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Fourth annual report of the Wisconsin Dairymen's Association, with addresses and discussions of the annual meeting held at Sheboygan Falls, Wis., December 29th and 30th, 1875. 1875

Wisconsin Dairymen's Association

Fort Atkinson, Wis.: W. D. Hoard, Book and Job Printer, 1875

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Fourth Annual Report

—OF THE—

WISCONSIN

DAIRYMEN'S ASSOCIATION.

—WITH—

*Addresses and Discussions of the Annual Meeting Held at Sheboygan Falls,
Wis., December 29th and 30th, 1875.*



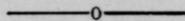
PUBLISHED BY THE ASSOCIATION.

FORT ATKINSON, WIS.

W. D. HOARD, BOOK AND JOB PRINTER.

1875

DISTRIBUTION OF REPORTS.



Copies of this Report will be sent, post paid, to any address, on receipt of price. *Twenty-five cents each, or five for one dollar.*

Each Factory Proprietor is requested to have a copy of the Report placed in the hands of each of his patrons.

Address. W. D. CURTIS, Secretary,
Fort Atkinson, Wis.

PREFACE.

The Fourth Annual Meeting of the Wisconsin Dairymen's Association for 1875 is believed to be the most successful of any held by the Society, and was one of much interest and profit to those in attendance.

The citizens of Sheboygan Falls with characteristic liberality, did everything in their power to add to the comfort and happiness of those in attendance.

With two or three exceptions, the writers of the papers published, and those engaged in the discussions are practical dairymen—either as milk producers or butter and cheese manufacturers.

The dairymen of the State are urged to bring their butter and cheese to the "Dairy Fair." to be held under the auspices of the State Fair, and also to contribute to the exhibition of dairy products to be made at the Centennial by Wisconsin Dairymen.

Attention is directed to the advertisements which accompany this report. The firms represented are believed to be trustworthy, and in many cases, the leading ones in the Northwest.

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OFFICERS, 1875-6.

— 0 —

PRESIDENT:

HIRAM SMITH.

Sheboygan Falls, Sheboygan Co.

VICE PRESIDENTS:

R. F. McCUTCHEN, Jefferson Co. **J. G. PICKET**, Winnebago Co.

HONORARY VICE PRESIDENTS:

IRA WILLARD, Jr. Waupacca Co. **N. H. WOOD**, Columbia Co.

W. C. WHITE, Kenosha Co. **C. H. WILDER** Rock Co.

SECRETARY.

D. W. CURTIS,

Fort Atkinson, Jefferson Co.

TREASURER.

JAMES ORVIS,

Fond du Lac Co.

ARTICLES OF ASSOCIATION.

— 0 —

ART. I. The name of this organization shall be, the Wisconsin Dairy-men's Association.

ART. II. The officers of the Association shall consist of a President, two Vice Presidents, and a Secretary and Treasurer.

ART. III. The President, Vice Presidents, Secretary and Treasurer, shall constitute the Executive Board of the Association.

ART. IV. The officers of the Association shall be elected at the annual meeting, and shall retain their office until their successors are chosen.

ART. V. The regular annual meeting of the Association shall occur on the second Tuesday of Feb., in each year, at such place as the Executive Board shall designate.

ART. VI. Any person may become a member of this Association, and be entitled to all its benefits, by the annual payment of one dollar.

ART. VII. The executive Board shall have power to call special meetings whenever, and at such places as in their judgement its interests so demand.

ART. VIII. The officers of the Association shall perform such other duties as usually devolve upon the officers of like Associations.

ART. IX. The Treasurer, shall have the custody of all monies belonging to the Association, and authority to pay out the same whenever an order is presented, signed by the President and Secretary.

LIST OF MEMBERS 1876.

— 0 —

NAME.	POST OFFICE.	NAME.	POST OFFICE.
Chester Hazen	Ladoga	L. D. Hendricks,	Madison.
L. Perrot,	Greenville.	A. D. DeLand,	Sheboygan Falls. ✓
E. S. Jenkins,	Rosendale.	Muling Bros.,	Sheboygan Falls. ✓
T. K. Potter,	Cambridge.	J. I. Smith,	Tomah.
R. Doolittle,	Cambridge.	E. W. Gilbert,	Sheboygan Falls. ✓
O. B. Bennett,	Lamartine.	J. B. Ingersol,	Port Washington.
John Gates,	Oakland.	J. W. Ingersol,	Port Washington.
A. L. Muphey,	Hortonville.	G. R. Talbot,	Juneau,
Thomas Blanchard,	Oakland.	A. D. Cronky,	Juneau.
K. Robertson,	Oakland.	Olin & Clinton,	Waukesha.
E. M. Gowell.	Greenville.	William Crosby,	Cascade.
W. D. Hoard,	Fort Atkinson.	J. A. Smith,	Sheboygan.
M. N. Seward,	Lake Mills.	S. Littlefield,	Plymouth.
J. B. Carson	Glenblulah. ✓	A. G. Dye,	Sheboygan Falls. ✓
J. Slyfield,	Hingham. ✓	Frank Strong,	Sheboygan Falls. ✓
James Orvis,	Oakfield,	W. H. Richards,	Sheboygan Falls. ✓
E. Montgomery,	Greenbush. ✓	Q. C. Olin,	Oakland.
A. M. Stodard,	Greenbush. ✓	C. H. Wilder,	Evansville.
W. H. Puffer,	Fort Atkinson.	D. W. Curtis,	Fort Atkinson.
George Thackery,	Rathbone.	G. E. Morrow,	Chicago.
A. D. Cornwall,	Salem,	F. A. Foot.	Kenosha.
H. A. Limpricht,	Mosel. ✓	W. C. White,	Kenosha.
S. H. Conover,	Plymouth ✓	Eldridge Smith,	Rolling Prairie.
C. Beazley,	156 Washington St. Chi	Holmes Ives,	Fort Atkinson.
W. J. Austin.	Leon.	H. C. Button,	West Rosendale.
J. D. Parish,	Sheboygan Falls. ✓	John Wormwood,	Brandon.
H. C. Drake,	Lake Mills.	G. H. Downey,	Waupun.
B. R. Hinckley.	Oconomowoc.	F. M. Wheeler,	Brandon,
H. F. Dousman,	Waterville.	L. H. Hills,	Ladoga.
E. B. Briggs,	Cascade. ✓	John Meicheljohn.	Fond du Lac.
I. Stoddard,	Greenbush. ✓	A. A. Swan,	Oakfield.
Bristol & Orvis,	Oakfield.	N. C. Harmon,	Winooskie;
Holden, Bros.	Sheboygan Falls. ✓	Alonzo Dye,	Sheboygan Falls. ✓
Hiram Smith,	Sheboygan Falls. ✓	C. W. Pierce,	Sheboygan Falls. ✓
C. B. Skinner,	Stockbridge.	A. B. Dixon,	Sheboygat Falls. ✓
James Little,	Sheboygan Falls. ✓	J. L. Trowbridge,	Sheboygan Falls. ✓
I. N. Strong,	Sheboygan Falls. ✓	E. P. West,	Ripon.
Frank Shultis,	Waukesha. ✓	R. F. McCutchen,	Whitewater.
W. Z. Pierce.	Sheboygan Falls. ✓	C. H. Felton,	Empire Freight line,
W. L. Pierce,	Beloit.		146 La Salle St. Chicago.

Addresses, Papers and Discussions

—AT THE—

Fourth Annual Meeting of the Wisconsin Dairymen's Association,

Held at Sheboygan Falls. Dec. 29th and 30th, 1875.

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THE Wisconsin Dairymen's Association met for its Fourth Annual Meeting at Stedman Hall in Sheboygan Falls, on Wednesday, Dec. 29, 1875 at 3 P. M. The convention was called to order by the President, Hon. Hiram Smith. It was evident by the enthusiastic spirit which prevailed, and the unusual large attendance of the first day, that in spite of the unfavorable weather, the meeting would be favored with excellent success. The first work after the organization was the appointment of committees which occurred in the following order:

Committee on nomination of officers for the ensuing year.

President Smith appointed H. F. Dousman, Chester Hazen, L. Perot, H. N. Strong, James Slyfield.

Committee to represent the association at the annual meeting of the Northern Wisconsin Agricultural Society in Oshkosh. Chester Hazen, A. D. Deland and H. C. Drake.

Committee to represent the Association at the annual meeting of the State Agricultural Society, W. D. Hoard, D. W. Curtis and E. S. Jenkins. Mr. Hoard declined on account of other engagements which would exist at the time of the meeting, and C. W. Pierce was appointed in his place.

A. W. Deland, Sheboygan Falls, offered a resolution which was adopted, that a committee of three be appointed who should, during the ensuing season, take especial pains to experiment on various mooted points on Cheese making, the amount of shrinkage cheese undergoes at 20, 60 and 90 days old, and such other facts as they may choose to bring out, such committee to report the result of their experiments at the next annual meeting.

President Smith appointed the following gentlemen on this committee. A. D. Deland, Sheboygan Falls, H. F. Dousman, Waterville, H. S. Conover, Plymouth. By general request of the convention, the President was made one of that committee.

Chester Hazen, Ladoga, moved that the executive committee be authorized to hire a short hand reporter to report all succeeding conventions. H. F. Dousman, Waterville, moved to amend to the effect that the executive committee use discretionary power in the matter, and get such a writer if they thought best, and the question was carried as amended.

SECRETARY'S ANNUAL REPORT.

MR. PRESIDENT AND GENTLEMEN OF THIS CONVENTION.

At the 4th annual meeting I am glad to report the association in a flourishing condition, with an increased attendance every year, and more interest taken in the papers and discussions by the wide awake, practical dairymen of the State.

Since the society was first organized, four years ago, its influence has been felt throughout the State, and the real good it has done, in developing and bringing out the dairy interest can hardly be estimated.

Those who organized the society and carried it through its darkest days, deserve much credit.

The past year has been one of general prosperity to the dairymen of the northwest, and they have much cause to rejoice that neither chinch bugs, nor wet or dry weather entirely destroyed their crops.

It is a singular fact which every business man has noticed, where cheese factories are in a successful operation, that the patrons get a little money every month, and as a general thing are paying cash for what they buy, and not asking credit until they market their products in the fall.

At the annual meeting of the association one year ago, it was resolved to ask the State Agricultural Society for larger premiums on butter and cheese, and if granted, hold a dairy fair under the auspices of that society at their State fair.

The Agricultural Society dealt liberally with us in premiums, giving nearly all that was asked for, and assisting in every way to make the fair a success. Forty factories were represented and over 250 cheese placed on exhibition, the largest and best display ever seen in the northwest, if not in the United States.

The judges were men of large experience, from New York, Vermont, Illinois and Wisconsin, who pronounced the exhibition the finest that they had ever seen.

The intense heat prevented a large exhibition of butter, though a creditable display was made. The winner of the silver medal made his butter from pure bred Jerseys. Another who won a first and second premium, made from graded Jerseys and natives. Another who won a second and third premium, made from pure bred Ayrshires.

The dairy fair brought dealers in dairy products from abroad, which gave manufacturers a chance to form new business acquaintances, and talk over the faults, if any, in their products.

The observing factoryman must have noticed that the shape of the cheese had more to do with its market value than we all like to admit. The county that carried off more than half of the premiums, made their cheese nearly of the same texture, size, shape and color, and buyers have no trouble in securing one or more car loads from different factories, that would almost pass as coming from one manufacturer. Would it not be well for different localities where there is no dairy board of trade, or

even if there is, to agree upon the texture, color, size and shape to make it an object for buyers, who buy for a foreign market to visit them, than consult the notions and whims of the retail dealers at home who may wish one soft cheese every week to retail to their customers. Are not the manufacturers who make for an English market making the most money? Their cheese sell well in New York if need be, or they can be shipped farther on. Is not the cheddar shaped the fashionable cheese of-day? And dairymen, like everybody else, must follow the fashions if they would keep up with the times. Every demand has its fashion, and that fashion is imperative.

D. W. CURTIS,

TREASURER'S ANNUAL REPORT.

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H. C. Drake in account with Wisconsin Dairymens Association.....	Dr.	
To bal. on hand at the beginning of the session.....	\$23.39	
Rec'd from membership fees at this session.....	76.00	
		Cr.
By paid bill of W. D. Hoard.....	\$96.39	
.. " " " D. W. Curtis.....	\$12.00	
	\$76.90	
		28.90
	Bal. in hand	\$67.49

Report accepted.

H. C. DRAKE, Lake Mills.

"IS IT BENEFICIAL TO THE DAIRY INTEREST TO BUY MILK TO MAKE INTO CHEESE."

CHESTER HAZEN.

President Smith announced that he would take the liberty to vary the order of subjects as laid down in the programme, and called upon Chester Hazen to open the discussion by an essay upon the topic "Is it Beneficial to the Dairy Interest to Buy Milk to Make Into Cheese."

Mr Hazen stated that he had had no time to prepare an address upon this important subject, and what he should say would be for the purpose of getting the question before the convention. He believed the interest of the patron and the factory man was a mutual one. How to reconcile and adjust their relations was the difficult principle to get at. It was evident to him that where one man, as in case of the factory man, assumed all risk it was right and just that he should be allowed an extra margin for such risk. When the risk is assumed by a large number of patrons the loss if any falls light on each. In substance judging from his own experience and what he had observed he did not think it was the best way to conduct the business and therefore not the best thing for the dairy interest. He had thought if a sliding scale could be devised whereby the relative value of the cheese to the milk could be daily adjusted, there would be less danger in the system. He believed that in the long run it was best for both parties, that the milk producer have all there was in the milk except a fair portion for making.

A. D. Cornwall, of Kenosha, asked if the patron was to be heard in this matter.

President Smith assured him that all stood on an equal footing.

Mr. Cornwall said in that case he should strongly urge the practicability of buying milk. It might be best for the factory to make by the pound, but there was another side. Suppose the cheese maker lacks stamina and cannot say no. He wants to make up all the milk he can get and lets the sour, watered, or skimmed milk go in to avoid trouble. Are there not plenty of such men in the business? What protection in such cases have the patrons? Practically, none. He knew an instance where an inefficient factory man had brought severe loss upon his patrons. This season the factory of which he was a patron shipped 2,000 pounds of cheese to Chicago which sold for 5 cents a pound, but the factory man took his regular $2\frac{1}{2}$ cents per pound for making. He had a dairy of 40 cows and such slips were a matter of moment to him. If we could get a man who would make on a sliding scale, and get well paid when cheese was high, and make for less when it was low, thus making and losing with his patrons, it would answer.

James Orvis of Oakfield, expressed the conviction that it was not best to buy milk. As a rule, if patrons know what they are about in selling, they will get at all times of the season a fair price for their cheese if it is well made. He thought no cheese maker was fit for his place who would not boldly reject poor milk. Reputation is everything to the factory, and patrons must be taught that is worth something to them. Patrons vary like all other men. Some are mean, selfish and dishonest, and there are always too many of those. Others are careless and indifferent, and in some respects do about as much damage as the first. The balance are square and mean to do right like true business men. Some years he had made money at cheese making; this year had bought some milk and lost on it. It was for the best interest of all to help each other.

A. S. Jenkins, of Rosendale, stated that he had bought milk the past season. He had advices from men of good commercial judgment warning him not to pay as much as he did last year within 20 per cent., but he did pay 90, to \$1,00 per hundred. In view of what the future indicated, he would not advise the paying of more than 80 cents per hundred; had made up his mind that before he would make and box cheese with the usual small percentage, at $1\frac{1}{2}$ cents per pound, he would shut up his factory.

B. R. Hinkley of Oconomowoc, said that so far, but one side of this question had been presented; he would take the other. He had bought milk and made money out of it; when he made, he kept quiet; selling milk was to his judgment upon the same basis as selling wheat or oats; when he

bought, his patrons were better satisfied than when he made by the pound; it was a matter of speculation, and if men went into it, they must take what comes.

He held that a manufacturer should take the risks the same as a miller did when he bought wheat.

J. H. Smith, of Tomah, stated that he was the pioneer cheese maker of Sheboygan County. He first commenced by buying the curd of his neighbors, tied up a rag, at 4 cents a pound; had made at $2\frac{1}{2}$ cents per pound, and his neighbors were constantly grumbling; was now running a butter and cheese factory combined, and paid his patrons on the 15th day of each month, and everybody wore a smiling face; would recommend buying and selling as the most sensible plan; he had received almost as much for his skim cheese, as others had for full cream; thought the plan of a sliding scale a practicable one; the object was to make the most money out of the milk; sometimes butter and then again cheese paid the best. He had, as a rule, made the most out of butter; but people should remember that the profit of each was best secured by keeping up a proper balance. Fully believed there was some waste of material in making whole milk cheese, at least in the fall of the year, that might be saved by partial skimming.

J. Stoddard, of Greenbush, said if he had to produce milk he would sell it, or not produce it at all; he always wished men to make all they could out of any products they bought of him, but did not like this grumbling about prices, after the bargain was made.

James Orvis said the great difficulty in buying milk was that the price was not governed by the price of cheese during the season but was fixed arbitrarily at the beginning of the season. Wheat and oats were bought on this principle, and therefore they would not do to judge the milk business by. Though there was but one way to buy milk, and that was by the price of cheese, each month. The interest with the patrons was mutual.

E. S. Jenkins stated that he paid the last season, 90 cents for April and May, 80 cents for July, 90 cents for August, \$1 for September, and \$1.10 for October. Average, 93. He gave his patrons their choice of these figures, or 90 cents for the season. He thought that Mr. Smith said that 24 pounds of milk would make a pound of butter; this ought to make three pounds of cheese, which should sell for 36 cents.

W. D. Hoard, Fort Atkinson, thought this was purely a commercial question. If factory men ignore commercial sense and bid over each other until competition ruins them, the fault lies mainly at the door of their own folly. Factory men claim to be and are more conversant than patrons with the commercial aspects of this question. They complain that the patrons force them by their lack of practical knowledge, to pay more than

they ought to. If factory men would take more pains to hold meetings through the winter months with their patrons and discuss the bearings of this question they would find great improvement of the situation.

A. D. Cornwall wanted to sell his milk and always felt better satisfied, and he had noticed that others were generally like him in this particular. Some years he made by selling, as he did this, again he lost, and the manufacturer made the money. Most men were honest and took good milk to the factories—the dishonest were as likely to cheat under one system as the other.

B. R. Hinckley had tried both ways. This year they had made up the milk by the pound, and he feared the result. There was difficulty about selling. Patrons are quite apt to be timorous, and as they do not study the commercial aspect of the question, many serious mistakes are often made. When they undertake to sell it is better for one to handle the cheese than for three. There were patrons who did not know any more about selling cheese, than the cows who gave the milk. His factory still had their July cheese on hand which ought to have been sold, and probably would have been if he had managed the business himself.

Chester Hazen, thought that circumstances alter cases. Previous to the last season his patrons had received a net result of \$1,00 per hundred. This year he bought some milk and lost money. By having the maker and the patron mutually interested in the cheese, the out-come, he thought, would be better. Paid \$1.00 per hundred for his milk. In his section, owing to the large grain crop of last season, dairymen were demoralized, and rather than sell milk for less than \$1,00 per hundred, they will sell their cows.

At this point the discussion was discontinued. The interest with which it was maintained showed that the convention thought it of great importance.

ADDRESS OF WELCOME.

BY HON. J. E. THOMAS.

WEDNESDAY EVENING.

The first order of business was the address of welcome to the association by Hon. John E. Thomas, which was received with marked expressions of approval, and conveyed in a highly fitting manner, the spirit of generous hospitality which seemed to animate every citizen of the beautiful village of Sheboygan Falls. He spoke as follows:

Mr. President, Ladies and Gentlemen of the Wisconsin Dairymen's Association:

On behalf of the citizens of this village, I extend to the members of this Convention a most cordial welcome.

We recognize the fact that this Association was not formed to bring about "Black Friday" or to secure a corner in the products of the soil. But, that its purpose and aim is to advance one of the most important interests of the State. You will pardon the citizens of this county for being a little proud of the position we occupy, in reference to this important industry. We claim that we have made commendable progress in Dairying, not because of superior intelligence on the part of those engaged in it, but probably because of the peculiar adaptability of our soil, and the abundance of pure water. The speaker may perhaps be excused for feeling a personal pride in the development of this interest; having at an early day advocated and urged upon the farmers of this section, the importance of this branch of agriculture. It is a matter for congratulation, that this interest is in the keeping of some of the most active, energetic, and intelligent citizens of the State; and well may we all be proud of the fact that the Dairy products of Wisconsin are already well and favorably received in the markets, not only of the United States, but of the old world.

Shipments of from three to twelve car-loads of cheese are frequently made from this village, and a sum averaging ten thousand dollars per week has been paid out over the counter of our local Bank, during the past season, for cheese alone. And considerable sums have been paid out here during the season for butter which was sent to other markets. These are facts well calculated to excite wonder and pride, when we reflect that less than forty years ago, where this village is now situated, a dense forest encumbered the ground, and the wigwams of the Native occupied the site of the present principal streets.

The citizens of this village, as well as of the entire county, appreciate the honor conferred upon them by this Association, in calling their Annual Meeting here, and with a renewed assurance of a hearty welcome to all in attendance, we bespeak for you a pleasant and instructive session.

Mr. Thomas as President of the Sheboygan Co. Pioneer Association, then invited the members of the Dairymen's Association to attend the Pioneer gathering at Sheboygan, Thursday Evening.

RESPONSE.

BY HON. B. R. HINCKLEY.

MR. THOMAS:—In rising to respond to the very kind and complimentary address, with which you have welcomed the Wisconsin Dairymen's Association to this handsome and prosperous village, I find myself at a loss for fitting words. Let it suffice that we accept your generous hospitalities in the same spirit that has prompted the intelligent and large-hearted citizens of Sheboygan Falls to offer them, and that we have gathered here in full confidence that this, the fourth annual meeting of our association will be fruitful of large practical results, as well as of much social enjoyment.

To me it seems but yesterday that Sheboygan county was almost an unbroken wilderness. To-day you number 35,000 people, are able to

boast of many flourishing towns and villages, of numerous mills and factories, of success in every branch of Wisconsin agriculture and hold an acknowledged rank among the foremost counties of the state. Your natural conditions are highly favorable to this branch of husbandry and your appreciation of it has led you to more than usually successful effort.

The production of cheese in this country, has increased astonishingly within the past few years. From producing scarcely enough for home consumption, we have come to export more than twice as much as we use ourselves. Better still, we have so improved the quality of American cheese as to have made it a favorite in the leading markets of Northern Europe, so that even the exports of England, Russia, and other countries have of late been sent to us for careful study of our method of manufacture.

The demand is already very great, and yet it is constantly increasing. There seems to be no likelihood of its stopping short of the utmost limit of American supply. The Wisconsin Dairymen's Association had its origin in a desire on the part of its members to become masters of the business in every department, both for individual profit and the credit of our state. It is our ambition to produce the best cheese and butter that goes into the market of the world. We have yet discovered no impassable barrier to success, and our purpose is fully fixed. These annual meetings will contribute to this end. They bring together those engaged in the same business in different portions of the state and operating under various conditions. They enable us to keep ourselves better informed as to what is demanded and how to meet the demand. They tend to cultivate among the members, not only advantageous business relations, but also the spirit of friendly association and mutual regard.

Again thanking you, citizens of Sheboygan Falls, for the cordial greeting you have given us through your distinguished representative, and congratulating our worthy President, and the members generally for the favorable auspices under which we have assembled, I make way for the regular business of the convention.

ANNUAL ADDRESS BY THE PRESIDENT.

HON. HIRAM SMITH, SHEBOYGAN FALLS.

Succeeding the response of Mr. Hinckley, came the annual address of President Smith, which was, much of it, extempore, and abounded in that bright wit and sound wisdom for which that gentleman is so well noted. The following is the Address:

There is a custom as old as organization, and nearly as imperative as the summons of an officer, or the edicts of the court. It is the custom of having the president of an association make what is called the opening address. Those who read the programme adopted for the meeting, will see that nearly every subject of importance to the dairy interests, has been assigned to able and experienced hands, to be treated as a specialty, in the discussions of this association. Thus you will see what a lean opportunity there

is for getting up an address without infringing upon the "sacred soil" of the speakers who follow. But opening addresses, like the robes of a judge, or the surplice of the clergy, are designed more for show than for service and sense, and it does not so much matter of what materials they are composed, so that they are of the regulation cut, and of orthodox length.

It may not be a waste of time if we examine into the past history of the dairy enterprise, note its errors and successes, its blunders and discoveries, take under consideration its present condition, and from these two sources of knowledge endeavor to utilize the experience gained for the improvement and profit of the future. In tracing the early history of dairy pursuits, we find it takes us back into the dim past as far as man has a history. Milk is the universal diet of all nations, tribes, and peoples. While with some meat predominates, with others bread, and with others vegetables, but all use milk. It is the one cosmopolitan article of diet. There are but few of us who can deny that we are indebted for at least one year's growth, to that commodity.

In order that we may have a conception of the innate value of milk as an article of human food, we may remember the accounts given by travelers, that the wandering tribes of the Arabian desert, could not maintain existence if their camels did not possess the capacity to transmute the coarse herbage, scraggy twigs, and tufts of vegetation found in that destitute country into nutritious milk that helps to eke out their scanty supply of food. So in the frozen regions of Siberia and Lapland, enshrouded in snows for more than two thirds of the year, the inhabitants could not maintain their hold on life except for the milk derived from the reindeer; and in large districts in the mountain regions of Asia, where the hardy sheep and goat manage to thrive on the scanty vegetation snatched from the very verge of precipices, and from the clefts of rocks, inaccessible to other animals, the milk derived from these sheep and goats, constitutes the chief food of the inhabitants of that locality. Thus, without the one article of milk, it is reasonable to suppose that all those vast regions would be one wild waste, without a human habitation, or any trace of the existence of man.

In addition to the great value of milk as a nutritious article of diet, the very term is the most expressive word in the English language. If you wish to describe a country, possessing more natural advantages than most others, with a genial climate, stately forests, babbling brooks, and a soil teeming with the richest vegetation, you simply say it is a land flowing with milk and honey, and always say milk first.

The art of manufacturing milk into butter and cheese must have been known in a very early day. We read that when the three men (angels they are called, in the marginal notes,) came to warn Abraham of the impending fate that hung over Sodom, he gave them on their arrival, as a sort of lunch, some bread, but when they came to sit down to a "square meal," it consisted of the slain calf, butter and milk—all products of the dairy.

The manner of manufacturing was extremely rude, the churn consisting of a goatskin bag, filled with milk, and swung on a tent pole. The milk designed for cheese, was coagulated by means of sour buttermilk, a decoction of the thistle head or the wild artichoke; the curd put into small bask-

ets and pressed into cakes. It is hardly to be supposed that butter and cheese made in this manner would pass at our Dairy Boards of Trade, or at New York butter and cheese exchange, as "fancy," or "gilt-edged," but it was a step in the grand march of progress that has been steadily leading up from such rude beginnings, to our present attainments.

Although milk, and its products, have been largely used as articles of consumption from time immemorial, yet as commercial commodities, their history is much more modern.

It is within the recollection of many of this generation, that cheese had no regular cash value. A few were peddled to tradesmen in exchange for their wares, or sold by farmer's wives to country storekeepers. I can distinctly remember, when a boy, that farmers used to come, in winter time, into northern New York, from sections where apples were plenty, with loads of dried apples, cheese and brooms, and peddle through the country, or exchange for other commodities—Anything in the vicinity of Lake Ontario they could exchange for "ciscoes," a small pan fish that were caught in great abundance, around its shores. In about the year 1835, in Jefferson county, New York, ciscoes were about as near being a legal tender, as whitefish used to be in Sheboygan. Indeed, they looked much more like a "greenback," and were about as changeable in value. Ordinarily you could get 100 ciscoes for a bushel of wheat; at other times 115 or 120, and I have known instances, in great scarcity of wheat, and abundance of ciscoes, you could trade at the rate of 250 ciscoes for a bushel of wheat. This cisco currency, was also "convertible." You could trade fresh caught ciscoes for salt ones, (put up in half barrels,) and after keeping them till you got tired, you could reconvert them into fresh caught ciscoes something after the manner of Kelly's "interchangeable" bond.

At about the date referred to there began to be a steady increase in the production and demand for cheese. It was the custom for each farmer to make his own cheese, (or rather his wife did the making,) and a woman who could not make the cheese, get it to press, and all washed up, in time to get dinner, by 12 o'clock, for the men, was called a pretty "poor stick," and a man having such a wife, received the pity of the whole neighborhood; if there is anything that shrinks a man's manhood, it is neighborhood pity, especially pity for any supposed deficiency in his wife. The cheese were held all summer, and sold in the fall; the June and July cheese usually bringing a penny per pound more than those of September and October make. There was a disposition to pay for an article in proportion to the time expended upon it. The trade is now reversed; that is to say, that cheese twenty days old, will bring more money than cheese twenty weeks old. And although cheese then sold for the low price of $B\frac{1}{2}$ to 6 cents per pound, yet by close economy and untiring industry, dairymen prospered, and they continue to prosper, if prosper at all, by the same hard terms. It is the prevailing opinion that dairy farming pays better than other branches of agriculture. But it is mainly for the reason, I think, that it furnishes continuous employment. If wages were paid by the hour, it would be found that dairymen work as cheap as any other class of laborers. While the receipts of a dairy farm, are usually more than from grain-raising, yet it is no more than just that it should be so, when we consider the in-

creased cost of stocking such farm, and the additional hours of labor; and herein consists the chief advantage of dairy farming, that it furnishes steady employment, and its receipts can be relied upon with a good degree of certainty. A dairy farmer is more likely to live within his means, than a grain farmer whose receipts may vary from \$3,000 to almost nothing. After all our figuring it is the net profits saved, that make or unmake prosperity.

There is no commodity, in the whole range of agricultural productions that has shown such a steady and rapid increase in quantity and importance, as the products of the dairy. Forty years ago there was no quotable price, or reliable market for cheese, anywhere in this country. To day, it is one of the leading staples, with dairy quotations, by cable, from England, and regular telegram from all the leading cities in this country. The exports are increasing at the rate of \$1,000,000 annually; and for the year 1874, had reached the sum of \$17,000,000, for cheese alone.

The amount reported produced in Wisconsin, in 1874, was 13,000,000 lbs., and is estimated, by those best able to judge, that the increase has been a little over 20 per cent., making a total of 15,000,000 lbs. The increase in Sheboygan County the present year, is not less than 33 per cent., or a total production of 1,000,000 lbs. The 24th Annual Report of Ohio for 1870, states the production of cheese at 22,200,000 lbs., and for Ashtabula county—the banner county for cheese in that State—to be 3,000,000 lbs. So that with our present rate of increase, it is in the near future, when Wisconsin will exceed Ohio in the extent of her dairy products.

The same question that has been asked for the last forty years, is still repeated, is there not danger of over production?

If second or third class cheese are made there is always an over production. Many factorymen have complained, grievously, the past season, because this class of cheese sold for 6, 8 and 10 cts. But I think the day has gone by when such cheese will ever realize more than 5 cts. per pound. Such is the fastidious taste and close discrimination of the trade, that none but first-class cheese will bring paying returns; and whoever makes any other kind will do so at a positive loss. But if such cheese only are made as the market demands, say a mild, rich, firm sweet-flavored cheese, there is no more apparent danger of an over production than there is of an over production of gold. It may be asked, is it possible for a cheese maker to acquire the qualifications necessary, to always secure a first-class cheese? I answer unhesitatingly, yes. The whole art of manufacturing butter and cheese is simply the art of preserving the nutritive and palatable properties in milk; and when properly done is always in harmony with undeviating laws. It is a succession of chemical changes, as intelligible, to the qualified cheesemaker, as the changing notes of a familiar tune are to a musician. To say that all men and women might become qualified cheesemakers would be as rash as to say that all men and women might become qualified musicians. It requires a nice sense of sight, smell and touch; coupled with sufficient practice and observation, to become familiar with the use of the instruments that science has brought to our aid. By the use of the lactometer, test tubes and cream gauges, he can determine the quality of the milk. By the sense of smell he can detect the acids and odors, and he

enabled to reject all defective milk. An intelligent understanding of the hot-iron test, enables him to determine the exact time to check the further development of acid, which is the grand turning point that stamps the good or poor quality of the cheese. That is to say that a vat of curd exactly answering the requirements of the hot-iron test, when cooled in a moderate manner would make a perfect cheese. Now if one-third of this curd should be taken from the vat and very suddenly cooled, by dashing cold water upon it, it would so immediately check the proper development of acid, as to produce a soft, puffy cheese that would become odoriferous before it ripened. If another third of the curd was taken from the same vat, at the same time, and not cooled at all (if the weather was warm) the acid would develop so rapidly that it would become a consuming powerful acid that would eat up all the fatty matter in the curd, and the cheese would be more effectually skimmed, than could be done with a skimmer, leaving a hard, dry cheese, almost worthless, while the remaining third of the curd, cooled off properly, would make first-class cheese. And right at this point is where the nice distinctions must be observed. It is here that the qualifications of a cheesemaker are put to the severest test. Almost anyone can learn to warm up good milk to 82 degrees, put in sufficient rennet to coagulate, cut the curd and scald to 100 degrees. All this is plain and simple; but it is a very small part of cheesemaking. You have yet to learn how to harness and drive the untamed steed, acid, and make of it a valued friend, or through ignorance or carelessness, goad it into a demon.

Some may think that if the whole force and capacity of the great northwest, was devoted to the production of cheese it would surely cause a glut in the market. But such a state of things is not among the probabilities. Successful dairy farming, like all things else, requires certain conditions. While the production of cheese may continue to increase, in localities where the soil, climate and proper food can be readily obtained, and where the inhabitants are composed of small farmers, industrious and economical, who will take such protecting care of the cows, as only interested owners will bestow. If attempted among large landholders, where the farms are leased or worked by migratory tenants, or laborers, it will not prosper and will soon be abandoned with disgust. Another reason that lessens the danger of overproduction, is the constantly increasing consumption at home. A report made by a prominent cheese dealer in Philadelphia, the 14th of the present month, states that 300,000 boxes more of cheese has been consumed the present year than in 1874.

While there has been a general shrinking of values of almost all manufactured goods, (preparatory as we hope for the better financial condition of the country) it has touched cheese as lightly as could have been reasonably expected. If the above reasoning should finally prove fallacious, and the time actually arrives, when there is more cheese produced than the world needs, then the question arises, what locality must first surrender. Certainly not in the northwest, where lands, buildings, cows and feed, can be purchased for about one-half the price paid in nearly all the large cheese producing states of the east. In view of the foregoing facts it seems unwise for dairymen to change their business now at a positive loss, merely

to avoid an imaginary one in the future. I have known men to sell cows in the spring for \$20 per head and buy sheep at \$5 per head and after keeping them a year or two sell them for \$1 or \$1.25 per head and buy cows at \$50 and make money in the latter transaction. But it is a hazardous game and will not bear commendation.

There are incidental advantages attending the erection of cheese factories, not at first perceived by the superficial observer. There is soon a community of interest created in regard to the highways, that lead to such a factory; the patrons have to make at least one trip a day, and no statute law is required, to make a marked improvement in the roads. Economy in keep and comfort for the cow, require warm and roomy barns. Good actions and public enterprise, like frauds on the revenue are contagious, and when one man in a neighborhood erects a substantial barn and ornamental fences, the country is soon dotted with more of the same kind, which not only gives a thrifty and prosperous appearance to the country, but adds largely to the taxable property therein.

But there is another consideration closely connected with this enterprise of great present importance, and far reaching in its results. It has long been the desire of philanthropists, the hope of statesmen, and the demand of political economists, that a higher standard of intelligence, and a wider range of education among the great agricultural population was essential, to their better condition, and security for the success of a Republican government. Necessity, the mother of invention, as well as the dictator of law, is urging dairymen as a class, to appreciate the importance of a more scientific education, and a much wider range of business knowledge than we have hitherto possessed. In order to increase our chances of success it is important we understand the principles of breeding, of cultivation, of chemistry, as well as an intimate knowledge of supply and demand, not only of our own products, but of all other products that directly or indirectly affect the price or consumption of our own. We should be well posted on the financial condition of the country, on the probability or improbability of money panics, of war and rumors of war, that so effect the commercial world. In order to acquire all this knowledge it is essential that we have access to the best newspapers and publications in the land, which will place within our reach a vast amount of general information upon a variety of subjects that will furnish food for thought—that grand requisite to intellectual growth—which will not only make us more proficient in our own business, but safer citizens of the State and bring the pleasing reflection at last, that perhaps we have not lived altogether in vain.

WHAT HAS BEEN THE VALUE OF MILK THE PAST SEASON TO MANUFACTURE INTO CHEESE.

H. F. DOUSEMAN, OF WAUKESHA.

At 8:30 the topic, "What has been the value of milk the past season, to manufacture into cheese, was taken up. Upon the subject H. F. Douseman read the following essay:

Mr. President and Gentlemen of the convention.

In order to determine the question which has been assigned to me, viz: What has milk been worth, the past season, to manufacture into cheese, two things must first be settled.

In the first place, what has cheese brought, on an average, the past season; in the second, what is it worth to manufacture it, all expenses included?

The first point is hard to determine. The factories are scattered all over the state; the salesmen are as widely separated in character and ability as the factories are geographically; the cheese made vary, as widely as do the salesmen, and the markets in which they are sold extend from London and Liverpool to Confederate Cross Roads or Podunk Four Corners. Add to all these honest chances for disagreement, the further fact that the average salesman, like an average fisherman, feels under no special obligation to tell the exact truth, but is generally inclined to tell his story for all it is worth, the difficulties in the way of getting at the facts in the case, are past finding out by mortal man, and only to be compassed by the inspired wisdom of some gipsy fortune teller, or the boundless imagination of the "special correspondent." However, as self judgement is said to be righteous, and like Mark Twain, "I can lie, but I won't," I shall take the prices realized by myself the past season, and with them as a basis try to solve the problem before us. I have manufactured, this season, about 2,000 boxes, or 100,000 pounds of cheese. Of these the first 200 boxes were shipped to New York on commission, realizing about $9\frac{1}{2}$ cents per pound. The rest of my cheese, to August, we sold in the western markets for home consumption, at from 10 to $10\frac{1}{2}$ cents. The August make were sold at 11, to go abroad. The September and October cheese were sent to the same parties at 12c.

The average of the whole season shows 10 86 100 cents a pound, realized for the cheese. This, I am inclined to think, would be a *good* average, or perhaps *more* than an average for the State. Some have doubtless done better; many, I know, have not done as well. The factories which shipped to England realized more for their spring cheese than those who sold at home, but their fall make has not brought as much as it would if sold here, and I doubt if on the whole season's make, they realize more than those who sold at home. What then is it worth to manufacture the cheese? The price charged for this service varies from 2 to $2\frac{1}{2}$ cents a pound. No factory that I know of charging more than $2\frac{1}{2}$ cents, and none less than 2 cents. I think we may conclude on 2 cents for the factories making 100,000 pounds and over; $2\frac{1}{2}$ for those making from 50 to 100,000 pounds would be a fair price and that factories making less than 50,000 pounds had better go out of the business, as being of no especial good to themselves or the community in which they are found. An average of these figures then would give about $2\frac{1}{4}$ cents a pound for manufacturing, and I think this is just about what the cheese made in Wisconsin pays. Taking, then, 10 86 as the price realized for the cheese, allowing $2\frac{1}{2}$ cents a pound for making, and assuming that it takes ten pounds of milk for one of cheese, we find as the result that 86 cents a hundred was the value of the milk the past season. Not a very consoling thought to a man who has paid \$1,00 a

hundred; but the figures are there, and they will not be wiped out or changed. Here, perhaps, the question before us properly ends; but the still important question—what will milk be worth next year?—properly begins here. The situation of the cheese market a year ago was substantially as follows; the crop of 1874 has been bought at such high prices that by the time it reached the consumer people could not afford to buy it at the prices asked, but used cheaper meats instead; the result of this was that large of stock of high priced old cheese was left in the hands of the dealers when the new crop of 1875 began to go to market; then the dealers all wanted to unload at the same time, and of course prices fell ruinously low.

A fall in the price of any great staple like cheese, reduces the accumulation stocks in two ways; the producers raise less, and the consumers use more; the surplus presently disappears prices advance and demand and supply so adjust themselves that paying prices are again realized till stocks again become excessive. This process we have all seen time and again in the case of wheat, corn and pork, and there is no reason why the course of the cheese market should differ from the others.

It might be asked then, has not the low price of cheese during the past season, increased the consumption of it?

I answer it undoubtedly would have done so, had it not been for the further fact that all kinds of business (manufacturing business especially) have been exceedingly dull the past year in England and the United States, the great cheese eating countries; wages have been low, many men have been out of employment; and though men must eat even if they have neither work nor money, still they don't eat as much as they do when they have plenty of both.

The production of cheese in 1875 was greater than in 1874, and with no increase of consumption the stocks to-day in the markets of the world are greater than they were a year ago.

Another thing we must not forget. The face of this nation is set toward specie payments, and though our progress may be slow, it will be sure, and as the premium on gold disappears, so will the cent and a half a pound it now adds disappear with it. Nor is this to be deplored, for the dollar we get then will go as far as the nine shillings we get now. When specie payments are resumed, business of all kinds will be more fixed and active, and the dairy interests will thrive with its sister industries. From this outlook and these considerations, I can see no reason why milk should be worth more the next season than it has the past.

President Smith announced that the question was now open for discussion.

H. C. Drake, Lake Mills, thought that the bad results of the past season would tend to drive out of the pursuit those who are not permanently fixed in it; this was a hopeful feature for those who proposed to stand by the business.

W. D. Hoard remarked that close times have their uses. The shiftless dairyman and the shiftless factoryman fall like weeds before the sharp ploughshare of low prices. In such times it is only that dairyman who

takes the best care of his dairy, and by proper intelligence makes each cow do all she can, that makes money, and it is only that factoryman who makes good cheese that can sell it for anything like a remunerative price. Hard times are the best educators we have, teaching us where our folly lies.

C. H. Wilder, Evansville, said the year had not been as prolific to factorymen as the dairymen. The sales of cheese were slow. He had cheese in London yet unsold. He was of the opinion that the average worth of milk was not as high as given by Mr. Douseman.

Chester Hazen said, future prospects were not favorable to as high prices as had been obtained. The dairy part of his farm had always done the best, and he expected it would hold its own in the future. Some people sold off their cows when prices for butter and cheese ruled low. It costs too much to start a dairy to pursue such a policy, He would not advise anyone to get up a farm for dairying just now, but could not see any reason for those in the business to go out.

W. D. Hoard objected to the tapeline with which Mr. Hazen measured this question. It was too short. The decline in butter and cheese in the last five years has been less, proportionately, than in other products, Dairymen are making more money, all things considered, than other farmers. All food values have declined, and so indeed, has the cost of carrying on the business, and the cost of living has been less. He was confident that the dairy farmers could show better farms, better buildings, and more money in the bank, indeed better relative progress than any other class of farmers in the State.

Mr. Hazen stated that in Fond du Lac county, wheat, this year averaged 25 bushels to the acre. The grain farmers had made the most money this year. In the southern part of the State where the chinch bugs were troublesome, things were undoubtedly different.

GRASS.

President Smith announced that there was one topic which had not been included in the programme and still it was one of the most important to the dairy interest; he alluded to grass culture and would call on H. C. Drake for remarks.

Mr. Drake said that it was well known that Sheboygan county led all the rest of the State in premiums at the late Dairy Fair and he had been told they had better grass than other parts of the State and he would call for Mr. S. Littlefield, of Plymouth, who took the highest premiums, for his experience in the management of grass.

S. Littlefield stated that the pasture grass in his town was white clover

and June grass. He thought it was the best for pasturage. Some discussion arose on the identity of June grass with Kentucky blue grass.

G. E. Morrow, of the Western Rural, held that both were botanically the same, but were changed by difference of location. He had seen blue grass last season in Kentucky which was four feet high. Its favorite soil was known as limestone. Blue grass pastures in some parts of Kentucky furnished good feed the year round. Thought Blue Grass seed brought from Kentucky, three or four years at least, perhaps better than June Grass sown here.

H. C. Drake stated that one of his neighbors on the Crawfish river, had an acre or two of low land which he ditched and a grass new to that section came in. It is wonderfully productive and has been declared to be real Kentucky blue grass.

J. D. Parish, Sheboygan County, had had some experience in the woods of Sheboygan county; his first experience was with two acres of timothy, sowed with turnips in the month of August. The next year he got five tons of hay. He had noticed on his farm this new grass spoken of. It has a wider leaf than June grass, lasts longer, needs to be cut later, makes good hay and seems to delight in low, well drained lands. His method was to break up the turf, plant it to corn, followed with peas, and then seed it down letting it remain three years when it is broken again. White clover was the best pasture with him. Had tried top dressing and found that it increased the products one half, but in two years he had to break it up as June grass came in.

W. C. White, Kenosha, understood Mr. Hazen to say that he had kept cows twenty-five years, but could not raise any wheat; he would like to know if he had raised wheat twenty-five years if he could keep a dairy and make it pay. Thought milk at 80 cents per hundred, better farming than raising wheat, if he sold his milk at 80c per hundred, and made 500 pounds of cheese to the cow as he ought to. Kept his cows warm and fed them well, it would certainly pay. He maintained that Wisconsin had been enriched millions of dollars by the better culture of dairy farming. With a dairy we can keep up the farm, raise grain and grass. Thorough care and strong sense does the business. The cow makes every thing else possible. Chester Hazen said he had been successful in raising large crops of grass by heavy manuring, frequent breaking and seeding down.

W. C. White resumed by saying that he generally took 20 acres of land at a time, top dressed thoroughly, and the general yield was 2 tons per acre; could cut another ton in the fall, but he thought it injurious; always cut his hay early when it would cure and make a food the nearest like grass. One field of timothy and clover had been mowed eight years. He

cut a great deal of hay, and gave plenty to his cows, to lie on in the yards, which they hauled out in the fall. Did not pasture his meadows either spring or fall. In top dressing his land, he had made it a practice to draw out his manure from his barn in the winter, every day, and spread it on his grass land, thus saving all of the liquid manure. Recurring to the manner of feeding his cows, he said he had rather get 600 pounds of cheese from a well fed cow, counting in the extra cost of food, than to get 400 pounds from an under fed cow. The more you make the cow give, the better will it pay. He had made 600 pounds of cheese per cow, from a dairy of 75 cows; and thought any decent cow ought to be made to make 500 pounds at least. There are several points in this matter. 1st, the well fed cow is worth \$10 more in the fall; she will winter easier and in better health and vigor and will always do better next season. 2nd, high feeding prevents cows from shrinking their milk. There generally comes a drought in summer. If you let the cow shrink her milk for want of food, you can never get her back; but if you keep her up to a full flow she is ready for the flush food of the fall when the milk is worth more. He had cows that were now giving ten quarts a day and had been milked all the season. It will cost to feed high, from \$25 to \$30, but he knew he always got it back with good interest. He always cut plenty of coarse marsh hay for bedding and manure and kept the yard well filled with it. While on his feet, he wished to say a word about the dairy barn. He thought his a good one, and would give a brief description of it. It was 114x38, without a underground stable. The cows faced in fronting a center floor 16 feet wide. The stable floor is 4 feet 8 inches long. The drop at the rear of the cows is made perfectly tight, to hold all the liquids. His cows are tied in stanchions and are kept clean and dry.

The posts are 20 feet long, with double doors at each end. The floor between the cows serves as a wagon way, into which the hay is taken and hoisted by means of a moveable derrick up to the hay lofts above. The stable portion is 7 feet high, giving good ventilation. He generally raises a few calves, and thinks it a good practice. By raising a good calf from a good cow, and keeping her till she is ten years old, he gets as much milk as he could from a purchased cow, milking her 10 years. In other words, 8 years service from a raised cow is as good as 10 years service from a purchased one. The difference lies in the difference of treatment when they were calves. In reply to a question of Mr. Stoddard, concerning the breed of his cows, he said with him breed was subordinate to feed and care. He had 15 calves which he would not sell for \$25 each. He used a shepherd dog which, however was never allowed to run or worry the cows. The cows are generally turned out at ten o'clock and allowed to drink and

exercise in fair weather till 4 o'clock ; feeds meal just before milking ; irregular feeding was a detriment as it disappointed the cow and interrupted the flow of milk ; feeds corn meal only when the weather is cold ; thought middlings the best summer feed. He plants corn thickly and feeds without husking ; thought the corn stalks were improved for winter use if stacked and allowed to heat a little.

CENTENNIAL EXHIBITION.

G. E. Morrow, of the Western Rural, wished to call the attention of the convention to the importance of an exhibition of the dairy products of Wisconsin at the Centennial. That our project of Dairy Conventions, was purely an American Institution. That he hoped the convention would take action in the matter, and do something towards sending dairy products to Philadelphia. He hoped that we would be able to build a butter and cheese factory on the grounds. He advised sending a delegate to the American Dairymen's Convention, which meets in Rome, N. Y., so that united action may be had in this matter.

W. D. Hoard, of the Jefferson Co., Union, desired to know if Mr. Morrow had any definite plan of action to propose.

To this, Mr. Morrow replied that any dairyman could make application for space ; this association could make application and space would be granted.

Mr. Hoard did not think much of trusting the honor and reputation of Wisconsin to the hands of the American Dairymen's Association. It was composed in the main of, a knot of New York and other eastern dairymen, who practically ignored all other save their own much vaunted territory. As a proof of this he asserted that for the three years he had been secretary of this association, he had taken every pains possible to furnish the officers of that society with reliable information concerning the extent and character of Wisconsin dairy products, yet in all that time he had never received a single communication from this self-styled American Association ; and to show the ignorance of that Association concerning the territory it affects to represent, he would refer to its last report in which Wisconsin is set down as having 40 factories, when in reality, it had over 300, producing over 13,000,000 pounds of cheese. He believed in being represented at the Centennial, but was in favor of sending a show of dairy products there, under the auspices of the Wisconsin Dairymen's Association

G. E. Morrow replied that the American Association only proposed to assist, not to direct or control, but to get out the largest show of dairy

products they could.

President Smith agreed with Mr. Hoard, and thought more money could be raised for a distinctively Wisconsin show than in any other way.

Chester Hazen, would like Mr. Morrow to tell us what to do, and how to do it.

Mr. Morrow, said there was no restrictions; that you could exhibit whatever you saw fit; that the expense would be in proportion to the extent of the exhibition. If a building was built for Wisconsin products, the expense would be more. He thought there was great danger of the dairy interest being left out in the cold, if dairymen did not soon rally to its defense, as yet there had been only seven entries made.

B. R. Hinckley, inquired at what time the space, if taken, must be filled. Mr. Morrow answered that he thought the managers would require it to be filled when the exhibition opened. Mr. Hinckley stated if this was so it would amount to a prohibition in May. After some further discussions was had upon this topic, a committee was appointed to report what action should be taken upon the matter; the committee was composed of the following gentlemen: H. F. Douseman, A. D. Deland, C. H. Wilder, also the President and Secretary.

CARE AND FEED OF COWS.

W. C. WHITE, KENOSHA,

THURSDAY MORNING.

The care and feed of cows, was again taken up and discussed, and W. C. White was called to the stand. His cows were always milked by the same hand. The cows were dried off about the first of January. At this time they are generally fat enough to sell to the butcher. He dried them off by taking away their grain and putting them on *marsh hay* for about two or three weeks. Does not feed high save when milking. When the cows calve he carefully increases the feed so as to secure a habit of full flow of milk. His dairy of 75 cows one year made 656 lbs. to the cow. He fed twice a day 4 quarts of shorts at a time. Would rather have shorts than bran even at a much higher price. When the feed gets short in the pastures, he fed extra, in order to keep up the flow of milk; drew corn without husking into the lot and fed all the cows could eat. Raises about half as many acres of corn as he keeps cattle, and feeds part of it green, as soon as it is large enough—keeps feeding of it all his cows will eat, during summer, and harvests the balance for fall and winter feeding, which he feeds without husking or cutting. Also feeds every day, in winter, while milking his cows, corn meal, oat meal, and oil-cake, with good early cut tame hay.

In summer feeds every day twice, wheat shorts or rye bran. Thinks wheat bran too light, and if used should have some heavier meal mixed with it. Insists that a cow must be fed, no matter how good or poor the pasture may be, enough grain or soiling matter, or rather of both, *so that she will not shrink her milk*, for lack of something to make it of. She will pay for all that is judiciously fed to her. Said his cows calved in April, and were now giving eight and nine quarts each, per day. Milks at regular hours, and has his men milk the same cows, during the season. Had kept a dairy of 75 cows for four years—made it a point to keep his cows warm. Thought the best dairy barn would be about 40 ft. wide and long as you wanted it. Would have the floor wide enough to drive in, so that the manure could be hauled into the field. His hogs were allowed to go into the barn to pick up the corn. Had found that cows would eat hay from a floor that they would not eat out of a manger. Usually go into the barn at 9 o'clock at night and push up the bay. The stable is 7 feet 2 inches high, had it high enough so that I could drive a team in without hitting their heads.

Should I buy 10 cows to day, I could take 10 of my calves and get as much milk from the ten calves in ten years, as I could from the ten cows. To raise a calf for a cow, they must be kept growing all of the time, and when they get to be a cow, they *can't help giving milk*. A calf kept in a stunted condition, half fed, kept out in the yard during the cold winter, would never make a good cow.

He thought wheat bran not worth more than \$12 00 per ton; would rather pay a little more and buy shorts. Said corn fodder could be cut successfully with a mowing machine.

L. Perot, of Outagamie Co., stated that he had found corn fodder an excellent feed for both summer and winter. He could cut the same quite easily with a mowing machine, and in that way the labor of harvesting it was materially lessened. Had demonstrated in his own experience the benefit of raising fodder for cows instead of depending entirely on hay.

FOR WHAT MARKET IS IT BEST TO MAKE CHEESE IN WISCONSIN, AND WHAT IS THE MOST DESIRABLE SHAPE.

C. H. WILDER, EVANSVILLE.

You have been advertised that Mr. Stephen Faville, our worthy President of the Northwestern Dairymen's Association, would read a paper upon these questions as this time, and you no doubt have expected to hear an able production, as you probably would, had not sickness in his family prevented him from preparing it. Having seen a letter from him to our

Secretary, saying that he would be unable to prepare one, and asking him to urge upon me the duty of preparing a substitute, and having due feelings of regard to my friend in his affliction, and that you might not be altogether disappointed, I consented to do what I could. How near being thus disappointed, a few moments of your attention will determine. The question we are first to consider "for what market is it best to make cheese in Wisconsin," pre-supposes in itself that different markets have peculiarities of their own, or that they require their products to be manufactured in the peculiar style or form that will suit the notions and taste of the people who buy in that market. It also pre-supposes that there is to be, is being or may be, a change in the market of Wisconsin cheese—all of which is true, and it may not be out of place here to take a slight view of the markets of American cheese.

It is only about 35 years since America began to fully supply herself with cheese. Before that time some cheese at least was imported from England. 35 years ago the bulk of the cheese product of America was made in central New York. Canada was then dependent upon New York and England for cheese, and when these Western States (I refer to Mich. Ill. and Wisconsin) began to be settled they were dependent upon New York for cheese, and until about 10 years ago large quantities of cheese were shipped from Buffalo and Cleveland to Chicago and Milwaukee to supply Illinois and Wisconsin. Soon after that time Illinois and Wisconsin began to supply themselves, and New York cheese began to find a place in the English market. The area of cheese production has so far extended west as to cut off the Western market for New York cheese and push it eastward across the Ocean. The English people were at first very reluctant about trusting the American product, and New York dairymen had about the same notions and prejudices to contend with, that we at the West have had in the New York market. A little peculiarity in shape or color would stamp them as Western, and that alone would knock off a good profit from their value. These prejudices were so strong with the English that Yankee energy and skill would perhaps have been baffled in attempting to force upon their market American cheese, had not their home product been cut off by the cattle plague. They were then obliged to use American cheese. Discrimination soon left New York dairymen to cater to their notions and their prejudices have to some extent disappeared and a large and increasing market for American cheese is the consequence. Illinois and Wisconsin with their markets supplied and yet rapidly increasing their product in turn sent their supplies farther West until within a few years past, the Vat and press having continued on their Western course have now cut off our Western outlet and we are now asking the question, for what market shall we make Wisconsin cheese. Many of us have solved this question to our satisfaction. We have discovered that American dairymen have as yet been unable to over supply the English market. That from the commencement of exporting cheese to England, (about the year 1840) up to 1865 ten years ago the yearly exports had increased to 387,000 boxes. That in the year ending Oct. 1st, 1868, three years later 772,281 boxes were exported, doubling (you will notice) in three years. That three years later in 1871 they had reached 1,643,860 boxes exported to England from

America (Canada included.) That until the present year prices have not declined but rather increased, and that although 225,776 Boxes more than ever before were exported the past season, it is claimed that there is room for more, and it is stated that X. A. Willard who is quoted as authority, writes the *Country Gentleman* not long since that "there has not been an over production the past season, but that the English market can take a larger quantity than has ever been exported." Cheese can now be shipped as safely to England from Wisconsin as from New York, and with but a small additional expense.

Cheese made to suit the English market will have longer keeping qualities, will be more economical in size and shape than any other. And although some of our home markets prefer a different shape none of them will seriously object to the English shape if the quality is good.

It would therefore seem to me reasonable and wise to make all our cheese in Wisconsin in form and quality to suit the English market and join the East in sending enough of it there to keep our home markets clear and lively. We will now consider the question, "what is the most desirable shape," after which I would like to add the question of color for I consider it quite essential that something should be said in regard to color if we make cheese for the English market. I am quite well aware that some of you will say in your minds at least, that what I have to say in regard to color will not compare with what I have said in years past. I have said it was better to educate the people out of foolish notions and prejudices, and as Judge Wilcox said at Elgin a few days since, "establish a reputation for your cheese by their extra good quality without changing their peculiar shape and color." But I have some time since learned that it is far more profitable to cater to the notions and prejudices of others, and better if they are not particularly injurious, than to lose thousands of dollars in trying to educate them. That a particular shape is required for the English trade is due mainly to their prejudice against American cheese. English dealers tell me that when a customer enters a retail shop and looks at a cheese of Cheddar shape and fair quality and price, he generally takes it without asking any questions. But if there is anything peculiar about the appearance as, if it is a flat shape, he asks at once if it is American, and if told that it is, that is enough, no matter what the quality is he will not taste it, and the trade is gone. As I have said the English or Cheddar shape is the most economical and far the best in every particular. As compared with the Ohio and Western flat cheese it requires about half the expense in bandage and boxing, half the shrinkage and waste, it takes half the number of hoops and presses, half the room for curing, it preserves the cheese more moist and in better condition, and is easier to handle. Then I think you will decide to choose the Cheddar shape for any and every market, and especially for New York and English markets. A Cheddar shape is not less than 9 inches thick and from that to 15 inches. However I would not recommend them made as thick as they are sometimes made in England. The most desirable shape is from 14 to 15 inches in diameter, and from 9 to 10 inches thick, which will weigh from 50 to 60 lbs. A few words now in regard to color: For home or Western trade a pale or medium color is preferred. But for the Eastern or English markets it should be highly

colored or perfectly natural or white. Much the larger portion should be colored. The markets of the New England States, Boston, Lowell, and other places require white cheese. Manchester and some other places in England the same. And I am glad to say that the proportion of white or natural colored cheese required is growing larger, so much so that the market in Liverpool (chiefly for Manchester trade) has been offering from $\frac{1}{2}$ to $\frac{1}{8}$ per cent. more since June last for white than colored cheese. I will now close by expressing the hope that we may soon learn to make our products to suit the tastes of our Eastern and English customers and that their foolish prejudices may soon vanish away, a hope I think we have reason to expect will be realized and too as one of the many happy results of the quick, easy and cheap communication and transportation we are now enjoying.

THE PATRON AND HIS TRUE INTEREST CONSIDERED.

W. D. HOARD, FORT ATKINSON.

[Editor Jefferson Co. Union.]

Mr. President and Members of the Convention:

The title of the topic selected for me forces me, by a natural logic of circumstances, to consider the cheese factory patron distinctively. In what I have to say, however, I shall treat him and his interests, not so much as the patron of a butter or cheese factory, but as the man who produces the milk, the foundation stone which makes either structure possible. We all know how important is a good foundation in anything, how essential that the very best action of the very best intelligence be laid out there, or the whole superstructure soon falls to the ground. We may admire a handsome cornice, but we must put our trust in the foundation. Now, in the first place, I consider the milk producer the foundation of the whole dairy interest. In this his action bears potent influence in two ways. First, upon himself, his education, progress and profit; and second, upon the manufacturing interest, which, in many senses, is the answer, positive or negative, of the way he fills his place.

There has been a great deal of education upon dairy matters crowded into the past few years. But this education has been unequally apportioned. Of the two prime factors, the producer and the manufacturer, the latter has made altogether the most rapid progress. Now, why? It is because the manufacturer has better improved the opportunities of education. Whenever there has been a convention opened, which in its effect is a school, the producers have not been present in due proportion to their numbers. Dairy conventions have been made up chiefly of manufacturers, and they are vastly in the minority. Indeed, they have had to keep up the school, or it would die.

While I am not a producer, yet I am an observer, "a looker-on in Venice." I have observed that Wisconsin milk producers in particular, are not as a class efficient dairymen. They do not, as a class, in proportion to the low cost of their business, get anything like the result they

ought out of it. I will prove this assertion by two facts. First, here and there, scattered in various localities, are representative producers who are far ahead of their neighbors in results. There are enough of these to prove conclusively to my mind that it is not locality, but the man that makes the difference. Whenever a man makes up his mind to work out his salvation with the same good sense and adaptation as do these representative men he begins to show the same improved results. The next fact is that the milk product per cow in New York, the acknowledged leading dairy state of the Union, is no greater, nor as a rule as great, as in Wisconsin, when we manage with the same intelligence and thoroughness. This has repeatedly been proved in individual dairies, and by comparison of factory results. 101 factories in New York, last season, give an average of \$41 19 per cow. The average of the best dairies, \$52 03. The average of the poorest dairies, \$30 09. This was for the season of 1874, as taken from the report of the American Dairymen's Association by the *Scientific Farmer*, published at Amherst, Mass.

Now there are any quantity of dairymen in Wisconsin who can give as good and in many instances better results than these. I do not make the comparison as an invidious one, but to show that the talk we hear so much, that Wisconsin is not a good dairy state, is nonsense. Then again those indifferent patrons who content themselves with small results bear the additional blame of ignoring the fact that a pound of milk can be produced in Wisconsin at least one-third cheaper than in New York. It takes not more than one half the capital in land, one-third the capital in cows and cost of feed, and a marked reduction in cost of help in Wisconsin that is required in New York. The price we get for cheese, at least, is the same, if equally good, and there is but a slight difference in the cost of transportation.

When I state the matter like this to any mind of good business sense, the question comes back "Well then, if such are the facts, why do not our milk producers do better? What is the matter with them that they do not make more money out of their cows?" The more I think and observe, the more am I compelled to the belief that the only true answer to that question is "shiftlessness." I am aware that it is the fashion in these days of granger politics for demagogues to talk flatteringly to producers, but this is no political convention; this is a place where men meet to strip all sham and pretension from questions discussed, and every man is called upon to say honestly what he thinks. I don't think you are of that class who cannot hear said what a man thinks is the truth.

The old darkey illustrated such people very well when his master called him up one day and said, "Jack, I hear you are a great preacher." "Yes, mas'r, de Lord open my mouf 'casion'ly, ." "Well, Jack, what do you preach about?" "O, de sins ob de people." said Jack, "Well that's right," said his master, "and while I think of it I wish you would preach against stealing, for you niggers are just clearing out my hen roost and smoke house to beat everything." Jack stood a minute, scratching his head while a troubled expression crept over his face, as he said, "Dat'l nebber do, mas'r," "Why?" was the reply." "Well don't you see if I preach on such subjects as dose, it will frow a coldness ober de meetin'."

In fact I do not know but the only way to reach and affect the men I have in my mind is to stir up their indignation so that peradventure the reaction will leave them partially relieved of their indifference.

Now I've made some rather sweeping assertions, I think I hear you say, and may be it will be for my credit to particularize a little. I will try and do so. The patron is placed in the same great mill with the rest of mankind, and his good or ill success is to be ground out on the principle of common sense, like that of every other trade and profession; there are real difficulties enough in his business, real lions enough in his way, without thwarting himself with unreal ones. Go where you will among the farmers of the land and you will find when you examine closely into their life and the basis of their business action, that prejudice and mere notion has largely to do with their outcome in everything.

Competition, which does everything for the manufacturer, seems to have no effect on the farmer. It gives him but little, if any, education. The manufacturer takes the milk and is obliged by competition to bring to his aid all that science has to offer. There is a wealth of intellect at work for him in the busy brain of the inventor, the chemist and the student, and he garners a rich yield of results from the placer of experiment which, through the aid of conventions like these, are placed on record to be known and read of all men. Not so with the patron, but little attention is paid to him for the powerful reason that he pays but little attention to himself.

If one manufacturer is more successful than another and can make his cheese the cheapest and the best; there is the quicker summoning of the inquiry, "How do you do it?" Not so with the patron. I have known in some neighborhoods a dozen or more patrons to go along year after year with indifference over the result of \$30 or \$35 per cow, and see some more successful neighbor make \$45 or \$50, and it would not stir them to much more than a dubious shake of the head, and may be the query "I wonder if it pays him?" In Jefferson county I know of one man who was one of the most successful milk producers in the state six years ago. He was a quiet, thinking man, and made up his mind that he could make his cows still more profitable, and that if he did not do something toward that end it would be showing that he was not equal to the natural progress of his own business. So he went to work to build a barn that should produce the most favorable conditions on the cow during the trying period of our winter months. Now the arrangements of that barn were in all respects the crystalized results of close observation, on the wants of the cow as a milk producing animal, how to answer those wants so that she would produce the largest and surest profit, in brief a thoughtful adaptation of means to ends. He has been very free and willing to communicate and explain all the benefit and profits arising from the improved structure of his barn. In his immediate neighborhood one or two farmers have constructed barns like his, carrying out the central idea of promotion of the health and comfort of the cow so that she might be made more profitable. In the four years which have intervened since the erection of this monument of good dairy sense, I have tried to induce over 30 patrons of cheese factories living only a dozen miles away to visit this barn and study its details, and I do not know that I have been successful in more than one or two instances.

I want to furnish another instance in point, relative to the production of grass. We all know that to provide the cow with suitable and abundant food is one of the chief conditions of successful dairying. We also know (especially those who live in Jefferson county) that to make our dry, feverish uplands produce abundant grass is to solve one of the most stubborn problems with which we have to contend. Now I know a farmer who by a proper use of clover and land plaster has practically solved this problem. He keeps a large Jersey dairy and has made a practice of buying farms which were worn out under the shiftless culture of wheat farming, and in a few years would present to his astonished neighbors the sight of a large dairy of cows up to their eyes in good feed no matter how severe a drought was prevailing. Now the common sense mind would take it that it would require only a year or so of a demonstration so valuable to spread like an infection. Yet his manner and method has but few real earnest imitators among the farmers of the county. Here and there two or three in a neighborhood may be found representative farmers who think, read and study upon these important problems of their every day business life. And it is generally true that they get at their practices by reading and study; they are successful, and go on under the generous influence of such management, erecting fine buildings, buying more farms and getting rich. Yet the great mass of the patrons really pay but little attention to them, except to lay their hands with impressive unction upon empty pocket books, as they reiterate the old cry, "I don't believe it pays."

When you hear a milk producer say he cannot make the business profitable, and you proceed to show him, as I have tried to do in hundreds of instances, that it was due to the fact that he went only half far enough in the care and feed of his cows, and management of his lands, he is quite apt to tell you that "It don't pay." He has a great horror of paying out a cent for help, and as a consequence is short of labor, and by half doing his business only gets half results. He thinks he is an exception to the rest of mankind, when in fact he is not. His business and mine is reduceable to the same rule. I hire help in the printing office—he on the farm. It is the product of labor that we both get, and we both should remember that labor is the capital we have to invest. But he has a great advantage over me. No matter how much he gets, he can sell it. The demand is always greater than he is able to fill, while I have to wait upon demand, and watch closely how I supply it.

One word to the factorymen. You complain that the patron is dull and indifferent to progress, and that in many cases he is ignorant and refuses to step boldly out and learn. In some respects you are to blame for this. Each one of you becomes the center of the dairy interest in your locality and what are you doing to get your patrons into the same line of action which you have pursued to get your knowledge. Why not during the winter take the initiative, hold meetings in your cheese factory, prepare and discuss subjects and set the machinery agoing for them that has done so well for you. You see every day that it would be worth hundreds of dollars to you if your patrons were better dairymen. Then if you have any power among men it is your business to exercise it, and do your whole duty as a man and neighbor as well as a cheese maker.

A. D. Cornwall, Kenosha, criticised Mr. Hoard's position quite sharply. He thought it a little strange that an editor who is running a country newspaper and had no interest in dairying should presume to arraign the milk producer in that manner. If one man could do as well as another why was not Mr. Hoard running a *Chicago Times*? He had followed dairying in Wisconsin for 32 years, always kept as many cows as his farm would support; had bought some feed; did not aim to do a large business but always strove to get the best results he could. The dairy made a good deal of work and care, but after all, he preferred it to any other farming.

W. D. Hoard thought Bro. Cornwall perfectly right in "pitching in." Had been a Dairyman part his life from the milking of the cow to the making of a cheese. Thought the dairymen of Wisconsin would acquit him in the statement that no man in the State had felt a deeper interest in proper dairying than himself. He might not have accomplished much but his interest had ever been active; and further that his remarks had been derived from some practical education in the pursuit. Mr. Cornwall asked why he was not running a *Chicago Times*. Simply for the reason that he did not pretend to run such a paper. He did pretend to run a country newspaper and make it do its level best. Every dairyman was in a similar position. Some can successfully manage seventy-five cows like Mr. White, of Kenosha, others cannot handle over ten. The question was not quantity but quality. Any man was foolish that kept ten cows to do the work of five, and if he had not the capacity to handle more than five it was his business, if he is a man of five cow power and common sense, to make them do their "level best."

J. J. Smith made a statement that 45 per cent. of all the milk in the United States was made into butter, 5 per cent. into cheese and the remaining 50 per cent. was used in its natural state.

W. D. Hoard offered a Resolution that a committee of five be appointed by the President to make such experiments as they saw fit, in butter making.

President Smith appointed as such committee, J. J. Smith, Tomah; W. A. Austin, Leon, S. J. Goodwin, Beloit; John Porter, Mazomania; J. Scribner, Rosendale.

THURSDAY AFTERNOON.

At 2 p. m. the annual election of officers took place resulting in the following choice:

President—Hon. Hiram Smith, Sheboygan county; Vice Presidents—R. C. McCutchin, Jefferson county; J. G. Pickett, Winnebago county; Honorary Vice Presidents—Ira Willard, Jr., Waupaca county; N. H. Wood, Columbia county; W. C. White, Kenosha county; C. H. Wilder, Rock county; Secretary—D. W. Curtis, Ft. Atkinson, Jefferson county;

Treasurer—James Orvis, Oakfield, Fond du Lac county.

H. C. Drake offered the following resolutions :

Resolved, That the thanks of this Association are tendered to Messrs. A. W. & F. W. Leggett, New York, for their courtesy in sending market reports to this convention, yesterday.

Resolved, That our thanks are hereby tendered to the good people of Sheboygan Falls for their kindness and courtesy towards this Association during this meeting, and we hereby pledge them Rip Van Winkle's toast with a dairyman's addition : "Here's to your good health and your families, and may you live long and prosper, and have plenty of good milk and cheese."

The committee appointed to consider the matter of exhibiting a show of the dairy products of Wisconsin at the Centennial, made the following report through its chairman, H. F. Dousman.

REPORT.

The committee on the Centennial exhibition (Mr. A. D. Deland dissenting) beg leave to report that in considering the matter they have thought it best to lay aside all figures of speech, and confine themselves strictly to figures of arithmetic. The Centennial Exhibition opens on the 10th of May, and closes on the 10th of November, thus extending over a period of six months.

We had at our dairy fair in Milwaukee last year, about 200 cheese on exhibition, and to make anything of a showing at Philadelphia, would require at least as many. These cheese would be required to be on hand at the opening of the exhibition, and the number kept good till the close. Since cheese deteriorates both in looks and quality by keeping on the shelves of the factories, they would doubtless deteriorate more rapidly in an exhibition building at Philadelphia, and to make a creditable showing our stock must be changed every two weeks, or twelve times during the exhibition. The extra expense of gathering these cheeses together, and hauling them in Philadelphia, together with the loss from depreciation in quality consequent upon their hauling, would amount to at least three cents a pound, or a dollar and a half a cheese more than to market them directly at home, when fit for market.

This would amount, on the whole exhibition, to a loss of \$3,600. The cost of sending a competent man to Philadelphia to attend to our interests in connection with this exhibition, would amount to at least \$10 a day, or \$2,000 for the entire time, which added to the loss on cheese would amount to \$5,600 for the cost of the show.

The benefits to be realized by the dairymen of Wisconsin from such an exhibition, are, in our opinion, exceedingly gauzy.

The cheese dealers of Europe know all about our goods, because they find them in their markets. The dairymen of Europe will visit the dairy districts if they want to get any information, and the gaping crowd who don't know chalk from cheese, will wonder what those things are and where they came from, and in short the only glory we will gather, will be in our own eyes. The question then returns, is the whistle worth the price we are asked to pay for it. Our opinion is that it is not.

The report was on motion, accepted and adopted.

RELATION OF WOMAN TO THE LABOR AND DUTIES OF AGRICULTURE.

MRS. J. L. TROWBRIDGE, SHEBOYGAN FALLS.

Mr. President, Ladies and Gentlemen ;

This is a subject of deep interest to all, for it underlies the frame-work of society. As is the wife and mother, so is the rising generation. If she be dragged down physically, or dwarfed mentally for want of time or opportunity for self improvement, how is she to train wisely, those whom God has given to her keeping, and how is she to keep herself the bright, presiding star of the household, diffusing cheerfulness and happiness on all, if she permits herself to become, what too many are, the uncomplaining household drudge.

In looking over a recent paper I came across this article, headed, "What is it," and it contained so much of truth that I venture to copy. Speaking of farmer's wives, the writer says, "I am glad that somebody is at last enough interested in humanity to ask what it is that makes a class of women, who ought to be the strongest, healthiest, most cheerful and happy of their kind. the poor, pale, worn out beings, that they universally are;" and the writer goes on to answer, that it is drudging like slaves, and independent beings, eighteen hours out of the twenty-four, rising and retiring at all sorts of irregular hours, year in and year out, getting meals in nervous haste, when too tired to relish or digest; spending the few hours allotted to rest, in tossing and worrying with the cross, sickly, little one, that ignorance and want of judicious care deals sadly with; while the father is soundly sleeping, and being rested and refreshed, from the labors of the day, not one half as hard for him, as for the poor over-tasked mother, spending their lives in hot, close, seven-by-nine kitchens, situated in the farthest back and meanest part of the house, without ever stepping out of doors, excepting to get a pail of water, or an armful of wood, with never a ride, excepting it be necessary for them to go to the village for family supplies, and, then, so perplexed and anxious as to how they are to purchase all the articles needed, with the scanty allowance of money in their possession, that they have no eye for seeing nor ear for hearing, ought of nature's beauty, or music.

And more than all, living in, and under this wearying and wearing burden of toil and care, and never a word of praise, sympathy or encouragement, with never a loving look, or tender caress from those who have sworn to "love and cherish." but only a cold indifference, that says you are only doing your duty madam—you are only what a farmer's wife should be, or perhaps a harsher severity, that says, why don't you do more? why don't you bring me more, and save me more? in other words, why isn't there more of you? why haven't you more tact and ability, that I can absorb and use for my own gratification and purposes? Living on with nothing to look back upon, but blighted hopes and withered flowers—with nothing to look forward to but the same old, never ending tread-mill—nothing but toil and drudgery; heat hurry and discouragement: with never a moment for rest, or for mental culture."

This probably is an overdrawn picture in some instances; but in nine cases out of ten, I venture to say it is true, and as the world advances in

culture and refinement, the farmer's wife asks, where is her chance, burdened as she is with a multitude of cares, to keep pace with her more forward sisters? Mrs. Diaz has written a book entitled a "Domestic Problem," which I wish every man and woman would read. Touching upon this subject of overwork, she says, the present unsatisfactory state of things, is largely due to the ignorance of many, in regard to woman's work, but this is only a partial solution of the difficulty. Ignorant and careless they undoubtedly are, but still so long as woman permits herself to suffer martyrdom, unnecessarily, just so long there will be many overworked women.

I do not propose to lay the whole blame upon man, still, being the house father, and as such responsible for the happiness of wife and children, it is his duty to see that the woman who treads life's pathway at his side, faint not, or falter for loving care and attention. There are many appliances for lightening labor, both indoors and out, and the farmer, who has his reaper and mower, sulkey rakes, and improved drills, &c., should see that his wife has the corresponding machinery for lessening labor in her department.

Gentlemen, it is poor economy, and some might call it stinginess, to spend two or three hundred dollars in improved machinery on the farm, and not a dollar to lighten labor in the house.

"O, she always got along, I guess she can a while longer, I haven't the money to spare," is the oft heard plea. "It costs so much to run a farm that I really can't buy all the new fangled notions to please the woman."

And so she drags on, cheered only by the hope that perhaps, some day things will be different, until at last utterly discouraged, she quietly folds her hands for that long, long rest, and things are different; the home is without a mother; she who so patiently toiled, has fainted by the way and too late the thought comes home to the sorrowing ones, that a few of those labor saving appliances might have saved her life. Now this woman was in a measure to blame.

The Constitution of the United States expressly states, that man has certain inalienable rights, the right to life, liberty and the pursuit of happiness. I hold that woman has the same (although she is not included in the above mentioned document,) and this woman had a divine right to her life, and it was her duty to insist on the needed rest to preserve it.

I am not counseling woman to shirk her labor, but to insist on all the necessary appurtenances to lighten labor that lays within her power. And then no woman should devote her whole energies to caring for the bodies of those dear to her, to the exclusion of their minds. This requires wisdom and knowledge on her part, and how is she to obtain it if she has no opportunity to read, travel or mingle with more enlightened minds. If her whole life is bounded by the narrow kitchen walls, traveling from dish pan to pantry, washing the same identical dishes three times a day, is it any wonder she becomes narrow and bigoted in her views of life, and brings up a race of narrow minded men and women? The world is full of them. and as long as two-thirds of the mothers are ignorant, what can we expect.

A wide awake writer tells these truths: "The out door air, the stir, the interchange of ideas, the passing word with this man and that, unconsciously refreshes and lifts man from the cancering care of work. His work may

be heavier but it wears him on one side only ; he has his hours sacred to business, to give to his brief, his sermon, his shop, there is no drain on the rest of his faculties.

"She has not a power of mind, a skill of body, which her daily life does not draw upon. She asks nothing better of fate, than that whatever strength she has of body or mind, shall be drained for her husband and children." Now this spirit of martyrdom is a very good thing when it is necessary. For our part we see no occasion for it here. This is the point exactly. The martyrdom too often is for objects not of the highest importance. Food and raiment are necessities, but the elaborate preparation of either, is a waste of time and strength, which might better be devoted to higher objects.

Let us take the little article of deserts, and elaborate cake making. How much of woman's time is devoted to their manufacture, and how much better it would be, if the extra time and expense incident to their preparation be devoted to books, papers or recreation. What it costs to keep a family in pastry one year, would supply all the first class magazines, papers, &c., that are so much coveted by the poor hungry minds, but which we, alas ! think we cannot afford. And in the matter of dress how much of our time and strength is foolishly wasted, that we may be able to keep pace with Mrs. So-and-so, who has her dress ruffled and puffed, and shirred and flounced, and poor weak mortals that we are, ours must be the same. Dean Swift speaking of women says, "they employ more thought, time and application to become fools, than would serve to make them wise and useful." Perhaps he was right. The fact is we care too much for our bodies, at the expense of our mental health. When the time comes that we live plainer, dress more in accordance with health and comfort, and less to meet the requirements of absurd fashion, then will come the woman's jubilee ! God speed ! the time.

President Smith said the suggestions were timely and we might well consider them.

DAIRY FAIRS AND THEIR RESULTS.

H. C. DRAKE, LAKE MILLS.

Farmers as a class have always been too much inclined to think agricultural pursuits low and menial in their nature, requiring no mental effort—no application of fixed principles and laws. We forget the fact that advancement and retrogression are active principles of our nature constantly struggling for universal dominion. That there is no such thing as absolute rest but that change is written upon the face of all created things. Decay or decomposition are indelibly stamped upon the material world. Intellectual growth or rust and blight upon the mental powers—physical growth and development towards mature manhood or a weakening and failure in the direction of death and decomposition.

This fact applying so universally to individual persons and things is as true when individuals are taken collectively and formed into parties, classes

or sects. Any organized class or set of men must show a steady persistent effort in reaching after the object of their organization or soon signs of demoralization and decay are discovered destroying their vitality and usefulness. Man needs the stimulus of an object for which to struggle and towards the attainment of which his best efforts are constantly directed to wear off the rust and blight caused by lethargy and inaction. The best indication of to-day for the agriculturist is an apparent waking up from the lethargic sleep and indifference of the past and reaching after higher attainments and more satisfactory results. He is becoming dissatisfied with his present condition and past attainments. He is uneasy and restless—calling to his aid the experience of others either in the form of agricultural books and papers or the deductions of science. The mechanical arts are taxed for some of their best productions to advance his interests. Some of the grandest achievements of mind over matter are found in the inventions in the interest of agriculture. He is chafing under the domination of monopolies and eagerly looking for the paths which lead to freedom from the arbitrary rule of concentrated capital. I say this condition of things is hopeful for this reason; the causes of the poverty and general lack of growth and prosperity of the farmer are mainly found *at home*. Among those causes are a general looseness in the transaction of business leading to loss and waste. Ignorance of the wants and requirements of the markets his products finally reach. Ignorance of the laws of trade and commerce, which must apply to the final marketing of his goods. A failure to prepare to meet successfully the sharp competition which all legitimate business must encounter. An honestly aspiring and ambitious mechanic or producer will not shun competition, but seek it as a means of improvement and success—competition quickens trade, and if healthy, is beneficial to all parties in any way interested. That “dairy fairs” are prominent among the educators of the dairyman and tend strongly to promote his interest I think none can doubt, and also, that the result of the late “Dairy Fair” at Milwaukee goes far to prove their usefulness. They furnish an incentive to high aims—an object for which to work—namely: perfection in the article produced; and at the same time gives us powerful help towards its attainment. These producers and dealers of all grades are brought together and made acquainted. The peculiarities of each and of the interests he represents are made known to the other, and the way successfully to meet them learned. The producer learns the peculiar wants and requirements of each market and how to meet them. He learns by intercourse with dealers and transportation men, the most advantageous modes and rates of trade. If his goods are not calculated to fill the best markets he learns how to change his mode of manufacture in such a way as to make them of the most value and if they are not made to suit *any market* he soon learns that fact and if a shrewd man will profit by the lesson. Here is a very important and difficult lesson to learn. The markets vary so much in their requirements, and buyers in their notions and ideas, that producers are almost always in doubt and the best course to be pursued is obscure. One dealer says cheddar and will take no other. One says flat for the home trade. All grades between these extremes are recommended. One says high color, another straw color, and who knows how many

shades there are, properly termed straw color. Opinions in regard to texture vary much though not taking as wide a range in this direction as in the others named. Another says, "no matter about these *minor points*, just pass your goods into my hands and we will all be made happy. That the wants and requirements of the markets are not sufficiently understood is proven by the great variety of cheese shown at Milwaukee last fall. indicating plainly that there was no aim at a recognized standard.

The recommendation of Prof. Wickson before the Vermont Dairymen's Association that a convention of buyers and dealers should establish standards upon all these points for the different markets is undoubtedly a good one. Such a convention could easily establish standards of shape, size, color, texture, &c., that any producer could understand and work to with a great degree of certainty. The work upon some of these points is merely mechanical and any desired standard can easily be reached only give us something to work to. The losses are sometimes quite heavy caused by ignorance or miscalculation in this direction, and the suggestion is of enough importance to warrant its further agitation. But the profit of these fairs is not alone to the producer. The buyer or dealer can learn the location of factories and the peculiar character of the product of each and hence, where he can get that which suits his trade the best. The great value of these fairs is in the lessons learned by a general interchange of ideas with the different grades and styles of cheese subject to inspection and critical examination. The offering and award of premiums is necessary to create an interest and fill our fair grounds, but it is really an appeal to a low principle of our nation. The great aim should be mutual improvement and a steady aim at perfection in the article of our production. The money is nothing, the education is much. Hence I conclude that all parties are benefitted *save one*—he who conceitedly thinks his productions nearly perfect and places them on exhibition thinking of nothing but the premium which he is to get. Leaves them in the hands of the Judge and spends his time in visiting the side shows, horse races, &c., then growls because his name is not upon the premium list and declares it all a put up job and talks long and loud about favoritism, partiality, jockeying, &c., thus trifling away a valuable means of improvement and if properly used, an educational agency which none of us, and such men especially cannot afford to lose.

W. D. Hoard moved that a committee from this association be appointed to confer with the State Agricultural Society relative to the holding of a "Dairy Fair" and requested that Mr. B. R. Hinckley be made chairman of that committee.

President Smith appointed the following committee: B. R. Hinckley, W. D. Hoard, D. W. Curtis.

S. Littlefield, of Sheboygan Co., who won the Silver Medal at the Dairy Fair last fall, for the best six cheese, and received the Second Premium for the best ten cheese, at the St. Louis Fair, was called upon to state his mode of manufacturing Premium cheese.

Said he would commence at the commencement,—was married 30 years ago, and at that time they had never milked a cow,—thought Dairying was

the kind of business, so they commenced work. His wife was the cheese maker. She went one week to learn the trade. They tried to live right up to the standard, and would not take any milk unless it was in good condition. To this he attributed as much as anything his success in cheese making. Heats to 82, puts in rennet enough to thicken in 20 minutes, cuts in one hour. Scalded to 98, uses the hot-iron test, spins the curd one inch long, then cooled curd by changing hot water for cold under milk vat, sours in the vat, salts $2\frac{1}{2}$ to 1,000 lbs. milk, cools curd to 75 or 80 before putting in hoops. Turn their cheese three hours after taking them from the hoops, and turns them often after that, while they are green.

Mr. William Crosby, of the Cascade factory, who took the 2d premium, said his method was essentially the same.

DAIRYING IN THE NORTHWEST—SUGGESTIONS FOR THE FUTURE.

GEORGE E. MORROW, EDITOR "WESTERN RURAL," CHICAGO, ILL.

We are completing the first century of our government, and hear much of centennial celebrations. But we need go back scarcely more than a decade of years to reach the time when dairying in the northwest was almost unknown as a specialty. Its progress has been rapid, and, in the main, satisfactory to all concerned. Probably no class of farmers of equal number have done so well in Wisconsin, in the last ten years, as have those who have given special attention to the dairy. In no part of the state has there been less complaint and depression, or more evidence of general prosperity than in those most devoted to dairying. There have been some reverses. Drought has much affected the profits for several years; prices have not been satisfactory, but steadily Wisconsin and northern Illinois dairymen have gone forward, increasing the quantity and the average quality of their products, and steadily have these grown in reputation.

In some respects 1875 has been an unfavorable year. The product has been large, but the prices have averaged lower than usual. More than the usual quantity of cheese is held by the makers, and the markets of the east and Europe are dull. Butter has done fairly, but the prices have not generally equaled those of last year.

In some sense we have reached a turning point in the history of dairying in this country. The supply has fully equaled, and temporarily exceeded, the demand. Some, especially the inexperienced and least skillful, have lost money. Some of these will abandon the business; a smaller percentage than usual of new recruits will be added for next year. The consumption will steadily increase, but the probabilities are strong that the average profit from dairying in the future will be less rather than greater than in the past. The industry will increase in extent, and will prosper; it will remain the leading industry in most of the regions in which it has been introduced, and will extend itself into other parts of Wisconsin, Illinois, Minnesota, Iowa and states further west; but the showing of profits will not much, if any, exceed that in other branches of agriculture wisely pursued.

In addition to the home consumption we must depend largely on foreign demand. We can ever compete with Great Britain. We can make as much butter and cheese from a given quantity of milk as can be made anywhere; we ought to make as good. On the excellence of our product will largely depend our profits. Our labor costs more, but our lands much less than those of Great Britain. Our factory system gives comparatively uniform quality, and may be made to give high quality. Compared with the eastern states, the northwest has disadvantages, but the superior advantages fully counterbalance these. Except in drought our pastures yield abundantly, and, if given the opportunity, of the best grasses. We grow corn and other grains very cheaply, and corn is being proved a better food for cows than we formerly were willing to admit.

Exclusive attention to dairying will not be found best by most western dairymen; making it the leading branch of farming will be best for very many. The owner of but a few cows labors at a disadvantage in many ways. It costs as much to deliver his milk to the factory or depot as if he had a large quantity. As a rule the dairy farmer should produce nearly all he feeds his cows, raise some hogs, and, perhaps, some grain or roots for sale. He ought to raise his own cows and have some to sell. The immediate profit may not be great, but he can thus steadily improve instead of having the average quietly depreciate. Men should go to the dairy regions to buy superior cows instead of, as now, dairymen going to other regions to purchase their own stock.

One of the points of improvement is to be found in longer seasons at cheese factories; to commence work in June and close early in October is more common than is advisable. This throws the cheese production in an undesirable time. For dairymen who are willing to give the care and food needed, the plan of having the cows calve in the fall has strong advantages. None have succeeded better than some who have practiced this method. Under proper conditions both butter and cheese may be profitably made in winter. There are many strong arguments in favor of having the cows dry during July and August. It would be a great gain if the production of butter were more evenly distributed throughout the year and if the quantity of cheese thrown on the market during the hot months could be lessened.

Wisconsin has gained in reputation for her cheese by the comparatively little skimming done. The manufacture of skim-milk cheese tends to ultimate loss of reputation, to decreased consumption and lower prices. A limited quantity of cream may be removed without appreciable injury, but the practice is a dangerous one to encourage. Usually it is better to make either butter or cheese exclusively. It will probably be well to have factories arranged so that either can be made as desired. The value of skimmed milk for calves or pigs is greater than is generally supposed. Many butter makers in Western New York practice feeding both the skimmed milk and the buttermilk to the cows, and with good results.

Oleo-margarine butter has proved a failure. What will be the ultimate result of the processes for improving skim cheese by the use of small quantities of this fat instead of the cream, is not certain. The outcry against the practice has not always been wise. The product is healthful and nutritious. It should be sold under its proper name, as should skim-cheese.

if this be done, and if, as seems settled, a good cheese can be made from skim milk by its use, there is no reason for denouncing it or its makers.

A large part of our cheese product and an increasing quantity of butter must seek foreign markets. We can successfully compete with foreign nations in their own markets, but we should consult their tastes and customs so far as is practicable. In the size, shape, color and flavor of the cheese sent them. One very important help will be in securing uniformity in appearance and quality of the cheese produced in any locality. No western region has done this more successfully than has Sheboygan county, and her dairymen have found a profit in it. If a good article be uniformly made, branding it to indicate locality of production will help its reputation.

The home markets should be more encouraged than they have been. To sell two cheese instead of one to each grocer is a small thing, but to double the aggregate consumption of 45,000,000 people would be a great thing for American dairymen, and to double the sales made in the west would be a great help to the Wisconsin dairy interest. Sometime, somebody will successfully introduce small cheese suited for purchase by families without cutting. No article of food is in worse shape for retail than is the ordinary cheese. Low prices for cheese have the advantage of increasing consumption, and during low prices special attention should be given to the home markets. There is too wide a difference between the price paid to the maker and that paid by the consumer.

Whether for home or foreign market it is generally best to sell cheese soon after it is ready for market rather than hold for higher prices. Full factory shelves in any region are used as arguments for lower prices. Experience has not shown it especially desirable that the producers should also be exporters. A division of labor here, may be as desirable as in producing the milk and making the cheese or butter. Boards of trade for sale of dairy products may be made of much value. Those have succeeded best at which the efforts have been mainly directed to making direct sales.

The factory system in cheese making has nearly superseded the home manufacture. Butter factories have done well, but it is not probable they will ever make even the greater part of the total butter product of the country. There is no reason why a farmer with only 40 or 80 acres well adapted for the purpose, may not make butter his main product, producing as good an article and selling for nearly as high a price as the factory—and a good many grain farmers would do well to try this. Here the nearest market, other things being equal, is certainly the best. The plan of butter-depots, in which fresh butter churned at the farms may be worked and packed, has merits which strongly commend it for some localities. The repacking of butter by dealers has injured the reputation of Western butter in the East. After thinking about it for a few more years it is hoped the absurd plan of classifying and quoting butter in New York will be changed by our friends there. To say that one lot of butter is exactly as good as another, and then sell one for a fourth more than the other, is the result of the present system.

There is no good reason why American butter should not be much more largely exported than it is now. For either the home or foreign trade the West ought to successfully compete with the East. For the foreign as well

as the home trade we need improved packages. He who produces a neat, strong, air and moisture tight package so cheap that it need not be returned, will have done a good work and can well repay himself.

Among the means for advancing the dairy interest none have been more effective in the past and none promise more for the future than the Dairy Association. To the American and the Northwestern we owe much. The Wisconsin, Illinois and Iowa State Associations, more recently organized, are doing a good work for the West, and it would be well if county or district Associations were maintained in all the dairy districts of the Northwest. These Associations should work together in harmony. The East and the West, Illinois and Wisconsin, Elgin and Sheboygan Falls, can learn from each other, and in many respects their interests are in common. It would be a gain to the dairymen of both regions if the American Association were to hold an annual session in the Northwest. Naturally but unfortunately these Associations have mainly been composed of the makers of butter and cheese, the factory proprietors rather than of the dairy farmers, the milk producers. The latter can learn much from each other and the manufacturers if they will. Especially is there room for improvement in the appreciation of the importance of care and cleanliness; of quality as well as quantity in water and food for cows, of better cows and therefore larger average yields, and of providing against the effects of drought.

Within ten years, in the reports issued by these Associations, in special treatises on the dairy and especially through the agricultural press we have accumulated a valuable dairy literature. Neither these reports, books nor papers are valued as they should be. If every milk producer and butter and cheese maker read more of them a better product and greater profit would be the result.

Another means of progress is in public exhibitions of dairy products. Much good was done by the very fine display at the last Wisconsin State Fair. Even more might be done by exhibiting at such shows as the Chicago Exposition. It is especially important that a full and good display be made at the Centennial Exposition. It is scarcely possible that the East will fail to be well represented. Unless the Northwest exerts herself she will not be, and the loss will not be slight. In this work sectional feeling, jealousy or fear that others may be more profited should find no place. Aside from the exhibition of the products there should be shown representative American cheese and butter factories. No industrial institution is more purely American than our Associated dairy system. Few have succeeded better or are more interesting. There are no secrets to hide. As a matter of national pride as well as because it will pay in a money sense every dairyman should be interested in and willing to help secure such a showing.

R. B. Hinckley said he would like to know whether Mr. Morrow had made the statement at the last meeting of the American Dairymen's Association as was reported, that the West could not produce as good butter and cheese as the East.

Mr. Morrow stated that he did not make any such statement. On the contrary, his opinion was of an entirely different character. He thought

perhaps there was more poor butter and cheese relatively speaking in the West than in the East. The reason was that the eastern dairymen had been longer at the business and had become more skillful.

Messrs. Hoard, Dousman and Smith, Committee on Resolutions, reported the following, which were unanimously adopted :

Resolved, That the thanks of this Association are hereby extended to the State Agricultural Society for its very liberal premiums offered for the Dairy Fair held under its auspices, last Sept., at the request of this Association, and the Association would express the hope that the favorable results thus attained may lead to closer relations on the part of both societies in the future.

Resolved, That the thanks of this association are extended to the managers of the S. & F. R. R. and the M. L. S. & W., for their courtesies extended.

President Smith then announced that a special train had arrived to convey the members of the convention to Sheboygan where they were invited to attend the banquet of the Sheboygan County Pioneer Association. The convention then adjourned subject to the usual call of the Executive Committee.

THURSDAY EVENING.

Arriving at Sheboygan the members were mostly quartered at the Beekman House. THE BANQUET was a fine affair at which about sixty dairymen sat down in company with a large number of the citizens of the city and the county at large. A most enjoyable time was had listening to the various toasts, responses and speeches as well as to the fascinating music of Severance & Williams band. President Smith, B. R. Hinckley, G. E. Morrow, H. C. Drake, H. F. Dousman and others responded to various sentiments in behalf of the Dairymen's Association. The remainder of the evening was spent by such as desired in participating in the dancing festivities at Turner Hall. This closed the Fourth annual meeting of the association. It was one of the most profitable and pleasant meetings ever held as was shown by the large increase in membership of twenty-six over last year. This result is highly gratifying to those who have watched with unflinching support the steady growth of this organization and it is to be hoped that the dairymen of Wisconsin will rally next year in still greater numbers.

THE DAIRY FAIR OF 1875.

The Dairy Fair held under the auspices of the State Fair at Milwaukee was a creditable display of Wisconsin Dairy Products, representing about Forty factories and 250 cheese.

The gentlemen upon whom devolved the delicate duty of tasting and

smelling of 250 specimens of cheese, and 40 specimens of butter, and performed their duty in so satisfactory a manner were A. V. Bishop, Milwaukee; E. W. Jones, New York City; H. A. Bogardus, Chicago; O. S. Bliss, Georgia; V. T. and Walter Carr, New York City.

The following statements will show the manner in which the Premium Butter and Cheese were made—and who were the winners of the prizes:

CHEESE MADE IN JUNE.

First Premium \$25.00. S. Littlefield, Plymouth. Name of Cheese maker, Mary A. Littlefield; Number of cows in the factory, 125; What breed, Native, with few Durham grades; Kind of feed at the time of manufacture. Pasture, mainly June grass and white clover, Temperature of milk when rennet is applied, 82 degrees; Temperature to which curd is scalded, 100 degrees; To what extent is the acid allowed to develop before salt is applied to the curd, Draw on hot iron $\frac{1}{8}$ to $\frac{1}{4}$ inch; Quantity of salt used for 1,000 pounds of milk, $2\frac{1}{2}$ lbs.; Kind of salt used, F. F. Dairy New York; At what temperature is the curing room kept the first 15 days after the cheese are made, 70 to 73; About what temperature after that time, 66 to 70 degrees.

Second Premium \$20.00. E. S. Stannard. Woodworth. Name of Cheese maker, Howard R. Hubbard; Number of cows in the factory, 145, What breed, common and Durham; Kind of feed at the time of manufacture, Grass; Temperature of milk when rennet is applied, 84 degrees; Temperature to which curd is scalded, 98 degrees; To what extent is the acid allowed to develop before salt is applied to the curd, Till it will thread on a hot iron, Quantity of salt used for 1,000 pounds of milk, $2\frac{1}{2}$ lbs.; Kind of salt used, Ashton; At what temperature is the curing room kept the first 15 days after the cheese are made, 65 degrees, near as can be; About what temperature after that time, Cool as possible in hot weather, and not below 60 degrees.

Third Premium \$15.00. Hebron Cheese Factory, Hebron. Name of Cheese maker, D. D. Morton, Number of cows in the factory, 425; What breed, Native; Kind of feed at the time of manufacture, Grass, wild and tame; Temperature of milk when rennet is applied, 84 degrees; Temperature to which curd is scalded, 95 degrees; To what extent is the acid allowed to develop before salt is applied to the curd; String 1 inch from hot iron; Quantity of salt used for 1,000 pound of milk, $2\frac{1}{2}$ lbs.; Kind of salt used, Ashton; At what temperature is the curing room kept the first 15 days after the cheese are made, 62 to 75 degrees, About what temperature after that time, 62 to 75 degrees.

Fourth Premium \$10.00. H. Conover, Plymouth. Name of Cheees maker, H. Conover ; Number of cows in the factory, Four hundred ; What breed, Most native or commom ; Kind of feed at the time of manufacture, Timothy and clover on June grass pasture ; Temperature of milk when rennet is applied, 80 to 81 degrees ; Temperature to which curd is scalded, 96 degrees ; To what extent is the acid allowed to develop before salt is applied to the curd, When the acid can be discovered ; Quantity of salt used for 1,000 pounds of milk, three lbs.; Kind of salt used, Ashton mills, F. F. Onondaga ; At what temperature is the curing room kept the first 15 days after the cheese are made, from 50 to 75 degrees ; About what temperature after that time, about the same.

CHEESE MADE IN JULY.

First Premium, \$25.00 H. Conover, Plymouth. Number of cows in the factory, 500 ; What breed, mostly our common state ; Kind of feed at the time of manufacture, timothy and clover pasture ; Temperature of milk when rennet is applied, 80 degrees , Temperature to which curd is scalded, 96 degrees ; To what extent is the acid allowed to develop before salt is applied to curd, till I can discover acid in whey ; Quantity of salt used for 1,000 pounds of milk, 3 lbs ; Kind of salt, Onondaga, F. F. At what temperature is the curing room kept the first 15 days after Cheese are made, from 50 to 75 degrees ; About what temperature after that time, about the same as before ; How is your curing room constructed, baloon frame, clapboarded and lathed and plastered, ventilated through windows and floors, warmed by stove.

Second Premium, \$20,00. Wm. Crosby & Co., Cascade. Name of cheese maker, William Crosby ; Number of cows in the factory, 90 ; What breed, Native ; Kind of feed at the time of manufacture, part upland and part lowland pasture ; Temperature of milk when rennet is applied, 82 deg. Temperature to which curd is scalded, 94 degrees ; To what extent is the acid allowed to develop before salt is applied to the curd, the curd would string out $\frac{1}{4}$ inch when applied to the hot iron ; Quantity of salt used for 1,000 pounds of milk, 2 $\frac{1}{2}$ lbs ; Kind of salt used, Ashton ; At what temperature is the curing room kept the first 15 days after the cheese are made, from 70 to 75 degrees ; About what temperature atter that time, about the same ; How is your curing room constructed, my curing room is rather a poor affair, being a part of what is intended for a vat room, it is 8 feet high, sealed up outside and inside, Windows in the west end, one at the south end and one door, a matched partition between the cheese and vat room.

Third Premium, \$15,00. S. Littlefield, Plymouth. Number of cows in the factory, 125; what breed, Natives with a few Durham grades, Kind of feed at the time of manufacture, mixed grass pasture; Temperature of milk when rennet is applied, 82 degrees; Temperature to which curd is scalded, 98 degrees; To what extent is the acid allowed to develop before salt is applied to curd, draw on hot iron from $\frac{1}{4}$ to $\frac{1}{2}$ inch; Quantity of salt used for 1,000 pounds of milk, $2\frac{1}{2}$ lbs; Kind of salt used, Am. Co., Syracuse; At what temperature is the curing room kept the first 15 days after cheese are made, 66 to 70 degrees; About what temperature after that time, about the same.

Fourth Premium, \$10. M. A. Robbins, Busseyville. Name of cheese maker, M. A. Robbins. Number of cows in the factory, 60; What breed, Grades and Natives; Kind of feed at the time of manufacture, mostly wild grass; Temperature of milk when rennet is applied, 84 degrees; Temperature to which curd is scalded 98 degrees; To what extent is the acid allowed to develop before salt is applied to the curd, string $\frac{3}{4}$ inch from hot iron; Quantity of salt used for 1,000 pounds of milk, $2\frac{1}{2}$ lbs; Kind of salt used, F. F. salt; at what temperature is the curing room kept the first 15 days after the cheese are made, average 73 degrees; About what temperature after that time, about 75 degrees; How is your curing room constructed, is 30x60 feet, three stories high, the lower one stone wall, second and third is clapboarded and sealed, with thick brown paper between the studding and the sealing and studding and siding, keep my cheese in second room.

CHEESE MADE IN AUGUST.

First Premium, \$25,00. S. Littlefield, Plymouth. Number of cows in the factory, 125; What breed. Native and Durham grades; Kind of feed at the time of manufacture, second growth clover pasture, Temperature of milk when rennet is applied, 82 degrees; Temperature to which curd is scalded, 98 degrees; To what extent is the acid allowed to develop before salt is applied to curd, string from hot iron $\frac{1}{4}$ to $\frac{1}{2}$ inch; Quantity of salt used for 1,000 pounds of milk $2\frac{1}{2}$; Kind of salt used, F. F. Dairy, N. Y. At what temperature is the curing room kept the first 15 days after cheese are made, 66 to 70 degrees; About what temperature after that time, 70 degrees. How is your curing room constructed, boarded and battened, lath and plastered, with space of 8 inches between two story, 9 feet rooms, only lower room used, space in walls of that partly filled with gravel mortar.

Second Premium, \$20.00. Chester Hazen, Ladoga. Name of cheese maker. Mrs. Katie Young. Number of cows in the factory, 800. What breed, principally Natives. Kind of feed at the time of manufacture, mostly timothy and clover pasture. Temperature of milk when rennet is applied, 82 to 84 degrees. Temperature to which curd is scalded, 100 degrees. To what extent is the acid allowed to develop before salt is applied to the curd, until curd will string from a hot iron. Quantity of salt used for 1,000 pounds of milk, 2½ lbs. Kind of salt used, Onondaga F. F. At what temperature is the curing room kept the first 15 days after the cheese are made. from 65 to 75 degrees. About what temperature after that time, about same as above. How is your curing room constructed, wood building, sheated and clap boarded outside, lath and plastered inside, ventilated through both floors, blinds on window on south side, windows and ventilators opened nights and opened day in hot weather.

Third premium, \$15.00. Wannatoga Cheese Company, Wannatoga, Name of Cheese maker, S. O. Rogers. Number of cows in the factory, Two Hundred. What breed, Native Grade, Durhams and Grade Devons. Kind of feed at the time of manufacture, Grass pasture. Temperature of milk when rennet is applied, eighty-two degrees. Temperature to which curd is scalded, ninety-eight degrees. To what extent is the acid allowed to develop before salt is applied to the curd, but lightly. Quantity of salt used for 1,000 pounds of milk, two and one half lbs. Kind of salt used, Gooderich Dairy. At what temperature is the curing room kept the first 15 days after the cheese are made, seventy degrees. About what temperature after that time, as cool as possible, oldest cheese kept in coolest part of the room. How is your curing room constructed. it is a lower room of a two story wooden building, 24x50 feet, 8 feet high, double lathed and plastered.

Sweep Stakes of Grand Silver Medal for best 6 cheese made in the months of June, July and August, awarded to S. Littlefield, of Plymouth.

BUTTER MADE IN MAY.

First Premium, \$20.00. S. J. Goodwin, Beloit. Number of cows milked, 28. Breed, Alderney, Ayershire, Grade Alderney, Grade Ayershire, Grade Durham and Grade Devon. What kind of feed, my day pasture is native white clover and other native grasses. My night pasture is red clover and timothy. Where are your cows milked, in the barn. Is your barn thoroughly cleaned every day, yes. After the milk is drawn from your cows and carried to your butter house, what is then your process, In the working room of my butter house is placed upon a shelf a large tub

which will hold all the milk drawn at one milking from all my cows. The milk is all strained into this tub, it is then with a stirrer made for the purpose, thoroughly mixed, so that each pan of milk set (and I use small pans) contains milk from every cow. This causes every pan of milk to be just alike, consequently every ounce of my butter has the cream from every cow in my dairy, therefore whomsoever eats of my butter has combined the flavor of the Alderney, Ayershire, Durham, and Dunn. Process of cooling the milk, by passing cold air in flues under ice, into and through my milk room. Temperature of milk room, 62 degrees. By what process was this preparation obtained, by same process as the cooling of the milk. How long is the milk allowed to stand before the cream is taken off, forty-eight hours. At what temperature is the cream churned, 62 degrees. What is the condition of the butter when the buttermilk is drawn off, firm, solid and hard. What process for freeing the buttermilk from the butter, pour cold clear well water in the churn, work the butter, buttermilk and water in the churn until fully separated and drawn off, when we take the butter from the churn it is ready for setting. How much salt is used for 6 pounds of butter, precisely $4\frac{1}{2}$ ounces. What kind of salt, Ashton dairy. How incorporated into the butter, work in with the butter paddle. How long is the butter allowed to stand before re-working for packing, 24 hours. What process for re-working, I use the butter worker as described in "Willard's Practical Dairy Husbandry, page 511, figure 23, with the exception of the roller. I use a plain turned 3 inch roller, not tapered same size the whole length.

Second premium, \$20.00. H. S. Durand. Racine. Quantity, 24 pounds. Number of cows in the dairy, three. Breed of cows, Alderney. Kind of feed, grass, and a little bran. Temperature of milk room, 65 degrees. How long did milk set before cream was taken off, 36 hours. How long was cream kept before churning, 2 to 3 days. At what temperature was cream churned, 60 degrees. What was the condition of butter when buttermilk was drawn off, hard. Was butter washed, yes. Quantity and kind of salt used, 7 oz, to 10lbs butter, Liverpool. How worked into butter, by hand and paddle.

Third Premium, \$15.00. Jonathan Stodard, Granbush. Breed of cows, pure Ayershires. Kind of feed, native grasses. Temperature of milk room, 58 to 60 degrees. How long did milk set before cream was taken off, two days. How long was cream kept before churning, a few hours. At what temperature was cream churned, 60 degrees. What was the condition of butter when buttermilk was drawn off, gathered. Was

butter washed? Yes; Quantity and kind of salt used, One ounce to pound, Ashton; How worked into butter. With hand ladle.

BUTTER MADE IN JUNE.

First Premium, \$25.00. R. S. Houston, Kenosha. Quantity, 1,252 lbs.; Number cows in the dairy, 40; Breed of cows, 30, half Jerseys, 10 common, Kind of feed, grass only; Temperature of milk room —; How long did milk set before cream was taken off. 36 hours; How long was cream kept before churning. 12 to 24 hours; At what temperature was cream churned. 62 degrees; What was the condition of butter when buttermilk was drawn off. Firm; Was butter washed? Yes; Quantity and kind of salt used, 1 ounce to the pound, Onondaga F. F.; How worked into butter. In worker with lever.

Second Premium, \$20.00. Jonathan Stodard, Greenbush. Quantity, —; Number of cows in the dairy, —; Breed of cows, Ayershires; Kind of feed, Tame grass; Temperature of milk room. 58 to 60 degrees; How long did milk set before cream was taken off. Two days; How long was cream kept before churning. A few hours; At what temperature was cream churned. 60 degrees; What was the condition of butter when buttermilk was drawn off. Gathered; Was butter washed? Yes. Quantity and kind of salt used. One ounce to the pound, Ashton. How worked into butter. Hand ladle; Process for cooling milk. Strained in shallow pans and set in cellar; Give process of freeing buttermilk from butter. Simply drawn off and washed with one or two waters.

Third Premium, \$15.00. W. S. Durand, Racine. Quantity, 24 lbs.; Number of cows in the dairy, three; Breed of cows. Alderney; Kind of feed, grass only; Temperature of milk room, 65 degrees. How long did milk set before cream was taken off. 36 hours; How long was cream kept before churning. Two days; At what temperature was cream churned. 60 degrees. What was the condition of butter when buttermilk was drawn off. Hard; Was butter washed? Yes; Quantity and kind of salt used. 7 ounces to 10 lbs, Liverpool. How worked into butter. By hand and paddle.

BUTTER MADE IN JULY.

First Premium. \$25.00. H. S. Durand, Racine. Quantity, about 24 pounds; Number of cows in the dairy, three; Breed of cows, Alderney, Kind of feed, grass only, Temperature of milk room, 65 degrees; How long did the milk set before cream was taken off. 30 hours; How long was cream kept before churning. 2 days; At what temperature was cream

churned. 60 degrees ; What was the condition of butter when buttermilk was drawn off. Hard . Was butter washed? Yes ; Quantity and kind of salt used. 7 ounces to ten pounds, Liverpool ; How worked into butter. By hand and ladle ; What kind of package, in your opinion, is the best for keeping butter. Stone ; Process of cooling milk. A cool room, made so by spring water or ice ; Give process of freeing buttermilk from butter. Simply with a paddle, a roller may be better, and I think it would, as it would not be so likely to break the grain.

Second Premium, \$20.00. R. S. Houston, Kenosha. Quantity, 1,228 lbs.; Number of cows in the dairy, 40 ; Breed of cows, 30, half Jersey, 10 common ; Kind of feed, grass only ; Temperature of milk room, — ; How long did the milk set before cream was taken off, 24 to 36 hours ; How long was cream kept before churning, 12 to 24 hours ; At what temperature was cream churned. 62 degrees ; What was the condition of butter when buttermilk was drawn off. Firm ; Was butter washed? Yes ; Quantity and kind of salt used. 1 ounce to the pound, Onondaga, F. F. ; How worked into butter. In worker with lever . Process of cooling milk. In warm weather cool in cans before setting : Give process of freeing buttermilk from butter. By washing in churn and on the worker and wiping with cloth wet with cold water.

Third Premium, \$15.00. M. C. Jones, Fort Atkinson. Quantity, 1 pail ; Number of cows in the dairy, 30 ; Breed of cows Grade Devons. Kind of feed, Grass. Temperature of milk room 60 degrees. How long did milk set before cream was taken off. 36 hours. How long was cream kept before churning. 24 hours. At what temperature was cream churned. 60 degrees. What was the condition of butter when buttermilk was drawn off. Globules size of peas. Was butter washed? Yes. Quantity and kind of salt used. 1 ounce F. F. Dairy to the pound. How worked into butter, By lever with worker. What kind of package in your opinion, is the best for keeping butter. Do not have any. Process of cooling milk. Setting in cans 20 inches deep which are placed in a vat of water, kept at a temperature of about 60 degrees. Give process of freeing buttermilk from butter. By use of one of Cornish & Curtis butter worker.

Sweepstakes of Grand Silver Medal for best 20 pounds of butter, made each in the months of May, June and July, awarded to H. S. Durand, of Racine.

BUTTER MADE IN AUGUST.

First Premium, C. H. Phillips, Lake Mills. Second Premium, S. J. Goodwin Beloit.

Northwestern Dairymen's Association.

- President—S. Faville, Lake Mills, Wis,
 Vice-Presidents—Iowa, L. A. Chamberlin and A. E. Rice; Illinois, C. C. Buel, R. W. Stewart, E. H. Seward, I. H. Wanzer, J. Smallwood, S. W. Kingsley, E. N. Lapham; Wisconsin, C. H. Wilder; H. Smith; W. C. White.
 Secretary—R. R. Stone Elgin, Ill.
 Assistant Secretary—W. H. Stewart, Woodstock, Ill.
 Treasurer—H. C. Drake, Lake Mills, Wis.
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Illinois State Dairymen's Association.

This Association was organized at Aurora, March 4th, 1874. The following are the officers for the year.

- President—Dr. Joseph Tefft.
 Vice Presidents—C. C. Buell, S. W. Kingsley, Wm. T. Henning, Wm. Patten, Thomas Wright, L. M. Brown, B. Cornwall, Ira Albro, E. H. Seward, R. G. Garnhard.
 Secretary—M. H. Thompson, of Elgin.
 Treasurer—H. W. Mead.

The next annual meeting was appointed to be held at Elgin, commencing on the second Tuesday of December, 1875.

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Consignments from factories receive our best attention. Account sales with proceeds guaranteed within three days after receipt of goods. Advances made when required. We refer to Chester Hazen, ex-President, Hon. Hiram Smith, President, Mr. R. McCutchin, Vice-President Wisconsin Dairymen's Association, also Stephen Faville, Lake Mills.

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First National Bank, St. Joseph. } { E. G. Orvis, Union Stock Yards.
Northwestern Furniture Co., Fort Atkinson, Wis.

The Wisconsin Dairymen's

PAPER.

The JEFFERSON COUNTY UNION is the only paper in Wisconsin that pays any attention to the Dairy interest. Commencing six years ago it has maintained steady and persistent effort to induce the trade to do justice by our products. During that time it has seen this interest develop from an annual production in 1870 of 3,000,000 pounds of cheese to the magnificent product in 1876 of 15,000,000 pounds, worth nearly \$2,000,000, with a corresponding increase of quality and quantity in butter. The UNION refers with pride to its own efforts in behalf of this grand result. It will continue in the same manner as before to advocate a better development of this noble industry, and would respectfully ask the patronage and support of the Dairymen of the State.

Its market reports will be found accurate and valuable.

SUBSCRIPTION PRICE, - - \$2.00 PER YEAR.

W. D. HOARD, Editor and Proprietor,

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