred (100) cubic centimeters, not less than twenty (20) centigrams of cider ash.

32. Vinegar, cider vinegar, apple vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of apples, is laevo-rotatory, and contains not less than four (4) grams of acetic acid, not less than one and six-tenths (1.6) grams of apple solids, of which not more than fifty (50) per cent are reducing sugars, and not less than twenty-five hundredths (.025) gram of apple ash in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade; and the water-soluble ash from one hundred (100)

cubic centimetres at twenty (20) degrees Centigrade of the vinegar contains not less than ten (10) milligrams of phosphoric acid (P_2O_5), and requires not less than thirty (30) cubic centimetres of decinormal acid to neutralize its alkalinity.

Wine vinegar, grape vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of grapes and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid, not less than one (1.0) gram of grape solids, and not less than thirteen hundredths (0.13) gram of grape ash.

Malt vinegar is the product made by the alcoholic and subsequent acetous fermentations, without distillation, and of an infusion of barley malt or cereals whose starch has been converted by malt, is dextro-rotary, and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid, and not less than two (2) grams of solids, and not less than two-tenths (0.2) gram of ash; and the water-soluble ash from one hundred (100) cubic centimetres at twenty (20) degrees Centigrade of the vinegar contains not less than nine (9) milligrams of phosphoric acid (P_2O_5), and requires not less than four (4) cubic centimetres of decinormal acid to neutralize its alkalinity.

Sugar vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of sugar, sirup, molasses, or refiners' sirup, and contains in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid.

Glucose vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of starch sugar or glucose, is dextro-rotatory, and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid.

Spirit vinegar, distilled vinegar, grain vinegar, is the product made by the acetous fermentation of dilute distilled alcohol, and contains, in one hundred (100) cubic centimetres at twenty (20) degrees Centigrade, not less than four (4) grams of acetic acid.

33. Table salt, dairy salt, is fine-grained crystalline salt containing, on a water-free basis, not more than one and four-tenths (1.4) per cent of calcium sulphate ($CaSO_4$), nor more than five-tenths (0.5) per cent of calcium and magnesium

chlorids (CaCl_2 and MgCl_2), nor more than one-tenth (0.1) per cent of matters insoluble in water.

Section 3. This act shall take effect and be in force from and after January 1, 1910.

Sale of mixed jellies, jams, preserves and fruit butters.

CHAPTER 344, 1909.

SECTION 1. There is added to the statutes a new section to read: Section 4601—5. 1. For the purposes of this act the following definitions and standards are hereby classified:

(1). Fruits are the clean, sound, edible, fleshy fructifications of plants, distinguished by their sweet, acid, and ethereal flavors.

(2). Preserve is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose) syrup, with or without spices or vinegar, and conforms in name to that of the fruit used, and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

(3). Honey preserve is preserve in which honey is used in place of sugar (sucrose) syrup.

(4). Glucose preserve is preserve in which glucose product is used in place of sugar (sucrose) syrup.

(5). Jam, marmalade, is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose), with or without spices or vinegar by boiling to a pulpy or semisolid consistence, and conforms in name to the fruit used and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

(6). Glucose jam, glucose marmalade, is jam in which a glucose product is used in place of sugar (sucrose).

(7). Fruit butter is the sound product made from fruit juice and clean, sound, properly matured and prepared fruit, evaporated to a semisolid mass of homogeneous consistence, with or without the addition of sugar and spices or vinegar, and conforms in name to the fruit used in its preparation.

(8). Glucose fruit butter is fruit butter in which a glucose product is used in place of sugar (sucrose).

(9). Jelly is the sound, semisolid, gelatinous product made by boiling clean, sound, properly matured and prepared fresh fruit with water, concentrating the expressed and strained juice, to which sugar (sucrose) is added, and conforms in name to the fruit used in its preparation.

(10). Glucose jelly is jelly in which a glucose product is used in place of sugar (sucrose).

2. It shall be unlawful to sell, offer or expose for sale, or have in possession with intent to sell any mixed preserves, jams, fruit butters or jellies which contain more than one fruit, or the juices of more than one fruit prepared with sugar, glucose or honey or any two of them or all of them, unless each receptacle containing the same is labeled as follows:

First. The names of all fruits and fruit juices contained in the product shall be stated on the label in continuous list in the order of their preponderance in type of the same size and style; provided, that if any fruit or fruits or the juices of any fruit or fruits shall be used in the preparation of any of the said products in the proportion of less than twenty-five (25) per cent by weight of the total amount of fruit or fruit juices contained therein, such fruit or fruits or fruit juices shall be designated on the label as a flavor and the word "flavor" shall be printed in type of the same size, color and style as may be employed in the printing of the name of the fruit or fruits.

Second. There shall be printed on the principal label, in continuous list in the order of their preponderance, the names sugar, glucose and honey or any two thereof which are used in the product as sweetening agents; provided, however, that in all such products in which glucose shall be used in excess of seventy-five (75) per cent of the total amount by weight of such sweetening agents, there shall also be conspicuously printed on the principal label the percentage by weight of glucose contained in the mixed product.

3. Any person who by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall violate any of the provisions of this act shall upon conviction thereof be punished by a fine of not less than twenty-five (25) dollars nor more than one hundred (100) dollars, or by imprisonment in the county jail not less than thirty (30) days nor more than sixty (60) days.

SECTION 2. This act shall take effect and be in force from and after October 1, 1909.

Sale of sausage and sausage mixtures.

CHAPTER 381, 1909.

SECTION 1. There is added to the statutes a new section to read: Section 4601—6. 1. No person by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall sell, offer or expose for sale or have in possession with intent to sell any product as and for sausage, unless the same complies with the following definition and standard, to wit:

Sausage, sausage meat, is a comminuted meat from neat cattle or swine, or a mixture of such meats, either fresh, salted, pickled or smoked, with added salt and spices and with or without the addition of edible animal fats, blood and sugar, or subsequent smoking. It contains no larger amount of water than the meats from which it is prepared contain when in their fresh condition, and if it bears a name descriptive of kind, composition or origin, it corresponds to such descriptive name. All animal tissues used as containers, such as casings, stomachs, etc., are clean and sound and impart to the contents no other substance than salt. Nothing in this act shall be construed as prohibiting the sale of sausage mixed with not to exceed four (4) per cent of cereals or potato flour and not to exceed ten (10) per cent of added water as and for "sausage with cereals" or "sausage with potato flour" as the case may be.

2. Any person who by himself or his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall violate any of the provisions of this act shall upon conviction thereof be punished by a fine of not less than twenty-five dollars, nor more than one hundred dollars, or by imprisonment in the county jail not less than thirty days nor more than sixty days.

SECTION 2. This act shall take effect and be in force from and after October 1, 1909.

Label on poisonous medicine. Section 4601c. Any person who shall, by himself, his servant or agent or as the servant or agent of any other person, sell, exchange, deliver, or have in his possession with intent to sell or exchange, or expose or offer for sale or exchange any medicine known as patent or proprietary, or of which the formula is kept secret by the manufacturer, which contains morphine, strychnine, cocaine or poisonous or narcotic alkaloid or drug, in any quantities which the state

board of health shall deem harmful to the life or health of the public, unless the presence of the same be distinctly shown by a label upon the bottle or package and upon the outer wrapper thereof, shall be punished as provided in section 4601a.

Foods containing chemical preservatives. Section 4601e. (Sec. 1, ch. 33, 1905.) No person, firm or corporation shall, by himself, or by his agents or servants, manufacture, sell, ship, consign, offer for sale, expose for sale or have in his possession with intent to sell for use or consumption within the state, any article of food within the meaning of section 4600 of the statutes of 1898 and laws amendatory thereof, which contains formaldehyde, sulphurous acid or sulphites, boric acid or borates, salicylic acid or salicylates, saccharin, dulcin, glucin, beta naphthol, abrastol, asaprol, fluorides, fluoborates, fluosilicates or other fluorine compounds or any other preservatives injurious to health; provided, however, that nothing contained in this section shall prohibit the use of common salt, saltpetre, wood smoke, sugar, vinegar and condimental preservatives, such as turmeric, mustard, pepper and other spices. Nor shall any person, firm or corporation, by himself, or by his agents or servants, manufacture, sell, ship, consign, offer for sale, expose for sale or have in his possession with intent to sell for use or consumption within the state, any article of food within the meaning of section 4600 of the statutes of 1898 and laws amendatory thereof, containing any added substance, article or ingredient possessing a preservative character or action other than the articles named in the proviso of this act, unless the presence, name and proportionate amount of said added substance, article or ingredient shall be plainly disclosed to the purchaser.

Penalty. Section 4601f. (Sec. 2, ch. 33, 1905.) Every person, firm, or corporation and every officer, agent, servant or employee of such person, firm or corporation who violates any of the provisions of this act shall be deemed guilty of a misdemeanor, and upon conviction thereof, shall be fined not less than twenty-five dollars nor more than one hundred dollars or be imprisoned in the county jail not less than thirty days nor more than sixty days.

Artificially bleached flour; articles of food containing benzoic acid or benzoates.

CHAPTER 399, 1909.

An act to create section 4601g of the statutes, to protect and promote the public health, to prevent fraud and deception in the sale of articles of food, and providing a penalty.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

SECTION 1. There is added to the statutes a new section to read: Section 4601g. It shall be unlawful to sell, offer or expose for sale or have in possession with intent to sell for use or consumption in this state, any flour that has been artificially bleached.

It shall be unlawful to sell, offer or expose for sale or have in possession with intent to sell for use or consumption in this state, any article of food as defined in section 4600 of the statutes, which contains added benzoic acid or benzoates; provided that when in the preparation of food products for shipment they are preserved by any external application of benzoic acid or benzoates in such a manner that the preservative is necessarily removed mechanically, or by maceration in water, or otherwise, and directions for the removal of said preservative shall be printed on the covering or the package, the provisions of this act shall be construed as applying only when said products are ready for consumption.

Any person who, by himself, his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall violate any of the provisions of this act shall upon conviction thereof be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than thirty days nor more than sixty days.

SECTION 2. This act shall take effect and be in force from and after January first, one thousand nine hundred and ten.

Sanitary production and distribution of food.

CHAPTER 334, LAWS OF 1909.

An act to create section 4601h of the statutes, relating to the sanitary production and distribution of food, defining the duties of the dairy and food commissioner in relation thereto and providing a penalty.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

SECTION 1. There is added to the statutes a new section to read: Section 4601h. 1. It shall be unlawful to manufacture or prepare for sale food as defined in section 4600 of the statutes, unless in the process of its manufacture for sale or its preparation for sale it is securely protected from filth, flies, dust or other contamination, or other unclean, unhealthful or unsanitary conditions. It shall be unlawful to store or offer or expose for sale or sell food as defined in section 4600 of the statutes, unless it is securely protected from filth, flies, dust or other contamination, or other unclean, unhealthful or unsanitary conditions.

2. The dairy and food commissioner is hereby authorized and empowered, by himself, or by his assistants, chemists, inspectors or agents, to enforce the provisions of this act, and for this purpose, he or any of his assistants, chemists, inspectors or agents shall have power to enter and inspect every building, room, basement or cellar, which may be occupied or used for the manufacture or preparation for sale, storage, exposing or offering for sale or selling food as herein defined; and the dairy and food commissioner and his assistants, chemists, inspectors and agents shall have all the power conferred by the statutes upon him or them or any of them for the enforcement of the dairy and food and drug laws of this state in so far as the same may be applicable in the enforcement of the provisions of this act.

3. The district attorney of the county in which a violation of any such law has occurred shall, when called upon by the dairy and food commissioner or any of his assistants, chemists, inspectors or agents to do so, give all the aid he can to secure the execution of the law and shall prosecute cases arising under the provisions of this chapter. All fines collected in prosecutions begun or caused to be begun by the

dairy and food commissioner or any of his assistants, chemists, inspectors or agents shall be paid into the state treasury.

4. Any person, who by himself, or his servant or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, shall violate any of the provisions of this statute or who shall obstruct the dairy and food commissioner of this state or any of his assistants, chemists, inspectors or agents in the performance of his duty by refusing entrance to any place he is authorized to enter shall be guilty of a misdemeanor and upon conviction thereof shall be punished by fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than thirty days nor more than ninety days.

SECTION 2. This act shall take effect and be in force from and after its passage and publication.

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

Penalty for sale of adulterated milk and cream. Section 4607. (As amended by ch. 138, 1905 and ch. 14, 1909. Any person who shall by himself, his servant or agent or as the servant or agent of any other person, or as the servant or agent of any corporation, sell or offer for sale, furnish or deliver, or have in his possession with intent to sell or offer for sale or furnish or deliver to any creamery, cheese factory, corporation or person, any adulterated milk or any adulterated cream shall be guilty of a misdemeanor, and upon conviction thereof, shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or be imprisoned in the county jail not less than thirty days nor more than sixty days.

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

Construction. The New York law does not make fraudulent intent a necessary ingredient of the offense and it would not be a reasonable construction of

it to apply it to a dairyman who owns and conducts a butter or cheese factory for the manufacture of those articles from milk furnished exclusively by himself from his own cows. If the defendant is such a person, these facts are matter of defense, and their existence need not be negatived on the face of the indictment: *People v. West*, 106 N. Y., 293.

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

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

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

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

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

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

Standard for milk; evidence. Section 4607a. (As amended by ch. 138, laws of 1905.) In all prosecutions under the preceding section, or any other section of these statutes, or laws amendatory thereof or supplementary thereto, relating to the sale of adulterated milk or adulterated cream, the term adulterated milk shall mean: Milk containing less than three percentum of milk fat, or milk containing less than eight and one-half percentum of milk solids not fat, or milk drawn from cows within eight days before or four days after parturition, or milk from which any part of the cream has been removed, or milk which has been diluted with water or any other fluid, or milk to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance or any foreign substance whatsoever, or milk drawn from cows kept in a filthy or unhealthy condition, or milk drawn from any sick or diseased cow or cow having ulcers or other running sores, or milk drawn from cows fed unwholesome food, or milk in any stage of putre-

faction, or milk contaminated by being kept in stables containing cattle or other animals. The term adulterated cream shall mean cream containing less than eighteen percentum of milk fat, or cream taken from milk drawn from cows within eight days before or four days after parturition, or cream from milk to which has been added or introduced any coloring matter or chemical or preservative or deleterious or filthy substance or any foreign substance whatsoever, or cream from milk drawn from cows kept in a filthy or unhealthy condition, or cream from milk drawn from any sick or diseased cow or cow having ulcers or other running sores, or cream from milk drawn from cows fed unwholesome food, or cream contaminated by being kept in stables containing cattle or other animals, or cream to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance or any foreign substance whatsoever, or cream in any stage of putrefaction; provided, that nothing in this act shall be construed to prohibit the sale of pasteurized milk or cream to which viscogen or sucrate of lime has been added solely for the purpose of restoring the viscosity, if the same be distinctly labeled in such manner as to advise the purchaser of its true character; and providing that nothing in this act shall be construed as prohibiting the sale of milk commonly known as "skimmed milk," when the same is sold as and for "skimmed milk." Milk drawn from cows within eight days before or four days after parturition, or milk to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance or milk drawn from cows kept in a filthy or unclean condition, or milk drawn from any sick or diseased cow or cow having ulcers or other running sores, or milk drawn from cows fed unwholesome food, or milk contaminated by being kept in stables containing cattle or other animals and cream from any such milk, or cream in any stage of putrefaction are hereby declared to be unclean and unsanitary milk or unclean and unsanitary cream, as the case may be.

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

peals, without opinion, and on the grounds given by the dissenting judge of the supreme court: *People v. Cipperly*, 101 N. Y., 634.

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

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

Intent immaterial. The doing of the act condemned by the law constitutes the offense, if it is silent as to the knowledge or intent of the person who is charged with violating it. *People v. Kibler*, 106 N. Y., 321, 12 N. E. Rep., 795.

Milk of diseased cows, of cows kept in an unsanitary condition or fed on slops from a distillery or a vinegar factory. Section 4607b—1. (Section 1, chapter 313, laws of 1899.) No person by himself or agent shall offer for sale, furnish or deliver, or have in possession with the intent to sell, or offer for sale, or furnish or deliver, milk or cream drawn from sick or diseased cow or cows kept in filthy and unsanitary condition, or cows fed on refuse or slops from distilleries or vinegar factories, unless such refuse or slop be mixed with other dry sanitary grain or food to a consistency of a thick mush.

Foreign substance not to be added to milk or cream not pasteurized. Section 4607b—2. (Section 2, chapter 313, laws of 1899.) No person by himself or agent shall offer for sale or furnish or deliver or have in possession with the intent to

sell, offer for sale, or furnish or deliver, any milk or cream having therein or containing in any amount any foreign substance or coloring matter or any chemical or preservative, whether for the purpose of increasing the quantity of milk or cream or for improving its appearance, or for preserving the condition of sweetness thereof, or for any purpose whatever, provided that nothing in this act shall be construed to prohibit the sale of pasteurized milk or cream, to which viscogen or sucrate of lime has been added solely for the purpose of restoring the viscosity, if the same be distinctly labeled in such manner as to advise the purchaser of its true character.

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

Penalty for violating either of the two preceding sections.
Section 4607b—3. (Section 3, chapter 313, laws of 1899, as amended by ch. 66, laws of 1905.) Any person violating any of the provisions of this act shall, upon conviction, be fined not less than twenty-five dollars nor more than one hundred dollars for each and every offense, or be confined in the county jail not less than thirty days nor more than sixty days.

Unsanitary milk and cream.

CHAPTER 215, LAWS OF 1909.

An Act to repeal sections 4607b—4 to section 4607b—9, inclusive, of the statutes, and to create new sections to be numbered 4607b—4, 4607b—5, 4607b—6, 4607b—7, 4607b—8, and 4607b—9, relating to unsanitary milk and unsanitary cream and providing a penalty.

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

SECTION 1. Section 4607b—4 to section 4607b—9, inclusive, of the statutes, being chapter 67 of the laws of 1903, as amended by chapter 154 of the laws of 1905, entitled "An Act to Prevent the Sale of Unclean and Unsanitary Milk and the Use thereof in the Manufacture of Food Products, and to Prohibit Unclean and

Unsanitary Conditions of Creameries, Cheese Factories and Milk Dealers' Establishments or Outfits," are hereby repealed.

SECTION 2. There are added to the statutes new sections to be numbered section 4607b—4, section 4607b—5, section 4607b—6, section 4607b—7, section 4607b—8, section 4607b—9, to read:

Section 4607b—4. For the purposes of this act, the term "milk" shall mean the fresh clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within eight days before and four days after calving, and contains not less than eight and one-half (8.5) per cent. of solids not fat, and not less than three (3) per cent. of milk fat; and the term "cream" shall mean that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, and contains not less than eighteen (18) per cent. of milk fat.

Milk which shall be drawn from cows that are kept in barns or stables which are not reasonably well lighted and ventilated, or that are kept in barns or stables that are filthy from an accumulation of animal feces and excreta or from any other cause; or milk which shall be drawn from cows which are themselves in a filthy condition; or milk kept or transported in dirty, rusty, or open-seamed cans or other utensils; or milk that is stale, putrescent, or putrid; or milk to which has been added any unclean or unwholesome foreign substance; or milk which has been kept exposed to foul or noxious air or gases in barns occupied by animals, or kept exposed in dirty, foul, or unclean places or conditions, is hereby declared to be unsanitary milk.

Cream produced from any such aforesaid unsanitary milk; or cream produced by the use of a cream separator, which separator had not been thoroughly washed, cleansed, and scalded after previous use in the separation of cream from milk; or cream produced by the use of a cream separator placed or stationed in any unclean or filthy room or place or in any building containing a stable wherein are kept cattle or other animals, unless such cream separator is so separated and shielded by partition from the stable portion of such building as to be free from all foul or noxious air or gases which issue or may issue from such place or stable; or cream that is stale, putrescent, or putrid; or cream that is kept or transported in dirty, rusty, or open-seamed cans or other utensils; or cream which has been kept exposed to foul or nox-

ious air or gases in barns occupied by animals, or in dirty, foul, or unclean places or conditions, is hereby declared to be unsanitary cream.

Section 4607b—5. No person shall by himself, his servant, or agent, or as the servant or agent of any other person, or as the officer, servant, or agent of any firm or corporation, sell or offer for sale, furnish or deliver, or have in possession, or under his control with intent to sell or offer for sale, or furnish, or deliver to any person, firm, or corporation as food for man, or to any creamery, cheese factory, milk condensing factory, or milk or cream dealer, any unsanitary milk or any unsanitary cream.

Section 4607b—6. No person shall by himself, his servant, or agent, or as the servant or agent of any other person, or as the servant or agent of any firm or corporation, manufacture for sale any article of food for man from any unsanitary milk or from any unsanitary cream.

Section 4607b—7. All premises and utensils used in the handling of milk, cream, and by-products of milk, and all premises and utensils used in the preparation, manufacture, or sale, or offering for sale of any food product for man from milk or cream or the by-products of milk, which shall be kept in an unclean, filthy, or noxious condition are hereby declared to be unsanitary.

It shall be unlawful for any person, firm, or corporation engaged in selling, or furnishing milk, cream, or any by-products of milk, intended for use as food for man; and it shall be unlawful for any person, firm, or corporation, engaged in selling or furnishing milk, cream, or any by-product of milk, to any creamery, cheese factory, milk condensing factory, or to any place where such milk, cream, or by-products of milk are manufactured or prepared into a food product for man, and for sale as such; and it shall be unlawful for any milk dealer, or an employe of such milk dealer, or any person, firm, or corporation, or the employe of such person, firm, or corporation, who operates a creamery, cheese factory, milk condensing factory, or who manufactures or prepares for sale any article of food for man from milk, cream, or by-product of milk, or who manufactures, re-works, or packs butter for sale as a food product, to maintain his premises and utensils in an unsanitary condition.

Section 4607b—8. Any person, firm or corporation, who receives in cans, bottles, or other vessels any milk, or cream, or other dairy product intended as food for man, which has

been transported over any railroad or boat-line or by other common carrier, when such cans, bottles, or vessels are to be returned, shall cause the said cans, bottles, or other vessels to be thoroughly washed and cleansed before return shipment.

Section 4607b—9. Any person who by himself, his servant, or agent, or as the servant or agent of any other person, or as the officer, servant, or agent of any firm or corporation, who violates any provision of this act shall, upon conviction thereof, be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars for each and every offense, or shall be imprisoned in the county jail not less than thirty days nor more than sixty days.

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

Condensed milk. Section 4607b—10. (Sec. 1, ch. 247, 1905.) No person shall manufacture for sale within this state, or offer or expose for sale, have in his possession with intent to sell, or sell or exchange, any condensed milk, sweetened or unsweetened, unless the same shall contain not less than twenty-eight per centum, by weight, of milk solids, of which not less than one-fourth shall be milk fat.

Evaporated or condensed cream. Section 4607b—11. (Sec. 2, ch. 247, 1905.) No person shall manufacture for sale within this state, or offer or expose for sale, have in his possession with intent to sell, or sell or exchange, as and for evaporated or condensed cream, any substance except the product obtained by the evaporation of a portion of water from cream containing not less than eighteen per centum, by weight, of butter fat. Provided, that nothing in this act shall apply to goods manufactured for sale and shipment outside of the state.

Penalty. Section 4607b—12. (Sec. 3, ch. 247, 1905.) Whoever shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor and, upon conviction thereof, shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars, or by imprisonment in the county jail not less than thirty days nor more than sixty days.

Filled cheese; oleomargarine; penalties. Section 4607c of the Statutes of 1898, as amended by chapter 15*, laws of 1901. Any person who shall by himself, his agent or servant manufacture, buy, sell, offer, ship, consign, expose or have in

possession for sale, any cheese manufactured from or by the use of skim milk to which there has been added any fat which is foreign to such milk, or who shall by himself, his agent or servant manufacture, buy, sell, offer, ship, consign, expose or have in possession for sale, within this state, any skimmed-milk cheese or cheese manufactured from milk from which any of the fat originally contained therein has been removed, except such last mentioned cheese is ten inches in diameter and nine inches in height, or who shall, by himself, his agent or servant, render or manufacture, sell or solicit or accept orders for, ship, consign, offer or expose for sale or have in possession, with intent to sell, any article, product or compound made wholly or partly out of any fat, oil or oleaginous substance or compound thereof, not produced from unadulterated milk or cream from the same, and without the admixture or addition of any fat foreign to said milk or cream, which shall be in imitation of yellow butter produced from such milk or cream with or without coloring matter, shall for the first offense be punished by fine of not more than five hundred dollars, nor less than fifty dollars, and for each subsequent offense, by imprisonment in the county jail not to exceed sixty days nor less than ten days, or by fine of not more than five hundred dollars nor less than one hundred dollars, or by both such fine and imprisonment. Nothing in this section shall be construed to prohibit the manufacture or sale of oleomargarine in a separate and distinct form and in such manner as will advise the consumer of its real character, and free from coloration or ingredient that causes it to look like butter.

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

Validity. A state may lawfully prohibit the manufacture out of oleaginous substances, or out of any of its compounds other than that produced from unadulterated milk or cream from such milk, of an article designed to take the place of butter or cheese produced from unadulterated milk: *People v. Arensberg*, 105 N. Y., 123, *Commonwealth v. Huntley*, 156 Mass., 236; *State v. Marshall*, 64 N. H., 549; *State v. Addington*, 77 Mo., 110; *Butler v. Chambers*, 38 Minn., 69; *McAllister v. State*, 72 Md., 390; *Weideman v. State*, 56 N. W. Rep., 688; *State v. Horgan*, 55 Minn., 183. It may also prohibit the manufacture or sale, or the offering for sale, of any imitation or adulterated butter or cheese, or the having of it in possession with intent to sell the same as an article of food: *Powell v. Pennsylvania*, 127 U. S., 678.

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

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

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

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

After reviewing many of the cases cited by the supreme court of the United States and relied upon by counsel for the defendant to support his contention

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

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

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

In Massachusetts, from whence this section was borrowed (see first sentence of note), the court has said, in a case decided in 1893, that whenever goods are

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

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

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

Ruling of the supreme court of Wisconsin in Meyer v. State, 134 Wis., 156. One of the contentions of plaintiffs in error is: "The court erred in instructing the jury that, although the color of Exhibit A was produced solely by its ingredients they were to consider the claim made by the state that the ingredients were so selected and used in the manufacture of the oleomargarine sold, in such manner and in such quantities and proportion as to produce the oleomargarine so sold which was then and there in imitation of yellow butter." The question whether the article sold by the defendants was the identical thing which is contraband by statute must be determined by the testimony of witnesses who have seen it, or by the testimony of witnesses, aided by an inspection of the article itself, and its resemblance to yellow butter is a factor in such determination. If the article is in imitation of yellow butter, it matters not whether such imitation is brought about by the addition of a dye or by the selection of ingredients. Color is the impression given to the eye by lines of light of various rates of vibration. The reason for the natural color of bodies is a difficult subject, and one that is scarcely yet understood. It has perhaps some relation to the molecular or atomic structure of such bodies, but there is no scientific distinction so far as producing color is concerned between imitating or producing color by the addition of an ingredient known as a dye and added for the purpose alone of producing a given color and the selection and addition of an ingredient which performs the same coloring function, but at the same time adds other qualities to the compound. The words, "which shall be in imitation of," used in describing the contraband compound, imply a conscious imitation in the manufacture thereof. If one forming a compound of several ingredients knowingly select and use an ingredient which imparts to the compound the color of yellow butter, he having choice of ingredients, he will have made his compound in imitation of yellow butter just as well as if he selected a dye. There is, however, this difference, viz., proof of the presence of the dye, which can have no other function than that of producing color shows the conscious imitation quite clearly, while proof of the selection of the ingredients which produced the color of yellow butter, the person selecting having a choice of ingredients, is a fact from which the jury is authorized to infer a conscious imitation notwithstanding such ingredient so selected has other qualities or is in one of its forms or in one of its colors a necessary ingredient of oleomargarine. Whether or not the article in question is in imitation of yellow butter cannot be determined alone by its resemblance to yellow butter, but resemblance aided by evidence of the existence of a dye as one of its ingredients, or resemblance aided by evidence of

the existence of available necessary ingredients which will not impart to the compound the color of yellow butter and of the existence of other available ingredients which will impart to the compound the color of yellow butter, may be considered by the jury as establishing or tending to establish conscious imitation by selection of ingredients. What is yellow butter and whether the article in question is in imitation of yellow butter are questions of fact.

* * * * *

But upon the error assigned in refusing to direct a verdict of acquittal we are required to pass upon the question whether there was in the case at bar a prima facie case made against the accused, and we think there was, because there was evidence from which the jury was authorized to infer conscious imitation in the manufacture of the compound as herein indicated, and because there was evidence tending to show that the accused had knowledge that the compound in which they were dealing was not butter but oleomargarine, and that it resembled yellow butter. Upon this second branch of the inquiry, resemblance to yellow butter, together with knowledge that the compound is not butter, with proof of the fact of selling, shipping, etc., will constitute a prima facie case. But it will be necessary, of course, to cover by the proof both branches of the inquiry. We, therefore, find no error in refusing to direct a verdict of acquittal.

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

any guest or patron thereof, without first notifying such guest or patron that the substance so furnished is not butter, shall be punished as provided in the last preceding section.

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

Notice. The provisions requiring notice are much like the corresponding clauses in ch. 412, Mass. acts, 1891, and have been held not to be in conflict with the federal statute authorizing the sale of oleomargarine: *Commonwealth v. Crane*, 158 Mass., 218.

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

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

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

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

Renovated butter; how marked. Section 4607d—1. (Sec. 1, ch. 76, 1899, as amended by ch. 34, 1905.) No person shall, himself, or by his agent or servant, sell, offer or expose for sale, or have in his possession with intent to sell, or exchange

or deliver renovated butter, or butter which has been melted and its rancidity removed or masked, and which has been regranulated, colored and prepared in imitation or in semblance of genuine creamery butter, unless the substance shall have the words "Renovated Butter" conspicuously stamped, labeled or marked in one or two lines and in plain Gothic letters, at least three-eighths of an inch square, so that the words cannot be easily defaced, upon two sides of each and every tub, firkin, box or package containing said renovated butter; or, if such butter is exposed for sale uncovered, or not in a case or package, a placard containing said words in the same form as above described in this section shall be attached to the mass in such a manner as to be easily seen and read by the purchaser; and when renovated butter is sold from such package or otherwise at retail, in print, roll or other form, before being delivered to the purchaser, it shall be wrapped in wrappers plainly stamped on the outside thereof with the words "Renovated Butter," printed or stamped thereon in one or two lines and in plain Gothic letters at least three-eighths of an inch square, and such wrapper shall contain no other words or printing thereon, and said words "Renovated Butter" so stamped or printed on the said wrapper shall not be in any manner concealed, but shall be in plain view of the purchaser at the time of the purchase.

Penalty. Section 4607d—2. (Sec. 2, ch. 76, 1899.) Any person who shall violate any of the provisions of this act (the preceding paragraph) shall be guilty of a misdemeanor, and upon conviction thereof, be fined not less than twenty-five nor more than one hundred dollars.

Adulterated honey; penalty. Section 4607f—1. (Sec. 1, ch. 229, 1905.) No person shall, himself, or by his agent or servant, sell, offer or expose for sale or have in his possession with intent to sell as and for honey any substance whatsoever that is not the legitimate and exclusive product of the honey bee, to-wit, the nectar of flowers, honey dew and natural saccharine exudations of plants gathered and stored in the comb by bees. Any person who shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor and, upon conviction thereof, shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than thirty days nor more than sixty days.

Sale, etc., of diseased meat, killing diseased animal, etc. Section 4607g. Any person who shall sell or expose for sale, or give away for use as food, or can or pack for the purpose of transportation to and sale in any market or place any unwholesome, stale, emaciated, blown, tainted, putrid or measly meat, or the flesh of any diseased animal or of any animal not slaughtered for the purpose of food knowing or having good reason to believe that such meat is as above described, or that such flesh is the flesh of a diseased animal or of an animal not slaughtered for such purpose, and any person or corporation owning or operating any slaughter-house or packing establishment in this state who shall receive for the purpose of killing, or kill, any diseased animal, or render the carcass of any animal that shall die by disease or in consequence of exposure, or that shall not have been slaughtered for food, knowing or having good reason to believe that such animal was diseased, or had died from disease or in consequence of exposure, or had not been slaughtered for food, such person shall be punished by imprisonment in the county jail not exceeding six months nor less than ten days, or by fine of not more than one hundred dollars nor less than ten dollars, or both, and such corporation shall be fined not more than five hundred dollars nor less than ten dollars.

Obstructing dairy and food officers; penalty. Section 4607h. (As amended by ch. 78, 1907.) Any person who shall obstruct the dairy and food commissioner of this state or either of his assistants, chemists or inspectors in the performance of their duty by refusing him entrance to any place he is authorized to enter or by refusing to deliver to him a sample of any article of food, drink or drug made, sold, offered, or exposed for sale by the person to whom request therefor is made if the value thereof is tendered, shall be * * * guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than ten days nor more than sixty days.

Sale of vinegar; standards therefor; penalty. Section 4607i. (As amended by ch. 297, 1905, as amended by ch. 370, 1907.) No person shall sell, manufacture for sale, offer or expose for sale or have in his possession with intent to sell as apple, orchard or cider vinegar, any vinegar which has not been made exclusively by the fermentation of pure apple juice,

known as apple cider; or vinegar which contains any foreign substance whatsoever; or vinegar which shall contain less than * * * four per centum by weight of absolute acetic acid; or vinegar which shall be found to contain less than one and * * * six tenths per centum by weight of pure cider vinegar solids upon full evaporation at two hundred and twelve degrees Fahrenheit and no person shall sell, offer or expose for sale or have in possession with intent to sell any cider vinegar unless each barrel, cask, * * * keg, or other original package or original container, containing the same, be plainly stenciled or branded or labeled, * * * with the words "Cider Vinegar," together with the name and place of business of the manufacturer thereof, and the strength of the vinegar contained in said barrel, cask, * * * keg or other original package or original container, containing the same, which strength shall be denoted by the per centum by weight of absolute acetic acid contained in said vinegar. And no person shall manufacture for sale, offer or expose for sale or have in possession with intent to sell, or sell, any vinegar which shall be adulterated within the meaning of sections 4600 and 4601 of the statutes of 1898, and laws amendatory thereof; or any vinegar which shall contain less than four * * * per centum by weight of absolute acetic acid; or vinegar which shall contain any artificial coloring matter or any preparation of lead, copper, sulphuric or other mineral acids, or any acid made from the distillation of wood or any ingredient injurious to health. And no person shall sell, offer or expose for sale or have in his possession with intent to sell any vinegar (except cider vinegar) made by fermentation without the intervention of distillation unless each barrel, cask, * * * keg, or other original package or original container, containing the same, be plainly stenciled or branded or labeled, * * * with the name and place of business of the manufacturer of said vinegar, and the strength of the vinegar contained in said barrel, cask, * * * keg, or other original package or original container, containing the same, which strength shall be denoted by the per centum by weight of absolute acetic acid contained in said vinegar, together with the words "Fermented Vinegar" and the true name of the fruit or substance from which said vinegar is made. And no person shall sell, offer or expose for sale or have in his possession with intent to sell any vinegar made wholly or in part from distilled liquor unless each barrel, cask, * * * keg, or other original package or original container, containing the same, be plainly

stenciled or branded or labeled, * * * with the words * * * "Spirit Vinegar," together with the name and place of business of the manufacturer or dealer thereof and the strength of the vinegar contained in said barrel, cask, * * * keg, or other original package or original container, containing the same, which strength shall be denoted by the per centum by weight of absolute acetic acid* contained in said vinegar. And no person shall sell, offer or expose for sale or have in his possession with intent to sell, any vinegar unless the stencil, brand or label hereinbefore required shall in the case of barrel, cask or keg be in black letters and figures at least one inch in height on one head of said barrel, cask or keg, and in case of other original package or original container in black letters and figures not smaller than eight-point Brevier caps on the outside of each original package or original container thereof.

Any person who shall be found guilty of violating any of the provisions of this section shall * * * be guilty of a misdemeanor and on conviction shall be punished by fine not less than twenty-five dollars nor more than one hundred dollars or by imprisonment in the county jail not less than ten days nor more than sixty days.

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

Where, in the manufacture of vinegar, low wine, formed from fermented grain, is, previously to its acetification, passed through roasted malt, not for the purpose of adding any substantial ingredient to the vinegar, but for the purpose of giving it color as well as aroma and flavor, and without such treatment the vinegar would be colorless, the vinegar so produced contains artificial coloring matter: *Weller v. State*, 33 Ohio St., 77.

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

boiling water) of solids, contained in the fruit or grain from which said vinegar is fermented, and said vinegar shall contain not less than two and a half-tenths of one per cent. ash or mineral matter, the same being the product of the material from which said vinegar is manufactured. And all vinegar shall be made wholly from the fruit or grain from which it purports to be or is represented to be made, and shall contain no foreign substance, and shall contain not less than four per cent., by weight, of absolute acetic acid."

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

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

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

Antiseptics, etc., in meat products; penalty. Section 4608 l. (Sec. 1, ch. 243, 1901, and ch. 261, 1905.) Any person who by

himself or his agent shall offer or expose for sale, take orders for, or sell, or have in his possession with intent to sell for use or consumption within the state any sausage or chopped meat compound containing any artificial coloring, or chemical preservative or antiseptic, except common salt, saltpetre, spices or wood smoke shall be deemed guilty of a misdemeanor, and upon conviction thereof, shall be fined not less than twenty-five dollars nor more than one hundred dollars.

Sale of maple sugar and maple syrup regulated. Section 4608m. (Ch. 151, 1905.) Any person who shall manufacture for sale, sell, or offer or expose for sale, or have in his possession with intent to sell, as and for maple sugar or maple syrup, any article other than the unadulterated product produced by the evaporation of pure sap from the maple tree, shall forfeit to the state of Wisconsin, the sum of not less than twenty-five dollars nor more than one hundred dollars.

Buckwheat flour. Section 4608p. (Sec. 1, ch. 187, 1905.) No person shall manufacture for sale within this state, or offer or expose for sale, have in possession with intent to sell or sell or exchange any ground buckwheat containing any product of wheat, corn, rice or other foreign substance, unless each and every package thereof shall be distinctly branded or labeled in letters not less than one-half inch in length with the name of the maker and factory, and the location of such factory, and the words "Buckwheat Flour Compound," together with the words, "This buckwheat flour compound contains the following ingredients and none other" and immediately after the latter words shall appear in the same size letters the true names of each and every ingredient of such mixture or compound. Provided, that this act shall not be construed as prohibiting the manufacture and sale of Self-Rising Buckwheat Flour when labeled or branded as such and when the same consists only of pure buckwheat flour, salt, sodium bicarbonate and calcium acid phosphate, cream of tartar or tartaric acid.

Labels. Section 4608q. (Sec. 2, ch. 187, 1905.) Any brand or label herein required shall be an inseparable part of the general or distinguishing label, and such label shall be that principal and conspicuous sign under which it is sold, and any other label or printed matter upon the package shall not be in contravention of the requirements of this act.

Presumption. Section 4608r. (Sec. 3, ch. 187, 1905.) The having in possession of any buckwheat flour compound, which is not branded or labeled as hereinbefore required and directed upon the part of any person engaged in the public or private sale of such article, shall, for the purpose of this act, be deemed prima facie evidence of intent to sell the same.

Sale, what. Section 4608s. (Sec. 4, ch. 187, 1905.) The taking of orders or the making of agreements or contract by any person, firm or corporation or by any agent or representative thereof, for the future delivery of buckwheat flour compound shall be deemed a sale within the meaning of this act.

Penalty. Section 4608t. (Sec. 5, ch. 187, 1905.) Any person who shall violate any of the provisions of this act shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine of not less than twenty-five dollars nor more than one hundred dollars, or by imprisonment in the county jail for a period of not less than thirty nor more than ninety days, or by both such fine and imprisonment, in the discretion of the court.

Lemon and vanilla extracts. Section 4608u. (Ch. 228, 1905.) Any person who shall manufacture for sale, sell, or offer or expose for sale or have in his possession with intent to sell as and for lemon extract, or extract of lemon, or essence of lemon or lemon essence, or spirits of lemon, or under any designation which includes any of the aforesaid names any preparation other than a solution containing not less than five percentum, by volume, of pure lemon oil in ethyl alcohol; or any person who shall manufacture for sale, sell, or offer or expose for sale or have in his possession with intent to sell as and for vanilla extract, or extract of vanilla or tincture of vanilla, or vanilla tincture, or under any designation which includes any of the aforesaid names any preparation which shall contain any flavoring or coloring ingredient other than those derived from pure vanilla bean, shall forfeit to the state of Wisconsin the sum of not less than twenty-five dollars nor more than one hundred dollars. Providing nothing in this act shall prohibit the manufacture of the above specified articles for sale and shipment without the state.

Quarterly bulletins. Section 335c. (Ch. 519, 1907.) The said dairy and food commissioner may also, with the consent of the governor, and in accordance with the laws regulating

the printing and publication of public documents or bulletins, prepare, print and distribute to such persons as may be interested, or may apply therefor, a quarterly or semi-annual bulletin in suitable paper covers, containing results of inspections, results of analyses made by the chemist for the dairy and food commission, with popular explanations of the same and such other information as may come to him in his official capacity, relating to the adulteration of food, drug and drink products and of dairy products so far as he may deem the same of benefit and advantage to the public; also a brief summary of the work done during the quarter by the commissioner and his assistants in the enforcement of the dairy and food laws of the state; but not more than fifteen thousand copies of each such quarterly bulletin shall be printed.

THE FAT-TESTING OF BUTTER BY THE BABCOCK METHOD.

RICHARD FISCHER.

The establishment of legal minimum standards of milk fat in butter has called special attention to the desirability of having a simple, rapid and yet sufficiently accurate method of making determinations of the fat content of this important dairy product. Since the fixing of a maximum moisture standard for butter by the U. S. Commissioner of Internal Revenue, several rapid methods for the estimation of this constituent have been developed giving fairly accurate results in the hands of careful manipulators. In 1904, Dairy Commissioner Wright of Iowa in his annual report recommended a modification of the Babcock method of milk testing for determining the percentage of fat in butter, using a specially constructed bottle now known as the Wright butter test bottle. The main object in getting out this test seems to have been the placing in the hands of the buttermaker a means of determining his daily overrun. However, this method of butter testing has never come into general use and apparently no results have been published as to its accuracy. Farrington and Wooll give directions for testing butter for fat by means of the Babcock method, using 9 gram samples, and 50% test bottles, and reading the fat at 140° F. The statement is made by these authors that a fair degree of accuracy is thus attainable. The chemical method of ether extraction of the dried butter, while very accurate, cannot be carried out without special equipment and then only by a trained manipulator. Of the four main constituents of butter; viz., salt, curd, water and fat, the latter is by far the most valuable and it would seem that the establishment of a standard for this constituent would be much more desirable than standards for any of the other ingredients, provided a simple rapid method could be found which would give sufficiently accurate results in the hands of butter-makers using reasonable care.

It was with the view of finding such a method that Assistant Commissioner H. C. Larson in the early spring of 1910 began testing numerous samples of butter by various modifications of the Babcock method of milk testing. The best separation of fat seemed to occur when the procedure described in detail at the end of this article was followed, whereby an almost perfectly clear fat column could be obtained, free from undissolved or charred curd, while the acid liquid underneath also appeared clear and not badly discolored. This difference between the behavior of butter and of milk or cream must be ascribed to the small amount of curd present in butter and to the practical absence of milk sugar. All weighings were made on a torsion balance capable

¹ Testing Milk and its Products, 19th Edition, 1910.

of weighing to 0.010 g. and all precautions taken to insure uniformity of the samples as described below. The first tests were made with 9 in. 30% cream bottles, which had been carefully calibrated by the burette method; 6.0 g. samples were employed and the fat read at the temperature of 140° F. While the readings obtained on samples tested in triplicate agreed very closely with each other, the greatest observed differences being 0.1% on the cream bottle scale, the results were uniformly higher than those obtained on the same samples by Mr. Harry Klueter in the laboratory of this commission, using the ether extraction method. In part these differences might be explained by possible inaccuracies of the fat reading, all errors being multiplied by three when applying the correction for the smaller quantity (6.0 g.) of butter taken; but the uniformly higher results by the centrifuge method could only be explained on the assumption that the temperature at which the fat was read (140° F.) was too high; in other words, that the specific gravity of the fat at that temperature differs materially from 0.90, the specific gravity upon which the calibration of the Babcock milk and cream bottles is based. This explanation seemed to be confirmed when further tests by both methods agreed very closely with each other when the fat was read at a temperature of 120° F.

Several investigators have made determinations of the specific gravity of milk fat, but generally at temperatures other than 120° or 140° F. Allen¹ gives the results of determinations of specific gravities of milk fat by himself, Bell and Muter at a temperature of 37.8° C. (100° F.) compared with water at the same temperature. These figures range from 0.9094-0.9140, which calculated over to a comparison with water at 4° C. gives the figures 0.9010-0.9055. The same author² gives his own results for temperatures of 40° C. and 99° C. compared with water at 15.5° C. From these results (0.9041 at 40°/15.5° C., and 0.8677 at 99°/15.5° C.) he calculated the coefficient of expansion of milk fat as 0.000617, but as this covers a wide range of temperature, it is of little value in making corrections for more limited differences of temperature. Richmond³ gives his own determinations at a temperature of 39.5° C., compared with water at the same temperature, as 0.9104-0.9117, which referred to water at 4° C. would be 0.9035-0.9048. Fleischman⁴ gives his own results upon the specific gravity of milk fat as 0.93002 at 15°/4° C. and those of Ekenberg as 0.89020-0.89172 at 60°/4° C. Ubbelohde⁵ gives the coefficient of expansion of milk fat as 0.000664 but does not state between what temperatures this applies.

To obtain further information on the specific gravity of milk fat at temperatures between 120°-140° F. (48 8/9°-60° C.) the following determinations were carried out by Mr. Klueter at my suggestion: Authentic samples of separator cream were obtained from Guernsey, Jersey, Holstein and Ayrshire herds, these creams were separately churned, the resulting butter melted, the fat decanted and filtered through dry filter paper in a hot-water funnel. To determine the possible effect of any remaining moisture, a portion of one of the samples was further treated with anhydrous sodium sulphate and again filtered. A sample of butter purchased on the market was also melted and the fat separated as above described. The specific gravities of these fats were determined both with a Mohr-Westphal balance and with a 50cc. pycnometer, water at the same temperature being employed for comparison in the latter determinations, and the results then calculated over to water at 4° C. The results by both methods agreed as well as could be expected but only those obtained by the pycnometer method need here be given:

¹ Commercial Org. Analysis, 3d Edition, Vol. 1, part 1, p. 186.

² *Ibid.*, p. 32.

³ Dairy Chemistry, 1899, p. 38.

⁴ Lehrbuch der Milchwirtschaft, p. 41.

⁵ Handbuch der Oele u. Fette, 1908.

Specific Gravity of	48 8/9° 4° C.	54 4/9° 4° C.	60° 4° C.
Guernsey milk fat.....	.89753	.89363	.88963
Guernsey milk fat dried over anhy- drous sodium sulphate89748	.89357	.88956
Jersey milk fat.....	.89788	.89410	.89005
Holstein milk fat.....	.89626	.89247	.88863
Ayrshire milk fat.....	.89822	.89434	.89039
Fat from purchased butter89786	.89389	.89009
Mean specific gravity.....	.89754	.89366	.88972

Coefficient of expansion between 48 8/9° and 60° C., 0.000707.

From these results it seemed that 115-120° F. would be the proper temperature for taking the reading in testing butter for fat by the Babcock method, unless it should appear that a sufficient amount of fat remained in the acid portion to necessitate a correction by reading at a higher temperature. To determine this point a number of samples of butter were analysed by the ether extraction and also by the centrifuge method, using in the latter case a Wright butter test bottle which had been calibrated with mercury, and taking the fat reading at 120° F. The following results were obtained:

Sample No.	Modified Bab- cock method.	Ether extraction.	Difference.
	Per cent.	Per cent.	Per cent.
1623 H. C. L.....	81.0	81.03	-0.03
1624 H. C. L.....	79.9	79.86	+0.04
1625 H. C. L.....	82.3	82.38	-0.08
1626 H. C. L.....	83.0	83.03	-0.03
1627 H. C. L.....	82.0	82.10	-0.10
1628 H. C. L.....	81.4	81.28	+0.12
Maximum difference between the two methods.....			0.12
Minimum difference between the two methods.....			0.03

To determine the effect of the fat temperature upon the results in cream testing, the following determinations were made using for the Babcock method 9.0 in. 30% calibrated cream bottles:

Cream Sample No.	Babcock method at 120° F.	Babcock method at 140° F.	Ether extraction.
	Per cent.	Per cent.	Per cent.
1630 H. C. L.....	26.8	27.1	26.81
1631 H. C. L.....	25.8	26.2	25.86

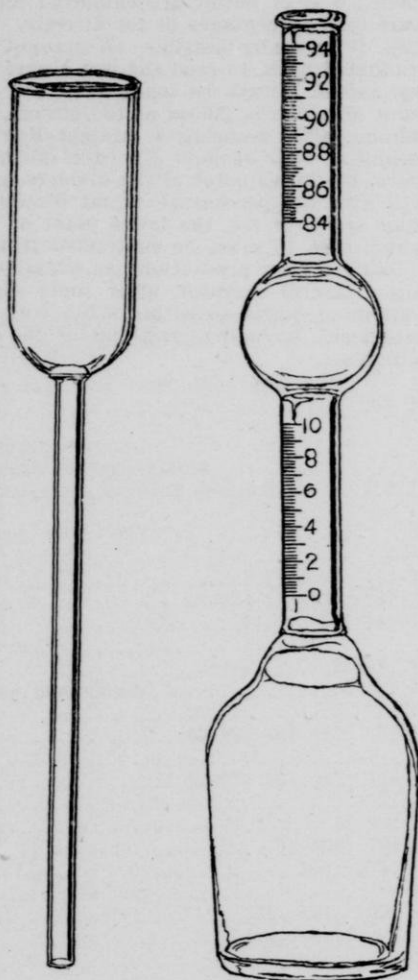
Although the number of cream samples compared is too limited to warrant final conclusions it seems that in cream testing as well as in butter testing, the proper temperature for reading the fat is 120° F. Since the error of reading at too high a temperature is a relative and not an absolute one, the error may be neglected in the case of milk or may be counterbalanced by the error due to incomplete separation of the fat, so that taking the fat reading in the Babcock milk test at 140° F. will give results agreeing very closely with the ether extraction method, as numerous analyses by the originator of the method and by others have proven. It should be stated that in the printed directions for the use of the Wright butter test bottle, a temperature of 110-120° F. is directed as the proper temperature for reading the fat, although no reason for this deviation from the customary temperature of 140° F. is given either here or in the report by Wright above referred to. Also that in Bulletin No. 58 of the Bureau of Animal Industry, U. S. Department of Agriculture, on the fat testing of cream by the Babcock method, the authors state that 120° is the proper temperature for reading cream tests. In Bulletin No. 145 of Purdue University Agricultural Experiment Station, the statement is made on page 591 that a temperature of 135° F. should be employed for reading the cream test, since that is the temperature at which the specific gravity of pure butter fat is 0.90. This statement is contrary to the results obtained by Mr. Klueter and does not agree with the published results on specific gravities quoted above.

In all of the above tests errors due to incorrect reading of the meniscus were avoided by the addition of a few drops of fat-saturated alcohol to the top of the fat column. On account of the difficulties of freshly preparing alcohol saturated with milk fat at 120° or 140° F. and the possible errors introduced when alcohol saturated at room temperature is employed, it was proposed by me to substitute alcohol of 80% by volume strength. Alcohol of this strength is still considerably lighter than milk fat and has such slight solvent action upon it as to be negligible for this purpose. Thus while 100cc. of 95% alcohol were found to dissolve 2.796 g. of milk fat at 120° F., only 0.2088 g. were dissolved by the same volume of 80% alcohol at this temperature. Alcohol of 80% by volume strength was therefore employed by Mr. Larson with excellent results in subsequent readings.

Considerable difficulty was at first experienced in obtaining butter test bottles of sufficient accuracy. Of the first 15 bottles calibrated by Mr. A. E. Kundert according to the methods recommended by the U. S. Bureau of Standards, only one was found to be sufficiently correct. In later shipments a larger proportion of accurately graduated bottles were found but much greater care in the calibration of these bottles is still necessary on the part of the manufacturers.

Taking the sample: The first essential in making any quantitative determination is to obtain a representative sample. To properly sample butter, either the whole of small samples must be taken or samples from different portions of a larger mass must be used. If the butter is in tubs, samples should be taken by means of a butter trier from different parts of the tub, aggregating not less than four ounces and preferably eight ounces. These may be placed in a fruit jar or other closed vessel and melted at as low a temperature as possible. When melted, cool the whole gradually, at the same time shaking the mass vigorously until it is homogeneous and sufficiently solidified to prevent the separation of the water and fat. If the sample is not to be tested immediately it should be poured into a vessel which it will fill completely or nearly so, keeping the vessel in a cold place until the butter is tested.

Making the test: The following directions based on the use of the Wright butter-test bottle, an illustration of which is found on this page, were found by Mr. Larson to give the most satisfactory results: The bottle with the stem of the accompanying funnel inserted into the neck is carefully balanced on scales sensitive to less than 0.010 g. Exactly 9.0 g. of the properly prepared sample are weighed into the funnel and steam is applied to the outside of the funnel through a rubber tube until the fat is melted and has run down into the bottle. The funnel is now washed with 9.0 cc. of nearly boiling distilled or rain water and then 8.8 cc. of sulphuric acid (sp. gr. 1.82-1.83) are added in small quantities at a time, mixing the contents thoroughly after each addition by rotating the bottle. If the full amount of acid is added at once and the sample is shaken, there is danger of loss of material due to the copious evolution of hydrochloric acid gas by the action of the sulphuric acid on the salt, with consequent "foaming over." When all the acid has been added, remove the funnel, rinsing the stem both on the inside and outside with boiling water, and add more boiling water until the top of the fat layer is brought up to the neck of the bottle. If the work is properly done no measurable amount of fat will remain on



"The Wright Butter-Test Bottle."

the sides of the funnel. The bottle is now placed in a heated Babcock tester and centrifuged for five minutes at the proper speed for the milk test. More boiling water is now added until the fat occupies a suitable position in the graduated neck when the bottle is again centrifuged for two or three minutes at full speed. The bottle is then immersed for ten minutes up to near the top of the neck in a water bath maintained at 120° F., a few drops of 80% by volume alcohol (preferably also warmed at 120° F.) are then added and the test read at once with the aid of a pair of dividers.

The accompanying illustration of the Wright butter test bottle shows that the neck has a bulb blown in the centre, below which it is divided into ten large divisions each of which is subdivided into five smaller ones. Above the bulb the neck is divided into the same number of divisions, marked from 84 to 94. The scale is so chosen that

when 9.0 g. of butter are employed for the test, the divisions of the scale read percentages of fat directly. Since the small divisions read 0.2% it is easily possible, on account of the small diameter of the graduated neck, to read the test accurately to within 0.1%. The reading should always be made with the aid of a pair of dividers, one point of which is placed at the bottom, the other at the top of the fat column, after securing a straight line of demarcation at the top by means of 80% alcohol. In case the butter contains 84.0% of fat or more, the lower point of the dividers is placed at zero when the upper will give the percentage of fat directly; if the sample contains less than 84.0% of fat, the lower point of the divider is placed at 10, in which case 10 must be subtracted from the numerical reading.

Using proper precautions as explained above, it should be possible for a careful operator, after some experience, to determine the fat content of butter to within 0.3%, with a time consumption for duplicate tests, including weighing of the samples, of not more than 30 minutes.

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