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## **Semi-annual bulletin of the Dairy and Food Commission of the state of Wisconsin. No. 4 1904**

Wisconsin Dairy and Food Commission  
Madison, Wisconsin: State Printer, 1904

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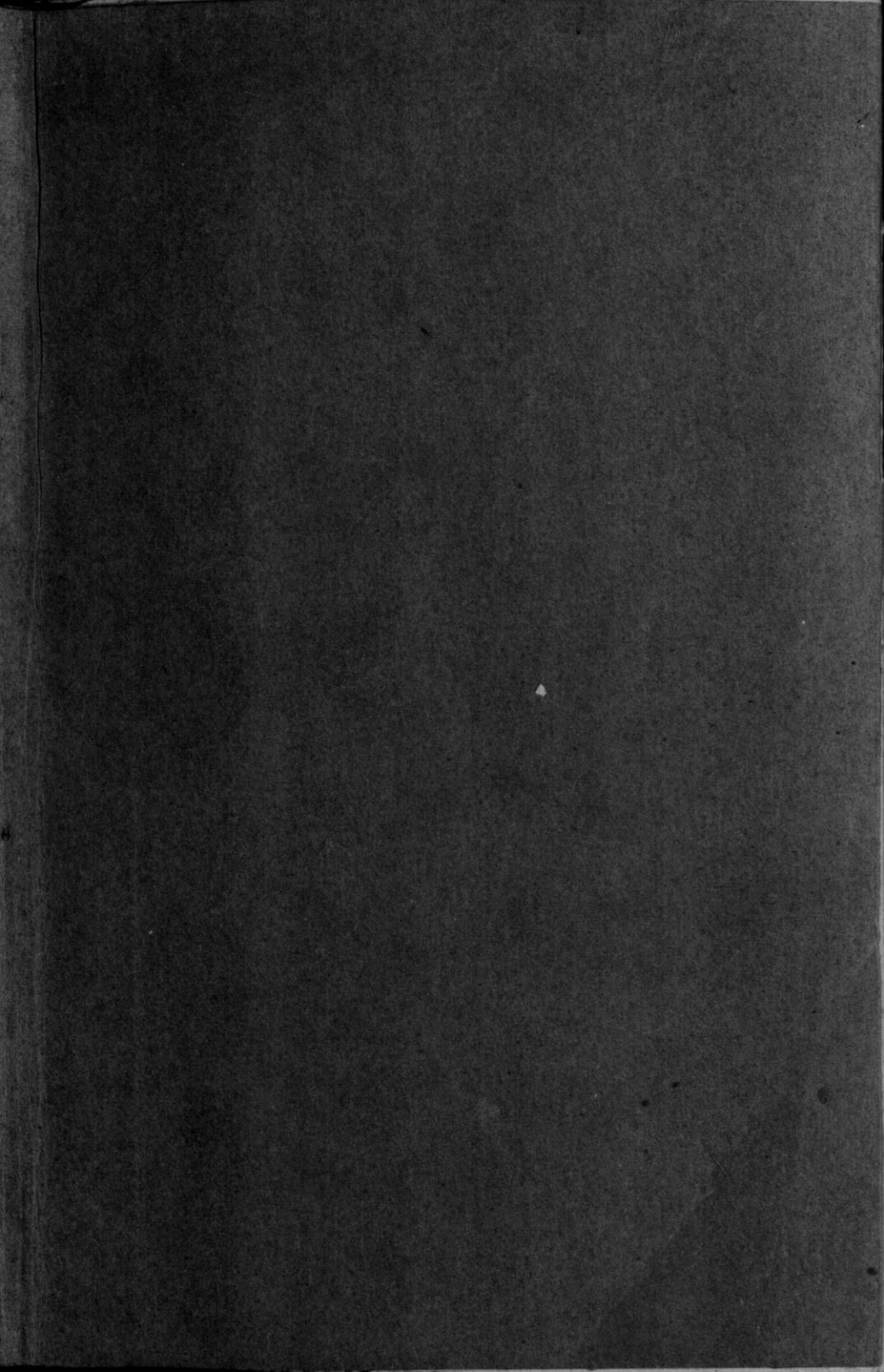
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SEMI-ANNUAL BULLETIN  
OF THE  
DAIRY AND FOOD COMMISSION  
OF THE  
STATE OF WISCONSIN.

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MADISON, WIS.

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*By Authority of Law.*



No. 4.

JANUARY 1—JUNE 30, 1904.

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## Organization of the Commission

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J. Q. EMERY .....	Commissioner
U. S. BAER .....	Assistant Commissioner, Dairy Expert
RICHARD FISCHER, Ph. D. ....	Chemist
A. T. TORGE .....	Stenographer and Confidential Clerk
F. M. BUZZELL .....	Food Inspector
JAMES G. MOORE .....	Creamery Inspector
F. E. CARSWELL .....	Dairy Inspector
A. E. KUNDERT .....	Assistant Chemist

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### EXPERT AGENTS OF THE COMMISSION,

Paid by the Wisconsin Dairymen's Association.

E. L. ADERHOLD, Neenah .....	Cheese Factory Inspector
FRED MARTY, Monroe .....	Swiss Cheese Factory Inspector
F. CORNELIUSON, Belleville .....	Creamery Inspector

By sec. 10, ch. 30, laws of 1895, re-enacted in the revised statutes of 1898, the commissioner is authorized to appoint, with the approval of the governor, special counsel to prosecute or assist in prosecuting cases involving adulteration of dairy products.

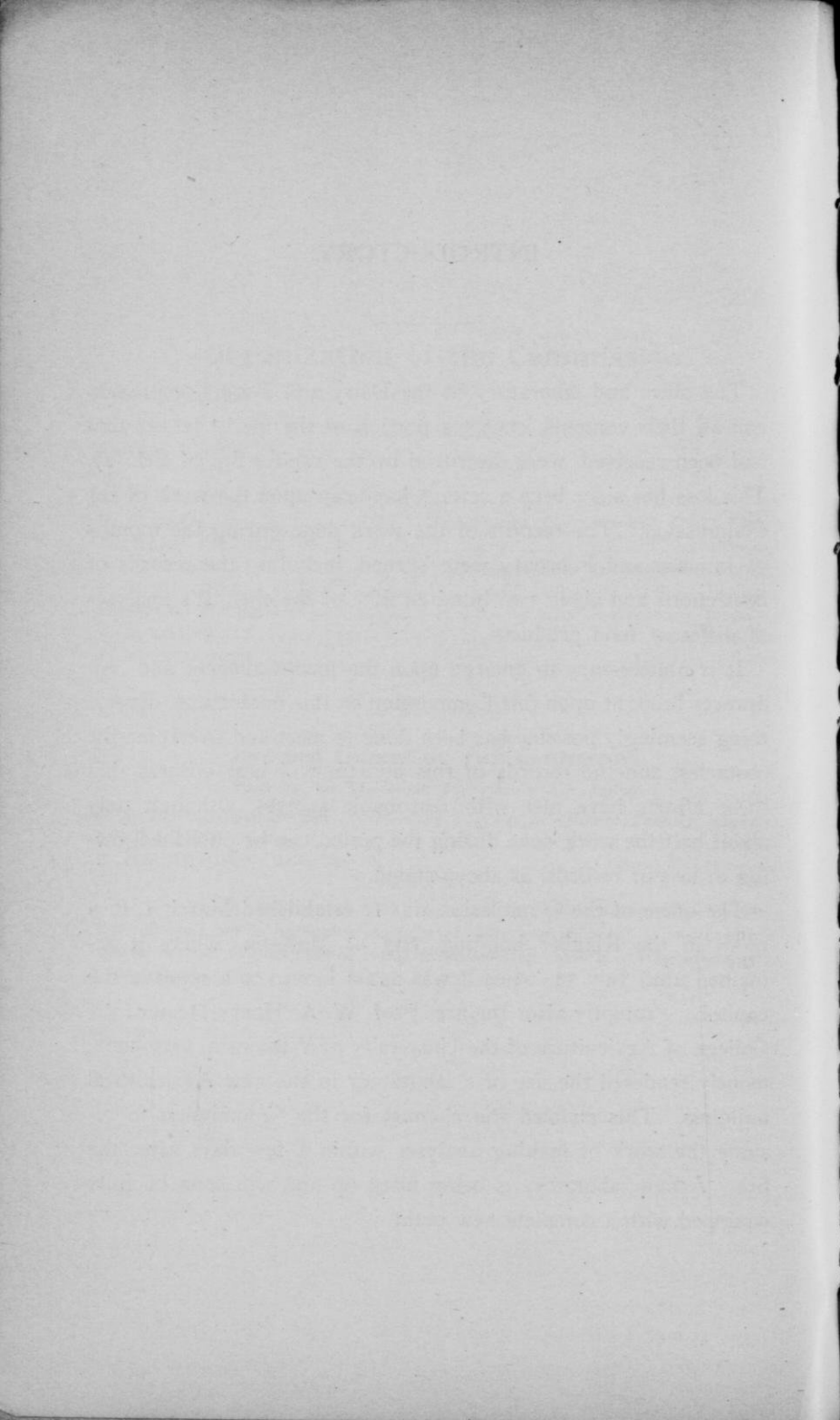
## INTRODUCTORY.

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The office and laboratory of the Dairy and Food Commission and all their contents, except a portion of the file of letters that had been received, were destroyed by the capitol fire of Feb. 27. This loss has since been a serious handicap upon the work of the Commission. The records of the work done during the months of January and February were burned, including the records of inspections and about two hundred fifty of the chemist's analyses of different food products.

It is unnecessary to enlarge upon the inconveniences and hindrances brought upon this Commission by this misfortune. Everything seemingly possible has been done to meet and overcome the obstacles, and the records of this bulletin will bear witness that these efforts have met with reasonable success, although only about half the work done during the period can be published, owing to loss of records, as above stated.

The office of the Commission was re-established March 1, in a room in the Klauber building, city of Madison, where it remained until July 11, when it was again moved to a room in the capitol. Promptly after the fire, Prof. W. A. Henry, Dean of the College of Agriculture of the University of Wisconsin, very courteously tendered the use of a laboratory in the new Agricultural building. This enabled the chemist for the Commission to resume the work of making analyses within a few days after the fire. A new laboratory is being fitted up and will soon be fully equipped with a complete new outfit.



## ABSTRACT OF THE DAIRY AND FOOD LAWS OF THE STATE OF WISCONSIN.

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The term "food" as used in the laws of this state, includes all articles used for food or drink by man, whether simple, mixed or compound.

Manufacturers and dealers are notified that the following is only a brief statement of the scope and salient features of the Wisconsin dairy and food and drug laws. The complete laws are to be found in the closing pages of Bulletin No. 1, and in the biennial report of this commission for 1901-2. Manufacturers, dealers and consumers of food products should be familiar with these laws.

### GENERAL LAW ON ADULTERATION OF FOODS

Penalty for sale of adulterated articles of food. (Section 4600, Statutes of 1898.) Any person who shall, by himself, his servant or agent or as the servant or agent of any other person, sell, exchange deliver or have in his possession with intent to sell, exchange offer for sale or exchange any drug or article of food which is adulterated, shall be fined not less than twenty-five dollars nor more than one hundred dollars or be imprisoned in the county jail not less than thirty days nor more than four months. The term "drug," as used in this section, shall include all medicines for internal or external use, antiseptics, disinfectants and cosmetics. The term "food," as used herein, shall include all articles used for food or drink by man, whether simple, mixed or compound.

What constitutes adulteration of food. (Section 4601, Statutes of 1898, as amended by Chapter 133, Laws of 1903.) An article shall be deemed to be adulterated within the meaning of the preceding section:

1. In the case of drugs: First, if, when sold under or by a name recognized in the United States pharmacopoeia, it differs from the standard of strength, quality or purity laid down in the latest current edition thereof; second, if, when sold under or by a name not recognized in said pharmacopoeia, but which is found in the pharmacopoeia



of some other country, the national formulary or other standard work on materia medica, it differs materially from the standard of strength, quality or purity laid down in the latest current edition of such work, third, if its strength, quality or purity falls below the professed standard under which it is sold.

2. In the case of food: First, if any substance or substances have been mixed with it, so as to lower or depreciate or injuriously affect its strength, quality or purity; second, if any inferior or cheaper substance or substances have been substituted wholly or in part for it; third, if any valuable or necessary ingredient has been wholly or in part abstracted from it; fourth, if it is an imitation of, or sold under the name of, another article; fifth, if it consists, wholly or in part, of a diseased, infected, decomposed, putrid, tainted or rotten animal or vegetable substance or article, whether manufactured or not; sixth, if it is colored, coated, polished or powdered, whereby damage or inferiority is concealed, or if by any means it is made to appear better or of greater value than it really is; seventh, if it contains any added substance or ingredient which is poisonous, injurious, or deleterious to health, or any deleterious substance not a necessary ingredient in its manufacture;

Provided, That articles of food which are labeled, branded or tagged in a manner showing their exact character and composition and approved by the dairy and food commissioner of the state, and not containing any poisonous or deleterious ingredient, shall not be deemed adulterated in the case of mixtures or compounds sold under their own distinct names or under coined names and which articles, if substitutes, are not in imitation of, or sold under, the name of any other article of food; and

Provided further, That nothing in this act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods to disclose their trade formulas, except so far as may be necessary to secure freedom from adulteration, imitation or fraud.

## RULINGS MADE BY THE COMMISSIONER

**Artificial Coloring.**—Artificial coloring though it be harmless must not be used to conceal damage or inferiority or to make food products appear better or of greater value than they really are.

**Baking Powder.**—Baking powders containing alum in any form or shape must have its presence distinctly shown by a label on the outside and face of which is printed: "THIS BAKING POWDER CONTAINS ALUM." The label must be printed in black ink, in legible type, not smaller than brevier heavy gothic caps, and must give the name and address of the manufacturer in type of the same kind.

**Buckwheat Flour.**—Buckwheat flour if labeled "Buckwheat Flour," must be true to name. Buckwheat flour may be mixed with other flour and sold as "Compound Buckwheat and ————— Flour," using the name of the other flour in place of the blank. The label must disclose the true character and composition of the article. Buckwheat flour may be mixed with self-rising, ingredients not injurious to health and sold under a name that discloses the true character and composition of the mixture, such as, "Compound Self-rising Buckwheat Flour."

**Candy.**—Candy must be free from inert mineral matters and must not be colored with substances deleterious to health.

**Catsup.**—Catsup must be labeled so as to show its true character and composition, as, "Tomato Catsup," "Mushroom Catsup," "Walnut Catsup," etc., and must not contain preservatives or coloring matter deleterious to health. If harmless preservatives or artificial coloring is used, that fact, and the name or names of the specific substance or substances must be disclosed on the label.

**Cheese.**—The Dairy and Food Commissioner is authorized to issue to the owner or manager of each factory making **FULL CREAM CHEESE** a stencil containing the number of the factory and the state brand, "**WISCONSIN FULL CREAM CHEESE.**"

The manufacture and sale of filled cheese is prohibited.

The manufacture and sale of skimmed cheese is prohibited, except when such cheese is made ten inches in diameter and nine inches in height.

**Chocolate and Cocoa.**—Chocolate and Cocoa when made only from cocoa mass, sugar and glycerine may be sold under the name "Prepared Cocoa" or "Sweet Chocolate."

**Coffee.**—Coffee sold as such must be true to name. It must not be coated or polished to conceal inferiority. Substitutes containing no coffee cannot be sold as coffee compounds, but may be sold under their true or coined names. Compounds of coffee and chicory, or of coffee and any harmless substitute allied to it in either flavor or strength and not used simply as an adulterant, may be sold when labeled "Coffee and Chicory Compound" or "Coffee and ——— Compound," etc.

**Canned Goods.**—Canned goods must be distinctly labeled with grade or quality of the goods, together with the name and address of the seller and manufacturer.

**Cream of Tartar.**—Cream of Tartar must be pure and true to name. All compounds are unlawful.

**Extracts.**—Artificial extracts can be manufactured and sold only in cases where it is not possible to produce an extract from the fruit itself. Extracts of this class must be distinctly labeled as "Artificial Extracts."

Extract of Lemon, Essence of Lemon or Spirits of Lemon, sold as such, must contain at least five per cent. of the pure oil of lemon dissolved in ethyl alcohol.

Such mixtures or compounds as "Water Soluble Lemon Flavor" or "Terpeneless Lemon Flavor," made from lemon peel or from oil of lemon, or from both, must not be sold as "Extract of Lemon" or "Essence of Lemon" or "Spirits of Lemon;" but if of equivalent strength and labeled, branded or tagged in a manner showing their exact character and composition and approved by the dairy and food commissioner of the state, and not containing any poisonous or deleterious ingredients will be recognized as legitimate substitutes and when sold as articles of food under their own distinct names as stated above and not under the name of any other article of food, such sale will not be contested by this commission as unlawful.

Extract of Vanilla must be made wholly from vanilla beans, and must contain no artificial coloring. The color of vanilla extract is considered an indication of its strength and artificial coloring in such case would be used for the purpose of concealing inferiority and of making the article appear better than it really is.

When other flavoring substances are used, such as Vanillin, Coumarin or Tonka, the extract must be labeled so as to show the purchaser its true character; As, "Compound Extract of Tonka and Vanillin." The label "Compound Extract of Vanilla" will not be deemed sufficient notice of the character and composition of the article

In all cases, it is to be understood that when an extract is labeled with more than one name, the type used is to be similar in size, and the name of any one of the articles used is not to be given greater prominence than another.

**Farinaceous Goods.**—Farinaceous Goods must be true to name. Barley, Hominy, Cracked or Rolled Wheat or Oats, Tapioca and like articles, must be pure and unadulterated. If mixed or compounded with other articles, must be sold as a mixture or compound under their true or coined name. Packages containing mixtures or compounds of this kind should be labeled with the name and address of the manufacturer or compounder thereof.

**Honey.**—Honey adulterated with glucose or any other substance not deleterious to health may be sold if the package or parcel containing the same is labeled "Adulterated Honey," in letters of not less than one-half inch length and proportionate breadth, on the upper portion of the package or parcel containing such honey. The sale of honey is regulated by a special law enacted in 1881. It appears in the last revision of the statutes, the revisers evidently holding that it was not repealed by the pure food law of 1897.

**Jellies.**—Artificial Fruit Jellies, Jams, Preserves, Fruit Butter, so-called "Pie Filling," or other similar mixtures or compounds, made or composed, in whole or in part, of Glucose, Dextrin, Starch or other substances must not be colored in imitation of natural fruit products; but if uncolored, may be sold for what they are when labeled in a manner showing their exact character and composition and approved by the dairy and food commissioner of the state and when they are free from ingredients deleterious to health. Such artificial mixtures or compounds must be labeled with, (first), the word "Compound," (second), the word "Glucose" and (third), the name of the fruit or dextrin, or starch, or other substance, entering into the artificial product. To illustrate: In the case of artificial jelly consisting of glucose with an apple base, the label should be "Compound Glucose Apple Jelly." If the fruit is currant, the label should be "Compound Glucose Currant Jelly." If the base is starch, the label should be "Compound Glucose Starch Jelly." In case of other mixtures or compounds, as mentioned above, the label should be "Compound Glucose Starch Pie Filling," "Compound Glucose Apple Jam," etc., according to their true character and composition.

Substitute mixtures or compounds cannot lawfully be sold in imitation of or under the name of any other article of food.

**Lard.**—Substitutes for lard must not be sold under the name of lards. Compounds containing lard can be sold when labeled in a manner showing their true character and composition and approved by the dairy and food commissioner of the state, such as, "Compound Lard and ———."

**Maple Sugar.**—Maple sugar and maple syrup must be true to name. Any mixture or compound made in imitation of, or sold under the name of any other genuine food article is an unlawful adulteration. But mixtures or compounds may be sold under their own distinct names or under coined names, if such mixtures or compounds, being substitutes, are not in imitation of, nor sold under the name of any other article of food, and are labeled so as to show their exact character and composition.

**Meat.**—Chapter 243 of the laws of 1901, provides that, "Any person who by himself or his agent shall make, manufacture, offer or expose for sale, take order for or sell any sausage or chopped meat compound containing any artificial coloring or dye or chemical preservative or antiseptic, shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be fined not less than seventy-five nor more than two hundred dollars."

**Milk.**—All milk offered for sale or sold or delivered to creameries or cheese factories must be from clean, healthy cows, of clean, pure and wholesome character, free from preservatives or any foreign substance, and must contain not less than three per cent. butter fat.

Producers and dealers in milk and cream are especially warned against the use of preservatives.

The preparations for keeping milk and cream sweet that are widely advertised in this state as being harmless, have been condemned by leading authorities, both in this country and in Europe, as being prejudicial to the public health.

Their use is prohibited by a plain statute which fixes a minimum penalty of \$25 for its violation.

Preservatives are used to avoid the effects of careless and unclean methods.

Milk and cream will remain sweet without the use of poisonous drugs long enough for sale and consumption if produced from clean cows, in clean barns, by clean men, using clean utensils.

The health of invalids and of children is of more importance to the state than the prosperity of manufacturers and dealers in the makeshifts of uncleanness.

**Mustard.**—Dry mustard must be pure.

Prepared mustard must be free from starch or adulterant of any kind, and, if consisting of mustard, vinegar, and spices, may be sold when labeled "Prepared Mustard."

A preparation of mustard, vinegar, spices and enough filling or

starch to make a mustard of mild flavor to meet a legitimate demand which undoubtedly exists, may be sold when labeled "Prepared Mustard Compound." Harmless coloring matter may be used in preparations of mustard only to secure uniformity of appearance.

**Oleomargarine.**—Oleomargarine which shall be in imitation of yellow butter can not be lawfully sold. Oleomargarine free from coloration or ingredient that causes it to look like butter can be manufactured and sold under its own name when properly labeled. Each tub, package and parcel must be marked by a placard bearing the word "Oleomargarine" printed in plain, uncondensed gothic letters not less than one inch long, and such placard shall contain no other words thereon.

All stores and places of business from which oleomargarine shall be sold must have conspicuously posted a placard to be approved by the dairy and food commissioner, containing the words, printed in letters not less than four inches in length, "Oleomargarine Sold Here."

It is unlawful for hotel, restaurant or boarding-house keepers to furnish their guests with butter substitutes without notifying such guests that the substitutes so furnished are not butter.

A bill of fare furnished guests and containing a statement that oleomargarine is used will be deemed a sufficient notice.

No imitation butter or cheese can be used in any of the charitable or penal institutions of this state.

**Renovated Butter.**—Renovated Butter which is butter of inferior quality melted, regranulated, churned with milk and worked over into the appearance of fresh creamery butter, must be labeled "Renovated Butter" upon each package and parcel.

**Saccharine.**—Saccharine in foods is held to be an unlawful adulterant.

**Spices.**—All spices must be pure. Any mixture of any foreign article with any spice is an adulteration. An adulteration of spices cannot be remedied by the label "Compound."

**Sirup.**—Sirup is a product obtained from the juice of a sugar (cane sugar) producing plant, such as sugar cane, sorghum and maple. Only such products are lawfully salable under the name, "Sirup." Glucose or corn sirup should be sold as such. Though there is little difference in the food value of sirup and glucose or corn sirup, there is a distinct difference in the sweetening power of the two, so that it must be considered that the sale of glucose or corn sirup as and for sirup is a fraud and a violation of law. Compounds or mixtures of sirup and glucose or corn sirup should be labeled and sold as "Glucose Mixture, "Glucose" or "Corn Sirup."

**Molasses** containing glucose should be labeled and sold as "Glucose Molasses Mixture," as the value of molasses is dependent upon a pungent flavor peculiar to itself, and not found in glucose or corn sirups.

**Vinegar.**—All vinegar must contain four per cent. of acetic acid. Cider vinegar must contain two per cent. of apple solids. It is unlawful to label spirit vinegar as fruit vinegar.

**Dairy and Food Laws.**—A copy of a pamphlet containing the dairy and food laws of the state may be obtained by applying to J. Q. Emery, Dairy and Food Commissioner, Madison, Wis.

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#### NOTICE TO DEALERS IN FOOD PRODUCTS.

The food laws of this state do not require as a requisite for conviction, that proof be established of the dealer's intent to deceive or defraud. The elements of knowledge of adulteration and intent to deceive or defraud on the part of the dealer as a requisite for conviction in court are eliminated from the food laws. The legislature in its exercise of the police power of the state in regulating the sale of food products, has thrown upon the seller the entire responsibility for the purity and lawfulness of what he sells, and compels him, at his own risk, to know and be certain. By the laws of our state, the dealer is estopped from pleading in court that he did not know that the article was unlawful and did not intend to defraud. As stated above, the food laws throw upon the dealer the responsibility for the purity and lawfulness of what he sells.

This Commission has done everything in its power to inform dealers in regard to the food laws of the state and their relation to the same. The presumption of the law is that dealers know and are in duty bound to know the laws regulating the sale of the food products in which they deal. Sellers of unlawful food products must not rely upon further warning from this Commission.

## CHEMIST'S ANALYSES.

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### BAKING POWDERS.

Note.—See Commissioner's ruling on Baking Powder, page 7. See also special law on Baking Powder, section 4601b, Wisconsin Statutes of 1898.

March 8. Sample of baking powder purchased of Britson Mercantile Co., Deerfield. Manufactured by J. C. Grant Chemical Co., East St. Louis. Brand, "Bon Bon." Contains alum. Not lawfully labeled.

March 8. Sample of baking powder purchased of Sullivan Clery, Kenosha. Manufactured by Red Cross Baking Powder Co., Chicago, Ill. Brand, "Red Cross." Contains alum. Not lawfully labeled.

March 8. Sample of baking powder purchased of C. Anderson, Deerfield. Manufactured by Sherer Bros., Chicago. Brand, "Globe." Contains alum. Not lawfully labeled.

March 22. Sample of baking powder purchased of Nesselth Grocery Co., Menomonie. Manufactured by Philip B. Hunt Co., Minneapolis. Brand, "Hunt's Perfect." A phosphate powder; contains no alum. Lawful.

March 22. Sample of baking powder purchased of E. A. Feldt, Menominee. Manufactured by McCormick, Behnke & Co., St. Paul, Minn. Brand, "Palace." Alum-phosphate powder. Lawfully labeled.

March 22. Sample of baking powder purchased of A. J. Josephson, Menomonie. Manufactured by Sprague, Warner & Co., Chicago. Brand, "Unrivalled." Contains alum. Not lawfully labeled.

March 23. Sample of baking powder purchased of Everson & Co., Hudson. Manufactured by Eddy & Eddy, St. Louis. Brand, "Great Bargain." Contains alum. Unlawful as labeled.



March 23. Sample of baking powder purchased of Everson & Co., Hudson. Manufactured by J. W. La Bau & Co., St. Paul. Brand, "Marvel." Contains no alum. Lawful.

March 29. Sample of baking powder purchased of Lorrige Bros., Mattoon. Manufactured by Sprague, Warner & Co., Chicago. Brand, "Monsoon." Contains no alum. Lawful.

March 30. Sample of baking powder purchased of H. C. Schumann, Wittenberg. Manufactured by Kenton Baking Powder Co., Cincinnati, O. Brand, "Alderney." An alum-phosphate powder. Not lawful as labeled.

March. 30. Sample of baking powder purchased of H. C. Schumann, Wittenberg. Manufactured by Walsh, Lange & Co., Chicago. Brand, "Holly." Contains alum. Not lawful as labeled.

April 1. Sample of cream tartar baking powder submitted by The Ideal Extract & Bottling Co., Eau Claire, Wis. Manufactured by The Ideal Extract & Bottling Co., Eau Claire, Wis. Brand, "Ideal." Contains no alum. Lawful.

April 4. Sample of baking powder purchased of Lewis Severson, Cambridge. Manufactured by McNeil & Higgins Co., Chicago. Brand, "New Chicago." Contains no alum. Lawful.

April 6. Sample of baking powder submitted by J. S. Parkinson, Windsor. Manufactured by Western Manufacturing Co., Madison. Brand, "Crescent." Contains alum. Not lawful as labeled.

April 7. Sample of baking powder purchased of N. L. Dahl, De Forest. Manufactured by J. P. Deiter Co., Chicago. Brand, "Crown." An alum-phosphate powder. Not lawful as labeled.

April 9. Sample of baking powder purchased of Mitchell & Co., Fennimore. Manufactured by Geo. P. Bosbrink, Chicago. Brand, "Bosbrink's." Contains alum. Not lawful as labeled.

April 12. Sample of yeast powder purchased of N. Henning, Platteville. Manufactured by Chapman & Smith Co., Chicago. Brand, "Chicago Yeast Powder." An alum-phosphate powder. Not lawful as labeled.

April 12. Sample of baking powder purchased of J. L. Mitchell, Platteville. Manufactured by Franklin McVeagh & Co., Chicago.

Brand, "Snow Ball." An alum-phosphate powder. Not lawful as labeled.

April 30. Sample of baking powder purchased of J. C. Hocking, Dodgeville. Manufactured by Delaware Baking Powder Co., Philadelphia. Brand, "Delaware." Contains alum. Not lawful as labeled.

May 12. Sample of baking powder purchased of Forseth Strand Co., Menomonie. Manufactured by Sprague, Warner & Co., Chicago. Brand, "Unrivaled." An alum-phosphate powder. Not lawful as labeled.

May 13. Sample of baking powder purchased of Westerdahl Bros., Hersey. Manufactured by P. B. Hunt & Co., Minneapolis. Brand, "Hunt's Perfect." A phosphate powder. Contains no alum. Lawful

Sample of baking powder submitted by Dodsworth & Britt, Elroy. Manufactured by Philip B. Hunt Co., Minneapolis. Brand, "Hunt's Perfect." A phosphate powder. Lawfully labeled.

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#### BUCKWHEAT FLOUR.

Note.—See general law on adulteration of foods, pp. 3-4; also, ruling of the Commissioner on Buckwheat Flour, page 5.

February 26. Sample of buckwheat flour submitted by G. B. Godfrinon, Appleton. Jobber, Marshall & Hammel, Appleton. Contains traces of wheat flour, probably an accidental contamination.

March 3. Sample of buckwheat flour purchased of Murry & Johnson, Beloit. Manufactured by J. F. Flinn, Beloit. Contains a large amount of wheat flour. Adulterated.

March 9. Sample of buckwheat flour purchased of The Grange Store, Evansville. Manufactured by La Valle Roller Mills, La Valle. Brand, "Pure Fresh Ground Buckwheat." Contains a large amount of wheat flour. Adulterated.

June 1. Sample of buckwheat flour submitted by C. A. Dorr, Wyeville. Manufactured by Tomah Roller Mills. Badly adulterated with wheat flour.

Sample of buckwheat flour submitted by C. A. Greene, Grantsburg. Passed.

Sample of buckwheat flour submitted by C. A. Dorr, Wyeville (Sent to Prof. Henry). Contains over 50 per cent. of wheat flour.

Sample of buckwheat flour submitted by C. A. Dorr, Wyeville. Manufacturer said to be Tomah Roller Mills, Tomah. Said to have been received in exchange for pure buckwheat. Badly adulterated with wheat flour (about 50 per cent.).

Sample of buckwheat flour submitted by H. L. Mills, Appleton. Contains a large amount of low grade wheat flour.

Sample of buckwheat flour submitted by G. S. Lashier, Fall River. March 18. Sample of buckwheat flour purchased of G. S. Lashier, Fall River. Contains a large amount of wheat flour. Adulterated. Not lawfully salable as buckwheat flour.

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#### BUTTER.

Note.—See special law on renovated butter, sections 1 and 2, chapter 76, laws of 1899; also, law on "Imitation Butter," sections 4607d and 4607e, Wisconsin statutes of 1898.

February 24. Sample of butter purchased at Palmer House, Fond du Lac. Pronounced genuine butter.

February 24. Sample of butter purchased of Justens Cafe, Fond du Lac. Pronounced genuine butter.

February 25. Sample of butter purchased of Kind & Hoheisel, Menasha. Pronounced genuine butter.

February 25. Sample of butter purchased of Menasha Lunch Room, C. Felch, proprietor, Menasha. Pronounced genuine butter.

February 25. Sample of butter purchased of McCanna's Restaurant, Neenah. Pronounced genuine butter.

February 25. Sample of butter purchased of Kasson's Restaurant, Neenah. Pronounced genuine butter.

February 25. Sample of butter purchased of the Russell House, Neenah. Pronounced genuine butter.

February 26. Sample of butter served at lunch counter in restaurant of Ed. Gernay, Superior, Wis., 720 Tower avenue. Pronounced genuine butter.

February 26. Sample of butter taken from dinner table at the Great Northern Hotel, Superior, Wis. Pronounced genuine butter.

February 26. Sample of butter purchased of Fefferley's Elm Tree Restaurant, Appleton. Pronounced genuine butter.

February 26. Sample of butter purchased of Humphrey's Lunch Room, Appleton. Pronounced genuine butter.

February 26. Sample of butter purchased of Brill's Restaurant, Appleton. Pronounced genuine butter.

February 26. Sample of butter purchased of Kutler's Restaurant, Appleton. Pronounced genuine butter.

February 26. Sample of butter served on lunch counter at cheap eating house of Wm. Woodon, colored, Superior, Wis., 1805 Third street. Butyro-refract, 50.0. Reichert Meissl, No. 1.0. Sputters upon heating. Contains cottonseed oil. Pronounced oleomargarine.

February 26. Sample of butter purchased of Sherman House, Appleton, Wis. Pronounced genuine butter.

February 28. Sample of butter taken from dinner table of Blue Front Hotel, restaurant department. Pronounced genuine butter.

February 28. Sample of butter taken from lunch counter in the Rockaway Restaurant, Spooner, Wis. Pronounced genuine butter.

February 28. Sample of butter taken from breakfast table of the Depot Hotel and R. R. Eating House, C., St. P., M. & O. Ry., Spooner, Wis. Pronounced genuine butter.

March 29. Sample of butter purchased of Hotel Carley, Aniwa. Pronounced butter.

March 30. Sample of butter purchased of Hotel Rand, Wittenberg. Served with meal. Pronounced butter.

Sample of butter submitted by Mills Brothers, Madison. Pronounced genuine butter.

Sample of butter submitted by Geo. C. Mansfield Co., Johnson's Creek. Pronounced genuine butter.

Sample of butter submitted by N. H. Westman, Necedah. Pronounced genuine butter.

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#### CHEESE.

Note.—See law on filled cheese and skimmed-milk cheese, section 4607c, Wisconsin Statutes of 1898.

May 21. Sample of brick cheese submitted by Bibbs' Grocery, Madison, 446 W. Main street. Butter fat, 33.75 per cent.

Sample of cheese submitted by Fond du Lac Cheese & Butter Co., Fond du Lac. Butter fat, 33.84 per cent.

Sample of cottage cheese submitted by W. H. Payne, M. D., Beloit. Suspected of containing salicylic acid. No salicylic acid or other preservatives present.

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#### EXTRACTS.

Note.—See general law on adulteration of foods, pp. 5-6 and Commissioner's ruling on "Extracts," page 7.

February 25. Sample of lemon extract purchased of A. Eastlund, Superior, Wis., 412 Thompson Ave. Manufactured by Wright, Clarkson Merc. Co., Duluth, Minn. Oil of lemon (by vol.) 5.3 per cent. Passed.

February 26. Sample of lemon extract purchased of Grant & Ash, Superior, Wis., 1324 Tower Ave. Manufactured by Eddy & Eddy, chemists, St. Louis, Mo. Brand, "Eddy's Triple Flavoring Extracts, Lemon 2 oz. full weight." Lemon oil (by vol.) 8.0 per cent. Passed.

February 26. Sample of lemon extract purchased of William O'Connors, 1229 Tower avenue, Superior, Wis. Manufactured by Joseph

Burnett Co., Boston. Brand, "Burnett's warranted pure Extract Lemon." Oil of lemon (by vol.) 8.5 per cent. Passed.

February 26. Sample of lemon extract purchased of T. J. Anderson's Cash Grocery Co., 618 Tower avenue, Superior, Wis. Manufactured by Sprague, Warner & Co., Chicago. Brand, "Richelieu." Lemon oil (by vol.) 6.4 per cent. Passed.

February 26. Sample of lemon extract purchased of Martin Sauter, 308-310 Tower avenue, Superior, Wis. Manufactured by Twohy, Eimon Mer. Co., West Superior, Wis. Brand, "Golden Rod Concentrated." Lemon oil, 5.7 per cent. Passed.

February 26. Sample of lemon extract purchased of Julius Kerth, Appleton. Manufactured by The S. C. Shannon Co., Appleton, Wis. Brand, "High Grade." Lemon oil (by vol.), 5.0 per cent. Passed.

February 26. Sample of lemon extract purchased of Martin Sauter, 308-310 Tower avenue, Superior, Wis. Manufactured by National Extract Works, Milwaukee, Wis. Brand, "Calumet Pure Extract Lemon." Lemon oil, 3.5 per cent. Deficient in lemon oil. Held not to be lawfully salable as "Extract of Lemon."

March 3. Sample of lemon extract purchased of W. M. Vanlone, Beloit. Manufactured by Willsons, Edgerton, Brand, "Monarch." Lemon oil (by vol.), 6.2 per cent. Passed.

March 8. Sample of lemon extract purchased of Sullivan & Cleary, Kenosha. Manufactured by Roads Brothers, Chicago. Brand, "Roads." Lemon oil (by vol.) 7.1 per cent. Passed.

March 8. Sample of lemon extract purchased of Peter Elsen, Kenosha. Manufactured by J. P. Dieter Co., Chicago. Lemon oil (by vol.) 6.8 per cent. Passed.

March 8. Sample of lemon extract purchased of Bricton Mercantile Co., Deerfield. Manufactured by E. W. Gillett, Chicago. Brand, "Gillett's Extract." Lemon oil (by vol.), 5.4 per cent. Passed.

March 8. Sample of lemon extract purchased of D. Anderson, Deerfield. Manufactured by Wellauer & Hoffman, Milwaukee. Brand, "Acme." Lemon oil (by vol.) 5.2 per cent. Passed.

March 8. Sample of lemon extract purchased of D. M. Jessner, Deerfield. Manufactured by W. M. Hoyt & Co., Chicago. Brand, "Revolution." Lemon oil (by vol.), 5.0 per cent. Passed.

March 9. Sample of lemon extract purchased of The Grange Store, Evansville. Manufactured by Corbin, Sons and Co., Chicago. Brand, Clear Quill Extracts Lemon. Lemon oil (by vol.), 5.8 per cent. Methyl alcohol present. Adulterated, not lawful.

March 9. Sample of lemon extract purchased of The Grange Store, Evansville, Wis. Manufactured by Walsh, Boyle & Co., Chicago, Ill. Brand, "Holly Triple Strength Extract of Lemon." Lemon oil (by vol.), 5.5 per cent. Passed.

March 9. Sample of lemon extract purchased of C. A. Patterson Grocery, Evansville, Wis. Manufactured by Ontario Preserving Co., Middleport, N. Y. Brand, "Ferndell." Lemon oil (by vol.). 5.8 per cent. Passed.

March 9. Sample of lemon extract purchased of J. W. Calkins Grocery, Evansville, Wis. Manufactured by Chapman & Smith Co., Chicago, Ill. Brand, "Chicago." Lemon oil (by vol.), 6.9 per cent. Passed.

March 9. Sample of lemon extract purchased of The Economy Grocery, Evansville, Wis. Manufactured by Steele-Wedeles Co., Chicago, Ill. Brand, "Lakeside Double Strength Extract Lemon." Lemon oil (by vol.), 0.7 per cent. Deficient in lemon oil. Held not to be lawfully salable as "Lemon Extract."

March 9. Sample of lemon extract purchased of Clark's Grocery, Pure Food Groceries, Evansville Wis. Manufactured by the Winter Spice and Extract Co., 13 Randolph Street, Chicago. Brand, "Favorite." Lemon oil, trace. Held not to be lawfully salable as "Extract of Lemon."

March 9. Sample of extract of lemon purchased of The Grange Store, Evansville, Wis. Manufactured by B. M. Codman, Milton Junction, Wis. Brand, "Codman's Pure Extract of Lemon." Lemon oil (by vol.), 1.9 per cent. Deficient in lemon oil. Held not to be lawfully salable as "Extract of Lemon."

March 22. Sample of lemon extract purchased of Nesselth Grocery Co., Menomonie. Manufactured by Reid, Murdoch & Co., Chicago. Brand, Atlas. Lemon oil (by vol.), 1.2 per cent. Deficient in lemon oil. Held not to be lawfully salable as "Extract of Lemon."

March 22. Sample of lemon extract purchased of A. J. Josephson, Menomonie. Manufactured by Sprague, Warner & Co., Chicago.

Brand, "Favorite." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

March 22. Sample of lemon extract purchased of A. J. Josephson, Menomonie. Manufactured by Winter Spice & Extract Co., Chicago. Brand, "Winter." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

March 22. Sample of lemon extract purchased of E. A. Feldt, Menomonie. Manufactured by Ontario Preserving Co., Middleport, N. Y. Brand, "Ferndell." Lemon oil (by vol.), 7.2 per cent. Passed.

March 23. Sample of lemon extract purchased of Everson & Co., Hudson. Manufactured by Minnesota Mercantile Co., Stillwater, Minn. Brand, "Dells Brand." Lemon oil (by vol.), 7.6 per cent. Passed.

March 29. Sample of lemon extract purchased of A. Goldberg, Mattoon. Manufactured by J. A. Tolman Co., Chicago, Brand, "Trojan." Lemon oil, none: Held not to be lawfully salable as "Extract of Lemon."

March 29. Sample of lemon extract purchased of A. Goldberg, Mattoon. Manufactured by Walsh, Boyle & Co., Chicago. Brand, "Silver Seal." Lemon oil (by vol.), 6.6 per cent. Passed.

March 29. Sample of lemon extract purchased of J. McMaster, Mattoon. Manufactured by Durand & Kasper, Chicago. Brand, "Rival Extract." Wrongly labeled. Bottle contained vanilla flavoring.

March 29. Sample of lemon extract purchased of Fred Hanson, Chetek, Wis. Manufactured by The Ideal Extract and Bottling Co., Eau Claire, Wis. Brand, "Ideal." Lemon oil (by vol.), 4.2 per cent. Slightly deficient in lemon oil.

March 30. Sample of lemon extract purchased of D. Slepian, Wittenberg. Manufactured by A. J. Hilbert Co., Milwaukee. Brand, "Pure Food." Lemon oil (by vol.), 5.8 per cent. Passed.

March 30. Sample of lemon extract purchased of Mrs. G. L. Woodcock, Cumberland, Wis. Manufactured by Minnesota Mer. Co., Stillwater, Minn. Brand, "Eclips." Lemon oil (by vol.) 4.8 per cent. Wood-alcohol, present. Adulterated, not lawful.

March 31. Sample of lemon extract purchased of Hottman & Powell, 729 University avenue, Madison, Wis: Manufactured by Kenwood Pre-



serving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

March 31. Sample of lemon extract purchased of J. M. Reis, 32 N. Bassett street, Madison, Wis. Manufactured by Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

April 1. Sample of lemon extract submitted by The Ideal Extract & Bottling Co., Eau Claire, Wis. Manufactured by The Ideal Extract and Bottling Co., Eau Claire, Wis. Brand, "Ideal." Alcohol (by wt.) 81.0 per cent. Lemon oil (by vol.) 4.4 per cent. Slightly deficient in lemon oil.

April 2. Sample of lemon extract purchased of A. M. Anderson, Oregon, Wis. Manufactured by Reed, Walsh & Lange, Chicago, Ill. Brand, "Silver Seal." Lemon oil (by vol.) 5.0 per cent. Contains methyl alcohol. Adulterated. Not lawful.

April 2. Sample of lemon extract purchased of B. M'Dermott & Sons, Oregon, Wis. Manufactured by Kenwood Preserving Co., Chicago, Ill. Brand, "Seal." Lemon oil, none. Held not to be lawfully salable as "Extract of Lemon."

April 4. Sample of lemon extract purchased of Albert Reuth, Sun Prairie, Wis. Manufactured by Corbin Sons & Co., Chicago, Ill. Brand, "Clear Quill." Alcohol (by wt.) 77.0 per cent. Lemon oil (by vol.) 5.2 per cent. Passed.

April 7. Sample of lemon extract purchased of N. L. Dahl, De Forest. Manufactured by Meissner-Bergwall Co., Milwaukee. Brand, "M. B." Alcohol (by wt.) 85.0 per cent. Lemon oil (by vol.) 6.8 per cent. Passed.

April 9. Sample of lemon extract purchased of F. N. Kern & Co., Fennimore. Manufactured by Eddy & Eddy, St. Louis. Brand, "Eddy's Double Strength." Alcohol (by wt.) 75.0 per cent. Lemon oil (by vol.) 4.7 per cent. Slightly deficient in lemon oil.

April 12. Sample of lemon extract purchased of J. L. Mitchell, Platteville. Manufactured by Franklin McVeagh & Co., Chicago. Alcohol (by wt.) 83.0 per cent. Lemon oil (by vol.) 7.4 per cent. Passed.

April 12. Sample of lemon extract purchased of J. S. Brixton, Platteville. Manufactured by Chapman, Smith & Co. Brand, "Fine

Flavor." Alcohol (by wt.) 74.0 per cent. Lemon oil (by vol.) 6.5 per cent. Passed.

April 13. Sample of lemon extract purchased of D. Morrissey, Bagley. Manufactured by R. Barrett, Galena, Ill. Brand, "Standard." Alcohol (by wt.) 83.0 per cent. Lemon oil (by vol.) 5.7 per cent. Passed.

April 13. Sample of lemon extract purchased of H. F. Stayman, Bagley, Wis. Manufactured by Boerner-Fry Co., Iowa City, Iowa. Alcohol (by wt.) 10.0 per cent. Lemon oil, none. Not lawfully salable as "Extract of Lemon."

April 28. Sample of lemon extract purchased of H. Sherman, Richland Center. Manufactured by Sprague, Warner & Co., Chicago. Alcohol (by wt.) 85 per cent. Lemon oil (by vol.) 6.8 per cent. Passed.

April 30. Sample of lemon extract purchased of Mrs. J. C. Hocking, Dodgeville. Manufactured by McNeil & Higgins, Chicago. Brand, "Empire." Alcohol (by wt.) 86.0 per cent. Lemon oil (by vol.) 5.0 per cent. Passed.

May 11. Sample of lemon extract purchased of H. W. Gibson, Roberts. Manufactured by McCormick, Behnke & Co., St. Paul, Minn. Brand, "Palace." Alcohol (by wt.) 86.0 per cent. Lemon oil (by vol.) 5.4 per cent. Passed.

May 28. Sample of lemon extract purchased of George Post, Barron, Wis. Jobber, Minnesota Mer. Co., Stillwater, Minn. Brand, "Crescent." Lemon oil (by vol.) 6.5 per cent. Passed.

Sample of lemon extract submitted by State Board of Control. Marked (a). Alcohol (by wt.) 81.0 per cent. Lemon oil (by vol.) 6.5 per cent. Total residue, 0.14 per cent. Passed.

Sample of lemon extract submitted by State Board of Control. Marked (b). Alcohol (by wt.) 81.2 per cent. Lemon oil, 5.4 per cent. Total residue 0.15 per cent. Passed.

## CORRECTION.

On page 24 of Bulletin No. 3, the record of a sample of "Leader" brand of Lemon Extract sold by Gaarden & Anderson, Spring Valley, should show Minnesota Mercantile Co., as manufacturers instead of Green, De Laittre Co., jobbers, Minneapolis.

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March 23. Sample of "true extract of raspberry" purchased of Everson & Co., Hudson. Manufactured by Wm. McMurry & Co., St. Paul, Minn. Brand, "Honest Bottle." An artificial extract, artificially colored. Not lawfully labeled.

March 23. Sample of "strawberry extract" purchased of Birkmose, Wiberg & Co., Hudson. Manufactured by Griggs, Cooper & Co., St. Paul. Brand, "Home Brand." An artificial extract, artificially colored. Not lawfully labeled.

Sample of vanilla extract submitted by State Board of Control. Marked (x). Passed as lawful.

Sample of vanilla extract submitted by State Board of Control. Marked (y). Passed as lawful.

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## HONEY.

Note.—See special law on honey, sections 4607f and 4605a Wisconsin Statutes, 1898; also ruling of the Commissioner on page 7.

March 29. Sample of honey purchased of Fred Hanson, Chetek, Wis. Manufactured by The Ideal Extract & Bottling Co., Eau Claire, Wis. Brand, "Clarified Honey."

Polarization before inversion .....	(21°C.) +50.6°
Polarization after inversion .....	(21°C.) -24.2°
Sucrose .....	56.24 per cent.
Ash .....	0.13 per cent.

Adulterated. Not lawfully labeled.

## JELLIES AND PRESERVES.

Note.—See general law on adulteration of foods, pp. 5-6; also Commissioner's ruling on Jellies on page 9.

March 23. Sample of jelly purchased of Birkmose, Wiberg & Co., Hudson. Manufactured by Griggs, Cooper & Co., St. Paul. Brand. "Home Brand Quince."

Polarization before inversion.....	(22°C.)—21.0°
Polarization after inversion. ....	—26.2°
Sucrose .....	4.0 per cent.
Acidity (calc. as sulphuric acid).....	0.33 per cent.

Passed.

March 21. Sample of black raspberry preserves purchased of Joseph Sokup, Bridge street, Chippewa Falls, Wis. Manufactured by Mauerre, Yoe Syrup Co., Chicago, Ill. Brand, "Puritan." "Imitation." A compound glucose preserve. Not lawful as labeled.

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LARD.

Note.—See general law on adulteration of foods, pp. 5-6; also Commissioner's ruling, page 10.

March 15. Sample of lard submitted by H. Hilton, Chippewa Falls, Wis. Manufactured by Peter Mani, Chippewa Falls. Passed.

Sample of lard submitted by C. McManman & Sons, Kilbourn. Manufactured by Cudahy & Co. No adulterants found.

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MAPLE SYRUP.

Note.—See general law on adulteration of foods, pp. 5-6; also Commissioner's ruling on page 10.

February 6. Sample of maple syrup purchased of J. Russell Brown, Sabin, Wis. Manufactured by J. Russell Brown, Sabin. Passed.

February 8. Sample of maple syrup purchased of J. Russell Brown, Sabin, Wis. Manufactured by J. Russell Brown, Sabin, Wis. Passed.

February 8. Sample of maple syrup purchased of H. J. Turnipseed, Sabin, Wis. Manufactured by H. J. Turnipseed, Sabin, Wis. Passed.

February 8. Sample of maple syrup submitted by H. J. Turnipseed, Sabin, Wis. Manufactured by H. J. Turnipseed, Sabin, Wis. Passed.

February 24. Sample of maple syrup purchased of G. F. Finger, Fond du Lac. Manufactured by Curtice Bros., Rochester, N. Y. Brand, "Sap." Passed.

February 24. Sample of maple syrup purchased of Joseph Steuz, Fond du Lac. Manufactured by Huntington Maple Syrup & Sugar Co., Providence, R. I. Brand, "Gold Leaf." Not a pure maple syrup. Not lawfully salable as such.

February 24. Sample of maple syrup purchased of Robbins Bros., Fond du Lac. Manufactured by Towle Maple Syrup Co., Burlington, Vt. and St. Paul, Minn. Brand, "Log Cabin." Not a pure maple syrup. Not lawfully salable as such.

February 24. Sample of maple syrup purchased of Robbins Bros., Fond du Lac. Manufactured by Pierre Viaus, Quebec, Canad. Brand, "P. V." Not a pure maple syrup. Not lawfully salable as such.

February 24. Sample of maple syrup purchased of Robbins Bros., Fond du Lac. Manufactured by Sprague, Warner & Co., Chicago, Ill. Brand, "St. Croix." Not a pure maple syrup. Not lawfully salable as such.

February 24. Sample of maple syrup purchased of Conley Grocery Co., Fond du Lac. Manufactured by Travis & Co., Middlefield, Ohio. Brand, "White Label." Passed.

February 24. Sample of maple syrup purchased of A. P. Fleishman, Fond du Lac. Manufactured by The Maple Forest Syrup Co., Maple Groves, Vt. Brand, "Maple Forest." Not a pure maple syrup. Not lawfully salable as such.

February 24. Sample of maple syrup purchased of M. Washbush, Fond du Lac. Manufactured by the Mauierre-Yoe Syrup Co., Chicago, Ill. Brand, "Royal." Not a pure maple syrup. Not lawfully salable as such.

March 3. Sample of maple syrup purchased of G. Sanger, Beloit. Manufactured by Reed, Murdock & Co., Chicago, Ill. Brand, "Monarch." Not a pure maple syrup. Not lawfully salable as such.

March 3. Sample of maple syrup purchased of Murry & Johnson, Beloit. Manufactured by Mauierre-Yoe Syrup Co., Chicago. Brand, "Manse." Not a pure maple syrup. Not lawfully salable as such.

March 8. Sample of maple syrup purchased of Britson Mercantile Co., Deerfield. Manufactured by Berry, Mayburn Co., Chicago. Brand, "Ohio Sap." Not a pure maple syrup. Not lawfully salable as such.

March 11. Sample of maple syrup purchased of H. B. Schwan, Kenosha. Manufactured by Edward Dewey & Co., Milwaukee, Wis. Brand, "Vermont Maple." Not a pure maple syrup. Not lawfully salable as such.

April 7. Sample of maple syrup purchased of N. L. Dahl, De Forest. Manufactured by W. J. Quan & Co., Chicago. Brand, "Royal Blue." Not a pure maple syrup. Not lawfully salable as such.

April 12. Sample of maple syrup purchased of H. B. Allen, Richland Center, Wis. Manufactured by Chas. Ingmire, Gillingham, Wis. Passed.

April 12. Sample of maple syrup purchased of Geo. Unhaffey, Richland Center, Wis. Manufactured by Sid. Caddell, Gillingham, Wis. Passed.

Sample of maple syrup submitted by Wm. O'Connor, 1221-1223 Tower avenue, West Superior. The Towle Syrup Co., St. Paul, Jobbers. Brand, "Franklin County, Vt." Not a pure maple syrup. Not lawfully salable as such.

Sample of maple syrup submitted by Wm. S. Marshall, Madison. Passed.

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MILK.

Note.—See page 10.

Sample of milk submitted by Geo. C. Mansfield Co., Johnson Creek. Patron: Mrs. C. Trachte, Ebenezar, Wis. Marked No. 1. Delivered by patron February 22, 1904. Butter fat, 2.8 per cent.

Sample of milk submitted by Geo. C. Mansfield Co., Johnson Creek. Patron: Mrs. C. Trachte, Ebenezar, Wis. Marked No. 2. Delivered by patron February 29, 1904. Butter fat, 3.9 per cent.

Sample of milk submitted by C. Joss, Grand Rapids, Wis. Butter fat, 3.1 per cent. Sample in bad condition for accurate testing.

March 24. Sample of milk submitted by Cambridge Creamery (Otto Bilstad), Cambridge, Wis. Taken from composite milk sample bottle at Cambridge creamery. Butter fat, 3.5 per cent.

March 24. Sample of morning's milk submitted by Otto Bilstad, Cambridge, Wis. Sample taken from mixed milk of three cows at barn.

Sp. gr. ....	1.0306
Butter fat .....	3.6 per cent.
Total solids .....	12.12 per cent.
Solids not fat.....	8.52 per cent.

March 24. Sample of milk submitted by The Cambridge Creamery (R. Prescott), Cambridge, Wis. Sample taken from O. Prescott's composite milk sample bottle at creamery. Butter fat, 3.2 per cent.

March 24. Sample of milk submitted by Cambridge Creamery (Prescott's), Cambridge, Wis. Taken from pail of milk delivered to creamery by an agent of M. P. Prescott. Butter fat, 3.2 per cent.

March 23. Sample of night's milk submitted by Otto Bilstad, Cambridge, Wis. Sample taken from mixed milk of three cows at barn.

Sp. gr. ....	1.0304 per cent.
Butter fat. ....	4.2 per cent.
Total solids .....	12.78 per cent.
Solids not fat.....	8.58 per cent.

Sample of milk submitted by Mrs. Thos. Ward & Son, Appleton. Butter fat, 3.3 per cent.

Sample of milk submitted by J. G. Moore.

Butter fat .....	2.4 per cent.
Sp. gr. ....	1.034

Three samples of milk submitted by G. F. Oesau, Chilton.

No. 1, butter fat.....	3.6 per cent.
No. 2, butter fat. ....	3.8 per cent.
No. 3, butter fat.....	3.7 per cent.

Four samples of milk submitted by C. O. Black, Syene.

No. 4, J. Garry.....	3.3 per cent.
No. 13, J. Sholtz.....	3.2 per cent.
No. 3, J. Fahey.....	3.6 per cent.
No. 11, Williams & Fox.....	3.1 per cent.

Pipette tested and found to be practically correct.

Sample of milk submitted by O. G. Rewey, Madison.

Sp. gr. ....	1.033
Butter fat .....	4.1 per cent.

April 16. Sample of mixed milk delivered by Mrs. Clements at Davis Cheese Factory, Lone Rock.

Sp. gr. ....	1.034
Butter fat .....	3.05 per cent.

Sample of milk submitted by Dr. W. H. Payne, M. D., Beloit.  
Marked "Mr. Gayton."

Sp. gr. ....	1.026
Butter fat .....	2.6 per cent.

Watered.

Sample of night's milk delivered by Fred Schoonover at Davis Cheese Factory, Lone Rock. Butter fat, 3.0 per cent.

April 16. Sample of night's milk delivered by Fred Schoonover at Davis Cheese Factory, Lone Rock.

Sp. gr. ....	1.0265
Butter fat.. ..	3.0 per cent.
Total solids .....	9.6 per cent.
Solids not fat .....	6.6 per cent.

Watered.

April 16. Sample of morning's milk delivered by Fred Schoonover at Davis Cheese Factory, Lone Rock.

Sp. gr. ....	1.031
Butter fat .....	4.15 per cent.
Total solids .....	13.0 per cent.
Solids not fat .....	8.85 per cent.

April 16. Sample of mixed milk delivered by Fred Schoonover, Lone Rock at Davis Cheese Factory, Lone Rock.

Butter fat .....	3.4 per cent.
Total solids .....	11.38 per cent.
Solids not fat .....	7.98 per cent.

Watered.



Sample of milk submitted by D. K. Barker, Oconto. Butter fat, 3.0 per cent.

Sample of milk submitted by F. S. Bartelt, Juneau. Butter fat, 3.6 per cent.

May 17. Sample of milk taken from E. Anderson Husse, Rockdale. Butter fat, 3.85 per cent.

June 17. Sample of milk submitted by J. Fritchner, No. 10, Union Grove. R. D. Delivered June 17th at Ives Grove creamery.

Sp. gr. ....	1.031
Butter fat .....	3.4 per cent.
Total solids .....	11.91 per cent.
Solids not fat .....	8.51 per cent.

June 17. Sample of milk submitted by L. Heminfield, No. 11, Union Grove, R. D. Delivered at Ives Grove creamery June 17.

Sp. gr. ....	1.0262
Butter fat .....	3.35 per cent.
Total solids .....	10.7 per cent.
Solids not fat .....	7.35 per cent.

Watered.

Sample of milk submitted by M. L. Lueck, Juneau, Wis., Butter fat, 3.65 per cent. Contained a large amount of dirt.

Sample of milk submitted by David Boelter, Almond, Wis. (R. F. D., No. 1). Butter fat, 4.3 per cent.

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#### CREAM.

February 26. Sample of cream submitted by Otto Rogers, Superior City Milk Inspector, 1721 Banks avenue, Superior, Wis. Butter fat, 16.5 per cent. Sample was in poor condition for accurate testing.

Sample of cream submitted by Mrs. E. M. Andrus, Madison. Dealer, Kleinheinz, Madison. Butter fat, 17.0 per cent. Free from preservatives, gelatin, viscogen and coloring matter.

## MISCELLANEOUS.

March 30. Sample of iceline submitted by Martin, Santer, Santer & Co., 308-310 Tower avenue, Superior, Wis. Essentially sodium sulphite, colored pink.

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 SYRUP.

Note.—See general law on adulteration of foods, pp. 5-6; also ruling of the Commissioner on page 11.

March 3. Sample of Syrup purchased of Murry & Johnson, Beloit. Manufactured by the Rockford Wholesale Grocery Co., Rockford, Ill. Brand, "Rockford Drips." A glucose syrup containing 7.2 per cent of cane sugar. Not lawfully labeled.

Sample of syrup submitted by State Board of Control. A glucose syrup containing 8.3 per cent. of cane sugar.

March 3. Sample of corn syrup purchased of Murry & Johnson, Beloit. Manufactured by Corn Products Co., Chicago, Ill. Brand, "Karo." A glucose syrup containing 7.5 per cent of cane sugar.

March 8. Sample of table syrup purchased of H. B. Schwan, Kenosha. Manufactured by A. Dahlman & Co., Milwaukee. A glucose syrup. Not lawfully labeled.

March 23. Sample of fruit syrup purchased of Brikmose, Wiberg & Co., Hudson. Manufactured by Griggs, Cooper & Co., St. Paul. Brand, "Home Brand Vanilla."

Sucrose .....70.5 per cent.

Ash .....0.02 per cent.

A cane sugar syrup, flavored with vanilla.

March 30. Sample of rock candy syrup purchased of The Company's Store, Cumberland, Wis. Manufactured by the Towle Syrup Co., St. Paul, Minn. Brand, "Towle Rock Candy Syrup." A glucose syrup. Not a rock candy syrup and not lawfully salable as such.

April 4. Sample of rock candy syrup purchased of Northwestern Lumber Co., Stanley, Wis. Manufactured by the Towle Syrup Co., St. Paul, Minn. Brand, "Towles Rock Candy Syrup." A glucose syrup. Not a rock candy syrup and not lawfully salable as such.

## SUGAR.

February 26. Sample of powdered sugar purchased of G. B. Godfrinon, Appleton. Manufactured by Havermeyer & Eldred. Commercially pure.

Sample of granulated sugar submitted by W. P. Massuere Co., Arcadia, Wis. Colored with a considerable amount of ultra-marine blue but otherwise commercially pure.

## MOLASSES.

Note.—See general law on adulteration of foods; also, Commissioner's ruling, page 12.

Sample of molasses submitted by the State Board of Control.

Polarization before inversion .....	(18°C.) +29.0°
Polarization after inversion .....	(18°C.) -15.4°
Sucrose .....	32.9°

## VINEGAR.

Note.—See specific law on vinegar, section 46071, Wisconsin Statutes of 1898, also ruling of the Commissioner on page 10.

February 24. Sample of cider vinegar submitted by A. P. Fleishman, Fond du Lac. Manufactured by Heinz, Pittsburgh.

T. A. (calc. as acetic acid) .....	4.8 per cent.
Total solids .....	2.8 per cent.

Passed.

February 24. Sample of cider vinegar purchased of G. F. Finger, Fond du Lac. Manufactured by F. C. Johnson, Kishwaukee, Ill.

Total acidity (calc. as acetic acid) .....	5.0 per cent.
Total solids .....	2.5 per cent.

Passed.

February 25. Sample of cider vinegar purchased of J. J. Lenteneger, Neenah. Manufactured by A. M. Richter & Son, Manitowoc.

Total acidity (calc. as acetic acid) .....	4.1 per cent.
Total solids .....	2.4 per cent.

Passed.

February 25. Sample of cider vinegar purchased of B. V. McDermott, Neenah. Manufactured by Lewis & Van Holten, Milwaukee.

T. A. (calc. as acetic acid).....4.0 per cent.  
 Total solids .....1.58 per cent.

This is not a pure cider vinegar. Adulterated.

February 26. Sample of cider vinegar purchased of W. L. Rhodes, Appleton. Manufactured by Brackenbauer, Plymouth. Mr. Rhodes claims he is not selling same as a pure and cider vinegar.

Total acidity (calc. as acetic acid).....4.3 per cent.  
 Total solids .....1.75 per cent.

Below legal standard in cider vinegar solids.

Sample of cider vinegar submitted by J. Lehman & Son, Tigerton, Wis. Jobbers said to be Sprague, Warner & Co., Chicago.

T. A. (calc. as acetic acid).....4.0 per cent.  
 Total solids .....2.6 per cent.

Passed.

March 3. Sample of cider vinegar purchased of E. J. Evans, Beloit. Manufactured by New York Cider Co.

Total acidity (calc. as acetic acid).....5.2 per cent.  
 Total solids .....0.33 per cent.

Not a cider vinegar. Adulterated.

March 3. Sample of cider vinegar purchased of G. E. Sanger, Beloit. Beloit. Chesbrough Moss Co., Beloit, jobbers.

T. A. (calc. as acetic acid).....3.8 per cent.  
 Total solids .....1.9 per cent.

Below legal standard in acidity and in cider vinegar solids.

March 3. Sample of cider vinegar purchased of Bull & Goodman, Beloit. Manufactured by Barrett & Barrett, South Haven Mich.

Total acidity (calc. as acetic acid).....4.6 per cent.  
 Total solids .....2.1 per cent.

Passed.

March 3. Sample of cider vinegar purchased of Stiles & Rogers, Beloit. Chesbrough Moss Co., Beloit, jobbers.

Total acidity (calc. as acetic acid).....5.7 per cent.  
 Total solids .....2.2 per cent.

Passed.

March 3. Sample of cider vinegar purchased of Stiles & Johnson, Beloit. Manufactured by F. C. Johnson, Kishwaukee.

T. A. (calc. as acetic acid) ..... 4.6 per cent.  
Total solids ..... 2.06 per cent.

Passed.

March 8. Sample of vinegar purchased of Meyer Jessner, Deerfield. Manufactured by the American Vinegar Co., Milwaukee.

T. A. (calc. as acetic acid) ..... 5.3 per cent.

Passed.

March 8. Sample of cider vinegar submitted by F. E. Carswell, Lone Rock.

Total acidity (calc. as acetic acid) ..... 4.6 per cent.  
Total solids ..... 1.9 per cent.

Slightly below legal standard in cider vinegar solids.

March 8. Sample of white wine vinegar purchased of Bricton Mercantile Co., Deerfield. Manufactured by the American Vinegar & Pickle Co., Milwaukee.

T. A. (calc. as acetic acid) ..... 6.0 per cent.  
Total solids ..... 0.22 per cent.  
Ash ..... 0.05 per cent.

Not a white wine vinegar. Not lawfully salable as such.

March 8. Sample of cider vinegar purchased of C. Schwan, Kenosha. Jobber, Henry Horner & Co., Chicago. Manufactured by the American Fruit Produce Co., Rochester.

T. A. (calc. as acetic acid) ..... 4.1 per cent.  
Total solids ..... 2.8 per cent.

Passed.

March 8. Sample of vinegar purchased of Bricton Mercantile Co., Deerfield. Jobber, Franklin McVeagh, Co., Chicago.

Total acidity (calc. as acetic acid) ..... 5.7 per cent.  
Total solids ..... 0.5 per cent.  
Color ..... artificial.

Spirit vinegar, artificially colored.

March 8. Sample of cider vinegar purchased of Bricton Mercantile Co., Deerfield. Jobber, Barrett & Barrett, Chicago.

Total acidity (calc. as acetic acid) ..... 4.9 per cent.  
Total solids ..... 1.7 per cent.

Below legal standard in cider vinegar solids.

March 9. Sample of cider vinegar purchased of F. A. Harbridge Co., Racine. Manufactured by the Prussing Cider Co., Chicago.

Total acidity (calc. as acetic acid).....4.6 per cent.  
 Total solids .....2.1 per cent.

This is not a pure cider vinegar. Adulterated.

March 12. Sample of cider vinegar purchased of C. T. Slagg, Cambridge. Manufactured by Barrett & Barrett, Chicago.

Total acidity (calc. as acetic acid).....5.2 per cent.  
 Total solids .....2.6 per cent.

This is not a pure cider vinegar. Adulterated.

March 11. Sample of cider vinegar purchased of G. A. Mogensen, Racine. Manufactured by Dahinden & Gallash, Milwaukee.

Total acidity (calc. as acetic acid).....4.9 per cent.  
 Total solids .....2.2 per cent.

Passed.

March 14. Sample of pure cider vinegar purchased of R. S. Water-son, Knapp, Wis. Jobber, Minnesota Mercantile Co., Stillwater Minn.

Total acidity (calc. as acetic acid).....4.6 per cent.  
 Total solids .....2.5 per cent.

Passed.

March 22. Sample of pure cider vinegar submitted by F. W. Hanzlik, Bridge street, Chippewa Falls, Wis. Manufactured by F. C. Johnson, Kishwaukee, Ill.

Total acidity (calc. as acetic acid).....4.04 per cent.  
 Total solids .....3.56 per cent.

Passed.

March 22. Sample of cider vinegar purchased of A. J. Josephson, Menomonie. Manufactured by Sprague, Warner & Co., Chicago.

Total acidity (calc. as acetic acid).....4.4 per cent.  
 Total solids .....2.4 per cent.

Passed.

March 22. Sample of cider vinegar submitted by Nesseth Grocery Co., Menomonie. Manufactured by F. F. Meyers Vinegar Co., Freeport, Ill.

Total acidity (calc. as acetic acid).....4.5 per cent.  
 Total solids .....2.15 per cent.

Passed.

March 23. Sample of cider vinegar purchased of Birkmose, Wiberg & Co., Hudson. Manufactured by the Minnesota Mercantile Co., Stillwater.

Total acidity (calc. as acetic acid).....4.5 per cent.

Total solids .....1.9 per cent.

Not a pure cider vinegar. Adulterated.

March 23. Sample of cider vinegar purchased of Everson & Co., Hudson. Manufactured by Minnesota Mercantile Co., Stillwater.

Total acidity (calc. as acetic acid).....4.7 per cent.

Total solids .....1.4 per cent.

Below legal standard in cider vinegar solids.

March 23. Sample of white wine vinegar purchased of Birkmose, Wiberg & Co., Hudson. Manufactured by the Minnesota Mercantile Co., Stillwater.

Total acidity (calc. as acetic acid).....4.8 per cent.

Total solids .....0.16 per cent.

Not a white wine vinegar. Not lawfully salable as such.

March 29. Sample of vinegar purchased of Lorrig Bros., Mattoon. Manufactured by Sprague, Warner & Co., Chicago.

Total acidity (calc. as acetic acid).....4.84 per cent.

Total solids .....2.87 per cent.

Passed.

March 29. Sample of cider vinegar purchased of A. Goldberg, Mattoon. Manufactured by the Red Cross Vinegar Co., St. Louis.

Total acidity (calc. as acetic acid).....4.1 per cent.

Total solids ... .....2.1 per cent.

Passed.

March 29. Sample of cider vinegar purchased of J. McMaster, Mattoon. Manufactured by Durand & Kasper, Chicago.

Total acidity (calc. as acetic acid).....9.3 per cent.

Total solids. ....0.48 per cent.

Color ..... artificial.

Spirit vinegar, artificially colored.

March 29. Sample of vinegar purchased of J. McMaster, Mattoon. Manufactured by Durand & Kaper, Chicago.

Total acidity (calc. as acetic acid).....5.95 per cent.

Total solids .....0.49 per cent.

This is not a cider vinegar. Adulterated.

March 30. Sample of vinegar purchased of L. Paul, Wittenberg.  
Manufactured by Joannes Bros. & Co., Green Bay.

Total acidity (calc. as acetic acid).....4.3 per cent.  
Passed.

March 30. Sample of cider vinegar purchased of L. Paul, Wittenberg.  
Manufactured by Joannes Bros. & Co., Green Bay.

Total acidity (calc. as acetic acid).....4.16 per cent.  
Total solids .....1.84 per cent.  
Below legal standard in cider vinegar solids.

March 30. Sample of cider vinegar submitted by D. Slepyan, Wittenberg.  
Manufactured by Genessee Fruit Co., Lansing, Mich.

Total acidity (calc. as acetic acid).....4.5 per cent.  
Total solids .....1.88 per cent.  
Below legal standard in cider vinegar solids.

March 30. Sample of cider vinegar purchased of Heins Bros. Co.,  
Wittenberg. Manufactured by Albion Cider & Vinegar Co., Albion,  
N. J.

Total acidity (calc. as acetic acid).....4.7 per cent.  
Total solids .....2.3 per cent.  
Passed.

Sample of cider vinegar submitted by State Board of Control.  
Johannes Bros., jobbers, Green Bay.

Sp. gr. ....1.020  
Total acidity (calc. as acetic acid).....4.7 per cent.  
Total solids .....3.53 per cent.  
Passed.

Sample of cider vinegar submitted by A. M. Richter & Son, Man-  
itowoc.

Total acidity (calc. as acetic acid).....4.6 per cent.  
Total solids .....2.4 per cent.  
Passed.

April 6. Sample of cider vinegar submitted by J. S. Parkinson, Wind-  
sor. Manufactured by F. C. Johnson, Kishwaukee, Ill.

Total acidity (calc. as acetic acid).....3.6 per cent.  
Total solids .....1.7 per cent.  
Below legal standard in acetic acid and in cider vinegar solids.



April 7. Sample of white wine vinegar purchased of Farness & Husebo, De Forest. Manufactured by H. J. Heinz Co., Chicago.

Total acidity (calc as acetic acid) .....4.17 per cent.

Not a "white wine vinegar." Not lawfully salable as such.

April 7. Sample of cider vinegar purchased of Farness & Husebo, De Forest. Manufactured by H. J. Heinz Co., Chicago.

T. A. (calc. as acetic acid).....4.8 per cent.

Total solids .....3.2 per cent.

Passed.

April 9. Sample of cider vinegar purchased of F. N. Kern & Co., Fennimore. Country made.

Total acidity (calc. as acetic acid).....7.7 per cent.

Total solids .....1.3 per cent.

Below legal standard in cider vinegar solids.

April 9. Sample of cider vinegar purchased of F. N. Kern & Co., Fennimore. Manufactured by Sprague, Warner & Co., Chicago.

Total acidity (calc. as acetic acid).....4.23 per cent.

Total solids .....2.13 per cent.

Passed.

April 9. Sample of vinegar purchased of C. J. Lomis & Co., Fennimore. Manufactured by the American Vinegar & Pickle Co., Milwaukee.

Total acidity (calc. as acetic acid).....4.55 per cent.

Total solids .....2.74 per cent.

Passed.

April 9. Sample of vinegar purchased of H. B. Lewis, Fennimore. Manufactured by Roundy, Peckham & Dexter, Milwaukee.

Total acidity ( calc. as acetic acid).....4.0 per cent.

Total solids .....2.29 per cent.

Passed.

April 9. Sample of vinegar purchased of C. E. Shaw, Fennimore. Manufactured by S. R. & J. C. Mott, 501 West St., New York.

Total acidity (calc. as acetic acid).....4.17 per cent.

Total solids .....2.00 per cent.

Passed.

April 9. Sample of cider vinegar purchased of Heim Bros. Co., Fennimore. Manufactured by Barrett & Barrett, Chicago.

Total acidity (calc. as acetic acid).....3.67 per cent.

Total solids .....1.92 per cent.

Slightly below legal standard in acetic acid and in total solids.

April 9. Sample of vinegar purchased of Heim Bros. & Co., Fennimore. Brand, "White Wine." Manufactured by Barrett & Barrett, Chicago.

Total acidity (calc. as acetic acid).....3.73 per cent.

Total solids .....0.11 per cent.

Not a "White Wine Vinegar." Below legal standard in acetic acid.

April 9. Sample of vinegar purchased of Mitchell & Co., Fennimore. Brand, "White Wine." Didn't know who manufacturer was. Had just bought stock.

Total acidity (calc. as acetic acid).....4.23 per cent.

Total solids .....0.31 per cent.

Not a white wine vinegar. Not lawfully salable as such.

April 9. Sample of cider vinegar purchased of Mitchell & Co., Fennimore.

Total acidity (calc. as acetic acid).....4.16 per cent.

Total solids .....2.65 per cent.

Not a pure cider vinegar. Adulterated.

April 12. Sample of white wine vinegar purchased of J. S. Brixton, Platteville. Manufactured by the American Vinegar & Pickle Co., Milwaukee.

Total acidity (calc. as acetic acid).....5.6 per cent.

Total solids .....0.3 per cent.

Not a white wine vinegar. Not lawfully salable as such.

Sample of cider vinegar purchased of J. S. Brixton, Platteville. Manufactured by the American Vinegar & Pickle Co., Milwaukee.

Total acidity (calc. as acetic acid).....4.08 per cent.

Total solids .....2.00 per cent.

Passed.

April 12. Sample of cider vinegar purchased of H. Sander, Platteville. Manufactured by E. O. Rosenthal, Freeport, Ill.

Total acidity (calc. as acetic acid).....4.6 per cent.

Total solids .....1.93 per cent.

Slightly below legal standard in cider vinegar solids.

April 12. Sample of cider vinegar purchased of J. L. Mitchell, Platteville. Manufactured by Lewis & Van Houten, Milwaukee.

Total acidity (calc. as acetic acid).....3.93 per cent.

Total solids .....2.6 per cent.

Not a pure cider vinegar. Adulterated.

April 13. Sample of cider vinegar purchased of H. F. Slayman, Bagley. M. M. Walker, Dubuque, Iowa, jobber.

Total acidity (calc as acetic acid).....4.4 per cent.

Total solids .....2.1 per cent.

Passed.

April 13. Sample of cider vinegar submitted by A. Calkins & Son, Bagley. Manufactured by the Jackson Vinegar Co., Dubuque, Iowa.

Total acidity (calc. as acetic acid).....4.5 per cent.

Total solids .....3.4 per cent.

Passed.

April 13. Sample of cider vinegar submitted by Dr. Morrissey, Bagley. Manufactured by R. Barrett, Galena, Ill.

Total acidity (calc. as acetic acid).....4.3 per cent.

Total solids .....1.9 per cent.

Not a pure cider vinegar. Adulterated.

April 30. Sample of cider vinegar purchased of Mrs. Rose Jones, Dodgeville. Manufactured by H. J. Heinz, Chicago.

Total acidity (calc. as acetic acid).....4.6 per cent.

Total solids .....2.5 per cent.

Passed.

April 30. Sample of cider vinegar purchased of J. O. Griffiths, Dodgeville. Manufactured by Rosenthal, Freeport, Ill.

Total acidity (calc. as acetic acid).....3.6 per cent.

Total solids .....0.49 per cent.

Not a cider vinegar. Not lawfully salable as such.

April 30. Sample of cider vinegar purchased of J. O. Griffiths, Dodgeville. Manufactured by the American Vinegar Co., Milwaukee.

Total acidity (calc. as acetic acid).....4.25 per cent.

Total solids .....2.2 per cent.

Passed.

April 30. Sample of cider vinegar purchased of Jones & Owen, Dodgeville. Manufactured by Lewis & Van Houten, Milwaukee.

Total acidity (calc. as acetic acid).....4.2 per cent.

Total solids .....2.4 per cent.

Passed.

April 30. Sample of white wine vinegar purchased of V. J. Rogers, Dodgeville. Manufactured by C. E. Meyer, Freeport, Ill.

Total acidity (calc. as acetic acid).....5.2 per cent.

Not a white wine vinegar and not lawfully salable as such.

April 30. Sample of cider vinegar purchased of V. P. Rogers, Dodgeville. Manufactured by Lewis & Van Houten, Milwaukee.

Total acidity (calc. as acetic acid).....4.48 per cent.

Total solids .....2.5 per cent.

Passed.

April 30. Sample of cider vinegar purchased of J. H. Stevenson & Co., Dodgeville. Manufactured by H. J. Heinz Co., Chicago.

Total acidity (calc. as acetic acid).....5.0 per cent.

Total solids .....2.88 per cent.

Passed.

April 30. Sample of pure rye malt vinegar purchased of J. H. Stevenson & Co., Dodgeville. Manufactured by Cushing & McFadden, Dubuque, Ia.

Total acidity (calc. as acetic acid).....5.0 per cent.

Not a malt vinegar. Not lawfully salable as such.

May 11. Sample of cider vinegar purchased of H. W. Gibson, Roberts. Manufactured by M. A. Gedney Pickling Co., Minneapolis, Minn.

Total acidity (calc. as acetic acid).....4.8 per cent.

Total solids .....2.65 per cent.

Passed.

May 11. Sample of white wine vinegar purchased of H. W. Gibson, Roberts. Manufactured by the Chippewa Valley Mercantile Co., Chippewa Falls.

Total acidity (calc. as acetic acid).....5.3 per cent.

Not a white wine vinegar. Not lawfully salable as such.

May 11. Sample of cider vinegar purchased of Wm. Graham, Roberts. Manufactured by J. C. Johnson, Kishwaukee, Ill.

Total acidity (calc. as acetic acid).....4.0 per cent.

Total solids .....2.17 per cent.

Passed.

Sample of cider vinegar submitted by Dodsworth & Britt, Elroy.  
Manufactured by H. J. Heinz Co., Pittsburg, Pa.

Total acidity (calc. as acetic acid).....4.5 per cent.

Total solids .....2.7 per cent.

Passed.

Sample of cider vinegar submitted by Dodsworth & Britt, Elroy.  
Manufactured by F. C. Johnson, Kishwaukee, Ill.

Total acidity (calc. as acetic acid).....3.75 per cent.

Total solids .....1.6 per cent.

Below legal standard in acidity and in cider vinegar solids. Not  
lawful.

Sample of cider vinegar submitted by A. M. Anderson, Oregon.  
Manufacturer said to be Walsh-Boyle & Co., Chicago.

Sp. gr. ....1.014

Total acidity (calc. as acetic acid).....4.6 per cent.

Total solids .....1.85 per cent.

Not a pure cider vinegar. Badly adulterated.

Sample of cider vinegar submitted by A. M. Anderson, Oregon. Man-  
ufacturer said to be Walsh-Boyle & Co., Chicago.

Sp. gr. ....1.018

Total acidity (calc. as acetic acid).....5.0 per cent.

Total solids .....3.02 per cent.

Not a pure cider vinegar. Adulterated.

MILK TESTS.

Jan. 15. Samples of milk and cream taken by U. S. Baer, Assistant Commissioner, at the Van Wyk Branch Creamery, 696 College Ave., Appleton, Wis., owned by Van Wyk Bros.:

	% butter fat.
Otto Croell, morning .....	4.2
Otto Croell, evening .....	4.6
Martin Joosten, morning .....	4.2
Martin Joosten, evening .....	4.2
Henry Bissing, morning .....	4.3
Henry Bissing, evening .....	4.0
Henry Vanden-Henvel, morning..	5.6
Henry Vanden-Henvel, evening..	5.6
Henry Schaffer, morning .....	4.4
Henry Schaffer, evening .....	3.8
Wm. Ohlrogge, morning .....	3.9
Wm. Ohlrogge, evening .....	4.0
Wm. Knutte, morning .....	3.8
Wm. Knutte, evening .....	4.3
Theo. Scheffler, mixed .....	4.4
Walter Tyson, morning .....	5.0
Walter Tyson, evening .....	5.0
Wm. Miskinmens, morning .....	4.2
Wm. Miskinmens, evening .....	3.4
Pete Schamacker, morning .....	5.4
Pete Schamacker, evening .....	4.7
Geo. Hanond, morning .....	4.0
Geo. Hanond, evening .....	3.8
John Verhagen, morning .....	3.8
John Verhagen, evening .....	4.2
Van Wyk Bros., cream, 29.0 per cent.	

Jan. 15, 1904. Milk inspection at Van Wyk Creamery, located at Appleton, Wis., by U. S. Baer, Asst. Com.:

F. Baruth, morning .....	3.4
F. Baruth, evening .....	3.6
George Gref, morning .....	3.7

	% butter fat.
George Gref, evening .....	4.0
A. Kloes, morning .....	*3.7
A. Kloes, evening .....	*3.4
A. Kloes, morning .....	*3.9
A. Kloes, evening .....	*3.4

\*Separate cans.

Jan. 16, 1904. Milk inspection at D. E. Wood Butter Co. Creamery, Evansville:

F. Cushman, mixed .....	4.2
John McDermott, mixed .....	3.6
John McDermott, mixed .....	3.6
John McDermott, mixed .....	3.4
J. H. Brink .....	3.8
J. H. Brink .....	3.9
E. & M. Shaw .....	4.0
E. & M. Shaw .....	3.8
A. D. Bullard .....	3.8
A. D. Bullard .....	4.1
C. E. Brooks .....	4.2
C. E. Brooks .....	*3.2
Stevens & Ross, mixed .....	3.8
Roy Robinson .....	4.1
Roy Robinson .....	3.9
Bert Lay .....	3.8
Bert Lay .....	3.9
Wm. Klinessmith, mixed .....	3.8
C. E. Moore .....	3.8
J. G. Babcock .....	4.2
E. Whipple, mixed .....	3.6
Ed. Rasmussen .....	*2.4
Ed. Rasmussen .....	3.5
Ed. Rasmussen .....	4.7

\*Sample from can frozen into slush ice.

Jan. 30, 1904. Milk inspection at  
Kohlsville Cheese Factory, located at  
Kohlsville:

	% butter fat.
Chas. Sell .....	4.8
Otto Moritz .....	5.6
Jacob Hamm .....	3.9
Chas. L. Jung .....	4.4
Joseph Hefter .....	4.8
Mary Meyer .....	4.4
Wm. Bartlett .....	3.8
Henry Kohl .....	3.8
John Yogert .....	4.3
Matt Yogert .....	4.4
M. Peanoske .....	4.1
Mrs. J. Pamperin .....	4.0
Aug. Kichner .....	3.7
John Stehler .....	4.1
J. M. Billirig .....	3.7
Lor Guth .....	4.0
Hy. Wolf .....	3.4
Aug. Brinkmann .....	3.6
John Gales .....	4.0
Ad. Foss .....	4.1
Rich Freidemann .....	4.3
Henry Conrad .....	3.6
John Sauer .....	3.5
John Bingen .....	4.5
Theo. Steger .....	4.2
Paul Wolf .....	3.8
Henry Klumb .....	4.5
John Pamperin .....	4.4
Frederick Baumgartner .....	4.2
Mrs. M. Hiller .....	4.5
Peter Hiller .....	3.8
Wm. Patton .....	4.4

Feb. 25, 1904. Milk inspection at  
De Forest B. & C. Co. Creamery, De  
Forest:

Peter Larson .....	4.5
J. E. Johnson .....	3.9
Lars Eggum .....	3.8
Joe Johnson .....	3.5
M. Myhre .....	4.1
E. O. Robinson .....	3.6
H. Gest & W. Ohnstad .....	4.0
A. J. Dustin .....	4.0
Rovert & Monson .....	4.3
Severt Engesether .....	4.2
A. P. Linde .....	3.7
McFarland & Folk .....	3.5
L. S. Grinde .....	3.3
H. Blifernecht .....	4.0
C. Legreid .....	3.9
F. Breggeman .....	4.1

Strength of acid, 1.84.

March 5, 1904. Milk inspection at  
Lyndina Cheese Factory, located at Lyn-  
dina:

	% butter fat.
E. P. Vandusen .....	4.0
W. H. Hale .....	4.5
Harry Hale .....	3.9
Mike Hogen .....	4.0
Osman Larson .....	4.0
Mert Sullivan .....	4.3
A. O. Robinson .....	4.3
E. H. Robinson .....	4.2
F. A. Robinson .....	3.8
Frank Schmidt .....	4.2
C. C. Remington .....	4.8
A. A. Fuller .....	3.7
T. G. Chadwick .....	4.3
Marie Curtis .....	4.0
Riley Robinson .....	4.3
Fred Wicks .....	3.8
Mike Murry .....	4.1
A. Ruhland .....	4.7
O. A. Babcock .....	4.1
Dan Robinson .....	3.7
C. W. Hale .....	4.0
Ole Stembroe .....	5.1
H. Wormuth .....	4.1
W. H. Sullivan .....	4.1
H. Stanforth .....	3.8
Kate Powers .....	5.1

March 27, 1904. Milk inspection at  
Klondike Creamery, located near Marsh-  
field:

J. Fleischmann .....	3.8
F. Basl .....	4.0
Fred Roder .....	3.2
F. Solton .....	4.4
Geo. Baners .....	3.6
B. Severson .....	4.1
Jacob Hanson .....	4.0
Wm. Kosa .....	3.5
E. Noble .....	2.2
L. Bohmann .....	3.4
E. Everson .....	3.8
H. Swenson .....	4.0
Oliver Roland .....	4.1
Fred Schultz .....	4.7
Frank Belton .....	4.0
L. Roberson .....	3.6
E. Krause .....	4.0
Wm. Burhoff .....	3.8
G. Roder .....	3.1
Solen Hanson .....	3.1
A. Helmbeck .....	4.0
M. M. Travis .....	3.8
A. M. Guernsey .....	4.0

	% butter	fat.
John Matson .....	4.1	
A. Bradley .....	5.0	
Sam Demoss .....	3.3	
J. Frank Cady .....	4.1	
A. Goldbach .....	3.4	
Ole Haygon .....	4.5	

	% butter	fat.
M. Caine .....	3.6	
J. Sholth .....	3.1	
S. McGraw .....	3.7	
E. J. McKee .....	3.0	
Haight & Caine .....	4.1	
Buttermilk .....	.2	
Skim milk .....	Trace	

March 27. Report of milk inspection at Maple Grove Skimming Station:

A. Katzenberger .....	4.3
Geo. Morehouse .....	4.1
Wait Hurd .....	4.7
J. R. Schwartz .....	3.3
Wm. Riechart .....	4.0
Fred Helking .....	3.5
Wenddin David .....	3.9
J. M. Hamiston .....	3.6
Geo. Offord .....	2.9
Frank Haden .....	2.9
Joe David .....	3.8

March 27. Report of milk inspection at Richfield Skimming Station:

Joe Brey .....	4.5
John Klumb .....	3.7
Will Belton .....	5.3
Phil Bolkey .....	4.2
Fred Zehn .....	4.1
Frank Schuster .....	4.2
Wm. Doll .....	4.3
Chas. Kuhn .....	4.1
Wm. Krampin .....	4.2
John Trachte .....	3.5
J. R. Brey .....	3.6
Frank Telhofer .....	3.8

April 5, 1904. Milk inspection at the Syene Creamery, located at Syene, Dane Co.:

Wm. Fockmer .....	3.6
W. Williamson .....	3.3
J. Fahey .....	3.4
J. Garry .....	3.4
M. Whalen .....	3.0
F. McSlister .....	4.0
Geo. Kenison .....	4.2
M. Madson .....	3.3
H. Sutherland .....	3.9
Henry Walsh .....	2.9
Williams & Fox .....	2.8

April 23, 1904. Cream inspection at Marcellon Creamery, located 3 miles east of Pardeeville:

	No. 1	No. 2
Mrs. Wilkins .....	20.0	20.5
H. Roberts .....	21.5	26.0
G. Fondrager .....	27.5	27.5
J. Moran .....	27.0	27.5
G. Steiner .....	26.0	32.5
Keiffer Bros. ....	29.0	29.5
D. Mallon .....	32.0	32.5
C. Kamrath .....	22.5	24.5
A. Monthil .....	29.0	27.5
C. Smith .....	31.0	30.5
T. Mallon .....	20.0	21.5
W. McElroy, Sr. ....	26.0	30.5
G. Heath .....	29.0	31.5
A. Monthil .....	29.0	30.0
H. Scott .....	35.0	30.0
M. Ross .....	19.5	22.0
E. Stancer .....	25.0	26.5
M. Simmons .....	25.0	25.5
H. Fuller .....	25.5	28.0
A. W. Allison .....	36.0	36.0
J. Heath .....	37.0	39.5
J. R. Hamilton .....	23.0	24.0
C. Quinn .....	25.0	25.0
R. Dalton .....	29.5	29.0

Test No. 1 is buttermaker's; test No. 2 is inspector's.

April 25, 1904. Samples of milk and cream collected by U. S. Baer, Assistant Dairy and Food Commissioner, from Beloit city supply:

MILK.	
Chas. E. Moore .....	3.8
R. E. Shumaker .....	4.15
Mert Peck .....	3.8
Gus Royce .....	2.7
M. Helgerson .....	3.8
Chas. Lathers .....	3.9
A. E. Buckeridge .....	3.8
Chas. N. Nye (mixed milk) .....	3.9



	¢ butter fat.		¢ butter fat.
Chas. N. Nye (night's milk) ...	3.4	Geo. Kochner .....	3.35
Chas. N. Nye (morning's milk) ..	4.5	Geo. Walters .....	4.0
S. Sorensen .....	4.3	Oliver Walters .....	3.8
A. T. Hallett .....	3.9	Chas. Grant .....	4.0
N. C. Hansen .....	4.2	Ed. Niffenegger .....	3.2
Newton Ellis (morning's milk) ..	3.5	Mrs. H. Heinslman .....	3.8
Newton Ellis (night's milk) ....	3.2	Wm. Sommerfeld .....	3.6
E. J. Gayton .....	4.4	H. McElligott .....	3.6
E. D. Wheeler .....	3.6	Gale Dreibelleis .....	3.9
H. Ward (can No. 5) .....	4.1	Jos. Huber .....	4.3
H. Ward (can No. 6) .....	3.7		

No preservatives found in any of above samples.

## CREAM.

Chas. E. Moore .....	24.0
Mert Peck .....	19.5
Gus Royce .....	20.0
Chas. Lathers .....	16.5
A. E. Buckeridge .....	17.7
H. Knill .....	21.0
E. J. Gayton .....	18.0

No preservatives found.

May 11, 1904. Milk inspection at Blue Label Cheese Factory, located at Monroe:

Pat Grady .....	4.00
Pat Grady .....	3.10
J. Omeare .....	3.05
A. Ott .....	3.9
J. Burkhardt .....	3.3
A. Akermann .....	4.2
A. Akermann .....	3.6
Bayrhofer .....	4.35
Bayrhofer .....	3.6
R. Maski .....	3.8
J. Fuchs .....	3.8
Jac. Meinen .....	3.6
R. M. Lust .....	3.2
Ed. Drummy .....	3.9
J. H. Gisher .....	4.2
D. Haren .....	3.8
D. Thomm .....	3.3
J. Grunnerwald .....	3.4

May 11, 1904. Milk inspection at Brick Cheese Factory, located at Clarno:

C. W. Kleckner .....	3.45
Paul Knoll .....	3.3
Henry Trumpy .....	3.0
Aug. Maas .....	3.6
Doherty Bros. ....	3.0

May 16-17, 1904. Milk inspection at Englewood Creamery, Englewood:

## CREAM.

E. Schrelber .....	3.8
F. Schrelber .....	4.2
J. Tramberg .....	4.2
Wm. Miller .....	3.8
E. Kaston .....	3.8
C. M. Gullickson .....	3.5
Wm. Ritzke .....	4.3
F. Brown .....	4.0
E. Iwert .....	3.8
C. F. Britzman .....	4.1
J. Waterworth .....	3.4
W. Hubbard .....	4.2
Ed. Fields .....	3.8
Wm. Lucknow .....	4.0
R. R. Danchne .....	4.0
A. Laisman .....	3.2
Fred Noller .....	4.0
C. Liepke .....	3.9
W. Tomey .....	3.8
Wm. Pickrihn .....	4.8
G. Lucknow .....	4.4
G. Hemling .....	3.8
J. Palne .....	4.0
P. Neuhoff .....	4.6
Wm. Kumm .....	3.6
C. Zumm .....	3.8
J. Robins .....	4.0
F. Robins .....	3.4

May 16-17, 1904. Milk inspection at Englewood Creamery, located at Englewood. Manager, F. C. Westphal; P. O., Columbus, Wis.

## Cream—

P. Durr .....	24
A. Patrick .....	33
J. Hallen .....	34
W. Zumm .....	33
F. Krumm .....	28

	\$ butter fat.
C. Cowgill .....	26
P. Reak .....	27

Milk inspection at Englewood Creamery, located at Englewood. Manager, F. C. Westphal; P. O., Columbus, Wis.

Skimming Station No. 1.

H. Shaw .....	3.8
B. Crother .....	4.0
H. Hoefler .....	4.0
E. Broederdorf .....	3.6
E. Foley .....	4.0
E. Iwert .....	3.2
J. Broederdorf .....	4.0
F. Reak .....	3.7
W. R. Sugden .....	4.0
E. Crowther .....	4.0
A. Bancroft .....	4.0
Wm. McDonald .....	4.0
J. Schlon .....	3.8
H. Bobholdz .....	3.4
J. Waterworth .....	3.6
John Devaloe .....	3.4
C. Groelle .....	3.5
Wm. Foley .....	3.6
F. W. Chapen .....	3.6

May 16-17, 1904. Milk inspection at Englewood Creamery, located at Englewood:

Skimming Station No. 2.

G. Wodell .....	3.4
Chas. Pahl .....	3.7
John Tiedt .....	3.6
Alb. Leisemann .....	3.6
Christ Hemlig .....	3.6
Aug. Kruschke .....	3.1
Jul Brunk .....	3.4
Alb. Delmert .....	3.6
F. Banmann .....	3.2
Otto Miller .....	3.6
Wm. Buckholtz .....	4.4
Ed Hughes .....	3.7
G. Hemling .....	3.7
Chas. Crusons .....	4.0
M. Carlin .....	3.4
Chas. Lange .....	3.8
J. Carlin .....	3.8
J. Frantz .....	4.0
F. Heppe .....	3.8
E. Pahl .....	4.0
N. Peske .....	4.1
Wm. Henbuer .....	3.4

	\$ butter fat.
John Lange .....	3.3
S. Bronard .....	4.2
W. Crossman .....	4.8
Fred Pickrulin .....	4.0
Fred Hiensmann .....	3.6
Jul Petrich .....	3.5
Theo. Heinsmann .....	3.8

May 17, 1904. Milk inspection at Rockdale Creamery, located at Rockdale:

C. Mathison .....	4.0
J. Vaage .....	3.8
Torgerson Bros. ....	4.6
S. Brounty .....	4.0
P. Svenson .....	3.7
Halvorson & Herrid ..	4.0
A. Pepper .....	3.5
S. Severson .....	3.7
Olson & Tollefson .....	4.0
J. Johnson .....	4.3
H. Kampstad .....	4.0
Nelson & Peterson .....	3.3
G. Moen .....	3.5
Severson & Monson .....	4.0
Severson & Crump .....	3.8
H. J. Tellefson .....	4.2
H. Hanson .....	3.6
A. P. Flatland .....	4.1
C. Dregny .....	3.1
B. Ingerbrickson .....	3.7
L. Haman .....	4.4
G. G. Moen .....	4.8

May 24, 1904. Milk inspection at Marxville Creamery, located at Marxville:

A. Annen .....	3.8
J. Bollenback .....	3.6
W. Bollig .....	3.3
J. Breinig .....	4.1
H. Corniel .....	4.1
C. Corniel .....	4.5
W. Evert .....	4.5
W. Evert .....	3.6
F. Evert .....	3.7
J. Evert .....	4.0
E. Ferge .....	4.2
P. Gier .....	3.7
G. Hoessel .....	4.0
G. Hawley .....	3.3
Jas. Hawley .....	3.7
F. Hawley .....	3.0
Fred Hawley .....	3.7

	% butter fat.		% butter fat.
W. Karberg .....	3.7	E. M. Hazeltine .....	3.7
P. Ketelboerter .....	3.5	W. Holcomb .....	3.9
C. Ketelboerter .....	4.0	Willis Holcomb .....	3.7
J. Lockner .....	4.0	J. Hogan .....	3.5
J. Lamberty .....	4.4	W. J. Jordan .....	3.6
W. Matz .....	4.3	C. Kerr .....	3.4
H. Matz .....	4.3	J. W. Kester .....	3.7
M. Marx .....	3.9	J. Koenig .....	4.3
H. Martin .....	3.8	H. Linley .....	3.5
P. Mier .....	3.5	D. V. Lynch .....	4.5
N. Miller .....	4.2	H. Lynch .....	3.0
A. Martin .....	3.5	T. Morrow .....	3.3
M. Peschor .....	3.6	G. McKenzie .....	3.6
Th. Parr, cream .....	9.5	J. Orcutt .....	3.1
J. Stapleman .....	3.2	C. F. Paulls .....	3.8
J. Schaehte .....	3.4	Mrs. Parell .....	4.2
R. Schwaner .....	4.0	E. W. Race .....	3.7
W. Seston .....	4.6	Mrs. H. B. Reeve.....	4.0
J. Statz .....	4.0	T. Reeve .....	3.5
E. Schumann .....	4.0	T. Royston .....	3.8
A. Statz .....	3.7	J. Schlew .....	3.7
H. Schuman .....	3.6	Joe Schlew .....	4.1
G. Schuman .....	4.6	F. Schlew .....	3.9
H. Sanftleben .....	3.7	I. Sheldon .....	4.2
F. Schaehte .....	3.4	C. Shakelton .....	4.0
M. Theis, Sr. ....	3.8	J. Sharett .....	3.9
M. Theis, Jr. ....	3.7	A. J. Sheldon .....	3.3
G. Uselman .....	3.4	Mrs. J. Tyler .....	3.6
R. Voss .....	3.8	M. Werner .....	3.8
P. Walser .....	4.2	E. Winch .....	3.5
A. Walser .....	4.2	W. Winch .....	4.0
C. Westphal .....	3.9		
Zimmerman .....	3.7		
O. Seiler .....	4.8		
C. Hilgendorf .....	3.2		
A. Henning .....	4.0		
Keppel .....	2.9		
M. Ballirig .....	3.4		
M. Ballirig .....	3.4		

May 25. Milk inspection at Mazomanie Creamery, Mazomanie:

R. Foulks .....	3.9
E. Batty .....	4.4
J. C. Denniston .....	3.6
W. Hammersly .....	3.6
M. Broderick .....	4.3
J. B. King .....	4.1
G. Wilson .....	3.6
J. Blake .....	4.0
Billig Bros. ....	3.5
J. Hotman .....	3.6
M. Colderell .....	3.8
J. H. Greening .....	3.7
T. Higgins .....	4.3
M. Hodson .....	3.9

May 26, 1904. Milk inspection at Blue Mounds Creamery located at Blue Mounds:

C. I. Brigham .....	4.7
C. R. Collins .....	3.8
O. Loker .....	3.9
A. Dokken .....	3.9
A. Esker .....	3.5
T. Riley .....	3.9
J. W. Hilmenstide .....	4.0
Mrs. Cunneen .....	4.3
M. R. Walsh .....	3.9
K. K. Kyorlie .....	3.1
G. Hilmenstide .....	3.9
J. Tulland .....	3.9
Mrs. Grebener .....	3.8
A. B. McElwee .....	3.4
W. M. Mahoney .....	3.5
H. Arnold .....	3.7
J. Howery .....	3.5
A. Olson .....	4.0
Mrs. Drivdoll .....	4.0
T. Topper .....	3.8

June 1. Samples of milk submitted by J. Helmenstein, Blue Mounds, from Blue Mounds Creamery:

	% butter fat.
T. Riley	4.2
O. Lokkan	3.8
Annie Grebner	4.0
Drivdoll	3.9
J. Tulland	4.0
C. I. Brigham	4.7
William Mahoney	3.4
Mrs. Cunneen	4.15
Anthony Dokken	4.0
Mike Walsh	4.2
Henry Arnold	3.8
Olaf Topper	3.8
A. B. McClwee	3.6
J. Helmenstein	4.2
George Helmenstein	3.8
K. K. Kjolrie	3.65
Charles Collins	3.75
Andrew Olsen	3.8

June 1. Samples of milk submitted by Fred Marty, Monroe, Wis:

J. W. Finley	3.9
J. A. Ryan	4.1
F. A. Ryan	3.95
William Drew	4.0
John Doss	4.5
J. Connell	4.5
H. Huggett	4.4
W. L. Finley	4.3
J. Donahoe	4.3
Guy Newman	3.6
George Hatton	4.8
P. Mooney	3.8
Louis Bowls	4.5
Frank Connell	4.25

June 2, 1904. Milk inspection at Yellow River Cheese Factory:

M. Schmidt	3.6
O. Bruhn	3.8
H. Johnson	4.0
V. Morrison	3.8
L. Morrison	3.8
Mrs. Olson	4.0
I. Morrison	3.5
L. Youngmith	4.0
C. R. Nelson	3.8
A. Bosch	4.0
F. Haderer	3.9
C. Dix	3.9
C. Schafer	4.3

June 6, 1904. Milk inspection at Hewitt Station Creamery, located at Hewitt, Wood county:

	% butter fat.
Aug. Butke	4.1
F. Schweder	3.9
W. Redig	3.9
J. Seidle	4.0
W. Trap	3.6
M. Schiferl	4.0
M. Wenzel	4.0
J. Eberhardy	4.0
B. Kampshover	3.7
F. Hasselberger	3.9
C. Boehning	3.7
J. Hoffman	4.7
F. X. Hasselberger	3.7
F. Durst	3.8
F. Schoeder	3.4
C. Heise	3.8
G. Hasselberger	4.0
A. Kotenbentel	4.1
J. Silk	3.9
C. Sidel	3.9
A. Maidenwald	3.2
W. Pantzer	3.9
F. Krall	3.8
P. J. Klink	4.3
J. Newman	4.0
A. Arndt	4.3
F. Liepke	4.0
C. Kitzron	4.3
L. Krall	4.2
F. Boehming	3.7
C. Hass	3.7
A. Hoffman	3.5

June 7, 1904. Milk inspection at Hewitt Cheese Factory, located at Hewitt:

	% butter fat.
W. Hornick	3.8
J. Kollbeck	4.2
G. Durst	4.2
J. Reinerl	4.5
K. J. Beldle	3.6
J. Bowen	4.3
E. Behniger	4.2
F. X. Durst	4.1
M. Strupp	3.9
J. P. Heinz	3.6
H. Daniels	3.9
G. Huber	3.6
J. Hams	3.9
M. Moldenhauer	4.5
M. Kautzer	3.7
W. F. Smith	3.7

	¢ butter fat.		¢ butter fat.
P. Eberhardy .....	4.0	F. Addinger .....	3.6
C. Hackbarth .....	3.9	A. Schlagenhaft .....	3.5
J. Pongratz .....	3.8	W. Kohlbeck .....	3.6
J. Gournig .....	4.4	T. Johnson .....	3.1
F. Seidel .....	3.9	C. Wedured .....	3.1
		J. Bauer .....	3.8
		C. Taves .....	3.7
		J. Pell .....	3.4
		A. Wunnert .....	3.2
June 8, 1904. Milk inspection at		T. Colbeck .....	3.4
North Hewitt Creamery, located at		W. Hasenberl .....	3.9
North Hewitt:		J. Andreas .....	3.9
E. Weigel .....	3.3	E. Bloom .....	3.3
J. Roecklein .....	3.4	J. Fleisner .....	3.7
W. Wendt .....	3.9	J. Docks .....	4.4
C. Wichman .....	3.5	J. Mukel .....	2.9
J. Witt .....	3.8	R. Dewrby .....	3.6
A. Witt .....	3.9		
A. Wendt .....	4.0		
S. Sauerherring .....	3.5		
A. Beck .....	3.6	June 9, 1904. Milk inspection at	
J. Truhler .....	3.8	Nasonville Creamery, located at Nason-	
M. Kohlbeck .....	3.8	ville:	
J. Freldel .....	3.4	W. Dix .....	3.9
A. Zinthefer .....	3.7	H. J. Hanson .....	4.2
J. A. Webber .....	3.4	P. Hanson .....	3.5
A. Meichelbeck .....	3.6	H. Sherman .....	4.0
A. Reinwand .....	3.8	F. Fisher .....	3.7
J. Merkel .....	3.6	Mrs. J. P. Hanson .....	3.5
J. Habel .....	3.6	P. Morson .....	3.7
Margolowskey Bros. ....	3.5	A. Anderson .....	3.2
Mrs. Beal .....	3.7	E. Roder .....	3.6
A. Hornick .....	3.7	P. Jensen .....	4.1
J. Merkel .....	3.2	H. P. Hanson .....	3.7
A. Haas .....	3.4	M. Hanson .....	3.9
J. O. Brucker .....	3.8	P. Peterson .....	3.7
H. Weister .....	3.8	G. Eyers .....	3.7
B. Wagner .....	3.4	P. N. Hanson .....	3.7
C. Mandt .....	3.4	P. C. Johnson .....	3.6
B. Kolb .....	3.5	A. Fischer .....	4.1
F. Schadel .....	3.4	T. Hanson .....	3.7
J. Paleck .....	3.3	S. Christianson .....	3.9
L. Fehrenback .....	4.0	C. S. Missner .....	4.1
W. Schmidt .....	3.6	H. Jensen .....	3.7
J. Ertle .....	3.4	N. Christianson .....	3.7
C. Wederard, Sr. ....	3.4	R. Jacobson .....	3.8
F. Fleischner .....	3.7	H. Gepner .....	3.7
J. Kohlbeck .....	3.6	E. D. Babcock .....	4.4
M. Merkel .....	4.0	A. Robertson .....	3.4
G. Millbauer .....	3.6	R. Morson .....	4.2
L. Hornick .....	3.8	H. Stebtenpohl .....	3.8
F. Fach .....	3.6	P. N. Christianson .....	4.3
C. Strupp .....	3.4	A. Peterson .....	3.5
G. Stowell .....	3.6	M. Fischer .....	3.7
H. G. Weister .....	3.7	H. Filner .....	3.6
L. Schneider .....	3.6	P. Dewey .....	3.5
G. Schneider .....	3.6	L. Larson .....	3.6
J. Henzen .....	3.3		

%		butter	fat.	%		butter	fat.
J. Kohl	3.9			A. Creplan	3.5		
W. Peterson	3.9			J. Lugg	3.5		
T. Thompson	4.2			Wm. Birchell	3.7		
H. Paulson	3.3			L. Baumeister	3.7		
T. Hart	3.8			C. Johnson	3.0		
O. Peterson	3.9			T. Peehn	3.7		
J. Bodah	3.5			W. Fritchner	3.3		
H. Oleson	4.6			J. Fritchner	3.1		
R. Christiansen	3.7			L. Hemingfield	3.1		
R. Ebbie	3.4			D. Hancock	3.7		
H. Ebbie	4.0			W. Horner	3.9		
R. Block	3.8			W. Dibble	3.3		
H. Lenhart	3.7			J. Peterson	4.0		
V. Mason	3.7			N. C. Nelson	4.6		
F. Boyd	4.1			T. Henryhan	3.4		
L. Ristad	4.0			A. Jones	3.5		
H. Jurgensen	3.5			L. Jones	3.4		
C. Tangleman	3.8			Kinnie & George	3.8		
L. Donerbauer	3.6			H. P. Olson	3.3		
O. Peterson	3.6			J. Osenga	4.0		
H. Brooks	4.4			F. Shotner	3.6		
J. Oldenberg	3.8			H. Schraeder	3.4		
A. Hansen	3.4			C. Boettcher	4.3		
A. McGinnis	3.8			Mrs. Ortell	3.9		
A. McTavish	4.0			F. Wendt	3.4		
F. Kidder	3.3			G. Dibble	4.0		
J. Anderson	3.8			W. Shotner	3.4		
F. Florence	4.2			F. Herman	4.0		
P. Peterson	3.9			M. O. Hanson	3.5		
—							
June 11, 1904. Milk inspection at							
Roeder Cheese Factory, located at							
Wausau:							
C. J. Auklam	4.1			J. McDonald	3.2		
W. J. Roeder	3.8			H. Frank	4.2		
G. Bartlett	3.5			P. M. Nelson	3.5		
C. Tranton	3.8			G. Olson	4.0		
A. Bahr	4.0			J. Christianson	3.5		
Mrs. A. Zuman	4.1			C. Segar	3.4		
C. Zuman	3.7			C. Skakson	4.1		
F. Schultz	3.9			J. Bowers	4.6		
A. Meilke	3.6			T. Paddock	3.5		
J. Suhafer	3.9			O. P. Johnson	3.7		
L. Hasch	4.3			G. Gillett	3.7		
A. Boemke	3.8			H. P. Hanson	4.0		
H. Klochzein	3.9			F. Nindeman	3.1		
F. Foritz	4.2			E. Frank	3.4		
O. Redetzke	3.6			A. Beach	3.3		
—							
June 17, 1904. Milk inspection at							
Ives Grove Creamery, located at Ives							
Grove:							
C. O. Olson	3.3			Racine Co. Asylum	3.7		
Wm. Vove	3.2			P. Hanson	3.6		
—							
Samples of milk from Blue Mounds							
Creamery, owned by Roach & Seeber, of							
Waterloo, delivered to this Commission							



	% butter fat.
R. Bolts .....	3.8
F. N. Smith .....	4.5
E. Knickrehm .....	4.0

June 30, 1904. Milk inspection at Omro Jc. Creamery, located six miles west of Oshkosh:

J. Kiel .....	4.0
J. Mueller .....	3.6
K. Volker .....	4.0
M. Mudel .....	3.6
C. Fischer .....	3.1
N. Sheppard .....	3.8
G. O'Kron .....	3.5
C. Raasch .....	3.7
P. Kopersteen .....	3.5
H. Brandt .....	3.6
P. Pernes .....	4.4
A. Speich (night's) .....	2.5
J. Rilling .....	3.4
Mrs. Maracel .....	4.1
W. Fischer .....	3.6
J. Schultz .....	3.5
B. Harrows .....	3.6
A. Philip .....	3.7
A. Kamp .....	3.8
B. Dunham .....	4.2
— Klinger .....	3.4

May 12, 1904. Milk inspection at Swiss Cheese Factory, located in town of Wayne, Green Co.:

A. L. Andrews .....	3.2
C. J. McKnight .....	3.6
J. M. Usher .....	3.6
J. W. Hartsough .....	3.6
W. Usher .....	3.6
Thorp & Bennett .....	3.4
Fred Schumacher .....	3.8
Andrew Hanson .....	3.6
M. L. Hendel .....	3.5
F. Kurth .....	3.0
J. W. Conley .....	3.4

May 26, 1904. Milk inspection at Prairie Hill Brick Cheese Factory, located at Beaver Dam:

Aug. Buttorhardt .....	3.7
Albert Buttorhardt .....	4.0
W. Muhle .....	4.6
A. Muhle .....	4.0
F. Olliger .....	3.3
F. Knaht .....	4.0

	% butter fat.
A. Schumtztler .....	3.9
W. Hammer .....	3.2
George Dinkob .....	watered
C. Kayser .....	3.0
H. Albrecht .....	4.0
Geo. Erway .....	below standard
Geo. Panger .....	4.0
F. Boyer .....	3.6
A. Hofmann .....	3.05
M. Davis .....	4.45
F. Colter .....	3.5
D. Tracy .....	3.5
F. Pegelow .....	3.1
Chas. Halldway .....	3.8
A. Shumtztler .....	4.0
Wm. Ford .....	watered
Wm. Kunzonbach .....	3.25
Paul Normdorf .....	3.5
F. Blyer .....	4.9
Aug. Balin .....	4.2
Wm. Nadolski .....	4.6
Frank Hoy .....	4.3
Herman Koch .....	3.6

May 29, 1904. Milk inspection at Swiss Cheese Factory, located at Stanton:

Babcock Test.

John Schintz .....	3.80
Fred Schintz .....	4.25
Jacob Yahler .....	4.25
Albert Lentz .....	4.00
Gerald Emerson .....	4.40
Chas. Bodetted .....	3.85
Geo. Hart .....	3.65
Alek Peck .....	3.70
Fred Preis .....	4.10

Curd Test.

John Schintz—Clean flavor; mushy texture; no gas.
Fred Schintz—Clean flavor, firm texture; no gas.
Jacob Yahler—Not quite clean flavor; firm texture; no gas.
Albert Lentz—Clean flavor; firm texture; no gas.
Gerald Emerson—Clean flavor; firm texture; no gas.
Chas. Bodetted—Fair flavor; firm texture; no gas.
Geo. Hart—Fair flavor; O. K. texture; slightly gasy.
Alek Peck—Not clean flavor; slimy texture; no gas.
Fred Preis—Fair flavor; firm texture; no gas.



June 9, 1904. Milk inspection at Frammay Swiss Cheese Factory, located at Knapp:		% butter fat.	
	butter fat.		
Antson Brod .....	3.6	J. P. Heinz .....	3.6
G. Stakke .....	4.1	H. Daniels .....	3.9
Aug. Hoge .....	3.9	G. Huber .....	3.6
H. Kikhoffer .....	4.5	J. Hams .....	3.9
C. J. Mier .....	5.1	M. Moldenhauer .....	4.5
Fred Wyss .....	4.1	M. Kantzer .....	3.7
J. Kollman .....	4.7	W. F. Smith .....	3.7
Mrs. Nicton .....	3.9	P. Eberharty .....	4.0
Ole Wold .....	4.0	C. Hardbart .....	3.9
H. Hollendrung .....	3.9	J. Pongratz .....	3.8
Ole Freseth .....	4.7	J. Gournig .....	4.4
J. Schut .....	4.0	F. Seidel .....	3.9
Ole Larson .....	3.3		
P. Propper .....	3.0		
Mrs. H. Clark .....	3.6		
Mr. H. Scott .....	3.2		
Hans Averly .....	3.1		
Ed. Peterson .....	3.7		
Mrs. Schuntz .....	4.2		
H. W. Offeroske .....	3.5		

Milk inspection at Yellow River  
Cheese Factory:

M. Schmidt .....	3.6
O. Brulm .....	3.8
H. Johnson .....	4.0
V. Morrison .....	3.8
L. Morrison .....	3.8
Mrs. Olson .....	4.0
I. Morrison .....	3.5
L. Youngsmith .....	4.0
A. Bosch .....	4.0
C. R. Nelson .....	3.8
F. Hardner .....	3.9
C. Dix .....	3.9
C. Schafer .....	4.3

June 7, 1904. Milk inspection at  
Hewitt Cheese Factory, located at Hewitt:

W. Hornick .....	3.8
J. Kollbeck .....	4.2
G. Durst .....	4.2
J. Reinal .....	4.5
K. J. Beidle .....	3.6
J. Bowen .....	4.3
E. Behringer .....	4.2
F. X. Durst .....	4.1
M. Strupp .....	3.9

June 11, 1904. Milk inspection at  
Roeder Cheese Factory, located near  
Wausau:

C. J. Anklam .....	4.1
W. J. Roeder .....	3.8
G. Bartlett .....	3.5
C. Tranton .....	3.8
A. Bahr .....	4.0
Mrs. A. Zuman .....	4.1
C. Zuman .....	3.7
F. Schultz .....	3.9
A. Meilke .....	3.6
J. Suhafer .....	3.9
L. Hosch .....	4.3
A. Boemke .....	3.8
H. Klochzein .....	3.9
F. Foritz .....	4.2
O. Redetzke .....	3.6

April 25, 1904. Milk inspection, Be-  
loit City Supply:

Charles E. Moore .....	3.8
R. E. Shumaker .....	4.15
Mer Peck .....	2.7
Gus Royce .....	2.7
M. Helgerson .....	3.8
Chas. Lathers .....	3.9
A. E. Buckeridge .....	3.8
Chas. N. Nye (mixed) .....	3.9
Chas. N. Nye (night's) .....	3.4
Chas. N. Nye (morning's) .....	4.5
S. Sorensen .....	4.3
A. T. Hallett .....	3.9
N. C. Hansen .....	4.2
Nemton Ellis (morning's) .....	3.5
Nemton Ellis (night's) .....	3.2
E. J. Gayton .....	4.4
E. D. Wheeler .....	3.6
H. Ward (can No. 5) .....	4.1
H. Ward (can No. 6) .....	3.7

		% butter fat.			% butter fat.
No preservatives were found in any of the above samples.			Chas. Lathers .....		16.5
Cream.			A. E. Buckeridge .....		17.7
Chas. E. Moore .....	24.0		H. Knill .....		21.0
Mert Peck .....	19.5		E. J. Gay .....		18.0
Gus Royce .....	20.0		No preservatives found.		

CHEMIST'S ANALYSES OF MILK.

May 27. Sample of milk collected at Prairie Hill Cheese Factory, Beaver Dam, Wis. Patron: Wm. Ford, No. 22. Delivered to chemist, May 27, 1904. Delivered by Mr. Moore in sealed milk case.

Sp. gr. (15°C.) .....	1.0225
Butter fat .....	3.05 per cent.
Total solids .....	9.22 per cent.
Solids not fat .....	6.17 per cent.

Watered.

May 27. Sample of milk collected at Prairie Hill Cheese Factory, Beaver Dam, Wis. Patron: George Erway, No. 12. Delivered to chemist May 27, 1904. Delivered by Mr. Moore in sealed milk case.

Sp. gr. .....	1.033
Butter fat .....	2.5 per cent.
Total solids .....	11.39 per cent.
Solids not fat .....	8.89 per cent.

Below legal standard.

May 27. Sample of milk collected at Prairie Hill Cheese Factory, Beaver Dam, Wis. Patron: George Dinkol, No. 9.

Sp. gr. .....	1.027
Butter fat .....	3.35 per cent.
Total solids .....	10.67 per cent.
Solids not fat .....	7.32 per cent.

Watered.

June 2. Sample of evening milk submitted by George Dinkol, Beaver Dam, Wis. One pint sample taken at barn from mixed milk of sixteen cows. Refused payment.

Sp. gr. .....	1.032
Butter fat .....	4.35 per cent.
Total solids .....	13.36 per cent.
Solids not fat .....	9.01 per cent.

June 3. Sample of evening milk submitted by William Ford, Beaver Dam, Wis. One pint sample taken from mixed milk of five cans at barn. Refused payment.

Sp. gr. .....	1.0315
Butter fat .....	4.4 per cent.
Total solids .....	15.3 per cent.
Solids not fat .....	8.9 per cent.

June 3. Sample of morning's milk purchased of George Erway, Beaver Dam, Wis. One pint sample purchased at barn from mixed milk of seven cows.

Sp. gr. .....	1.031
Butter fat .....	3.85 per cent.
Total solids .....	12.61 per cent.
Solids not fat .....	8.76 per cent.

## REPORT OF CHEESE FACTORY INSPECTION.

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Jan. 30, 1904.—Name of factory, Kohlsville; location, Kohlsville, Washington Co.; owner or manager, W. P. Hamm; P. O. address, Kohlsville, Wis.; name of maker, W. P. Hamm; he attended Dairy School at Madison in 1896; pounds of milk every other day, 5,400; pounds of cheese daily, 558; style of cheese, daisies; Babcock Test is not often used; Wisconsin Curd Test is not often used; payments are made by pooling system; weight of milk, 75,078; pounds of cheese at last payment, 7,952; steam vats used; drainage flows down a steep hill to large drainage ditch some 800 feet from factory; whey tank about 30 feet from factory, in fair condition; building old brick and stone structure, but in fair repair; apparatus clean and in good repair; surroundings clean, or appeared to be so, everything under cover of snow; patrons' milk cans clean and in good order, quite a number of new cans; condition of milk in cans good with reference to flavor and cleanliness; building is not painted outside, brick walls.

March 5, 1904.—Name of factory, Lyndina; location, town of Lyndina; owner or manager, J. W. Cross; P. O. address, Mauston, Wis., R. F. D.; name of maker, J. W. Cross; he has not attended Dairy School at Madison; no. of patrons, 26; no. of cows, 235; pounds of milk daily, 3,470; pounds of cheese daily, 350; style of cheese, uncolored flats, well made, neatly banded; Babcock Test is used; Wisconsin Curd Test is used; inspector's test of composite milk sample for day, 4.0; payments are made on the fat basis; weight of milk, 44,421; average test, 4.11; pounds of cheese at last payment, 4,502; steam vats used; drainage, two sewage boxes under ground, liquid sewage drained into marsh one-half mile from factory; whey tank is inside the factory building; whey tank washed daily; whey pasteurized; building is first class, large, roomy and well built; apparatus is first class in every respect, new, clean and well constructed; surroundings clean, neat and well taken care of; good drive around building; patrons' milk cans clean; milk in cans good, clean; building is painted outside. This factory is a large, well constructed frame building, kept up in most excellent condition. No odors whatever within or without the factory building, strictly sanitary.

March 16, 1904.—Name of factory, Walter Davis; location, Richland Co., Buena Vista township; owner or manager, Walter Davis; P. O. address, Lone Rock; name of maker, Theo. Recter; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 150; pounds of milk daily, 3,000; pounds of cheese daily, 300; style of cheese, prints; Babcock Test is used; Wisconsin Curd Test is used; payments are made monthly by test; steam vats used; screen windows; drainage fair, surface; whey tank is outside; washed every week; building is fair; apparatus is fair; surroundings fair; patrons' milk cans most all good; milk in cans most all good; building is not painted outside.

April 13, 1904.—Name of factory, Sherwood; location, country, Spring Green township; owner or manager, J. H. Howe; P. O. address, Spring Green, Wis.; name of maker, Walter Powers; he has attended Dairy School at Madison; no. of patrons, 7; no. of cows, about 85; pounds of milk every

other day, 1,600; pounds of cheese every other day, 165; style of cheese, 10-lb. print cheese, nicely made; Babcock Test is used; Wisconsin Curd Test is used; payments are made on fat basis; steam vats used; drainage, whey in tank, water on ground back of factory; location and condition of whey tank, 15 feet from building; tank about 2 feet in ground, clean, washed out daily; building is old, in fairly good condition, clean; apparatus is good, clean; surroundings clean and tidy; patrons' milk cans reported clean; milk in cans reported good; building is painted outside.

April 13, 1904.—Name of factory, Big Hollow; location, country, Bear Creek township; owner or manager, J. H. Howe; P. O. address, Spring Green, Wis.; name of maker, J. H. Howe; he has attended Dairy School at Madison; no. of patrons, 12; no. of cows, about 125; pounds of milk every other day, 2,000; pounds of cheese every other day, 215; style of cheese, 10 lb. prints; Babcock Test is used; Wisconsin Curd Test is not used; Test of last composite milk sample, 3.7 per cent.; payments are made on fat basis; steam vats used; drainage, wash water run off into large ditch some distance from factory building; whey tank about 20 feet from factory, under ground, covered and kept clean; good new building, constructed of wood, clean; apparatus first class, clean; surroundings clean, well cared for; patrons' milk cans reported clean; milk in cans reported good; building is painted on outside. Neat little factory.

April 13, 1904.—Name of factory, Howe; location, country, Franklin township; owner or manager, J. H. Howe; P. O. address, Spring Green, Wis.; name of maker, G. W. Kreul; he has attended Dairy School at Madison; no. of patrons, 20; no. of cows, about 150; pounds of milk every other day, 2,800; pounds of cheese daily, 295; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is used; Last test of composite milk sample, 3.3 per cent.; payments are made on fat basis; steam vats used; drainage, wash water carried long distance from factory into drainage ditch; whey tank is 25 feet from factory, above ground, clean; first class frame building, clean; apparatus first class, clean; surroundings O. K.; patrons' milk cans reported clean; milk in cans reported good; building is painted outside. First class factory in all respects.

April 13th, 1904.—Name of factory, Plain; location, Plain, Wis., Franklin township; owner or manager, Mrs. A. Schoenmann; P. O. address, Plain, Wis.; name of maker, Frank Wismer; he has attended Dairy School at Madison; no. of patrons, 39; no. of cows, over 400; pounds of milk daily, 5,400; pounds of cheese daily, 550; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is used; payments are made on fat basis; weight of milk, 126,000; average test, 3.8; and pounds of cheese, 13,200 at last payment; steam vats used; drainage good, carried off through underground drain ditch; whey tank is 25 feet in rear of make room, above ground, cleaned daily; condition of building, first class, 2 curing rooms, one stone basement, one frame above ground; condition of apparatus, splendid, up to date machinery, clean and in good repair; condition of surroundings, neat and attractive; condition of patrons' milk cans, clean, new and well cared for; condition of milk in cans, good, clean; building is painted outside. Fine large cheese factory. Well built and equipped with all the latest and most modern machinery.

April 13, 1904.—Name of factory, Cedar Grove; location, country; Franklin township; owner or manager, W. B. Constantine; P. O. address, Plain, Sauk Co., Wis.; name of maker, W. B. Constantine; he has not attended Dairy School at Madison; no. of patrons, 39; no. of cows, about 300; pounds of milk daily, 4,500; pounds of cheese daily, 485; style of cheese, daisies, 20 pounds each; Babcock Test is used; Wisconsin Curd Test is not used; last test of composite milk sample, 3.4 per cent.; payments are made on fat basis; steam vats used; drainage run out on field near factory, to install sub-surface system sewage; whey tank near factory wall,

clean and new; condition of building, first class, not finished, new frame building, to be bricked on the outside; condition of apparatus, new and well arranged, power curd mill and pump; condition of surroundings, clean, free from all bad odors, building materials scattered about factory site; condition of patrons' milk cans, reported good and clean; condition of milk in cans, reported O. K.; building to be brick veneered. Former factory recently destroyed by fire. Splendid new building and equipment in process of construction. Sub-surface system sewage to be installed as per Baer's suggestions.

April 14, 1904.—Name of factory, Popular Grove; location, country, Franklin township; owner or manager, W. B. Constantine; P. O. address, Plain, Sauk Co., Wis.; name of maker, J. H. Witzel; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, about 150; pounds of milk every other day, 3,400; pounds of cheese every other day, 354; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is not used; last test of composite milk sample, 3.8 per cent.; payments are made on fat basis; steam vats used; drainage not good, in bad condition, management intends improving same at once; whey tank about 25 feet from factory, above ground; condition of building, fair, making extensive improvements, building stone basement curing room; condition of apparatus, O. K.; condition of surroundings, fair, management will soon make them better; condition of patrons' milk cans, reported good and clean; condition of milk in cans, reported good; building is painted outside.

April 14, 1904.—Name of factory, White Mound; location, country, Franklin township; owner or manager, W. B. Constantine; P. O. address, Plain, Sauk Co., Wis.; name of maker, J. Schlosser; he attended Dairy School at Madison in 1904; no. of patrons, 8; no. of cows, about 75; pounds of milk every other day, 1,500; pounds of cheese daily, 150; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test not yet used; payments are made on fat basis; steam vats used; drainage is poor, system to be changed and improved; whey tank about 25 feet from factory building, clean, above ground; condition of building, fair, curing room small; condition of apparatus, cheese maker getting it in good condition; condition of surroundings, O. K.; condition of patrons' milk cans, reported clean; condition of milk in cans, reported good; building is painted outside.

April 20, 1904.—Name of factory, Mt. Ida Cheese Co.; location, village of Mt. Ida; owner and manager, Thomas Bolchen; P. O. address, Mt. Ida, Grant Co., Wis.; name of maker, Thomas Bolchen; he has attended Dairy School at Madison; no. of patrons, 10; no. of cows, about 100; pounds of milk every other day, 2,000; pounds of cheese every other day, 200; style of cheese, daisies and flats; Babcock Test is used; Wisconsin Curd Test is used; payments are made on fat basis; steam vats used; drainage, 300 feet of tile laid under ground; whey tank 40 feet from factory, elevated; tank clean; condition of building, good frame building, good stone basement curing room; condition of apparatus, O. K., clean; condition of surroundings, O. K., clean; condition of patrons' milk cans, maker reported cans clean and in good shape; condition of milk cans, maker reports that the milk supply has been fine for two years past; building is painted white outside.

April 20, 1904.—Name of factory, Badger State; location, country, Hickory Grove township; owner or manager, John Clarson; P. O. address, Bos-cobel, Grant Co., Wis., R. F. D. No. 1; name of maker, John Clarson; he has attended Dairy School at Madison; no. of patrons, 15; no. of cows, about 200; pounds of milk daily, 2,440; pounds of cheese daily, 245; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is not used; last test of composite milk sample, 3.35 per cent.; payments are made on fat basis; steam vats used; drainage, wash water carried off on surface of field long distance from factory; whey tank 20 feet from factory, above

ground, clean; condition of building, first class frame building, clean; condition of apparatus, good, clean; condition of surroundings, good, well cared for; condition of patrons' milk cans, reported clean and in good order; condition of milk in cans, reported clean, but complaints of general low test; building is painted outside.

April 20, 1904.—Name of factory, Oak Ridge; location, country, Watertown township; owner or manager, H. J. Noyes; P. O. address, Muscoda; name of maker, Vandy W. Pipal; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 125; pounds of milk daily, 1,700; pounds of cheese daily, 155; style of cheese, flats; Babcock Test is used; Wisconsin Curd Test is not used; payments are made by test mostly; steam vats are used; there were no screen doors and windows; drainage, good facilities for same, but at present not in good condition; why tank outside factory about 40 feet from building; condition of building, good; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, reported in good condition; condition of milk in cans, reported good; building is painted outside.

April 20, 1904.—Name of factory, Muscoda Butter & Cheese Co.; location, country, Muscoda township; owner or manager, McIntyre & Elston; P. O. address, Muscoda; name of maker, Chas. Pickard; he has not attended Dairy School at Madison; no. of patrons, 28; no. of cows, 500; pounds of milk daily, 9,500; pounds of cheese daily, 900; style of cheese, daisies; Babcock test is used; Wisconsin Curd Test is not used; payments are made by Babcock Test mostly; steam vats used; drainage first class; whey tank 100 feet from factory, condition good; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; building is painted outside.

April 29, 1904.—Name of factory, Ithaca; location, Ithaca, Richland Co.; owner or manager, C. B. Luenschloss; P. O. address, Ithaca; name of maker, Anthon N. Finstod, Ithaca; he has attended Dairy School at Madison; no. of patrons, 6; no. of cows, 65; pounds of milk daily, 1,300; pounds of cheese daily, 120; style of cheese, prints, 10 lb.; Babcock test is used; payments made monthly by test; steam heating vats used; no screen doors and windows; good surface drainage with good fall to small creek; whey tank outside factory in good condition; condition of building good; condition of apparatus, good; conditions of surroundings, good condition of patrons' milk cans, all reported fairly good; condition of milk in cans, good, making up milk every day; building is painted outside.

April 29, 1904.—Name of factory, Butternut Cheese Factory; location, Richland Co., Willow township; owner or manager, Wm. Salisbury; P. O. address, Neptune; name of maker, Robert Smith; P. O. address, Lloyd; he has attended Dairy School at Madison; no. of patrons, 22; no. of cows, 200; pounds of milk daily, 3,000; pounds of cheese daily, 270; style of cheese, prints; the Babcock test is used; payments made monthly by test; steam vats used; there were screen doors and windows; good underground drainage, leading to creek; whey tank located outside factory, in good condition; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fairly good; condition of milk in cans, good; building is painted outside.

April 30, 1904.—Name of factory, Cazenovia Cheese & Creamery Association; location, Cazenovia, Richland Co.; manager, J. C. Anderson; P. O. address, Cazenovia; maker, Bert Hurley; P. O. address, Cazenovia; he has attended Dairy School at Madison; no. of patrons, 15; pounds of milk daily, 1,500; pounds of cheese daily, 140; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not used; steam vats are used; there were no screen doors and windows; drainage good, factory on elevation short distance from creek; condition of patrons' milk cans, fairly good; condition of milk in cans, good; building is painted outside.

tance from river; location and condition of whey tank, fair; condition of building, fair; condition of apparatus, fair; conditions of surroundings, good; condition of patrons' milk cans, fairly good; condition of milk in cans, not very good; building is painted outside.

April 30, 1904.—Name of factory, Buck Creek Factory; location, Rockbridge, Richland county; owner or manager, Ned Brewer; P. O. address, Rockbridge; name of maker, Walter Sands; P. O. address, Rockbridge; he has not attended Dairy School at Madison; no. of patrons, 17; pounds of milk daily, 1,500; pounds of cheese daily, 140; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not used; payments are made monthly by test; steam vats are used; there were screen doors and windows on curing room; drainage fair, part underground, part surface; location and condition of whey tank, outside factory, washed twice per week; condition of building, good; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, good; building is painted outside.

April 30, 1904.—Name of factory, Hub City Cheese Factory; location, Richland Co.; township, Henrietta; owner or manager, W. U. Waddell; P. O. address, Hub City; name of maker, W. U. Waddell; he has not attended Dairy School at Madison; no. of patrons, 8; pounds of milk daily, 900; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is used; payments are made monthly by test; steam vats used; surface drainage, fair; location and condition of whey tank outside, washed daily; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, some good and some poor; condition of milk in cans, fairly good; the building is painted outside.

May 2, 1904.—Name of factory, Zabel; location, country; owner or manager, F. Zabel; P. O. address, Monroe; name of maker, Henry Feller; P. O. address, Monroe; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 210; pounds of milk daily, 2,600; pounds of cheese daily, 255; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; there were no screen doors and windows; drainage in fair condition; whey tank barrels in fair condition; condition of building, fair; condition of apparatus, good, clean; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good; building is painted outside.

May 3, 1904.—Name of factory, A. Davis; location, country; owner or manager, A. Davis; P. O. address, Monroe; name of maker, Emil Steffen; P. O. address, Monroe; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 160; pounds of milk daily, 1,500; pounds of cheese daily, 140; style of cheese, block cheese; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; there were no screen doors and windows; drainage is in good condition; location and condition of whey tank, poor; condition of building, fair; condition of apparatus, good; condition of surroundings, not the best; condition of patrons' milk cans, fair, some old and rusty; condition of milk cans, not very good; the building is painted outside; remarks, whey barrels are dug in the ground.

May 3, 1904.—Name of factory, Ash Creek; location, Richland Co.; township, Orion; owner or manager, Benjamin Radel; P. O. address, Richland Center; name of maker, Benjamin Radel; P. O. address, Richland Center; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 160; pounds of milk daily, 2,400; pounds of cheese daily, 220; style of cheese, Prints; the Babcock test is used; the Wisconsin curd test is used; payments are made monthly by test; steam vats used; there were no

screen doors and windows; drainage passes through pipe under road somewhat out of order; location and condition of whey tank, outside factory, made of galvanized iron and washed twice a week; condition of building, getting somewhat out of order; condition of apparatus, rather old but in fair running order; condition of surroundings, fair; condition of patrons' milk cans, most all good, a few a little rusty; condition of milk in cans, fair; building is painted outside.

May 3, 1904.—Name of factory, Indian Creek Cheese Association; location, Richland Co.; township, Orion; owner or manager, H. L. Barnhart; P. O. address, Beach; name of maker, Philip Swingle; P. O. address, Beach; he has attended Dairy School at Madison; no. of patrons, 11; no. of cows, 100; pounds of milk daily, 1,500; style of cheese, twins; the Babcock test is used; the Wisconsin curd test is used; payment is made monthly by test; steam vats used; there were screens on doors and windows; surface drainage, not very good; location and condition of whey tank, outside, 40 feet from factory, washed every two days; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, majority good, but a few rather rusty; condition of milk cans, good; building is painted outside.

May 3, 1904.—Name of factory, Pleasant Hill; location, Richland Co., township, Eagle; owner or manager, Chas. Manning; P. O. address, Richland Center; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 150; pounds of milk daily, 2,100; style of cheese, flats; the Wisconsin curd test is used; payments are made monthly by test; steam vats are used; there were screen doors and windows; drainage good, open trough and surface; location and condition of whey tank, outside, 30 feet from factory; condition of building, good, well kept curing room; condition of apparatus, new vat and other apparatus in good condition; condition of surroundings, good; condition of patrons' milk cans, nearly all good; the building is painted outside.

May 3, 1904.—Name of factory, Fancy Creek; location, country; township, Rockbridge, Richland Co., Wis.; owner and manager, Howard Huffman; P. O. address, Richland Center, Wis., R. F. D. No. 1; name of maker, Howard Huffman; P. O. address, Richland Center, Wis., R. F. D., No. 1; he has attended Dairy School at Madison; no. of patrons, 24; no. of cows, 250; pounds of milk daily, 4,000; pounds of cheese daily, 400; style of cheese, twins or flats; the Babcock test is used; the Wisconsin curd test is used; payments are made on fat basis; steam vats are used; there were screen doors and windows; drainage, underground to running stream of water; location and condition of whey tank, elevated, 20 feet from factory, clean, washed out twice each week; condition of building, good frame structure, clean; condition of apparatus, clean, in good order; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported all right; condition of milk, fine quality; building is painted outside.

May 3, 1904.—Name of factory, Peckham; location, country; township, Marshall; manager, Leen Doudna; P. O. address, Gillingham, Richland Co., Wis.; name of maker, Leon Doudna; P. O. address, Gillingham, Wis.; has attended Dairy School at Madison; no. of patrons, 11; no. of cows, about 70; pounds of milk daily, 1,000; pounds of cheese daily, 100; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is used; payments are made on fat basis; steam vats are used; there were screen doors and windows; underground drain to running stream of water one-fourth mile from factory; location and condition of whey tank, elevated, near building, washed out daily, clean; condition of building, good, new frame building, clean; condition of apparatus, first-class, clean, neatly and conveniently arranged; condition of surroundings, clean and orderly; condition of patrons' milk cans clean; condition of milk in cans, clean and of good quality.



- May 3, 1904.—Name of factory, Woodstock; location, village of Woodstock; township, Henrietta, Richland Co., Wis.; owner and manager, D. W. Bender; P. O. address, Woodstock, Wis.; name of maker, D. W. Bender, P. O. address, Woodstock, Wis.; has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, about 150; pounds of milk every other day, 3,000; pounds of cheese every other day, 300; style, daisies; the Babcock test is used; the Wisconsin curd test is not used; payments are made on the fat basis; steam vats used; there were no screen doors and windows; drainage, blind ditch, down to running stream of water near factory; location and condition of whey tank, near factory, elevated, clean; condition of building, good, clean; condition of apparatus, first-class, clean; condition of surroundings, neat and orderly; condition of patrons' milk cans reported clean and perfectly satisfactory; condition of milk in cans, clean and of good quality; building is painted outside.
- May 4, 1904.—Name of factory, West Lima; location, village of West Lima; township, Bloom, Richland Co., Wis.; owner and manager, Edgar Lepley; P. O. address, West Lima, Wis.; name of maker, Edgar Lepley; P. O. address, West Lima, Wis.; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, about 100; pounds of milk, 1,300; pounds of cheese, 125; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is used; payments are made on fat basis; steam vats used; there were screen doors and windows; drainage, blind ditch to running stream of water; location and condition of whey tank, near factory, cleaned out daily, O. K.; condition of building, good frame building, clean and well constructed; condition of apparatus, first-class, clean; condition of surroundings, good, clean, O. K.; condition of patrons' milk cans, reported first-class; condition of milk in cans, reported good; building is painted outside.
- May 4, 1904.—Name of factory, Yuba; location, village of Yuba; township, Bloom, Richland Co., Wis.; manager, Robert Murray; P. O. address, Yuba, Wis.; name of maker, Robert Murray; P. O. address, Yuba, Wis.; he has attended Dairy School at Madison; no. of patrons, 25; no. of cows, about 200; milk, daily, 3,000 pounds; cheese, 300 pounds; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is used; payments are made on fat basis; steam vats used; there were screen doors and windows; drainage, tile drain to running stream of water near factory; location and condition of whey tank, galvanized iron tank, above ground, clean; condition of building, good, large frame building, extensive repairs in process at time of inspection; condition of apparatus, first-class, up to date, clean; condition of surroundings, good, O. K.; condition of patrons' milk cans, good; building is painted outside.
- May 4, 1904.—Name of factory, Bloom City; location, village of Bloom City; township, Bloom, Richland Co.; manager, E. F. Snyder; P. O. address, Bloom City, Wis.; name of maker, E. F. Snyder; P. O. address, Bloom City, Wis.; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, about 100; pounds of milk daily, 1,500; pounds of cheese daily, about 150; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not used; payments are made on the fat basis; steam vats used; drainage, underground tile to running stream of water; whey tank close up to building, above ground, clean; condition of building, good frame building, one good curing room, one basement curing room not good; condition of apparatus, good, O. K., clean; condition of surroundings, neat, O. K.; condition of patrons' milk cans, reported O. K., clean; condition of milk in cans, reported good, clean; building is painted outside.
- May 4, 1904.—Name of factory, Viola; location, village of Viola, Forest township, Richland Co.; owner or manager, John A. Warner; P. O. address, Viola, Wis.; name of maker, John A. Warner; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, about 100; pounds of

milk daily, 1,200; pounds of cheese daily, 120; style of cheese, 20 lb. prints; Babcock Test is used; Wisconsin Curd Test is not used; payments are made on the fat basis; steam vats used; underground drain through tile washed to running stream of water by force of flow of large spring; whey tank close up to factory building, above ground, clean; condition of building, very good frame structure, clean; condition of apparatus, O. K., clean and in good order; condition of surroundings, O. K., clean; condition of patrons' milk cans, reported in excellent condition; condition of milk in cans, reported good; building is not yet painted outside.

May 4, 1904.—Name of factory, Maple Grove; location, country, Forest township, Richland Co.; owner or manager, Dolph Simmons; P. O. address, Viola, Wis., R. F. D. No. 2; name of maker, L. A. Warner; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, about 250; pounds of milk daily, 2,900; pounds of cheese daily, 290; style of cheese, flats; Babcock Test is used; Wisconsin Curd Test is used; last test of composite milk sample, reported 3.70 per cent.; payments are made on fat basis; steam vats used; there were no screen doors and windows; drainage, open ditch out to marsh, clean, free from foul odors; whey tank about 25 feet from factory, above ground, clean; condition of building, fine new frame building, clean; condition of apparatus, first class, new, clean; condition of surroundings, O. K., clean and free from all odors; condition of patrons' milk cans, reported clean and satisfactory; condition of milk in cans, reported good and clean; building is painted outside, very neat and attractive.

May 4, 1904.—Name of factory, Eagle; location, Richland Co., Eagle township; owner or manager, Thomas Day; P. O. address, Muscoda; name of maker, Hancock Logue; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 100; pounds of milk daily, 1,500; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is not used; payments are made monthly by test; steam vats used; surface drainage, fair; whey tank is outside, 30 feet from factory, cleaned once per month; condition of building, rather old and getting out of condition; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported mostly good; condition of milk in cans, reported good; building is painted outside.

May 4, 1904.—Name of factory, Basswood; location, Richland Co., Eagle township; owner or manager, Chas. Sobek; P. O. address, Muscoda; name of maker, Chas. Sobek; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 100; pounds of milk daily, 1,600; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is not used; payments are made monthly by test; steam vats used; drainage, fair; whey tank outside, washed daily, good; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported nearly all good; condition of milk in cans, reported good; building is painted outside.

May 4, 1904.—Name of factory, Gault Hollow Factory; location, Richland Co., Eagle township; owner or manager, Schmitt Bros.; P. O. address, Byrds Creek; name of maker, C. J. Schmitt; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 80; pounds of milk daily, 1,250; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is used; payments are made monthly by test; steam vats used; surface drainage, not good but will be improved; whey tanks outside, 30 feet away, washed once a week; building was in bad condition, but present owner is fixing it as fast as he can; condition of apparatus, same as building; condition of surroundings, same as building; condition of patrons' milk cans, reported mostly good; condition of milk in cans, reported good; building is painted outside.

- May 4, 1904.—Name of factory, Fox Hollow; location, Richland Co., Dayton township; owner or manager, Robison & Shoemaker; P. O. address, Richland Center; name of maker, Pirl Daly; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 100; pounds of milk daily, 1,600; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is not used; payments are made monthly by test; steam vats used; drainage is part under ground but somewhat out of order; whey tank 30 feet outside, cleaned twice a week; condition of building, was left dirty last fall, present maker cleaning and fixing things; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; building is painted outside.
- May 4, 1904.—Name of factory, F. Faeser; location, country, Monroe township; owner or manager, F. Faeser; P. O. address, Monroe, R. 4; name of maker, Arnold Zurbmegg; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 150; pounds of milk daily, 1,650; style of cheese, block Swiss; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle used; drainage in good condition; whey tank in fair condition; condition of building, old, out of repairs; condition of apparatus, clean; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good; building is painted outside.
- May 5, 1904.—Name of factory, Kleckner, C. M.; location, country, Clarno township; owner or manager, C. M. Kleckner; P. O. address, Monroe; name of maker, Fritz Roder; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 260; pounds of milk daily, 3,400; pounds of cheese daily, 338; style of cheese, brick; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vat is used; drainage is fair; whey tank 4 feet from building; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, very good, all new cans; condition of milk in cans, good; building is painted outside. This factory has improved since last summer's visit. They have all new cans, and have done away with whey barrels.
- May 5, 1904.—Name of factory, Boaz Factory; location, Richland Co., Dayton township; owner or manager, C. H. Hamilton; P. O. address, Boaz; name of maker, C. H. Hamilton; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 250; pounds of milk daily, 3,500; style of cheese, prints and daisies; Babcock Test is used; Wisconsin Curd Test is not used; payments are made monthly by test; steam vats used; drainage is first class, underground, leading to river; whey tank outside, 20 feet from building; washed daily; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good; one-half of building has been painted.
- May 4, 1904.—Name of factory, Union Cheese Factory; location, Richland Co., Eagle township; owner or manager, Frank Gile, Sec.; P. O. address, Basswood; name of maker, James Loyd; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 75; pounds of milk daily, 900; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is not used; payments are made monthly by pooled system; steam vats used; drainage good, underground, carried a long distance in tile; condition of whey tank good, washed daily; condition of building, new, good; condition of apparatus, new, good; condition of surroundings will be good as soon as building is completed; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; building will be painted soon. This is a new factory, just started. This is the first day it has received milk.
- May 5, 1904.—Name of factory, West Branch; location, Richland Co., Akan township; owner or manager W. J. Conkle; P. O. address, Boaz; name of

maker, Gerald Fitzgerald; he has attended Dairy School at Madison; no. of patrons, 14; no. of cows, 125; pounds of milk daily, 1,800; pounds of cheese daily, 170; Babcock Test is used; Wisconsin Curd Test is used; payments are made monthly by test; steam vats used; drainage is underground, out of order, will be repaired; whey tank outside, washed once a week; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported nearly all good; condition of milk in cans, good.

May 5, 1904.—Name of factory, Sabin; location, village of Sabin, Sylvan township, Richland Co., Wis.; owner, P. E. Cranston; P. O. address, Sabin, Wis.; name of maker, P. E. Cranston; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, about 100; pounds of milk daily, 1,222; pounds of cheese daily, 120; style of cheese, flats; Babcock Test is used; Wisconsin Curd Test is not used; last test of composite milk sample, reported 3.70 per cent.; payments are made on fat basis; steam vats used; drainage, 150 feet of tile underground; galvanized iron whey tank close up to building, above ground, clean; condition of building, good frame building, clean; condition of apparatus, good, O. K., clean; condition of surroundings, good, clean, O. K.; condition of patrons' milk cans, reported good; condition of milk in cans, reported clean and of good quality.

May 5, 1904.—Name of factory, Gays Mills; location, village of Gays Mills, Clayton township, Crawford Co., Wis.; owner and manager, F. J. Merwin; P. O. address, Gays Mills, Wis.; name of maker, F. J. Merwin; he has attended Dairy School at Madison; no. of patrons, 3; no. of cows, about 50; pounds of milk daily, 600; pounds of cheese daily, 60; style of cheese, flats; Babcock Test is used; Wisconsin Curd Test is used; payments are made on fat basis; steam vats used; drainage through open troughs to running spring water, which flushes sewerage to river near factory, O. K., clean; whey tank above ground, near building, clean, O. K.; condition of building, old creamery building, fairly clean; condition of apparatus, very good, new and clean; condition of surroundings, clean, O. K., spring water supply to factory; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.; building is painted outside.

May 6, 1904.—Name of factory, Excelsior; location, Richland Co., Richwood township; owner or manager, H. H. Davis; P. O. address, Excelsior; name of maker, Henry Joslin; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 100; pounds of milk daily, 1,500; pounds of cheese daily, 140; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is used; payments are made every month by test; steam vats used; drainage underground to cess pool; whey tank outside, underground, washed once a week; condition of building, good; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported nearly all good; condition of milk in cans, reported fair; building is painted outside.

May 6, 1904.—Name of factory, Byrds Creek; location, Richland Co., Richwood township; owner or manager, Schmitt Bros.; P. O. address, Byrds Creek; name of maker, Karl Schmitt; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 75; pounds of milk daily, 1,000; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is used; payments are made every month by test; steam vats used; surface drainage, fair; whey tank outside, fair, washed twice a week; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; building is painted outside.

May 6, 1904.—Name of factory, Hawthorn; location, country, Clarno township; owner or manager, J. Hawthorn; P. O. address, Monroe; name of maker, Ernest Schures; he has not attended Dairy School at Madison;

no. of patrons, 11; no. of cows, 158; pounds of milk daily, 1,500; pounds of cheese daily, 148; style of cheese, block Swiss; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage in not very good condition; whey barrels 12 feet from building; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good; building is painted outside.

May 7, 1904.—Name of factory, John Elmer; location, country; owner or manager, John Elmer; P. O. address, Monroe, R. 4; name of maker, Gottlieb Losberger; he has not attended Dairy School at Madison; no. of patrons, 6; pounds of milk daily, 1,300; style of cheese, brick; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage enters into a small creek; whey tank is connected with building; condition of building, old and poor; condition of apparatus, fair; condition of surroundings, very poor, cow yard next to factory; condition of patrons' milk cans, not very good; condition of milk in cans, good; building is painted outside. Remarks: This is a small farm factory and not in very good condition.

May 9, 1904.—Name of factory, Stearn's Factory; location, country, Monroe township, R. 6; owner or manager, Marty & Stauffacher; P. O. address, Monroe; name of maker, Peter Baatschen; he has not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 140; pounds of milk daily, 1,600; pounds of cheese daily, 155; style of cheese, block; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage is in good condition; tanks for whey butter in building; condition of building, good; condition of apparatus good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good; building is not painted outside.

May 9, 1904.—Name of Factory, Sam. Nafszger; location, country, Monroe township; owner or manager, Sam. Nafszger; P. O. address, Monroe; name of maker, Adolf Zurflueh; he has not attended Dairy School at Madison; no. of patrons, 2; no. of cows, 120; pounds of milk daily, 1,300; pounds of cheese daily, 130; style of cheese, brick; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage is in poor condition; whey tank is in poor condition; condition of building, very poor; condition of apparatus, poor, clean, but old tools; condition of surroundings, very poor, barn yard next to factory; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is of rock. Remarks: This is one of the poorest constructed factories I have visited. It is violating the law as to sanitary condition in curing and making room. Have warned of same.

May 10, 1904.—Name of factory, Jenney Factory; location, country, Clarno township; owner or manager, Anton Jenney; P. O. address, Monroe, R. 1; name of maker Frank Schuerman; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 162; pounds of milk daily, 2,400; pounds of cheese daily, 238; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage in good condition; whey barrels 10 feet from building, fair condition; condition of building, good; condition of apparatus, good, in very clean condition; condition of surroundings, good; condition of patrons' milk cans, good, some little rusty; condition of milk in cans, good; building is painted outside.

May 11, 1904.—Name of factory, Blue Label; location, city, Monroe twp.; owner or manager, Jacob Karlen; P. O. address, Monroe; name of maker, August Odermatt; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 200; pounds of milk daily, 3,900; pounds of cheese daily, 400; style of cheese, Limburger, cream, skimmed neufchatel, camembert. Fromage D'Isigny, Roquefort, brick; Babcock Test is used; Wisconsin Curd Test is not

used; payments are made per hundred; steam vat is used; drainage is fair; whey tank joining, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, some in very filthy condition; condition of milk in cans, not very good; building is painted outside.

- May 11, 1904.—Name of factory, Blue Label; location, City of Monroe, Monroe township; manager, F. J. Karlen; P. O. address, Monroe, Wis.; name of maker, C. H. J. Baumert; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 250; pounds of milk daily, 4,000; style of cheese, Neufchatel, miniature, cream, square cream, Fromage D'Isigny, Fromage De Brie and Camembert (brick, limburg and Swiss); Babcock Test is used; Wisconsin Curd Test is not used; payments are made as contracted for milk; steam vats used; there were no screen doors and windows; drainage, city sewage, O. K.; galvanized iron whey tank, above ground, clean, O. K.; condition of building, large, roomy building, stone cellar, O. K.; condition of apparatus, clean and in good working order; condition of surroundings, O. K.; condition of patrons' milk cans, dirty, not properly washed; condition of milk in cans, fair; building is painted outside.
- May 11, 1904.—Name of factory, Kleckner; location, country, Clarno township, Monroe Co.; owner or manager, C. W. Kleckner; P. O. address, Monroe, Wis.; name of maker, Fritz Roder; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, about 300; pounds of milk daily, 4,453; pounds of cheese daily, 500; style of cheese, brick; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made as per contracted milk at 85 cents per 100 lbs.; steam vats used; drainage runs off into lot some distance from factory, no objectionable odors; whey tank twelve feet from building, above ground, washed daily, clean; old frame building, stone curing cellar not in good shape; condition of apparatus, O. K., steam boiler, power cream separator, clean and in first class running order; condition of surroundings, good, O. K.; condition of patrons' milk cans, fair, some not clean; condition of milk in cans, good, fresh from the cows every night and morning; building is painted outside. Clean whey tank. Did away with the individual barrels. Will put in Babcock Tester at once. Hansen's Commercial starter will be used in the making of brick cheese.
- May 12, 1904.—Name of factory, McKnight; location, country, Wayne township, Green Co.; manager, C. J. McKnight; P. O. address, South Wayne, Wis.; name of maker, Rindilsbacher; he has attended Dairy School at Madison; no. of patrons, 11; no. of cows, 200; pounds of milk daily, 3,000; pounds of cheese daily, 300; style of cheese, block Swiss and brick; the Babcock test is used; the Wisconsin curd test is used; vats used, copper kettle, heated by wood fire underneath; lumber and other material all ready for new drainage leading down to running stream of water; location and condition of whey tank, individual barrels, on elevated platform, kept clean, O. K.; condition of building, fairly good, clean, cellar a little too damp; condition of apparatus, O. K., clean, gasoline engine, new, to assist in factory work; condition of surroundings, O. K., clean, no objectionable odor; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean; building is painted outside.
- May 12, 1904.—Name of factory, Ellis; location country; township, So. Wayne; owner or manager, Ellis; P. O., So. Wayne; name of maker, Otto Matter; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 153; pounds of milk daily, 2,500; pounds of cheese daily, 245; style of cheese, block; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; vats used, fire kettle; drainage, not in good condition; location and condition of whey tank, barrels in poor condition, joining to building; condition of building, old and out of repairs; condition of apparatus, fair, in clean condition; condition of surroundings, poor, barrels next to building and dug in ground; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

- May 12, 1904.—Name of factory, Rockwell; location, country; township, So. Wayne; owner or manager, Wm. Stockpole; P. O. address, Winslow, Ill., R. 1.; name of maker, Wm. Berger; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 140; pounds of milk daily, 2,260; pounds of cheese daily, 258; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; vats used, fire kettle; drainage, fair condition; location and condition of whey tank, barrels fair condition, 10 feet from building; condition of building, old and in very neglected condition; condition of apparatus, fair, some old; condition of surroundings, hog pen not very far from factory; condition of patrons' milk cans, fair, according to cheesemaker's word, did not see them; condition of milk in cans, fair, cheese working good; building is painted outside. Remarks: A new cement floor has been put in this factory.
- May 12, 1904.—Name of factory, Grahm factory; location, country; township, Wayne; owner or manager, Grahm; P. O. address, Warren, Ill.; name of maker, Peter Jackley; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 200; pounds of milk daily, 3,400; pounds of cheese daily, 335; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, enters into ditch 20 feet from building; location and condition of whey tank, barrels 25 feet from building, good condition; condition of building, fair; condition of apparatus, fair, clean; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good, cheese is working good; building is painted outside.
- May 12, 1904.—Name of factory, McKnight, C. J.; location, country; township, Wayne; owner or manager, C. J. McKnight; P. O. address, So. Wayne; name of maker, Jno. Rindlisbacher; he has attended Dairy School at Madison; no. of patrons, 11; no. of cows, 200; pounds of milk daily, 3,000; pounds of cheese daily, 300; the Babcock test is used; the Wisconsin curd test is used; payments are made per hundred; vats used, fire kettle; drainage, at present not in good condition, but will be changed; location and condition of whey tank, in building, good condition; condition of building, fair; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside. Remarks: There have been good improvements made since my last call. Maker and helper attended the Dairy School at Madison last winter.
- May 14, 1904.—Name of factory, Marty Jac.; location, town; township, Cadiz; owner or manager, Jacob Marty; P. O. address, Kettle Falls, Mass.; name of maker, Geo. Bernath; he has not attended Dairy School at Madison; no. of patrons, 24; no. of cows, 220; pounds of milk daily, 4,500; pounds of cheese daily, 445; style of cheese, drum Swiss; the Babcock test is used; the Wisconsin curd test is used; payments are made per hundred; vats used, steam kettle; drainage, fair condition, enters 20 feet from building; location and condition of whey tank, in and joining building, fair; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good; building is painted outside. Remarks: This is a well constructed factory in all respects, with the exception of the whey barrels, which are dug in ground.
- May 16, 1904.—Name of factory, Franklin; location, country; township, Clarno; owner or manager, Dan Hogan; P. O. address, Monroe; name of maker, Jno. Lederman; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 160; pounds of milk daily, 3,400; pounds of cheese daily, 335; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; vats used, fire kettle; drainage, open ditch from building; location and condition of whey tank, barrels joining to factory, fair condition; condition of building, fair, cement floor has been put in since last year; condition of apparatus, fair, could be somewhat cleaner; condition of surroundings, fair;

condition of patrons' milk cans, some little dirty and rusty; condition of milk in cans, fair; building is painted outside.

May 17, 1904.—Location, Hofa Park; township, Maple Grove, sec. 18; owner of manager, Town Line Co-operative Cr. Co.; P. O. address, Hofa Park; name of maker, M. Valentine; he has not attended Dairy School at Madison; no. of patrons, 27; pounds of milk daily, 3,000; pounds of cheese daily, 282; style of cheese, daisies; the Babcock test is used; the Wisconsin curd test is not used; inspector's test of composite milk sample for day, 3.3 to 4.1; payments are made on fat basis; steam vats used; no drainage yet; location and condition of whey tank, near factory, fair; condition of building, good; condition of apparatus, good; condition of surroundings, good yet; condition of patrons' milk cans, good; condition of milk in cans, some leeky flavor; building is not yet painted outside.

May 17, 1904.—Name of factory, Five Korner; location, country; township, Jefferson; owner or manager, Otto Rubin; P. O. address, Monroe; name of maker, Chr. Stauffer; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 175; pounds of milk daily, 3,600; pounds of cheese daily, 355; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, good condition; location and condition of whey tank, barrels, not very good condition, dug in ground; condition of building, fair; condition of apparatus, fair; condition of surroundings, good, with the exception of whey barrels; condition of patrons' milk cans, some were very dirty, others good and clean; condition of milk in cans, some good, others dirty; building is painted outside.

May 18, 1904.—Name of factory, Lee Factory; location, country; Avon township, Rock Co.; owner or manager, Hans Gilbert; P. O. address, Brodhead, R. 22; name of maker, Dutries Speics; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 250; pounds of milk daily, 4,000; pounds of cheese daily, 395; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; drainage in poor condition, but they intend to change same; location and condition of whey tank, barrels, very poor condition, dug in ground; condition of building, fair, good cement floor; condition of apparatus, good, neat and clean, curing room could be somewhat cleaner; condition of surroundings, could be very good were it not for the barrels and drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

May 19, 1904.—Name of factory, Austin Factory; location, country; township, Spring Grove; owner or manager, D. Austin; P. O. address, Brodhead, R. 2; name of maker, Jno. Hafiger; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 160; pounds of milk daily, 3,200; pounds of cheese daily, 325; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; drainage, poor condition, enters into filthy hole; location and condition of whey tank, barrels, poor condition; condition of building, not very good, old and out of repairs; condition of apparatus, fair, could be some cleaner; condition of surroundings, poor, filthy holes, where water from rain gathers; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

May 20, 1904.—Name of factory, Giese factory; location, country; township, Spring Grove, section 9; owner or manager, H. Giese; P. O. address, Brodhead, R. 2; name of maker, Jno. Lederman; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 190; pounds of milk daily, 4,000; pounds of cheese daily, 395; style of cheese, drum Swiss; the Babcock test is not used; no curd test is used; payments are made per hundred; fire kettle is used; drainage, good condition; location and condition of whey tank, barrels in poor condition, dug in ground; condition of



building, old, not up to date; condition of apparatus, fair, clean condition; condition of surroundings, fair; condition of patrons' milk cans, poor, some old, rusty and dirty; condition of milk in cans, fair; building is painted outside. Remarks: There have been good improvements made on the drainage since my last visit.

May 20, 1904.—Name of factory, Medina; location, Medina; owner or manager, Medina Co-operative Cheese Co.; P. O. address, Medina; name of maker, I. A. Hackett; he has not attended Dairy School at Madison; no. of patrons, 38; pounds of milk daily, 8,500; pounds of cheese daily, 800; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is used; payments are made per hundred; self-heating vats used; drainage, tile leading to creek; location and condition of whey tank, 10 feet from building, fair condition; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

May 21, 1904.—Name of factory, Mackville; location, Mackville; township, Center, section 35; owner or manager, M. J. Gregorius; P. O. address, R. R. No. 4, Appleton; name of maker, M. J. Gregorius; he has not attended Dairy School at Madison; no. of patrons, 29; pounds of milk daily, 4,600; pounds of cheese daily, 434; style of cheese, flats; the steam test is used; the Wisconsin curd test is not used; inspector's test of composite milk sample for day, 3.1 to 4.2; payments are made on fat basis; steam vats are used; drainage, sewer tile leading to ditch, fair; location and condition of whey tank, 30 feet from building, condition fair; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

May 21, 1904.—Name of factory, Spring Valley; location, country; township, Spring Valley, sec. 23; owner or manager, T. Everson; P. O. address, Brodhead, R. 24; name of maker, Rudy Lengacher; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 160; pounds of milk daily, 2,500; pounds of cheese daily, 255; style of cheese, limburger; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam vats are used; drainage, fair condition; location and condition of whey tank, barrels, poor condition; condition of building, poor and old, out of repairs; condition of apparatus, old, could be some cleaner; condition of surroundings, poor, account of whey barrels; condition of patrons' milk cans, fair, clean, but some not well aired; condition of milk in cans, fair; building is not painted outside. Remarks: The condition of the whey barrels is very bad, dug in ground, and can not be cleaned; called attention to same.

May 23, 1904.—Name of factory, Scotch Hill; location, country; township, Spring Valley; owner or manager, Jno. Glanzmann; P. O. address, Brodhead, R. F. D., 1; name of maker, Jno. Glanzmann; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 210; pounds of milk daily, 4,100; pounds of cheese daily, 405; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; drainage, fair condition, enters good distance from building; location and condition of whey tank, in building, barrels 30 feet from building, dug in ground; condition of building building is in fair condition; condition of apparatus, in very clean condition, neat in all respects; condition of surroundings, very good, building stands off alone; nothing connected with building to produce a bad odor; condition of patrons' milk cans, some were rusty and a few not very clean; condition of milk in cans, fair, although some had lot of dirt settled in bottom of cans; building is painted outside.

May 25, 1904.—Name of factory, Decatur; location, country; township, Decatur, sec. 22; owner or manager, Chas. Zuercher; P. O. address, Brodhead; name of maker, Jno. Burkhalter; he has not attended Dairy School at

Madison; no. of patrons, 13; no. of cows, 175; pounds of milk daily, 4,300; style of cheese, drum Swiss; the Babcock test is not used; no curd test is used; payments are made per hundred; fire kettle is used; drainage, fair condition, enters into ditch, good distance from factory; location and condition of whey tank, barrels joining to building on platform; condition of building, fair; condition of apparatus, good, clean condition; condition of surroundings, fair; condition of patrons' milk cans, fair, some little rusty; condition of milk in cans, fair; building is painted outside.

May 26, 1904.—Name of factory, Syndegard; location, country; township, Avon; owner or manager, Sam Syndegard; P. O. address, Brodhead, R. 22; name of maker, Conrad Franenfelder; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 200; pounds of milk daily, 3,600; pounds of cheese daily, 355; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; drainage, good condition, enters into ditch good distance from building; location and condition of whey tank, tank in factory, no barrels used; condition of building, good, cement floor; condition of apparatus, clean and in good condition; condition of surroundings, good, no barrels, factory stands out by itself; condition of patrons' milk cans, good; condition of milk in cans, fair; building is painted outside. Remarks: This factory has a good plan for distributing the whey. No barrels are used but whey is pumped directly out of tank, where whey is kept to raise cream for butter.

May 26, 1904.—Name of factory, Sunrise; location, Medford; owner or manager, Otto Eggert; P. O. address, Medford; name of maker, Otto Eggert; he has attended Dairy School at Madison; no. of patrons, 78; the Babcock test is used; the Wisconsin curd test is not used; payments are made on fat basis; steam vats are used; drainage, not good, will soon be improved; location and condition of whey tank, outside, washed weekly; condition of building, fair; condition of apparatus, fair; condition of surroundings, will be all right, when drainage is improved; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not yet painted outside.

May 26, 1904.—Name of factory, Prairie Hill; location, country; township, Beaver Dam, Dodge Co.; manager, Fred Kuentze; P. O. address, Beaver Dam, Wis.; name of maker, Fred Kuentze; he has not attended Dairy School at Madison; no. of patrons, 29; no. of cows, 250; pounds of milk daily, 3,975; pounds of cheese daily, 400; style of cheese, small round, cream and brick; quality, good; the Babcock test is not used; the Wisconsin curd test is not used; payments are made on pooling system; steam vats are used; drainage, underground drain, no objectionable odor; location and condition of whey tank, 20 feet from factory, tank sunk into the ground, whey pumped out, not clean; condition of building, fair, clean; condition of apparatus, good clean; condition of surroundings, O. K., clean, no bad odors; condition of patrons' milk cans, not all good, some rusty and dirty; condition of milk in cans, not clean, was not strained; building is painted outside.

May 27, 1904.—Name of factory, Wolton Factory; location, country; township, Avon, sec. 10; owner or manager, Peter H. Woldon; P. O. address, Brodhead, R. 22; name of maker, Ben Zweifel; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 140; pounds of milk daily, 2,300; pounds of cheese daily, 230; style of cheese, brick cheese; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam vat is used; drainage, good condition, enters into a box; location and condition of whey tank, barrels, in very bad condition, dug in ground; condition of building, very good, cement floor in making and curing room; condition of apparatus, vat is old, the wood part is giving away, other both clean and in good condition; condition of surroundings, regard to drainage good, but barrels are producing

bad odor; condition of patrons' milk cans, cans were not in clean condition, most of them old and rusty; condition of milk in cans, fair, not very well aerated; building is painted outside.

May 28, 1904.—Name of factory, Oak Hill; location, country; township, Decatur, sec. 5; owner or manager, F. Maylord; P. O. address, Albany; name of maker, Gotfr. Mayer; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 180; pounds of milk daily, 3,400; style of cheese, drum Swiss; the the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, not in the best of condition, but patrons agree to change same; location and condition of whey tank, tank in building, fair, clean condition; condition of building, old, but in good repairs; condition of apparatus, clean and good tools, good modern improvements; condition of surroundings, little bad, caused by drainage; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; building is not painted outside. Remarks: An old building, but well kept in repair; tools used are of modern improvement.

May 29, 1904.—Name of factory, Amis Creek; location, country; township, Stanton, Dunn; manager, Geo. H. Hart; P. O. address, Boyceville, R. D., Wis.; name of maker, Adrian Tisiner; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 150; pounds of milk daily, 1,682; pounds of cheese daily, 160; style of cheese, block Swiss, brick; the Babcock test is not used; the Wisconsin curd test is not used; payments are made on pooling system; vats used, fire under copper kettle; drainage, poor, out onto road in front of building; location and condition of whey tank, 9 barrels and tubs above ground, fairly clean; condition of building, not first class, damp, dark cellar; condition of apparatus, O. K., clean; condition of surroundings, fairly clean, no objectionable odors; condition of patrons' milk cans, clean, O. K.; condition of milk in cans, very fair as per curd test; building is painted outside. Remarks: Held meeting of patrons and arranged for system of sewage to carry factory washings to running stream of water.

May 31, 1904.—Name of factory, J. Finley; location, country, township, Rock, Rock Co.; owner or manager, J. Finley; P. O. address, Janesville, R. F. D.; name of maker, John Banman; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 130; pounds of milk daily, 2,300; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, very poor condition, open; location and condition of whey tank, barrels dug in ground, very poor condition; condition of building, fair; condition of apparatus, not very clean; condition of surroundings, poor, caused by drainage; condition of patrons' milk cans, poor, not very clean; condition of milk in cans, not very good; building is not painted outside.

June 1, 1904.—Name of factory, Hare factory; location, country; township, Washington; owner or manager, St. Hare; P. O. address, Monroe, R. F. D. 4; name of maker, Jac. Rothenbuehler; no. of patrons, 8; no. of cows, 164; pounds of milk daily, 3,376; style and quality of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle is used; drainage, poor condition; location and condition of whey tank, tanks in building, very poor and filthy; condition of building, old and out of repairs; condition of apparatus, in filthy condition; condition of surroundings, poor, account whey barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; building is not painted outside.

June 2, 1904.—Name of factory, H. Schmerce; location, country; township, Washington; owner or manager, Herman Schmerce; P. O. address, Monroe, R. F. D. 4; name of maker, Fred Wenger; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 180; pounds of milk daily, 4,100; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin

sin curd test is not used; payments are made per hundred; fire kettle used; drainage, open drainage in very poor condition; location and condition of whey tank, barrels dug in ground, tanks in and out of building; condition of building, fair, wooden floor in making room; condition of apparatus, fair, clean condition, with exception of whey tank outside, which is filthy; condition of surroundings, poor on account of drainage, which forms a very filthy hole next to factory; condition of patrons' milk cans, very poor, old, rusty and damaged, in general in poor condition; condition of milk in cans, fair, not very well aired; building is painted on outside. Remarks: This factory is in very poor condition as to sanitary surrounding, which is caused by the drainage and whey barrels. Called attention to same. Change is promised.

June 2, 1904.—Name of factory, Yellow River; location, 7 m.; owner, Mrs. O. Bruhn; P. O. address, Marshfield R. D.; name of maker, L. Bruhn; he has not attended Dairy School at Madison; no. of patrons, 13; pounds of milk daily, 1,600; style of cheese, prints; the Babcock test is used; the Wisconsin curd test is not used; inspector's test of composite milk sample for day, 3.9; steam vats used; drainage, river 2 or 3 rods away; location and condition of whey tank, about two rods from building, clean; condition of building, good, cement floor in curing room; condition of apparatus, good; condition of surroundings, O. K.; condition of patrons' milk cans, fairly good; condition of milk in cans, clean; building is painted outside.

June 2, 1904.—Name of factory, Angelica; location, country; township, Angelica; owner or manager, J. B. Lingsmeyer; P. O. address, Laney; name of maker, W. Jeske; he has not attended Dairy School at Madison; no. of patrons, 31; no. of cows, 200; pounds of milk daily, 4,070; style of cheese, daisies; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made every two weeks; steam vats used; drainage is poor, some odor from same; whey tank outside, 30 feet from building, condition, good; condition of building, fair; condition of apparatus, good; condition of surroundings, dirt removed from cellar needs leveling down to improve drainage; condition of patrons' milk cans, reported fair, some rusty; condition of milk in cans, reported fair, some leaky; building is painted outside.

June 2, 1904.—Name of factory, Uecher factory; location, Shawano Co., Lessor township; owner or manager, A. E. Uecher; P. O. address, Rose Lawn; name of maker, A. E. Uecher; he has not attended Dairy School at Madison; no. of patrons, 17; no. of cows, 150; pounds of milk daily, 3,100; pounds of cheese daily, 300; style of cheese, twins; payments are made monthly, pooled; self-heating vats used; drainage is poor, level about factory, will be improved; whey tank outside, 10 feet from factory, cleaned three times per week; condition of building, fair, stands on posts; condition of apparatus, good; condition of surroundings, clean, but ground rather level to be first class location; condition of patrons' milk cans, good; condition of milk in cans, fair; building is painted outside.

June 2, 1904.—Name of factory, Frazer; location, Shawano Co., Maple Grove township; owner or manager, Johnson Lyons; P. O. address, Frazer; name of maker, D. A. Frazer; he has attended Dairy School at Madison; no. of patrons, 35; no. of cows, 300; pounds of milk daily, 6,200; pounds of cheese daily, 600; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is used; payments are made every two weeks by test; weight of milk, 38,432; average test, 3.9; pounds of cheese, 3,584, at last payment; steam vats used; drainage is fair; whey tank outside, cleaned twice per week; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; building is painted outside.

June 2, 1904.—Name of factory, Laney Cheese Factory; location, Shawano Co., Maple Grove township; owner or manager, John Leonard; P. O. address, Laney; name of maker, J. B. Linsmeyer; he has attended Dairy School at

Madison; no. of patrons, 46; no. of cows, 350; pounds of milk daily, 7,028; pounds of cheese daily, 715; style of cheese, daisy; Babcock Test is used; Wisconsin Curd Test is not used; payments are made every two weeks, pooled; steam vats used; surface drainage, fair; whey tank outside, in front of factory, washed every week; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported fair; condition of milk in cans, reported good; building is painted outside.

June 2, 1904.—Name of factory, Rose Lawn; location, Shawano Co., Maple Grove township; owner or manager, Wm. M. Armitage; P. O. address, Rose Lawn; name of maker, Wm. M. Armitage; he has not attended Dairy School at Madison; no. of patrons, 39; no. of cows, 280; pounds of milk daily, 5,615; pounds of cheese daily, 520; style of cheese, daisy; Babcock Test is used; Wisconsin Curd Test is used; payments are made every two weeks by test; weight of milk, 41,600; average test, 3.6; pounds of cheese, 3,300, at last payment; steam vats used; drainage poor, but is going to change location; whey tank outside, 20 feet from factory; condition of building, old, but kept fairly good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported fairly good; condition of milk in cans, reported good.

June 2, 1904.—Name of factory, Kreyger; location, Shawano Co.; Maple Grove township; owner or manager, T. Kryger; P. O. address, Hofa Park; name of maker, Ignatz Brandl; he has not attended Dairy School at Madison; no. of patrons, 40; no. of cows, 250; pounds of milk daily, 5,000; style of cheese, daisy; Wisconsin Curd Test is not used; payments are made every two weeks, pooled; steam vats used; whey tank outside, condition fair, washed once a week; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, reported mostly good, a few old cans; condition of milk in cans, reported fair; building is painted outside.

June 2, 1904.—Name of factory, Kleist Factory; location, Outagamie, Seymore township; owner or manager, E. L. Kleist; P. O. address, Seymore, R. F. D. 36; name of maker, E. L. Kleist; he has not attended Dairy School at Madison; no. of patrons, 41; no. of cows, 450; pounds of milk daily, 9,048; pounds of cheese daily, 900; style of cheese, twins; Babcock Test is used; Wisconsin Curd Test is used; payments are made every two weeks by test; weight of milk, 73,080; average test, 3.7; pounds of cheese, 6,372, at last payment; steam vats used; drainage fair, part surface; whey tank inside boiler room, whey sterilized, tank washed daily; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; building is painted outside.

June 3, 1904.—Name of factory, Calamus; location, country, Calamus township, Dodge Co., Wis.; owner and manager, G. W. Scott; P. O. address, Columbus, R. F. D., Wis.; name of maker, G. W. Scott; he has not attended Dairy School at Madison; no. of patrons, 29; no. of cows, 300; pounds of milk daily, 5,000; pounds of cheese daily, 500; style of cheese, white and colored flats; Babcock Test is used occasionally; Wisconsin Curd Test is not used; payments are made by pooling system; weight of milk, 60,000; average test, 3.80; pounds of cheese, 6,000, at last payment; steam vats used; drainage, ditch down to marsh lot below factory, level, clean, no bad odors; whey tank about 30 feet from factory, clean; condition of building, good, clean; condition of apparatus, good, clean; condition of surroundings, O. K.; condition of patrons' milk cans, reported O. K., clean; condition of milk in cans, reported very good; no complaint at all; building is painted outside.

June 3, 1904.—Name of factory, Elba; location, country, Elba township, Dodge Co., Wis.; owner and manager, Schivers & Randall; P. O. address, Columbus, R. F. D., Wis.; name of maker, G. F. Randall; he has attended Dairy School at Madison; no. of patrons, 22; no. of cows, 225; pounds of milk

daily, 3,700; pounds of cheese daily, 370; style of cheese, flats and daisies; Babcock Test is used once in a while; Wisconsin Curd Test is not used; payments are made by pooling system; weight of milk, 30,290; average test, 3.60; pounds of cheese, 2,953, at last payment; steam vats used; drainage poor, not sanitary, whey and water in road; whey tank near factory, fair condition, fairly clean; condition of building, good frame building, not clean; condition of apparatus, machinery all right, not clean; condition of surroundings, not clean, poor sewage; condition of patron's milk cans, reported clean and in good shape; condition of milk in cans, reported all right, clean and good flavor; building is painted outside.

June 3, 1904.—Name of factory, Leader; location, country, Calamus township, Dodge Co.; owner and manager, R. F. Gronert; P. O. address, Columbus, R. F. D., Wis.; name of maker, R. F. Gronert; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 180; pounds of milk daily, 2,600; pounds of cheese daily, 260; style of cheese, Bondort, Sweedish or farmer cheese, Munster, brick; Babcock Test is not often used; Wisconsin Curd Test is not used; payments are made by pooling system; weight of milk, 70,000; average test, 3.4; pounds of cheese, 7,000, at last payment; steam vats used; underground drainage, good; whey tank near factory, clean, Moldenhauer automatic whey pump; condition of building, fine, large building, good stone cellar, clean; condition of apparatus, first class, clean; condition of surroundings, clean, O. K.; condition of patrons' milk cans, good, clean; condition of milk in cans, fine, clean; building is painted outside. Remarks: Fine, fancy cheese of several different kinds. Splendid good building. Fine cheese cellar.

June 3, 1904.—Name of factory, Thomas; location, country, Calamus township, Dodge Co.; owner or manager, Farmers' Co-operative, Jacob Bachlear; P. O. address, Beaver Dam, Wis.; name of maker, Jacob Bachlear; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 150; pounds of milk daily, 2,755; pounds of cheese daily, 275; style of cheese, brick, Limburger, Munster, Sweedish; Babcock Test is not often used; Wisconsin Curd Test is not used; payments are made by pooling system; weight of milk, about 70,000; pounds of cheese, about 7,000, at last payment; steam vats used; drainage underground, O. K.; clean, no objectionable odors; whey tank 25 feet from factory, clean, Moldenhauer whey pump; condition of building, good, clean; condition of apparatus, good, new and clean; condition of surroundings, O. K., clean; condition of patrons' milk cans, clean and well cared for; condition of milk in cans, reported first class all the spring season; building is painted outside. Remarks: A first class cheese factory. Good cement floors. Clean, good cellars.

June 3, 1904.—Name of factory, South Kaukauna; location, 2 miles south of Kaukauna; owner or manager, S. Kaukauna Cheese Co.; P. O. address, R. F. D. No. 15, S. Kaukauna; name of maker, John Paliwada; he has attended Dairy School at Madison; no. of patrons, 28; pounds of milk daily, 4,600; pounds of cheese daily, 464; style of cheese, flats; Babcock Test is used; Wisconsin Curd Test is not used; payments are made per hundred; steam vats used; drainage, no arrangements, waste matter runs on top of ground adjacent to building; whey tank 15 feet from building, new, not cleaned often; condition of building, poor and crowded; condition of apparatus, good; condition of surroundings, good except lack of drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair; old house changed into factory.

June 4, 1904.—Name of factory, Krausse Factory; location, country, Monroe township, R. F. D. 4; name of maker, Ernst Pauli; P. O. address, Monroe, R. F. D. 4; he has not attended Dairy School at Madison; no. of patrons, 9; pounds of milk daily, 6,300; style of cheese, Drum Swiss and Block Swiss; Babcock Test is not used; Wisconsin Curd Test is not used;

payments are made per hundred; fire kettle is used; drainage in poor condition but will change it; whey barrels in fair condition, on platform; condition of building, good, well kept in repairs; condition of apparatus, good, in clean condition, whey tank for butter is in bad place; condition of surroundings, good, with the exception of drainage; condition of patrons' milk cans, some very old and rusty; condition of milk in cans, fair, some not very well aired; building is painted outside.

June 7, 1904.—Name of factory, Blanchardville—La Fayette Co.; location, city, Blanchardville township; owner or manager, Ernst Regez; P. O. address, Blanchardville; name of maker, Ulrich Gumbach; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 200; pounds of milk daily, 5,000; style of cheese, block and brick; Babcock Test is not used; Wisconsin curd Test is not used; payments are made per hundred; fire kettle is used; drainage in good condition, enters river; whey tank joining building, fair condition; condition of building, well kept in repairs; condition of apparatus, good, clean; condition of surroundings, good; condition of patrons' milk cans, some very poor; condition of milk in cans, fair, some not very well aerated; building is painted outside.

June 7, 1904.—Location, one mile east of Maple Grove; owner or manager, J. D. Nate; P. O. address, Maple Grove; name of maker, Wm. A. Deering; he has not attended Dairy School at Madison; no. of patrons, 32; pounds of milk daily, 7,700; pounds of cheese daily, 750; style of cheese, daisies; Babcock Test is used; Wisconsin Curd Test is seldom used; last test of composite milk sample, 3.2-3.9; payments are made on fat basis; self-heating vats used; drainage, open ditch; whey tank across the road, bad; condition of building, good, except floor in make room; condition of apparatus, good; condition of surroundings, good, except near whey tank; condition of patrons' milk cans, mostly fair; condition of milk in cans, some dirty, mostly good; building is painted outside.

June 7, 1904.—Name of factory, Hewitt; location, Hewitt, section 13; owner, M. Ley; P. O. address, Hewitt; name of maker, L. Ley; he has attended Dairy School at Madison; no. of patrons, 22; pounds of milk daily, 3,000; pounds of cheese daily, 290; style of cheese, longhorn and squares; Babcock Test is used; Wisconsin Curd Test is not used; payments are made monthly; weight of milk, 29,420; average test, 3.8; pounds of cheese, 2,842, at last payment; steam vats used; drainage runs alongside of road; whey tank outside of building, washed weekly; condition of apparatus, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K., except some sediment; building painted outside.

June 8, 1904.—Name of factory, Yankee Hollow; location, country; owner or manager, Jno. Keins; P. O. address, Blanchardville; name of maker, Emil Loertscher; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 140; pounds of milk daily, 2,300; style of cheese, Ilmburger; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; steam vat used; no drainage, very poor condition; whey barrels dug in ground, filthy condition; condition of building, old, very poor, not kept up in repairs; condition of apparatus, old, fairly well kept, clean; condition of surroundings, poor on account drainage and whey barrels; condition of patrons' milk cans, fair, some old and rusty and two patrons' cans were dirty; condition of milk in cans, fair, some not well aired; building is not painted outside.

June 9, 1904.—Name of factory, Clay Hill; location, country, Brigham township; owner or manager, E. Orinon; P. O. address, Dayleville; name of maker, Emil Fridli; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 175; pounds of milk daily, 4,300; style of cheese, Drum Swiss; Babcock Test is not used; Wisconsin Curd Test is not used;

payments are made per hundred; fire kettle is used; drainage in poor condition; whey tank fair, 10 feet from factory; condition of building, poor, old and out of repairs, poor floor in making room; condition of apparatus, fair, clean condition, tools mostly new; condition of surroundings, poor on account of drainage and whey tank; condition of patrons' milk cans, good, with the exception of one patron whose can was dirty; condition of milk in cans, fair; building is not painted outside. Remarks: Cheese was working off for some time; think it due to the unsanitary condition about the factory.

June 9, 1904.—Name of factory, Trammay; location, country, Sherman township, Dunn Co.; manager, Jacob Wyss; P. O. address, Boyceville, Wis., R. F. D.; name of maker, Jacob Wyss; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 225; pounds of milk daily, 2,350; pounds of cheese daily, 235; style of cheese, Block Swiss, brick; Babcock Test is not often used; Wisconsin Curd Test is not used; payments are made by pooling system; fire under copper kettle; drainage, drain down embankment to running water, clean; whey tank in factory make room, clean, O. K.; condition of building, good, except cellar curing room floor; condition of apparatus, clean, good; condition of surroundings, O. K., clean, no objectionable odors; condition of patrons' milk cans, O. K., good, clean; condition of milk in cans, splendid, clean, good flavor, well strained; building is painted outside. Remarks: Co-operative Swiss factory. Factory very clean. Cheese fancy. No whey barrels used. Cans filled out of nice clean wood tank in make room.

June 10, 1904.—Name of factory, Moscow; location, country, Moscow township; owner or manager, A. Mellum; P. O. address, Blanchardville; no. of patrons, 11; no. of cows, 130; pounds of milk daily, 3,000; style of cheese, block; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage in good condition, enters into ditch 20 feet from building; whey barrels on platform, good condition; condition of building, fair; condition of apparatus, fair, in clean condition; condition of surroundings, good, no bad odor from barrels and drainage; condition of patrons' milk cans, some old and rusty to which I called attention; condition of milk in cans, good, all well aerated; building is not painted.

June 11, 1904.—Name of factory, Roeder; location 9 miles west of Wausau, section 6, township 29; owner, R. Roeder; P. O. address, Wausau, R. D.; name of maker, R. Roeder; he has attended Dairy School at Madison; no. of patrons, 15; pounds of milk daily, 1,900; style of cheese, daisy; Babcock Test is used once in a while; Wisconsin Curd Test is not used; payments are made monthly by hundred; weight of milk, 23,513; pounds of cheese, 1,828½, at last payment; self-heating vats used; drainage, a few rods to river; location and condition of whey tank, 43 feet from building, fair; condition of building, good, cement floor; condition of apparatus, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.; building is painted outside.

June 11, 1904.—Location, Rantoul township, section 25; owner or manager, Bernhard Zahn; P. O. address, Hayton, R. F. D. No. 1; name of maker, Bernhard Zahn; he has not attended Dairy School at Madison; no. of patrons 11; pounds of milk daily, 2,600; pounds of cheese daily, 258; style of cheese, daisies and Y. A.; Babcock Test is used; Wisconsin Curd Test is not used; inspector's test of composite milk sample for day, 3.1 to 4.1; payments are made on fat basis; weight of milk, 14,452; average test, 3.6; pounds of cheese, 1,133, at last payment; self-heating vats used; drainage, waste water carried to ditch; whey tank 20 feet from building, cleaned monthly; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good, except several patrons' milk is muddy; building is painted outside.



- June 12, 1904.—Name of factory, Gunderson; location, country, Argyle township; owner or manager, Ole Gunderson; P. O. address, Argyle, La Fayette Co.; name of maker, Matt. Haldiman; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 210; pounds of milk daily, 5,800; style of cheese, Drum Swiss; Babcock Test is not used; Wisconsin Curd Test is not used; payments are made per hundred; fire kettle is used; drainage in fair condition, enters into ditch 35 feet from factory; whey tank for butter in building, tank for return whey 25 feet from factory; condition of building, old, fair in repairs; condition of apparatus, fair, in clean condition; condition of surroundings, good, no barrels, drainage in good condition; condition of patrons' milk cans, good, with the exception of two patrons whose cans were old and rusty; condition of milk in cans, fair, some not well aired; building is not painted. Remarks: Good improvements have been made at this factory in the condition of whey barrels and drainage, where in place of barrels there has been put in a tank, and drainage has been carried further from building.
- June 13, 1904.—Name of factory, Yellowstone; location, country; township, Yellowstone; owner or manager, Geo. Frank; P. O. address, Blanchardville, R. 2; name of maker, Gottfried Brum; he has not attended Dairy School at Madison; no. of patrons, 14; no. of cows, 150; pounds of milk daily, 4,800; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam kettle used; drainage, good condition, enters into ditch 30 feet from building; location and condition of whey tank, barrels poor condition, dug in ground; condition of building, good, new building, well built; condition of apparatus, good, clean, and all modern improvements, two kettles used, both heated by steam; condition of surroundings, poor, account of whey barrels, which were dug in ground and were never cleaned; condition of patrons' milk cans, poor; condition of milk in cans, fair; building is painted outside. Remarks: This factory is well put up in all respects, only the whey barrels are in very filthy and dirty condition; promised to change the condition.
- June 13, 1904.—Name of factory, Brennan; location, Morrison township, sec. 29; owner or manager, M. Brennan; P. O. address, Wayside; name of maker, Otto Planert; he has not attended Dairy School at Madison; no. of patrons, 24; pounds of milk daily, 5,800; pounds of cheese daily, 561; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not used; last test of composite milk sample for day, 3.2 to 3.8; payments are made on fat basis; self-heating vats used; drainage, stuff all runs on ground; location and condition of whey tank, 40 feet from building, bad condition; condition of building, poor; condition of apparatus, fair; condition of surroundings, bad; condition of patrons' milk cans, fair; condition of milk in cans, fair, some gassy; building is not painted outside. Remarks: There is too much whey spilled under the factory and from troughs leading to whey tank.
- June 14, 1904.—Name of factory, Hermanson; location, country; township, Blanchardville; owner or manager, H. Hermanson; P. O. address, Blanchardville; name of maker, Carl Erk; he has not attended Dairy School at Madison; no. of patrons, 6; no. of cows, 130; pounds of milk daily, 3,000; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, fair condition; location and condition of whey tank, barrels, poor condition, dug in ground; condition of building, fair, new building; condition of apparatus, fair; condition of surroundings, poor account of drainage, which produces a bad odor; condition of patrons' milk cans, fair condition; condition of milk in cans, fair; building is painted outside.
- June 14, 1904.—Name of factory, Stromman Cheese Co.; location, country township, York; owner or manager, A. T. Stromman; P. O. address, Blanchard-

- ville; name of maker, Christ Erb; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 200; pounds of milk daily, 5,000; style of cheese, drum and block Swiss; the Babcock test is not used; no curd test is used; payments are made per hundred; fire kettle used; drainage, 10 feet from building, fair condition; location and condition of whey tank, barrels, on platform, fair condition; condition of building, old but well kept in repairs; condition of apparatus, fair, in clean condition; condition of surroundings, good drainage, has good slope, whey barrels on platform; condition of patrons' milk cans, in good condition, all mostly new; condition of milk in cans, fair; building is painted outside.
- June 15, 1904.—Name of factory, Wenger; location, country; township, York; owner or manager, E. G. Wenger; P. O. address, Blanchardville; name of maker, Conrad Blank; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 150; pounds of milk daily, 4,000; style of cheese, limburger; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam vat used; drainage, fair condition, enters into creek, open drainage; location and condition of whey tank, barrels in very poor condition, dug in ground; condition of building, old and out of repairs; condition of apparatus, fair, in clean condition; condition of surroundings, poor, account of whey barrels, which produce a bad odor; condition of patrons' milk cans, fair, one patron's cans rusty; condition of milk in cans, fair; building is not painted outside.
- June 15, 1904.—Name of factory, Law Mill Cheese Co.; location, country; township, York; owner or manager, Gust Olson; P. O. address, Blanchardville, R. 1; name of maker, Gottlieb Tueschler; he has not attended Dairy School at Madison; no. of patrons, 9; no. of cows, 180; pounds of milk daily, 4,700; style of cheese, limburger; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam vat used; drainage, good condition; location and condition of whey tank, tank in good condition; condition of building, old but fair, kept in repairs; conditions of apparatus, good, clean condition, almost new, steam outfit; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is not painted outside.
- June 16, 1904.—Name of factory, High Hollow Cheese Co.; location, country; township, York; owner or manager, Jno. Ula; P. O. address, Blanchardville, R. 3; name of maker, Jno. King; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 300; pounds of milk daily, 7,100; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, fair condition, runs into creek; location and condition of whey tank, joining to building, dug in ground; condition of building, old but fair, kept in repairs; condition of apparatus, clean condition; condition of surroundings, fair, tank produces bad odor; condition of patrons' milk cans, good, new cans; condition of milk in cans, fair; building is not painted outside.
- June 16, 1904.—Name of factory, Walnut Grove; location, country; township, York; owner or manager, Jac. Stauffacher; P. O. address, Blanchardville; name of maker, Jac. Alder; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 200; pounds of milk daily, 5,600; style of cheese, limburger; payments are made per hundred; steam vat used; drainage, good condition, enters in ditch, 40 feet from building; location and condition of whey tank, barrels in poor condition, dug in ground; condition of building, good; condition of apparatus, clean condition, good steam and engine outfit; condition of surroundings, poor on account of whey barrels; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside.

June 16, 1904.—Name of factory, River Road Creamery; location, Manitowoc; township, Manitowoc Rapids, sec. 21; owner or manager, Joseph Boackhaus; P. O. address, Manitowoc, R. F. D. No. 1; name of maker, Jos. Boackhaus; he has not attended Dairy School at Madison; no. of patrons, 29; pounds of milk daily, 4,300; pounds of cheese daily, 420; style of cheese, daisies; the Babcock test is used; the Wisconsin curd test is not much used; last test of composite milk sample for day, 3.3 to 4.2; payments are made on fat basis; weight of milk, 20,354; average test, 3.55; and pounds of cheese, 1,824 at last payment; self-heating vats used; drainage, box drain, away into open ditch, location and condition of whey tank, 20 feet away, not cleaned often enough; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, some dirty; condition of milk in cans, some bad, neglected; building is painted outside.

June 17, 1904.—Name of factory, Big Rock Cheese Co.; location, country; township, Adams; owner or manager, Siver Gulson; P. O. address, Blanchardville, R. 1; name of maker, Otto Keller; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 160; pounds of milk daily, 3,300; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam kettle used; drainage, good, will be in good condition when finished; location and condition of whey tank, barrels on platform; condition of building, good, new building, well put up; condition of apparatus, good, new steam outfit; condition of surroundings, good or will be when finished; condition of patrons' milk cans, fair, some old and rusty; condition of milk in cans, fair; building is not painted on outside.

June 17, 1904.—Name of factory, G. Rear; location, country; township, Adams, sec. 3; owner or manager, G. Rear; P. O. address, Argyle, R. 1; P. O. address of maker, Argyle; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 240; pounds of milk daily, 6,200; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, fair condition, runs into ditch; location and condition of whey tank, barrels joining to building, bad condition; condition of building, old and not well kept in repairs; condition of apparatus, fair, clean condition; condition of surroundings, poor; condition of patrons' milk cans, some poor; condition of milk in cans, fair; building is not painted outside.

June 18, 1904.—Name of factory, Bragger Cheese Co.; location, country; township, York, sec. 7; owner or manager, A. Bragger; P. O. address, Blanchardville; name of maker, Christ King; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, 250; pounds of milk daily, 6,200; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle vats used; drainage, in poor condition, will be changed; location and condition of whey, barrels dug in ground, filthy condition; condition of building, old, fair, kept in repairs, making new cement floor; condition of apparatus, fair, clean condition; condition of surroundings, poor account of drainage, which produces bad odor; condition of patrons' milk cans, good, some a little filthy; condition of milk in cans, fair; the building is painted on outside.

June 18, 1904.—Name of factory, Paasch; location, country; township, Plymouth; owner or manager, Wm. Paasch; P. O. address, Plymouth, Wis.; name of maker, Wm. Paasch; he has not attended Dairy School at Madison; no. of patrons, 40; no. of cows, about 650; pounds of milk daily, 13,000; pounds of cheese daily, 1,300; style of cheese, Long Horns, Daisies; the Babcock test is not used; the Wisconsin curd test is not used;

payments are made on pooling system; steam vats used; drainage, underground, O. K., no bad odors; location and condition of whey tank, near factory, O. K., clean; condition of building, good, clean, good cement floors, splendid cheese factory building; condition of apparatus, first-class, up to date in every respect; condition of surroundings, splendid, O. K., clean; condition of patrons' milk cans, reported good; condition of milk in cans, reported good and clean; building is painted outside. Remarks: Factory clean, equipped with automatic curd agitators; splendid cement floor.

June 18, 1904.—Name of factory, Peters; location, country; township, Plymouth; owner or manager, John Peters; P. O. address, Plymouth, Wis.; name of maker, John Peters; he has attended Dairy School at Madison; no. of patrons, 37; no. of cows, about 700; pounds of milk daily, 14,000; pounds of cheese daily, 1,400; style of cheese, Long Horns, Young Americas; the Babcock test is not used; the Wisconsin curd test is not used; payments are made on pooling system; self-heating vats used; drainage, good, O. K., no bad odors; location and condition of whey tank, near factory, clean, O. K.; condition of building, first-class, fine large frame building; condition of apparatus, first-class, clean and up to date; condition of surroundings, O. K., clean, fine; condition of patrons' milk cans, reported good and clean; condition of milk in cans, reported good and clean; the building is painted outside, neat. Remarks: Fine, large cheese factory building; clean and neat. Good, cool curdling room.

June 18, 1904.—Name of factory, Luecke; location, country; township, Plymouth; owner or manager, C. H. Luecke; P. O. address, Plymouth, Wis.; name of maker, C. H. Luecke; he has not attended Dairy School at Madison; no. of patrons, 25; no. of cows, about 450; pounds of milk daily, 8,600; pounds of cheese daily, 860; style of cheese, daisies, long horns and primrose; the Babcock test is not used; the Wisconsin curd test is not used; payments are made on pooling system; steam-heating vats used; drainage poor, not sanitary; location and condition of whey tank, near factory, not clean; condition of building, old, dirty, poor floors; condition of apparatus, dirty; condition of surroundings, dirty; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.; building is painted outside. Remarks: Poor floors. Dirty whey tank. Needs new sewage system.

June 18, 1904.—Name of factory, Plymouth; location, city; township, Plymouth; owner or manager, Wm. Edler; P. O. address, Plymouth, Wis.; name of maker, Wm. Edler; he has not attended Dairy School at Madison; no. of patrons, 47; no. of cows, about 650; pounds of milk daily, 13,000; style of cheese, daisies and 10 pound prints; the Babcock test is not often used; the Wisconsin curd test is not used; payments are made on the pooling system; self-heating vats used; drainage good, clean; location and condition of whey tank, near building, clean; condition of building, first-class, clean; condition of apparatus, good, clean; condition of surroundings, good, clean; condition of patrons' milk cans, reported O. K., clean; condition of milk in cans, fine, clean; the building is painted outside.

June 20, 1904.—Name of factory, Engwell; location, country; township, Blanchardville, sec. 21; owner or manager, Jno. Olson; P. O. address, Blanchardville; name of maker, Caspar Huber; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 220; pounds of milk daily, 5,200; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, not in the best condition; location and condition of whey tank, barrels in very bad condition, dug in ground; condition of building, wooden floor, no floor in curing room; condition of apparatus,

fair, clean; condition of surroundings, not in good condition, barrels which are dug in ground produce bad odor; condition of patrons' milk cans, good, almost new cans are used; condition of milk in cans, fair; building is painted outside.

June 21, 1904.—Name of factory, Cleary; location, country; township, Blanchardville; owner or manager, J. Cleary; P. O. address, Blanchardville; name of maker, Emil Ast; he has not attended Dairy School at Madison; no. of patrons, 4; no. of cows, 120; pounds of milk daily, 2,500; style of cheese, block, Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle vats used; drainage, fair condition, underground; location and condition of whey tank, barrels dug in ground, poor condition; condition of building, not very good, out of repairs; condition of apparatus, not very clean; condition of surroundings, poor, account of whey barrels; condition of patrons' milk cans, good, most new cans; condition of milk in cans, fair; the building is not painted outside.

June 22, 1904.—Name of factory, Ole A. Olson Cheese Co.; location, country; township, Blanchardville, LaFayette Co.; owner or manager, Ole A. Olson; P. O. address, Blanchardville; name of maker, Carl Haehlen; he has not attended Dairy School at Madison; no. of patrons, 12; no. of cows, 225; pounds of milk daily, 5,800; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam kettle vats used; drainage, poor condition; location and condition of whey tank, barrels dug in ground; condition of building, good; condition of apparatus, very clean condition, a good, new steam outfit; condition of surroundings, poor, account drainage and whey barrels; condition of patrons' milk cans, good, clean condition; condition of milk in cans, good; the building is painted outside.

June 22, 1904.—Name of factory, Milladore; location, Milladore, Wood Co.; owner or manager, A. J. Empey; P. O. address, Milladore; name of maker, Miss M. A. Raeder; she has attended Dairy School at Madison; no. of patrons, 22; pounds of milk daily, 2,100; pounds of cheese daily, 200; style of cheese, cheddar block; the Babcock test is used; the Wisconsin curd test is not used; payments are made monthly, according to test; weight of milk, 28,130; average test, 3.8; and pounds of cheese, 2,546, at last payment; self-heating vats used; location and condition of whey tank, close by factory, kept clean; condition of building, fair, but crude, everything neat, tidy; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fair; the building is painted outside.

June 22, 1904.—Name of factory, Reis; location, country; township, Sherman; owner and manager, Herman Becker; P. O. address, Random Lake, Wis., R. F. D., No. 17; name of maker, Herman Becker; he has not attended Dairy School at Madison; no. of patrons, 34; no. of cows, about 500; pounds of milk daily, 9,300; pounds of cheese daily, 925; style of cheese, flats; the Babcock test is used once in awhile; the Wisconsin curd test is not used; payments are made on pooling system; steam vats used; drainage, poor, not sanitary; location and condition of whey tank, 25 feet from factory building, underground, not clean; condition of building, old frame building, not clean; condition of apparatus, fair, clean; condition of surroundings, not sanitary, dirty, whey pool in marsh back of factory; condition of patrons' milk cans, very fair, nearly all clean; condition of milk in cans, fair, not all properly strained; the building is painted outside. Remarks: New factory building in process of construction.

June 22, 1904.—Name of factory, Straus; location, village of Silver Creek; township, Sherman; owner or manager, Frank Straus; P. O. address, Random Lake, Wis., R. F. D., No. 17; name of maker, Otto Arndt; P. O. ad-

dress, Random Lake, Wis.; he has not attended Dairy School at Madison; no. of patrons, 18; no. of cows, 250; pounds of milk daily, 4,600; pounds of cheese daily, 450; style of cheese, flats; the Babcock test is used once each week; the Wisconsin curd test is not used; payments are made on pooling system; weight of milk, 129,000; average test, 3.50; and pounds of cheese, 12,900, at last payment; self-heating vats used; drainage, fair, not first-class; location and condition of whey tank, near factory, in the ground; condition of building, fair, not first-class curing room; condition of apparatus, O. K., clean, not up to date, no steam; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported good, clean; condition of milk in cans, reported fine, clean; the building is painted outside.

June 22, 1904.—Name of factory, Silver Creek; location, village of Silver Creek; township, Sherman; owner or manager, J. T. Merrill; P. O. address, Random Lake, Wis., R. F. D., No. 17; name of maker, Robert Gates; he has not attended Dairy School at Madison; no. of patrons, 21; no. of cows, about 250; pounds of milk daily, 4,700; pounds of cheese daily, 460; style of cheese, flats; the Babcock test is not used; the Wisconsin curd test is not used; payments are made on pooling system; weight of milk, 135,000; and pounds of cheese, 13,500 at last payment; self-heating vats used; drainage good; location and condition of whey tank, close up to factory, above ground, clean; condition of building, good, new frame building, clean; condition of apparatus, good, clean, butter and cheese making machinery; condition of surroundings, good, neat and clean; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.; the building is painted outside.

June 22, 1904.—Name of factory, Kuettel; location, four miles north of Oshkosh; owner or manager, M. Knettel; P. O. address, 565 Algoma St., Oshkosh; name of maker, John Kometer; he has not attended Dairy School at Madison; no. of patrons, 4; pounds of milk daily, 1,800; pounds of cheese, daily, 180; style of cheese, brick and Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments made per hundred; steam vats used; drainage, stuff runs on ground near factory; location and condition of whey tank, close to building, not the best; condition of building, not the best; condition of apparatus, fair; condition of surroundings, very bad; condition of patrons' milk cans, fair; condition of milk in cans, fair; building is painted outside. Remarks: Factory constitutes a fence for one side of a very filthy hog yard. Surroundings extremely bad.

June 23, 1904.—Name of factory, Manke; location, Calumet Co.; township, Brillion, sec. 13; owner or manager, Robert Manke; P. O. address, Brillion; name of maker, Robert Manke; he has not attended Dairy School at Madison; no. of patrons, 36; no. of cows, 310; pounds of milk daily, 7,831; pounds of cheese daily, 750; style of cheese, Y. A.; the Babcock test is not used; the Wisconsin curd test is not used; payments made every two weeks, pooled; self-heating vats used; drainage, surface, fair; location and condition of whey tank, outside, 30 feet from factory, washed once a week; condition of building, fair, being repaired; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, good.

June 23, 1904.—Name of factory, Chas. Medenwaldt; location, Calumet; township, Brillion; owner or manager, Chas. Medenwaldt; P. O. address, Brillion; name of maker, Chas. Medenwaldt; he has not attended Dairy School at Madison; no. of patrons, 22; no. of cows, 250; pounds of milk daily, 5,400; style of cheese, daisies and Y. A.; payments made every two weeks, pooled; self-heating vats used; there were screen doors and windows; drainage, surface; location and condition of whey tank, outside and underground, washed once per week; condition of building, fair; condition of apparatus, fair; condition of surroundings, good; condition of patrons'

milk cans, reported good; condition of milk in cans, reported good; building is painted outside.

June 23, 1904.—Name of factory, Wolfmeyer; location, Calumet; township, Brillion, sec. 21; owner or manager, J. M. Wolfmeyer; P. O. address, Forest Junction; name of maker, J. M. Wolfmeyer; he has not attended Dairy School at Madison; no. of patrons, 37; no. of cows, 350; pounds of milk daily, 9,000; style of cheese, daisies and twins; the Babcock test is used; the Wisconsin curd test is not used; payments made every two weeks, pooled; weight of milk, 96,746; average test, 3.6, and pounds of cheese, 9,546 at last payment; steam vats used; drainage, surface, poor; location and condition of whey tank, underground, will put in one above ground; condition of building, fair; condition of apparatus, fair; condition of surroundings, fair; condition of patron's milk cans, reported most all good; condition of milk in cans, reported mostly good; the building is painted outside.

June 23, 1904.—Name of factory, H. Tiel Factory; location, Calumet Co.; township, Brillion; owner or manager, H. Tiel; P. O. address, Forest Jct.; name of maker, Herman Tiel; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, 200; pounds of milk daily, 5,500; style of cheese, daisies, twins; the Babcock test is used; payments made every two weeks, pooled; self-heating vats used; drainage, poor; location and condition of whey tank, underground, poorly kept; condition of building, poor; condition of apparatus, poor; condition of surroundings, ground low, and conditions poor; condition of patrons' milk cans, reported nearly all good; condition of milk in cans, reported fair.

June 23, 1904.—Name of factory, Brillion; location, Calumet Co.; township, village; owner or manager, John Grootemont; P. O. address, Brillion; name of maker, John Grootemont; he has not attended Dairy School at Madison; no. of patrons, 45; pounds of milk daily, 10,500; style of cheese, daisies and Y. A.; the Babcock test is used; weight of milk, 121, 849; average test, 3.61, and pounds of cheese, 11,881, at last payment; steam vats used; drainage, fair, part surface, part underground; location and condition of whey tank, in building 40 feet from factory, whey pasteurized; condition of building good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good; the building is painted outside.

June 23, 1904.—Name of factory, Junker Factory; location, Manitowoc Co.; township, Maple Grove; owner or manager, L. C. Junker; P. O. address, Brillion; name of maker, L. C. Junker; he has not attended Dairy School at Madison; no. of patrons, 39; no. of cows, 400; pounds of milk daily, 8,300; style of cheese, longhorns; the Babcock test is used; the Wisconsin curd test is not used; weight of milk, 83,933; average test, 3.7; and pounds of cheese, 7,965, at last payment; steam vats used; drainage, part underground, part surface, fair; location and condition of whey tank, 40 feet from factory, partly underground, washed once a week; condition of building, good repair, with cement floor; condition of apparatus, fair, engine rather old, but in fair condition; condition of surroundings, good; condition of patrons' milk cans, reported mostly good; condition of milk in cans, reported fairly good; the building is painted outside.

June 23, 1904.—Name of factory, Union; location, Calumet Co.; township, Brillion; owner or manager, H. Halverson; P. O. address, Brillion; name of maker, H. Halverson; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 200; pounds of milk daily, 5,000; style of cheese, longhorns, prints; the Babcock test is used; the Wisconsin curd test is not used; steam vats used; drainage, surface, fairly good; location and condition of whey tank, 60 feet outside of factory above ground; whey tank washed once per week; condition of building, good; condition of ap-

paratus, good; condition of surroundings, good; condition of patrons' milk cans, reported mostly all good; condition of milk in cans, reported good; the building is painted outside.

June 23, 1904.—Name of factory, Belke; location, Calumet Co.; township, Kantoul; owner or manager, Albert Belke; P. O. address, Potter; name of maker, Fred Priebe; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 175; pounds of milk daily, 4,000; pounds of cheese daily, 360; style of cheese, daisies and Y. A.; the Babcock test is used; the Wisconsin curd test is not used; self-heating vats used; drainage, not good, surface and not carried off in trough; location and condition of whey tank, new and good, about 40 feet from factory; condition of building, old but fair; condition of apparatus, vat poor, leaks and needs repairs; condition of surroundings, fair; condition of patrons' milk cans, reported mostly good; condition of milk in cans, reported good; the building is not painted outside.

June 24, 1904.—Name of factory, Sunnyside Cheese Factory; location, country; township, Darlington; owner or manager, Jno. Schwartz; P. O. address, Darlington; name of maker, Jac. Kammer; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 225; pounds of milk daily, 6,000; style of cheese, drum, Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam kettle used; drainage, fair condition, enters into ditch 40 feet from building; location and condition of whey tank, fair condition; condition of building, old but in fair condition; condition of apparatus, fair, clean; condition of surroundings, tanks producing little bad odor; condition of patrons' milk cans, some old and rusty, not fit to be used; condition of milk in cans, fair; the building is painted outside.

June 24, 1904.—Name of factory, Cato; location, Cato; owner or manager, H. S. Schultz; P. O. address, Cato; name of maker, Albert Kolanczyk; he has not attended Dairy School at Madison; no. of patrons, 45; pounds of milk daily, 9,000; pounds of cheese daily, 880; style of cheese, flats and daisies, open, Swiss holey; the Babcock test is used; the Wisconsin curd test is not used; last test of composite milk sample for day, 3.4 to 4.3; payments are made on fat basis; weight of milk, 75,659; average test, 3.7; and pounds of butter, 3,180 at last payment; steam vats used; there were screen doors and windows; drainage, box underground; location and condition of whey tank, outside, cleaned weekly; condition of building, fair; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, fair; the building is painted outside.

June 24, 1904.—Name of factory, Center Valley; location, 8 miles nw. Appleton; township, Center, sec. 28; owner or manager, W. O. Becker; P. O. address, R. R. No. 3, Appleton; name of maker, W. O. Becker; he has attended Dairy School at Madison; no. of patrons, 24; pounds of milk daily, 6,200; pounds of cheese daily, 590; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not often used; last test of composite milk sample for day, 3.2 to 4.0; payments are made on fat basis; weight of milk, 86,004; average test, 3.58; and pounds of butter, 3,550 at last payment; steam vats used; drainage, stuff is run in open ditch; near factory, bad; location and condition of whey tank, 25 feet from factory, cleaned seldom; condition of building, good; condition of apparatus, good; conditions of surroundings, bad in front of building; condition of patrons' milk cans, good except one or two; condition of milk in cans, fair; the building is painted outside.

June 25, 1904.—Name of factory, Oak Corner; location, country; township, Seymour; owner or manager, Chas. Teastie; P. O. address, Goff, R. F. D. 1; name of maker, Gottlieb Kammer; he has not attended Dairy School



at Madison; no. of patrons, 22; no. of cows, 350; pounds of milk daily, 7,100; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam kettle is used; drainage, poor; location and condition of whey tank, poor; condition of building, fair; condition of apparatus, fair; condition of surroundings, poor; condition of patrons' milk cans, fair; condition of milk in cans, poor; the building is painted outside.

June 27, 1904.—Name of factory, Calamine; location, town; township, Willow Springs; owner or manager, Jno. Stauffacher; P. O. address, Calamine; name of maker, Christ Smoker; he has not attended Dairy School at Madison; no. of patrons, 11; no. of cows, 200; pounds of milk daily, 4,400; style of cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, not very good condition, enters into pasture; location and condition of surroundings, poor account of whey barrels and drainage; condition of patrons' milk cans, some very dirty and rusty; condition of milk in cans, fair; the building is not painted outside. Remarks: Called attention to condition of drainage and whey barrels; they agreed to change same at once.

June 28, 1904.—Name of factory, Blake Cheese Co.; location, country; township, Shulsburg; owner or manager, S. Creamer; P. O. address, Shulsburg; name of maker, Gottfr. Hess; he has not attended Dairy School at Madison; no. of patrons, 15; no. of cows, 140; pounds of milk daily, 3,800; style of cheese, block Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam kettle is used; drainage, enters into ditch, good condition; location and condition of whey tank, good condition; condition of building, new building, in very good condition; condition of apparatus, clean, all new, steam kettle outfit, new boiler; condition of surroundings, good; condition of patrons' milk cans, fair, some little old; condition of milk in cans, good; the building is not yet painted on outside, but will be.

June 28, 1904.—Name of factory, Gieger; location, Chippewa Co.; township, Edson; owner or manager, A. P. Gieger; P. O. address, Stanley; name of maker, A. P. Gieger; he has attended Dairy School at Madison; no. of patrons, 20; no. of cows, 150; pounds of milk daily, 3,000; style of cheese, brick and twins; the Babcock test is not used; the Wisconsin curd test is not used; steam vats used; drainage, poor but will fix same; location and condition of whey tank, good, in building, washed daily; condition of building, fair; condition of apparatus, rather old, but in fair repair; condition of surroundings, reported good; condition of patrons' milk cans, reported mostly good; condition of milk in cans, good; the building is painted outside.

June 28, 1904.—Name of factory, Stanley; location, Chippewa Co.; township, Edison; owner or manager, Walter Fero; P. O. address, Stanley; name of maker, Walter Fero; he has not attended Dairy School at Madison; no. of patrons, 22; no. of cows, 150; pounds of milk daily, 3,600; style of cheese, squares, twins; the Babcock test is used; the Wisconsin curd test is used; steam vats used; drainage, surface, fair; location and condition of whey tank, 60 feet from factory, washed twice per week; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, reported good; condition of milk in cans, reported fair; the building is painted outside

June 28, 1904.—Name of factory, Riverside; location, 4 m. ne. Shiocton; township, Bovina; owner or manager, J. A. Koehler; P. O. address, Black Creek; name of maker, C. F. Krueger; he has attended Dairy School at Madison; no. of patrons, 22; pounds of milk daily, 3,000; pounds of cheese daily, 300; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not used; last test of composite milk sample for

day, 3.4 to 4.9; payments are made on fat basis; weight of milk, 45,862; pounds of cheese, 4,359 at last payment; steam vats used; drainage, tile leading to river; location and condition of whey tank, 20 feet from building, cleaned too seldom; condition of building, good; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, mostly good; condition of milk in cans, some off flavor; the building is painted outside. Remarks: One of the patrons has old, rusty cans.

June 29, 1904.—Name of factory, Seidling; location, Chippewa Co.; township, Rdsen; owner or manager, Orth & Rosin; P. O. address, Juneau; name of maker, Wenzle Blass; he has not attended Dairy School at Madison; no. of patrons, 30; no. of cows, 200; pounds of milk daily, 4,000; style of cheese, brick; the Babcock test is not used; the Wisconsin curd test is not used; steam vats used; drainage, fair, surface; location and condition of whey tank, in building, washed daily; condition of building, good; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good; the building is painted outside.

June 29, 1904.—Name of factory, Mylor factory; location, country; township, Willow Spring; owner or manager, Jim McPhillips; P. O. address, Darlington, R. 2; name of maker, Fred Mueller; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 275; pounds of milk daily, 7,000; style of cheese, limburger; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam vat used; drainage, enters into ditch, 20 feet from building; location and condition of whey tank, dug in ground, very poor condition; condition of building, old, not in very good condition; condition of apparatus, clean, steam vat used; condition of surroundings, poor, account of whey barrels, which produce a bad odor; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; the building is painted outside.

June 29, 1904.—Name of factory, Union Cheese Co.; location, country; township, Kendall; owner or manager, Louis Boyle; P. O. address, Calamine; name of maker, T. Eberhardt; he has not attended Dairy School at Madison; no. of patrons, 7; no. of cows, 157; pounds of milk daily, 3,600; style of cheese, block, Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, good condition; location and condition of whey barrels, dug in ground, poor condition; condition of building, old but fair, kept in repairs; condition of apparatus, fair condition, making room is of cement; condition of surroundings, poor account of barrels; condition of patrons' milk cans, some old and rusty; condition of milk in cans, fair; the building is not painted on outside.

June 29, 1904.—Name of factory, Druman Cheese Co.; location, town; township, Kendall; owner or manager, Fred Fink; P. O. address, Druman; name of maker, Alfred Gack; he has not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 170; pounds of milk daily, 4,600; style of cheese, limburger; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; steam vat used; drainage, poor condition, enters 10 feet from building; location and condition of whey barrels, in very poor condition; condition of building, old and out of repairs; condition of apparatus, fair, clean condition; condition of surroundings, poor account of drainage and whey barrels, which produce a bad odor; condition of patrons' milk cans, some cans old and rusty; condition of milk in cans, fair; the building is not painted outside.

June 30, 1904.—Name of factory, Success Cheese Co.; location, country; township, Seymour; owner or manager, M. Holland; P. O. address, Druman; name of maker, Chas. Roll; he has not attended Dairy School at Madison; no. of patrons, 8; no. of cows, 140; pounds of milk daily, 3,200; style of

cheese, drum Swiss; the Babcock test is not used; the Wisconsin curd test is not used; payments are made per hundred; fire kettle used; drainage, fair condition, enters into ditch 20 feet from building; location and condition of whey barrels, poor condition; condition of building, old and out of repairs; condition of apparatus, fair, clean condition; condition of surroundings, poor account of whey barrels; condition of patrons' milk cans, good, almost new cans; condition of milk in cans, fair, some is bad; the building is not painted outside. Remarks: Patrons have agreed to put in a new tank in place of whey barrels.

June 30, 1904.—Name of factory, Edson; location, Chippewa Co.; township, Edson; owner or manager, Orth & Bosin; P. O. address, Juneau; name of maker, Gotfried Ruegg; he has not attended Dairy School at Madison; no. of patrons, 40; no. of cows, 300; pounds of milk daily, 6,200; style of cheese, brick; the Babcock test is not used; the Wisconsin curd test is not used; steam vats used; drainage, surface, fair; location and condition of whey tank, upstairs in factory, washed daily, condition good; condition of building, good; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, most all good; condition of milk in cans, fair; the building is painted outside.

June 30, 1904.—Location, Black Creek, one and one-half miles south; owner or manager, M. S. Felton; P. O. address, Seymour; name of maker, John Donner; he has attended Dairy School at Madison; no. of patrons, 20; pounds of milk daily, 6,500; pounds of cheese daily, 608; style of cheese, flats; the Babcock test is used; the Wisconsin curd test is not used; payments are made per hundred; weight of milk, 68,000; pounds of cheese, 6,300 at last payment; steam vats used; drainage, some runs on ground under factory, some in open ditch; location and condition of whey tank, just outside, overflows; condition of building, fair; condition of apparatus, good; condition of surroundings, very bad, filthy mess under factory; condition of patrons' milk cans, fair; condition of milk in cans, some gassy; the building is painted outside. Remarks: Extremely unsanitary premises.

## REPORT OF CREAMERY INSPECTION.

- Jan. 15, 1904.—Name of creamery, Van Wyk; proprietary; location, Appleton, Wis.; owner or manager, Van Wyk Bros.; P. O. address, Appleton, Wis., 865 College Ave.; name of buttermakers, Van Wyk Bros.; they have not attended Dairy School at Madison; no. of patrons, 3; no. of cows, 50; no. of pounds of milk daily, 550; milk and cream sold; drainage, good, city sewage; no bad odor in creamery; location and condition of skim milk tank, no tank, skim milk sold to city trade; condition of building, basement under large brick store building, cement floors; condition of apparatus, ice cream machinery and fixtures in good condition; condition of surroundings, clean, fronting on the main street of the city; condition of patrons' milk cans, good. Remarks: Branch creamery at 696 College Ave., Appleton, Wis.; not making butter at either plant at time of inspection. Dealers in milk, cream, ice cream and cottage cheese.
- Jan. 15, 1904.—Name of creamery, Van Wyk; proprietary; location, Appleton, Wis.; owner or manager, Van Wyk Bros.; P. O. address, Appleton, Wis., 969 College Ave.; name of buttermakers, Van Wyk Bros.; they have not attended Dairy School at Madison; no. of patrons, 13; no. of cows, 200; no. of pounds of milk daily, about 2,000 pounds; drainage, good city drainage; no bad odor in creamery; condition of building, clean, but floor is in bad shape, rough and decayed, suggested new floors; building is painted outside; condition of apparatus, in good repair; condition of surroundings, clean; condition of patrons' milk cans, clean; condition of milk in cans, good except badly frozen.
- Jan. 16, 1904.—Name of creamery, D. E. Wood Butter Co.; proprietary; location, Evansville, Wis.; owner or manager, The D. E. Wood Butter Co.; P. O. address, Evansville, Wis.; name of buttermaker, several buttermakers; they have not attended Dairy School at Madison; no. of patrons, 126; no. of pounds of milk daily, 10,000 delivered per day, milk delivered every other day by one-half of the patrons; no. of pounds of butter daily, about 500 pounds; loss of fat in skim milk, just a trace of fat; loss of fat in buttermilk, less than .2 per cent.; skim milk was divided by weigher; drainage, underground system to small stream at considerable distance from creamery; no bad odor in creamery; location and condition of skim milk tank, tank about 60 feet from building; condition of building, first-class structure, part brick and part frame; the building is painted outside; condition of apparatus, as near perfect as possible; condition of surroundings, very neat and clean; condition of patrons' milk cans, O. K., with one exception, patron warned to clean up; condition of milk in cans, good. Remarks: Combined plant; about 15,000 pounds of renovated butter made daily in addition to the manufacture of fancy creamery butter; management complying with the state and federal laws.
- Jan. 30, 1904.—Name of creamery, Rutland Co-op.; co-operative; location, 4 miles sw. of Stoughton; manager, C. A. Hanan; P. O. address, Oregon R. D.; name of buttermaker, B. J. Ellis; P. O. address, Stoughton, R. D.; he has attended Dairy School at Madison; no. of patrons, 86; no. of pounds of milk for two days, 10,000; no. of pounds of butter for two days, 485;

average test, 4.10; butter yield, 4.79; overrun, 17 at last payment; sampling and testing, in winter once a month; commercial starter used; skim milk was divided by weigher; cream vat was covered with screen; drainage, tiled about half mile across marsh to ditch; location and condition of skim milk tank, inside washed daily; location and condition of buttermilk tank, outside next to building, not washed; condition of building, poor, needs part new floor, drain in floor bad; the building is painted outside; condition of apparatus, churn new, separator, good cream vats, wood rotten; condition of surroundings, O. K.

- Jan. 23, 1904.—Name of creamery, Geo. Otto Creamery Co.; proprietary; location, 2 miles west of Grand Rapids; owner or manager, Geo. Otto; P. O. address, Centralla; name of buttermaker, Geo. Otto; he has not attended Dairy School at Madison; no. of patrons, 10; no. of pounds of milk daily, 1,350; sampling and testing, weekly, Babcock test; loss of fat in skim milk, .3 per cent.; skim milk was divided by weigher; cream vat was covered with cloth cover; drainage, good; no bad odor in creamery; location and condition of skim milk tank, in factory, good; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, fairly good condition; condition of milk in cans, nearly all good.
- Jan. 30, 1904.—Name of creamery, Omro Jc.; proprietary; location, 6 miles west of Oshkosh; sec. 32; owner, A. Speich; P. O. address, Oshkosh, R. D.; name of buttermaker, A. Speich; he has not attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 3,800; no. of pounds of butter daily, 140; loss of fat in skim milk, .02 per cent.; no starter is used; help themselves to skim milk; cream vat was covered with board; drainage, alongside road; location and condition of skim milk tank, elevated outside, washed daily; location and condition of buttermilk tank, have none, use cans; condition of building, poor, floor in bad condition; the building is painted outside; condition of apparatus, separator O. K., combined churn and vats, fair; condition of patrons' milk cans, generally clean; condition of milk in cans, fair.
- Feb. 3, 1904.—Viroqua Creamery Co.; co-operative; location, Viroqua; owner or manager, Sec. J. S. Griffin; P. O. address, Viroqua; name of buttermaker, W. W. Wigginton; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, 160; no. of pounds of cream, 1,400; sampling and testing, Babcock composite weighing system; skim milk starter is used; cream vat covered with cloth; drainage, building located on slope and drainage good; location and condition of buttermilk tank, inside, washed daily; condition of building, new and good; building is not painted outside, but is painted inside; condition of apparatus, new and good; condition of surroundings, good; condition of patrons' milk cans, patrons use 10 gal. cans, some of them quite old; condition of cream in cans, sweet and good flavor, but little frozen.
- Feb. 5, 1904.—Name of creamery, Elk Mound; co-operative; location, Elk Mound, Dunn Co.; owner or manager, Wm. Meyer; P. O. address, Elk Mound; name of buttermaker, W. L. Stevrum; he has attended Dairy School at Madison; no. of patrons, 50M. and 30C.; no. of pounds of milk daily, 5,000 and 4,000C.; no. of pounds of butter daily, 450; average test, 4.3; butter yield, 4.94, and overrun, 15, at last payment; sampling and testing, composite, monthly; loss of fat in skim milk, .07 per cent.; loss of fat in buttermilk, .6 per cent.; buttermilk starter is used; help themselves to skim milk; cream vat was covered with board; drainage, wooden trough about 50 feet and allowed to settle very bad in summer; no bad odor in creamery; location and condition of skim milk tank, overhead in engine room, washed daily; location and condition of buttermilk tank, overhead in engine room, washed daily; condition of building, good; building is painted outside; condition of apparatus, good, combined churn, two separators, open

vat; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

Feb. 15, 1904.—Name of creamery, Prairie Queen; co-operative; location, 3 miles west Cambridge; sec. 10, town Christiana; owner or manager, M. A. Strommen; P. O. address, Cambridge, R. F. D.; name of buttermaker, M. Johnson; he has not attended Dairy School at Madison; no. of patrons, 40; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 180; average test, 4.10; butter yield, 4.64, and overrun, 13, at last payment; sampling and testing, single samples once in 2 weeks; loss of fat in skim milk, .05 per cent.; no starter is used; skim milk was divided by weigher; cream vat was covered with boards; drainage, sewer pipe about 8 rods from building into ditch alongside of road; no bad odor in creamery; location and condition of skim milk tank, inside building, washed daily, (said to be), looks as if it hadn't been washed out for a year; location and condition of buttermilk tank, inside, not in use, full of frozen buttermilk; condition of building, good, cement floor; building is painted outside; condition of apparatus, fair, combined churn, two cream separators, heat with direct steam; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good. Remarks: Thirty samples of milk were tested, ranging from 3.3 per cent. to 7.2 per cent. butter fat.

Feb. 16, 1904.—Name of creamery, Banner; proprietary; location, one and one-fourth miles ne. Lake Mills; sec. 7, town of Aztalan; owner, E. C. Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, D. Sheldon; he has not attended Dairy School at Madison; no. of patrons, 23; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 200; sampling and testing, composite, weekly; loss of fat in skim milk, 1-10 per cent.; loss of fat in buttermilk, .05 per cent.; cream starter is used; skim milk is divided by weigher; cream vat covered with cloth; drainage, six rods to a small creek, good; no bad odor in creamery; location and condition of skim milk tank, upstairs, cleaned daily, O. K.; location and condition of buttermilk tank, inside, clean, O. K.; condition of building, good, cement floor, painted inside, good sanitary condition; building is painted outside; condition of apparatus, good, combined churn, two cream separators, open cream vat, tester might be better; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good. Remarks: Twenty-one samples of milk tested which contained 3.4 per cent. to 5.4 per cent. butter fat.

Feb. 17, 1904.—Name of creamery, Aztalan; proprietary; location, two and three-fourths miles east of Lake Mills; owner, E. C. Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, F. M. Crandall; he has not attended Dairy School at Madison; no. of patrons, 40; no. of pounds of milk daily, 5,200; no. of pounds of butter daily, 235; loss of fat in skim milk, .04 per cent.; loss of fat in buttermilk, .1 per cent.; cream starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, tiled to river, about 100 rods; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, upstairs, washed daily; condition of building, good, cement floor, painted inside, clean; building is painted outside; condition of apparatus, good, combined churn, two separators, tester, O. K.; condition of surroundings, good; condition of patrons' milk cans, O. K.; condition of milk in cans, good. Remarks: Twenty-seven samples of milk were tested, which contained 3.2 per cent. to 5 per cent. butter fat.

Feb. 23, 1904.—Name of creamery, Token Creek; proprietary; location, Token Creek; Burke township, sec. 3; owners, Dodge & Dodge; P. O. address, Windsor; name of buttermaker, J. Tingum; has not attended Dairy School at Madison; no. of patrons, 39; cream, 9; no. pounds of milk 2 days, 5,300; no. pounds of butter 2 days, 450; sampling and testing, composite, weekly; no starter is used; skim milk was divided by weigher; cream vat was not

covered; drainage, open drain to a ravine, works well; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed every day; location and condition of buttermilk tank, upstairs, washed every day; condition of building, good, new cement floor, painted inside; building is painted outside; condition of apparatus, good, combined churn, cream separator; condition of surroundings, good.

Feb. 24, 1904.—Name of creamery, Ideal; co-operative; location, 6 miles nw. Sun Prairie; township, Windsor, sec. 24; manager, T. O. Mandt; P. O. address, Sun Prairie, R. D.; name of buttermaker, C. H. Christianson; he has attended Dairy School at Madison; no. of patrons, 38, no. of pounds of milk 2 days, 4,800; no. of pounds of butter 2 days, 200; average test, 4.45; butter yield, 4.78, and overrun, 7 at last payment; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was covered with oil cloth; drainage, tiled about twenty feet, open to ravine; no bad odor in creamery; location and condition of skim milk tank, inside, overhead, washed daily; location and condition of butter milk tank, outside, not in use; condition of building, good, been fixing 't up, put in new refrigerator, will be painted in spring; the building is painted outside; condition of apparatus, nearly new, combined churn, separator and vats, tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, only complaint is not delivered often enough.

Feb. 25, 1904.—Name of creamery, De Forest B. & C. Co.; co-operative; location, De Forest, Dane Co.; manager, A. J. Dustin; P. O. address, De Forest; name of buttermaker, T. L. Woodford; he has not attended Dairy School at Madison; no. of patrons, 26; no. of pounds of milk 2 days, 3,600; no. of pounds of putter, 150; average test, 3.36; butter yield, 4.20, and overrun 24 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07 per cent.; loss of fat in buttermilk, .07 per cent.; inspector's test of composite milk sample for day, 3.9; no starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, cesspool about rod from building, very poor; no bad odor in creamery; location and condition of skim milk tank, inside, washed about twice a week now; location and condition of buttermilk tank, outside in ground, never washed; condition of building, poor floor, in bad shape, building old; the building is painted outside; condition of apparatus, fair, combined churn, Alpha separator, good refrigerator, poor tester; condition of surroundings, O. K., except cesspool; condition of patrons' milk cans, generally clean; condition of milk in cans, fairly good. Remarks: These people have since purchased a new tester. Seventeen samples of milk were tested, which contained 3.3 per cent. to 4.3 per cent. butter fat.

March 2, 1904.—Name of creamery, Omro B. & C. Co.; co-operative; location, Omro, Winnebago Co.; owner or manager, Jos. D. Trelevan; P. O. address, Omro, R. D.; name of buttermaker, C. J. Chapin; he has attended Dairy School at Madison; no. of patrons, 82; no. of pounds of milk 2 days, 12,000; no. of pounds of butter 2 days, 565; average test, 4.4; butter yield, 5.11, and overrun, 16 at last payment; sampling and testing, composite, monthly; loss of fat in skim milk, .07 per cent. in winter; loss of fat in buttermilk, .02 per cent.; no starter is used; skim milk was divided by weigher; cream vat was covered with boards; drainage, tile, 3 rods into river, O. K.; no bad odor in creamery; location and condition of skim milk tank, inside, upstairs, washed daily; condition of building, good except floor, expect to put in cement floor in spring, refrigerator needs fixing; building is painted outside; condition of apparatus, 2 new cream separators, combined churn, poor tester; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fairly good, some of it kept too long. Remarks: Three pipettes too small; two cream patrons use scales. Eighty-three samples of milk furnished by as many different patrons, tested with variation from 3.7 to 6.2 per cent. butter fat.

March 3, 1904.—Name of creamery, Knowles; proprietary; location, Knowles, Dodge Co.; owner, Naber Creamery Co.; P. O. address, Mayville; name of buttermaker, A. Lehmen; he has not attended Dairy School at Madison; no. of patrons, 35; no. of pounds of milk, 2 days, 4,600; no. of pounds of butter, 2 days, 199; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .15 per cent.; inspector's test of composite milk sample for day, 4 per cent.; no starter was used; skim milk was divided by weigher; cream vat was covered with board; drainage, runs down side of road; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of building, good; the building is painted outside; condition of apparatus, at present poor, combined churn, two cream separators, tester poor; condition of surroundings, O. K.; condition of patrons' milk cans, good; condition of milk in cans, fair. Remarks: Parties owning creamery have just taken possession. Will put in new machinery and paint building inside and out.

March 8, 1904.—Name of creamery, Oak Park; co-operative; location, 3 miles nw. of Deerfield; sec. 17, town Deerfield; manager, Ed. Zabel; P. O. address, Deerfield, R. D.; name of buttermaker, Thos. Netland; he has not attended Dairy School at Madison; no. of patrons, 36; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 160; average test, 3.94; butter yield, 4.60, and overrun 16 at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by weigher; cream vat was covered with oil cloth; drainage, runs out to road and alongside road; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed frequently; condition of building, good, new cement floor; the building is painted outside; condition of apparatus, good, two Alpha separators, combined churn, good tester and vats; condition of surroundings, O. K.; condition of patrons' milk cans, fairly clean; condition of milk in cans, shows wintry conditions.

March 8, 1904.—Name of creamery, Story creamery; co-operative; location, six miles sw. of Oregon; owner or manager, Oak Hall Creamery Co.; P. O. address, Oregon, Dane Co., Wis.; name of buttermaker, C. H. Masche; he has not attended Dairy School at Madison; no. of patrons, 39; no. of cows, about 300; no. of pounds of milk every other day, 5,491; no. of pounds of butter every other day, 240 pounds; average test, 4.11 per cent.; butter yield, 4.50 pounds, and overrun, 10 per cent., at last payment; loss of fat in skim milk, no skim milk bottles, just a trace shown in common bottle; loss of fat in buttermilk, .20 per cent.; inspector's test of composite milk sample for day, 4.14 per cent.; pasteurized skim milk commercial starter was used; skim milk was divided by patent weigher; cream vat was covered with tight pine board; drainage, not very good, small sewage box sunk in ground near the building, underground drain to field some distance from factory; no bad odor in creamery; location and condition of skim milk tank, elevated inside of building, made of galvanized iron, washed out daily; location and condition of buttermilk tank, elevated inside of building, made of galvanized iron, washed out daily; condition of building, fair, new floors of hard white pine in make room, repairs are at present being made on building; the building is painted outside; condition of apparatus, clean, boiler, engine and milk heater not doing good work, separator, vats and churn in good order; condition of surroundings, clean and free from rubbish; condition of patrons' milk cans, clean, in good order, with the exception of four, which were badly rusted; condition of milk in cans, very good for every other day delivery, one can slightly sour.

March 9, 1904.—Name of creamery, Deerfield; co-operative; location, Deerfield, Dane Co.; manager, A. Brietson; P. O. address, Deerfield; name of buttermaker, J. T. Lundeberg; he has not attended Dairy School at Madison; no.



of patrons, 37; no. of pounds of milk 2 days, 7,000; no. of pounds of butter, 2 days, 280; average test, 3.9; butter yield, 4.6, and overrun, 17, at last payment; sampling and testing, composite, monthly in winter; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .02 per cent.; commercial starter is used; skim milk was divided by weigher; cream vat was covered with oil cloth; drainage, cesspool about 30 feet from building; no bad odor in creamery; location and condition of skim milk tank, inside, elevated, washed daily; location and condition of buttermilk tank, outside near building, not washed; condition of building, fair, cement floor; building is painted outside; condition of apparatus, good, combined churn, two cream separators, tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, good; condition of milk in cans, bad, especially one load barny and wintry. Remarks: Called meeting of patrons for 2 P. M., about 20 in attendance. Talked nearly three hours. Thirty-seven samples of milk furnished by different patrons tested, with variation from 3.4 to 4.5 per cent. butter fat.

March 10, 1904.—Name of creamery, Bannon; proprietary; location, three and one-half miles ne. Deerfield; sec. 11, town Deerfield; owner, E. C. Dodge Creamery Co.; P. O. address, Lake Mills; name of buttermaker, Herman Schmidt; he has not attended Dairy School at Madison; no. of patrons, 29; no. of pounds of milk daily, 4,000; no. of pounds of butter daily, 175; sampling and testing, composite, weekly; loss of fat in skim milk, .05 per cent. to .12 per cent.; no starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, cesspool about 15 rods from building, overflows alongside road; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, upstairs, washed weekly; condition of building, fair, good cement floor; building is painted outside; condition of apparatus, good, 2 cream separators, combined churn tester O. K.; boiler in poor condition; condition of surroundings, O. K.; condition of patrons' milk cans, generally clean; condition of milk in cans, very good. Remarks: Twenty-five samples of milk tested with variation from 3.2 per cent. to 4.4 per cent. butter fat.

March 11, 1904.—Name of creamery, London; proprietary; location, London, Dane Co.; owner, Roach & Seeber Co.; P. O. address, Waterloo; name of buttermaker, H. Lewis; he has not attended Dairy School at Madison; no. of patrons, 43; no. of pounds of milk daily, 7,300; no. of pounds of butter daily, 300; sampling and testing, composite, weekly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .22 per cent.; sometimes buttermilk starter used; skim milk divided by weigher; cream vat covered by wire screen; drainage, open ditch alongside railroad track; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of building, good wood floor in main room, cement in boiler room; the building is painted outside; condition of apparatus, combined churn, tester and cream separator, O. K., two hollow bowls doing fair work; condition of surroundings, O. K.; condition of patrons' milk cans, generally good; condition of milk in cans, fair. Remarks: Forty-three samples of milk tested, showing variation from 3 to 4.4 per cent. of butter fat.

March 12, 1904.—Name of creamery, Cambridge; proprietary; location, Cambridge; owner Hoard Creamery Co.; P. O. address, Ft. Atkinson; name of buttermaker, W. B. Telyea; he has not attended Dairy School at Madison; no. of patrons, 52; no. of pounds of milk daily, 5,500; no. of pounds of butter daily, 240; sampling and testing, composite; loss of fat in skim milk, .02 to .05 per cent.; loss of fat in buttermilk, .35 per cent.; commercial starter is used; skim milk is divided by weigher; cream vat was not covered; drainage, tiled six rods to creek; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of build-

ing, good, has been rebuilt, cement floor; the building is painted outside; condition of apparatus, good, combined churn, two cream separators, heater, tester O. K.; condition of patrons' milk cans, good; condition of milk in cans, fair. Remarks: Fifty-two samples of milk tested which showed variation from 2.2 to 4.6 per cent. of butter fat.

March 15, 1904.—Name of creamery, Sumner; proprietary; location, Sumner, Jefferson Co.; owner, H. Schempf Co.; P. O. address, Ft. Atkinson; name of buttermaker, T. C. Blake; he has not attended Dairy School at Madison; no. of patrons, 35; no. of pounds of milk 2 days, 7,400; no. of pounds of butter 2 days, 330; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .3 per cent.; commercial starter used; skim milk was divided by weigher; cream vat was covered with board; drainage, tile 20 feet to creek; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, upstairs, washed daily; condition of building, new stone building, cement floor; condition of apparatus, good, combined churn, two separators, tester and vats O. K.; condition of surroundings, good; condition of patrons' milk cans, O. K.; condition of milk in cans, good.

March 16, 1904.—Name of creamery, Hillside; co-operative; location, 7½ m. n. of Edgerton; sec. 2, town Albion; manager, P. N. Johnson; P. O. address, Cambridge, 38; name of buttermaker, G. H. Zuedtke; he has not attended Dairy School at Madison; no. of patrons, 85; no. of pounds of milk 2 days, 13,600; no. of pounds of butter, 2 days, 625; average test, 4.10; butter yield, 4.72, and overrun, 15, at last payment; sampling and testing, composite, semi-monthly; commercial starter was used; skim milk was divided by weigher; cream vat was covered with screen; drainage, half mile into field; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of building, good; the building is painted outside; condition of apparatus, good, combined churn, two separators, tester, everything in first-class shape; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

March 19, 1904.—Name of creamery, Rock Riverside; proprietary; location, Mayville, Dodge Co.; owner, Baertchy & Wuethrich; P. O. address, Mayville; name of buttermaker, F. Wuethrich; he has attended Dairy School at Madison; no. of patrons, 58; no. of pounds of milk 2 days, 9,500; no. of pounds of butter 2 days, 320; average test, 3.95; butter yield, 4.58; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .05 per cent.; commercial starter is used; skim milk was divided by man employed; cream vat was covered with cloth; drainage, tile to Rock river; no bad odor in creamery; location and condition of skim milk tank, outside, elevated, washed daily; location and condition of buttermilk tank, outside, washed weekly; condition of building, brick building, in good condition; condition of apparatus, nearly new, combined churn, heater, two cream separators, tester O. K.; condition of surroundings, good; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

March 22, 1904.—Name of creamery, Hudson Road; co-operative; location, four and three-fourths miles west Menomonee; T. 28, sec. 24, R. 14; manager, M. Fladdoes; P. O. address, Menomonee, R. D. 1; name of buttermaker, S. B. Cook; he has not attended Dairy School at Madison; no. of patrons, 23 and 15 at station; no. of pounds of milk 2 days, 3,100; no. of pounds of butter daily, 150; average test, 3.80; sampling and testing, composite, semi-monthly; home-made starter used; skim milk was divided by weighing; cream vat was covered with board; drainage, tiled 60 feet from building, thence into woods, doesn't bother; no bad odor in creamery; location and condition of skim milk tank, elevated in work room, washed daily; location and condition of buttermilk tank, outside on ground washed

weekly; condition of building, fair, wooden floor, poor; the building is painted outside; condition of apparatus, combined churn, poor separator and tester O. K., vats O. K., refrigerator poor; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, fair. Remarks: Very wet and damp from water tank leaking; makes it very unhealthy.

March 22, 1904.—Name of creamery, Brooklyn Cheese and Butter Factory; co-operative; location, village of Brooklyn; manager, H. B. Holberg; address, Brooklyn, Wis.; name of buttermaker, H. B. Holberg; he has not attended Dairy School at Madison; no. of patrons, 200; no. of cows, 1,200; no. of pounds of milk, every other day, 20,000; no. of pounds of butter, every other day, 900 pounds; average test, 3.90 per cent.; butter yield, 4.5, and overrun, 15 per cent., at last payment; loss of fat in skim milk, trace, three machines; loss of fat in buttermilk, .2 per cent.; no starter used; skim milk was divided by patent weigher; cream vat was covered; drainage, carried through sewer laid underground to stream in forest, nearly one mile from factory; no bad odor in creamery; location and condition of skim milk tank, outside, on surface of ground, clean, scalded daily; location and condition of buttermilk tank, outside, underground, clean but not desirable; condition of building, good, clean, well arranged plant; the building is painted outside; condition of apparatus, in good repair, doing good work; condition of surroundings, neat and clean; condition of patrons' milk cans, reported good by buttermaker; condition of milk in cans, reported good by buttermaker.

March 22, 1904.—Name of creamery, Oak Hall; co-operative; location, village of Oregon, Dane Co.; owner or manager, co-operative; P. O. address, Oregon, Wis.; name of buttermaker, E. Matson; he has attended Dairy School at Madison; no. of patrons, 145; no. of cows, about 1,200; no. pounds of milk every other day, 19,000; no. of pounds of butter, every other day, 850; average test, 4.25 per cent.; butter yield, 4.72, and overrun, 15 per cent., at last payment; loss of fat in skim milk, trace; loss of fat in buttermilk, .2 per cent.; commercial starter is used; skim milk was divided by patent weigher; cream vat was covered; drainage, good, carried into small stream some distance from factory; no bad odor in creamery; location and condition of skim milk tank, overhead in creamery building, clean; location and condition of buttermilk tank, overhead in creamery building, clean; condition of building, good, clean; the building is painted outside; condition of apparatus, first-class; condition of surroundings, clean and neat; condition of patrons' milk cans, reported good by buttermaker; condition of milk in cans, reported good by buttermaker.

March 22, 1904.—Name of creamery, Rutland Creamery; co-operative; location, village of Rutland; Rutland township, sec. 5; manager, B. J. Ellis; P. O. address, Stoughton, Wis., R. F. D.; name of buttermaker, B. J. Ellis; he has attended Dairy School at Madison; no. of patrons, 87; no. of pounds of milk, 10,000 every other day; no. of pounds of butter, about 850; average test, 3.95; butter yield, 4.66, and overrun, 18 per cent., at last payment; loss of fat in skim milk, trace; loss of fat in buttermilk, average, .2 per cent.; commercial starter is used; skim milk is divided by patent weigher; cream vat was covered; drainage, conveyed through sewer pipe into marsh one-half mile from creamery; no bad odor in creamery, but bad odor outside; location and condition of skim milk tank, in upper floor of creamery, fairly clean; location and condition of buttermilk tank, outside the factory, near factory wall, not clean; condition of building, poor, floors and siding needs to be replaced with new; building is painted outside; condition of apparatus, combined churn and butter worker, two separators and engine in good order, need new cream vat and repairs on boiler; condition of surroundings, untidy, bad odor; condition of patrons' milk cans, reported good by buttermaker; condition of milk in cans, reported good by buttermaker.

March 25, 1904.—Name of creamery, Star Prairie; proprietary; location, Star Prairie; 5 m. s. of New Richmond; owner, Superior Creamery Co.; P. O. address, Star Prairie; name of buttermaker, Peter Utgard; he has not attended Dairy School at Madison; no. of patrons, 72; cream, 6; no. of pounds of milk, 2 days, 9,000; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07 per cent.; commercial starter is used; skim milk was divided by weigher; cream vat was covered; drainage, good sewer to river; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, have none, use cans; condition of building, fair, floor poor; the building is painted outside; condition of apparatus, good combined churn, two cream separators, vats and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K. Remarks: Seventy-nine samples of milk tested which showed variation from 3 to 4.6 per cent. of butter fat. Eight samples of cream tested with variation from 19 per cent. to 23 per cent. butter fat.

March 26, 27, 28, 1904.—Name of creamery, Klondike; proprietary; location, 4 miles south of Marshfield; sec. 31, township 25, range 3 E.; owner, C. A. Hathaway; P. O. address, Marshfield, R. D. 1; name of buttermaker, W. Hathaway; he has not attended Dairy School at Madison; no. of patrons, 61; no. of pounds of milk 2 days, 6,500; no. of pounds of butter, 2 days, 287; average test 4.16, butter yield 4.63, and overrun 11.2, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07, .05, .02 per cent.; loss of fat in buttermilk, .12 per cent.; inspector's test of composite milk sample for day, 3.8; commercial starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage, box trough underground to creek; no bad odors in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, use cans, cleaned daily; condition of building, fair, wooden floor; the building is painted outside; condition of apparatus, good combined churn, cream separator, vats and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, some sediment in some of the cans, otherwise O. K.

April 5, 1904. Name of creamery, Syene; proprietary; location, Syene, Dane Co.; owner or manager, J. Odegard; P. O. address, Syene, Wis.; name of Buttermaker, C. O. Black; he has not attended Dairy School at Madison; no. of patrons, 16; no. of pounds of milk every second day, 3,009; no. of pounds of butter every second day, 426; average test 3.60 per cent., butter yield 4.12, and overrun 11 per cent., at last payment; sampling and testing, properly done; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent.; inspector's test of composite milk sample for day, 3.60; no starter used; skim milk was divided by patent weigher; cream vat was not covered; drainage, into ditch a long distance from creamery; no bad odor in creamery; location and condition of skim milk tank, inside the building, in attic; location and condition of buttermilk tank, inside the building, in attic; condition of building, old and in poor repair; cement floors; the building is not painted on outside; condition of apparatus, good, machinery in first-class running order; condition of surroundings, not attractive, fairly clean; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

April 8, 1904.—Name of creamery, Boscobel; proprietary; location, Boscobel, Grant Co.; owner or manager, Parker, Hildebrand Co.; P. O. address, Boscobel; buttermaker has not attended Dairy School at Madison; no. of patrons, 25 and 17 cream; no. of pounds of milk, 3 times per week, 5,000; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, creek within three

or four rods of building; location and condition of skim milk tank, upstairs; location and condition of buttermilk tank, outside, an old churn, in good shape; condition of building, fair, wooden floor, in good condition; the building is painted outside; condition of apparatus; cream separator, combined churn and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

April 9, 1904.—Name of creamery, Farmers Mutual; co-operative; location, Fennimore; manager, F. N. Kern; P. O. address, Fennimore; name of buttermaker, H. D. Remington; he has not attended Dairy School at Madison; no. of patrons, 74 and 20; no. of pounds of milk 2 days, 8,000; no. of pounds of butter 2 days, 600; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, creek within a rod of building; no bad odor in creamery; location and condition of skim milk tank, overhead, washed daily; location and condition of buttermilk tank, outside, cleaned daily; condition of building, good, wooden floor, refrigerator good; the building is painted outside; condition of apparatus, two separators, combined churn, tester and vats O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, some of it kept too long.

April 14, 1904.—Name of creamery, Bloomington; proprietary; location, Bloomington; owner, Jos. Beadle; P. O. address, Millville; name of buttermaker, W. Finch; he has attended Dairy School at Madison; no. of patrons, 3 and 1; no. of pounds of milk daily, 200 for 2 days; sampling and testing, composite, semi-monthly; helped themselves to skim milk; cream vat was covered with cloth; drainage, creek back of building; no bad odor in creamery; no skim milk tank; location of buttermilk tank, inside; condition of building, fair; the building is painted outside; condition of apparatus, good separator and vats, will put in new churn; condition of surroundings, O. K.

April 14, 1904.—Name of creamery, Loganville Cheese and Butter Mfg. Association; co-operative; location, village of Loganville, Westfield township; manager, Henry Westedt; P. O. address, Loganville, Sauk Co., Wis.; name of buttermaker, F. H. Harms; he has attended Dairy School at Madison; no. of patrons, 205; no. of cows, about 3,000; no. of pounds of milk daily, 31,000 no. pounds of butter daily average, 2,100; average test, 3.9 per cent.; butter yield, 4.11 pounds, and overrun 12 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk last test, .20 per cent.; pasteurized skim milk starter is used; skim milk was divided by weigher; cream vat was covered with canvas cover; drainage, passes off into creek, considerable distance from factory; no bad odor in creamery; location and condition of skim milk tank, on upper floor of creamery, clean; location and condition of buttermilk tank, on upper floor of creamery, clean; condition of building, first-class frame building, in good condition; the building is painted outside; condition of apparatus, first-class, well arranged and in excellent order; condition of surroundings, good, clean; condition of patrons' milk cans, reported good, a few gathered cream cans not kept clean; condition of milk in cans, reported good, maker complained that a few cans of gathered cream came in too warm.

April 15, 1904.—Name of creamery, White Lilly; proprietary; location, country; Janesville township, sec. 1; owner or manager, F. W. Boettcher; P. O. address, Janesville, Wis., R. F. D. 8; name of buttermaker, F. W. Boettcher; he has not attended Dairy School at Madison; no. of patrons, 37; no. of cows, about 400; no. of pounds of milk daily, 6,800; no. of pounds of butter daily, nearly 270; average test 3.70 per cent., butter yield 4.17, and overrun 13 per cent., at last payment; sampling and testing, composite; loss of fat in skim milk, last test showed trace in common milk bottle; no starter is used; patrons helped themselves to skim milk from barrel;

cream vat was covered with canvas; drainage, carried to large ditch not far from creamery; no bad odor in creamery; location and condition of skim milk tank, a common barrel just outside creamery building, clean; condition of building, large frame building in fair condition; the building is painted outside; condition of apparatus, did not see machinery in operation, but it looked to be in O. K. condition; condition of surroundings, first-class; condition of patrons' milk cans, reported clean; condition of milk in cans, reported good.

April 16, 1904.—Name of creamery, Clover Hill; proprietary; location, country; Cold Springs township; owner or manager, Coxe, Parish and Steele; P. O. address, Whitewater, Wis.; name of buttermaker, W. M. Coxe; he has attended Dairy School at Madison; no. of patrons, 21; no. of cows, 300; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 250; average test 3.85, butter yield 4.40, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, reported trace; loss of fat in buttermilk, reported .20 per cent.; commercial starter is used; skim milk divided with pails; cream vat was not covered; drainage, poor, passes off into shallow ditch and over surface of ground; no bad odor in creamery; location and condition of skim milk tank, on surface of ground near factory, fair condition; no buttermilk tank; condition of building, poor, altogether too small and low; the building was painted outside some years ago; condition of apparatus, old, badly worn, separator not running as it should; condition of surroundings, fair, no bad odor, but untidy; condition of patrons' milk cans, reported good and clean, milk and cans seen were O. K.; condition of milk in cans, reported all right.

April 16, 1904.—Name of creamery, Home; proprietary; location, country; Cold Springs township; owner or manager, Billett and Marshall; P. O. address, Whitewater, Wis.; name of buttermaker, F. E. Snyder; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, about 450; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 220; average test 3.60, butter yield 4.20, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, reported trace; loss of fat in buttermilk, reported .20 per cent.; skim milk, not pasteurized, is used as starter; skim milk was divided by weigher; improved cream vat was used; drainage, tile drain underground O. K.; no bad odor in creamery; location and condition of skim milk tank, over boiler room on second floor, clean; location and condition of buttermilk tank, over boiler room on second floor, clean; condition of building, fine, large, roomy frame building, cement floors; the building is painted outside; condition of apparatus, good, fine up-to-date machinery of all kinds used in creameries; condition of surroundings, good, with the exception of one spout which needed repairing; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

April 16, 1904.—Name of creamery, Bark River Cheese Co.; co-operative; location, village of Hebron; Hebron township, sec. 2; manager, A. J. Carmon; P. O. address, Ft. Atkinson, Wis., R. F. D. 2; name of buttermaker, James Van Duser; he has attended Dairy School at Madison; no. of patrons, 54; no. of cows, 650; no. of pounds of milk daily, 8,500; no. of pounds of butter daily, 363; average test 3.65; butter yield 4.20, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, about .20 per cent.; pasteurized skim milk starter was used; skim milk was divided by patent weigher; cream vat was covered with good canvas covers; drainage, wash water and slops carried off to running stream of water; no bad odor in creamery; location and condition of skim milk tank, outside of creamery, galvanized iron, washed out daily; location and condition of buttermilk tank, on top of ground at rear of building, clean; condition of building, fine, large, well built frame building, clean and in good repair; the building is painted out-

side; condition of apparatus, O. K., splendid equipment; condition of surroundings, clean and carefully cared for; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: Factory in perfect condition.

April 16, 1904.—Name of creamery, Cold Spring Creamery Co.; co-operative; location, country; Cold Spring township; manager, J. W. Cooper; P. O. address, Whitewater, Wis.; name of buttermaker, W. F. Krohn; he has not attended Dairy School at Madison; no. of patrons, 20; no. of cows, about 350; no. of pounds of milk daily, 4,500; no. of pounds of butter daily, 200; average test, 3.50, butter yield 4.12, and overrun 13 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, about .20 per cent.; skim milk not pasteurized is used as starter; skim milk was divided by patent weigher; cream vat was covered with board cover; drainage, wash water carried through closed ditch to land some distance from factory; no bad odor in creamery; location and condition of skim milk tank, on upper floor of factory, clean; location and condition of buttermilk tank, on upper floor of factory, clean; condition of building, first class, good floors, clean; the building is painted outside; condition of apparatus, O. K., clean, combined churn; condition of surroundings, neat and clean; condition of patrons' milk cans, reported good; condition of milk in cans, reported O. K.

April 21, 1904.—Name of creamery, Mt. Hope; proprietary; location, village of Mt. Hope; Mt. Hope township; owner or manager, Hinn Bros.; P. O. address, Fennimore, Wis.; name of buttermaker, C. E. Button; he has attended Dairy School at Madison; no. of patrons, 62; no. of pounds of milk every other day, —; no. of pounds of butter every other day, 1,200; average test, 3.80 per cent., butter yield 4.25, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, not over .20 per cent.; no starter used; skim milk was divided by patent weigher; cream vat was not covered; drainage, washings pumped up into large elevated tank, hauled away from time to time to a running stream of water; location and condition of skim milk tank, elevated, outside of creamery; location and condition of buttermilk tank, above ground, near creamery, clean; condition of building, old and in bad condition, floors worn out and patched, clean; the building is painted outside; condition of apparatus, O. K.; kept up in first-class order; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported good and clean.

April 21, 1904.—Name of creamery, Werley Co-op. Creamery; co-operative; location, Grant Co.; Mt. Ida township; owner or manager, Albert Ketter; P. O. address, Werley; name of buttermaker, Chas. Gilbert; he has attended Dairy School at Madison; no. of patrons, 40; no. of cows, 400; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 320; sampling and testing, composite; skim milk was divided by weigher; cream vat was covered with cloth; drainage, good, tile drainage to the creek; no bad odor in creamery; location and condition of skim milk tank, 30 feet outside, elevated and washed every day; location and condition of buttermilk tank, outside, near building, washed daily; condition of building, new and good; the building is painted outside; condition of apparatus, new and in first-class order; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

April 22, 1904.—Name of creamery, Lancaster; proprietary; location, Lancaster; owner, Baxter and Draper; P. O. address, Lancaster; name of buttermaker, D. W. Kelley; he has not attended Dairy School at Madison; no. of patrons, 19 milk and 18 cream; no. of pounds of milk two days, 6,000; no. of pounds of butter two days, 300; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by weigher; cream vat was covered with screen; drainage, cesspool, advised building septic

tank; no bad odor in creamery; location and condition of skim milk tank, elevated, outside, washed daily; location and condition of buttermilk tank, elevated, outside, washed when emptied; condition of building, fair, wooden floor; the building is painted outside; condition of apparatus, combined churn, two cream separators, tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

April 23, 1904.—Name of creamery, Marcellon; co-operative; location, 3 miles northeast Pardeeville; owner or manager, M. Barden, Jr.; P. O. address, Cambria R. D.; name of buttermaker, W. A. Abbott; he has attended Dairy School at Madison; no. of patrons, 100; no. of pounds of cream daily, —; no. of pounds of butter daily, 300; average test, 30 per cent., and overrun 15 at last payment; sampling and testing, composite semi-monthly; commercial starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, 150 feet to Fox river; no bad odor in creamery; location and condition of skim milk tank, elevated inside, washed frequently; location and condition of buttermilk tank, have none; condition of building, new, cement floor; building is painted outside; condition of apparatus, new combined churn, vats and tester; condition of surroundings, O. K.; condition of patrons' milk cans, mostly all cream gathered by haulers.

April 26, 1904.—Name of creamery, Keyser; proprietary; location, Keyser; owners, Dodge & Dodge; P. O. address, Windsor; name of buttermaker, H. Hendrickson; he has not attended Dairy School at Madison; no. of patrons, 31 milk and 8 cream; no. of pounds of milk daily, 2,800; no. of pounds of butter daily, 100; average test, 3.60; butter yield, 4.10 and overrun 14 at last payment; sampling and testing, composite weekly; commercial starter was used; skim milk was divided by weigher; cream vat was covered with oil cloth; drainage, fair, runs alongside road into a ravine; no bad odor in creamery; location and condition of skim milk tank, outside, elevated, washed daily; location and condition of buttermilk tank, outside, not washed; condition of building, fair, wooden floor; the building is painted outside; condition of apparatus, combined churn, separator O. K.; expect to put in new vats; condition of surroundings, O. K.; condition of patrons' milk cans, some in poor condition; condition of milk in cans, fair.

April 26, 1904.—Name of skimming station, Fountain Station; proprietary; location, country; Fountain Prairie township; manager, E. C. Dodge; P. O. address, Lake Mills, Wis.; name of buttermaker, L. C. Field; he has not attended Dairy School at Madison; no. of patrons, 27; no. of cows, about 300; no. of pounds of milk every other day, 3,600; average test, 4.20; loss of fat in skim milk, trace; skim milk was divided by patent weigher; drainage, good, through tile underground to foot of hill, several rods from factory; no bad odor in creamery; location and condition of skim milk tank, on second floor of building, clean; condition of building, lower story of stone, wood floors, superstructure of wood, building O. K., clean; the building is painted outside; condition of apparatus, first-class, except line shafting; condition of surroundings, good, clean; condition of patrons' milk cans, reported clean and in good order; condition of milk in cans, reported first-class.

April 26, 1904.—Name of skimming station, Wright's Corners; proprietary; location, country; Fountain Prairie township; manager, R. C. Dodge; P. O. address, Lake Mills, Wis.; name of buttermaker, J. E. Hanson; he has not attended Dairy School at Madison; no. of patrons, 24; no. of cows, 225; no. of pounds of milk daily, 4,000; average test, 3.80; sampling and testing, O. K., composite; loss of fat in skim milk, trace in common bottle; skim milk was divided by automatic patent weigher; drainage, not first class, open ditch out into field; no bad odor in creamery; location and condition of skim milk tank, on second floor of factory, clean; loca-



tion and condition of buttermilk tank, has none; condition of building, poor, old, cement floor in bad condition; the building is painted outside; condition of apparatus, good, machinery in good running order; condition of surroundings, fairly clean; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

April 26, 1904.—Name of creamery, Englewood creamery; proprietary; location, country; Fountain Prairie township; owner, F. C. Westphal; P. O. address, Columbus, Wis.; name of buttermaker, Casper Hohn; he has not attended Dairy School at Madison; no. of patrons, 83; no. of cows, about 800; no. of pounds of milk every other day, 11,331; cream, 250; no. of pounds of butter every other day, 533 pounds; average test, 3.80; butter yield, 4.30, and overrun, about 15 per cent. at last payment; sampling and testing, O. K., composite, scales for cream sampling; loss of fat in skim milk, trace in common bottle; loss of fat in buttermilk, not over .20 per cent.; no starter is used; skim milk divided by drawing through hose from elevated tank; cream vat was covered with clean canvas cover; drainage, underground drain, leading to marsh, long distance from factory; no bad odor in creamery; location and condition of skim milk tank, on second floor of creamery, galvanized iron, neat and clean; location and condition of buttermilk tank, new galvanized tank on second floor, clean and neat; condition of building, first-class frame building, splendid, good cement floors, clean and neat; the building is painted outside; condition of apparatus, O. K., clean and in excellent shape; condition of surroundings, first-class, clean; condition of patrons' milk cans, reported good; condition of milk in cans, reported good. Remarks: The Englewood is a model creamery; machinery and building up to date and correctly arranged. The sanitary condition of this creamery is perfect. Clean, neat and attractive.

April 26, 1904.—Name of creamery, Fall River Creamery; proprietary; location, village of Fall River; Fountain Prairie township; owner or manager, E. C. Dodge; P. O. address, Lake Mills, Wis.; name of buttermaker, H. W. Quimby; he attended Dairy School at Madison in 1902; no. of patrons, 80; no. of cows, 585; no. of pounds of milk daily, 12,000; no. of pounds of butter daily, 500; average test, 3.80; butter yield, 4.20, and overrun, about 15 per cent. at last payment; sampling and testing, O. K.; loss of fat in skim milk, trace; loss of fat in buttermilk, from .20 to .30 per cent.; skim milk not pasteurized, was used as starter; skim milk was divided with patent weigher; cream vat was covered with oil cloth cover; drainage, very good, washings disposed of in running stream of water; no bad odor in creamery; location and condition of skim milk tank, on second floor of creamery, clean; location and condition of buttermilk tank, outside building, 10 feet from ice house, 30 feet from creamery proper, clean; condition of building, just fairly good, structure old, new cement floor in process of construction at time of inspection; the building is painted outside; condition of apparatus, good, boiler, engine and separator in good running order; condition of surroundings, O. K.; condition of patrons' milk cans, reported good; condition of milk in cans, reported good.

April 29, 1904.—Name of creamery, Edmund Creamery; co-operative; location, village of Edmund; Linden township; manager, Walter Kolb; P. O. address, Edmund, Wis.; name of buttermaker, Martin Martin; he has attended Dairy School at Madison; no. of patrons, 30; no. of cows, about 250; no. of 3.60 per cent., butter yield 4.00, and overrun 12 per cent. at last payment; sampling and testing composite, O. K.; loss of fat in skim milk trace; loss of fat in buttermilk, .30 per cent.; commercial starters used; skim milk was divided by patent weigher; cream vat was not covered; drainage, carried out onto field about 10 rods from factory; no bad odor in creamery; location and condition of skim milk tank, small tin can in factory, clean; location and condition of buttermilk tank, small tin can in factory, clean; condition of building, good frame building, clean, the building is painted outside; condition of apparatus, first-class, clean; condition of sur-

roundings, clean, O. K.; condition of patrons' milk cans, fair, clean; condition of milk in cans, good, clean. Remarks: Fine, large creamery.

April 29, 1904.—Name of Skimming Station, Salem; proprietary; location, country; Dodgeville township; owner, Mitchell & Griffith; P. O. address, Dodgeville, Wis.; name of buttermaker, N. I. Smith; he has attended Dairy School at Madison; no. of patrons, 6; no. of cows, about 50; no. of pounds of milk daily, 400; average test, 3.20 per cent.; sampling and testing, composite; loss of fat in skim milk, trace; skim milk was divided by automatic weigher; cream was put into cans and transported to Dodgeville for churning; drainage, closed underground drain cut into adjoining field; no bad odor in creamery; location and condition of skim milk tank, just adjoining building, clean; condition of building, old, not up to date, clean; the building is painted a dirty red outside; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported good and clean; condition of milk in cans, reported good and clean.

April 20, 1904.—Name of skimming Station, Town Line; proprietary; location, village of Linden; Linden township; owner or manager, Spencley & Hoar; P. O. address, Mineral Point, Wis.; name of buttermaker, F. L. Edmunds; he has not attended Dairy School at Madison; no. of patrons, 10; no. of cows, about 60; no. of pounds of milk every other day, 1,533; average test, 3.70 per cent.; loss of fat in skim milk, trace; skim milk was divided by weigher; cream put into cans and transported to Mineral Point for churning; drainage, fair, drain into running water; no bad odor in creamery; location and condition of skim milk tank, in building, clean; condition of building, large, barn-like structure, fairly clean, horse stable in one end; the building was painted outside at one time; condition of apparatus, O. K., clean; condition of surroundings, O. K., clean; condition of patrons' milk cans, reported O. K.; condition of milk in cans, reported O. K.

April 29, 1904.—Name of Skimming Station, West Willow; proprietary; location, Richland Co.; Ithaca township; owner or manager, Burnham & Scott; P. O. address, Richland Center; name of buttermaker, C. W. Scholl; he has attended Dairy School at Madison; no. of patrons, 24; no. of cows, 200; no. of pounds of milk daily, 3,500; sampling and testing, composite, Babcock; drainage, good, spring water runs through the factory; no bad odor in creamery; location and condition of skim milk tank, outside factory, washed daily; location and condition of buttermilk tank, not any; condition of building, fair, somewhat out of order while repairing is being done; the building is painted outside; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fairly good; condition of milk in cans, reported good.

April 29, 1904.—Name of Skimming Station, Burnham & Scott; proprietary; location, Richland Co.; Richland township; owner or manager, Burnham & Scott; P. O. address, Richland Center; name of buttermaker, Geo. Buchanan; he has not attended Dairy School at Madison; no. of patrons, 16; no. of cows, 300; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 250; skim milk was divided by check pump; drainage, good, runs into cesspool; no bad odor in creamery; location and condition of skim milk tank, in station, washed daily; condition of building, new and good; the building is not painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, reported good; condition of milk in cans, good.

April 30, 1904.—Name of creamery, Westford Creamery; proprietary; location, Richland Co.; Westford township; owner or manager, Frank Bowar; P. O. address, Cazenovia; name of buttermaker, Frank Bowar; he has attended Dairy School at Madison; no. of patrons, 29; no. of cows, from 290 to 375; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 250; average test 3.71, butter yield 4.20, and overrun 14 per cent. at last pay-

ment; sampling and testing, Babcock test; loss of fat in skim milk, reported trace; loss of fat in buttermilk, reported .01 to .02 per cent.; Douglas Culture starter is used; skim milk was divided by weigher; cream vat was covered with galvanized iron and cloth; drainage, fair, surface drain leading to creek; no bad odor in creamery; location and condition of skim milk tank, elevation outside of factory, skim milk is pasteurized, vat clean; location and condition of buttermilk tank, outside on surface and kept clean; condition of building, good; the building is painted outside and inside also; condition of apparatus, good; condition of patrons' milk cans, reported fair, a few bad; condition of milk in cans, fair.

May 2, 1904.—Name of creamery, Waupaca; proprietary; location, Waupaca; owner or manager, Strehlow & Tracte; P. O. address, Watertown; name of buttermaker, H. M. Derlith; he has not attended Dairy School at Madison; no. of patrons, 125 milk, 78 cream; no. of pounds of milk daily, 11,000; no. of pounds of butter daily, 440; average test 3.8, butter yield 4.3, and overrun 12 at last payment; sampling and testing composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .04 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vats were covered; drainage, three rods to river; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, upstairs, washed daily; condition of building, good; the building is painted outside; condition of apparatus, combined churn, covered vats, pasteurized heater, separators, etc., O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 5, 1904.—Name of creamery, East Side Valley; co-operative; location, three miles east of DePere; Private claim, 34; manager, Jas. Smith; P. O. address, East De Pere, R. D.; name of buttermaker, L. A. Goodchild; he has not attended Dairy School at Madison; no. of patrons, 114; no. of pounds of milk daily, 11,000; no. of pounds of butter daily, 500; average test, 4.1, butter yield 4.42, and overrun 8 at last payment; sampling and testing composite, semi-monthly; loss of fat in skim milk, trace; loss of fat in buttermilk, trace; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, 100 feet to creek; no bad odor in creamery; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of building, good; new cement floor; the building is painted outside; condition of apparatus, combined churn, two separators, vats, etc., O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 5, 1904.—Name of creamery, Mill Creek; proprietary; location, country; Sylvan township, Richland Co., Wis.; owner and manager, Frank E. Walker; P. O. address, Boaz, Wis., R. F. D., No. 1; name of buttermaker, Frank E. Walker; he has attended Dairy School at Madison; no. of patrons, 40; no. of cows, 500; no. of pounds of milk daily, 10,000; no. of pounds of butter daily, 400; average test 3.80 per cent., butter yield 4.15 per cent., and overrun 20 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .10 per cent.; skim milk pasteurized was used as starter; skim milk was divided by check pump; cream vat was covered with wood cover; drainage, running water through long drain pipe; no bad odor in creamery, location and condition of skim milk tank, 40 feet from building, above ground, clean, no bad odor; location and condition of buttermilk tank, overhead in boiler room, clean, O. K.; condition of building, good, clean; the building is painted outside; condition of apparatus, good, O. K., in splendid running order; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported clean; condition of milk in cans, reported clean and of excellent quality. Remarks: Neat little creamery.

May 5, 1904.—Name of Creamery, Sylvan; co-operative; location, village of Sylvan; Richland Co.; Sylvan township; manager, John Grimm; P. O. address, Sylvan, Wis.; name of buttermaker, A. H. Bennett; he has not attended Dairy School at Madison; no. of patrons, 97; no. of cows, about 400; no. of pounds of milk daily, 7,200; no. of pounds of butter daily, 325; average test 3.90 per cent., butter yield 4.50, and overrun 15 per cent., at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .10 per cent.; skim milk pasteurized was used as starter; skim milk was divided with weigher; cream vat was covered with board cover; drainage, carried down a ravine long distance from creamery; no bad odor in creamery; location and condition of skim milk tank, galvanized iron tank overhead in boiler room, cleaned out daily, O. K.; location and condition of buttermilk tank, wooden tank outside building, above ground, clean; condition of building, first-class frame building, clean; the building is painted outside; condition of apparatus, good, new and in excellent working order; condition of patrons' milk cans, reported fair; condition of milk in cans, reported fair. Remarks: Creamery building and equipment in good shape and up to date. Buttermaker understands his business from A to Z.

May 5, 1904.—Name of creamery, Soldiers Grove; proprietary; location, village, Soldiers' Grove, Crawford Co., Clayton township; owner and manager, of Soldiers' Grove, Crawford Co., Clayton township; owner and manager, H. C. Berkholtz; P. O. address, Soldiers' Grove, Wis.; name of buttermaker, H. C. Berkholtz; he has not attended Dairy School at Madison; no. of patrons, milk 30, cream 50; no. of cows, did not know; no. of pounds of cream daily, 1,000; average test 28 per cent., butter yield 4.50, and overrun 18 per cent. at last payment; sampling and testing, cream scales used; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent.; no starter used; skim milk was divided by pooling; cream vat was covered with cloth; drainage, wooden sewer, underground to Kickapoo river near creamery; no bad odor in creamery; location and condition of skim milk tank, galvanized iron, elevated in buttermaking room, clean, O. K.; location and condition of buttermilk tank, galvanized iron, elevated in buttermaking room, clean, O. K.; condition of building, good, clean, O. K.; the building is painted outside; condition of apparatus, good, in splendid order, clean; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported cream arriving clean and in sweet condition; condition of milk in cans, reported milk O. K., clean. Remarks: The creamery receives both milk and hand separator cream. First-class plant in all respects. Roomy, high ceilings, neatly painted inside and out.

May 5, 1904.—Name of creamery, Tavera Creamery Co.; co-operative; location, Richland Co.; Richwood township; manager, Mike McDermott; P. O. address, Tavera; name of buttermaker, Orlando C. Grim; he has attended Dairy School at Madison; no. of patrons, 8; no. of cows, 100; no. of pounds of milk daily, 1,500; no. of pounds of butter daily, 85; sampling and testing, composite test; skim milk was divided with check pump; cream vat was covered with wood cover; drainage, good, underground; no bad odor in creamery; location and condition of skim milk tank, in boiler room, washed every day; location and condition of buttermilk tank, outside, good; condition of building, fair; the building is being painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fairly good.

May 5, 1904.—Name of creamery, Richwood Creamery; proprietary; location, Richland Co.; Richwood township; owner or manager, Parker Hilderbrand; P. O. address, Boscobel; name of buttermaker, A. T. Kincannon; he has attended Dairy School at Madison; no. of patrons, 12; no. of cows, 60; no. of pounds of milk daily, 800; no. of pounds of butter daily, 35; sampling and testing, Babcock; patrons help themselves to skim milk; cream vat was covered with oil cloth; drainage, surface; no bad odor in creamery;

location and condition of skim milk tank, inside, elevated, washed daily; location and condition of buttermilk tank, kept in cans; condition of building, good; the building is painted outside; condition of apparatus, all good, except butter worker; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair.

May 6, 1904.—Name of creamery, New Century; co-operative; location, New Franklin, Brown Co.; manager, A. L. Greiling; P. O. address, New Franklin; name of buttermaker, R P. Bjeergaard; he has not attended Dairy School at Madison; no. of patrons, 140; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 320; average test 4.11, butter yield 4.76; and overrun 16 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .05 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with oil cloth; drainage, tiled 40 rods to a ravine in woods; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed neatly every day; condition of building, good, wood floor; the building is painted outside; condition of apparatus, combined churn, two cream separators; tester vats, starter can, heater, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good.

May 7, 1904.—Name of creamery, West De Pere; co-operative; location, one and one-half miles west of De Pere; manager, J. Vanderlin; P. O. address, West De Pere; name of buttermaker, O. E. Holland; he has not attended Dairy School at Madison; no. of patrons, 130; no. of pounds of milk daily, 13,000; no. of pounds of butter daily, 600; average test 4.05, butter yield 4.70, and overrun 16 at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .08 per cent.; loss of fat in buttermilk, .05 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with cloth; drainage, 1,400 feet tile to creek; bad odor in creamery from poor floor; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of building, good, except floor; building is painted outside; condition of apparatus, good, two combined churns, two cream separators, vats, etc., good; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 7, 1904.—Name of creamery, Rockdale; proprietary; location, Rockdale, Dane Co.; owner or manager, H. Schemff Co.; P. O. address, Ft. Atkinson; name of buttermaker, J. C. Holm; he has not attended Dairy School at Madison; no. of patrons, 28 milk and 15 cream; no. of pounds of milk daily, 2,500; cream, 300; no. of pounds of butter daily, 200; average test, 3.90; butter yield 4.42, and overrun 13, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .07 per cent.; inspector's test of composite milk sample for day, 3.9; no starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage, tile across road to creek; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, upstairs, washed weekly; condition of building, brick, good condition, new wood floor; condition of apparatus, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 9, 1904.—Name of creamery, Baldwin; co-operative; location, Baldwin, St. Croix Co.; manager, A. J. Nyman; P. O. address, Baldwin; name of buttermaker, O. Garlid; he has not attended Dairy School at Madison; no. of patrons, 150; no. of pounds of cream daily, 2,800; no. of pounds of butter daily, 616; sampling and testing, composite, semi-monthly; no starter used; closed cream vat; drainage, tiled to near by creek; no bad odor in creamery; loca-

tion and condition of buttermilk tank, outside, washed daily; condition of building, fair, repairs being made on it at date of visit; the building is painted outside; condition of apparatus, combined churn, covered vats and tester new.

May 10, 1904.—Name of creamery, River Falls; proprietary; location, River Falls; owner, Milton Dairy Co.; P. O. address, St. Paul; name of buttermaker, H. Scheick; he has not attended Dairy School at Madison; no. of patrons, 48; no. of pounds of cream daily, 100 gals; no. of pounds of butter daily, cream shipped; average test, 26; sampling and testing, composite, weekly; cream kept in cans; drainage, river at back door; no bad odor in creamery; condition of building, good; the building is painted outside; condition of surroundings, O. K.; condition of cream in cans, good condition.

May 11, 1904.—Name of creamery, Roberts; proprietary; owner, S. J. Hankins; P. O. address, Roberts; name of buttermaker, C. J. Goddard; he has not attended Dairy School at Madison; no. of patrons, 44; no. of pounds of cream, daily, 700; no. of pounds of butter daily, 250; average test 25, and overrun 15 at last payment; sampling and testing, composite, weekly; no starter was used; cream vat was covered with paper on frame; drainage, about forty rods to a field; no bad odor in creamery; location and condition of buttermilk tank, returned in cans; condition of building, fair, wood floor; the building is painted outside; condition of apparatus, box churn and table worker, hand tester in fair condition; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of cream in cans, O. K.

May 12, 1904.—Name of creamery, Brookville; proprietary; location, 4 miles south of Woodville; sec. 14, town 16; owner, Stockman Bros. & Meahle; P. O. address, Woodville, R. D.; name of buttermaker, F. C. Meahl; he has not attended Dairy School at Madison; no. of patrons, 65; no. of pounds of milk daily, 7,300; no. of pounds of butter daily, 275; average test 4.30, and overrun 15 at last payment; sampling and testing, composite, weekly; loss of fat in skim milk, .05 per cent.; no starter was used; skim milk was divided by weigher; cream vat was covered with board; drainage, 15 rods to creek, no bad odor in creamery; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, outside, washed frequently; condition of building, fair, wood floor; the building is painted outside; condition of apparatus, combined churn, tester, vats and separator, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 13, 1904.—Name of creamery, Wilson; co-operative; location, Wilson, St. Croix county; manager, G. W. Lapointe, Jr.; P. O. address, Wilson; name of buttermaker, J. O. Dotseth; he has not attended Dairy School at Madison; no. of patrons, 56 cream and 19 milk; no. of pounds of milk daily, 6,500; no. of pounds of butter daily, 300; average test 4.05, butter yield 4.61, and overrun 14 at last payment; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .07 per cent.; no starter was used; skim milk was divided by weigher; cream vat was not covered; drainage, 10 rods to creek, flushed out when rains; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed frequently; condition of building, new, wood floor; the building is painted outside; condition of apparatus, new, combined churn, cream separator, tester and vats, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 16-17, 1904.—Name of creamery, Englewood; proprietary; location, country; Fountain Prairie township; owner or manager, F. C. Westphal; P. O. address, Columbus, Wis.; name of buttermaker, Casper Holm; he has not attended

Dairy School at Madison; no. of patrons, 83; no. of cows, 800; no. of pounds of milk every other day, 11,331; no. of pounds of cream every other day, 250; no. of pounds of butter every other day, 533; average test 3.80, butter yield 4.30, and overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk was divided by pooling; cream vat was covered with canvas cover; drainage, underground tile drain leading to marsh long distance from factory; no bad odor in creamery; location and condition of skim milk in tank, galvanized iron tank on second floor, clean, O. K.; location and condition of buttermilk tank, galvanized iron tank on second floor, clean; condition of building, first-class frame building, clean, O. K.; the building is painted outside; condition of apparatus, clean and in good running order; condition of surroundings, O. K.; condition of patrons' milk cans, good, clean; condition of milk in cans, good, clean.

May 20, 1904.—Name of creamery, Prairie Queen; co-operative; location, three miles west of Cambridge; sec. 10, town of Christiana; manager, J. Christianson; P. O. address, Cambridge, R. D.; name of buttermaker, O. T. Olson; he has not attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 4000; no. of pounds of butter daily, 160; average test 3.7, butter yield 4.06, and overrun 9, at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by weigher; cream vat was covered with board; drainage, tiled about 8 rods to side of road; bad odor in creamery; location and condition of skim milk tank, overhead of closed driveway, washed daily; location and condition of buttermilk tank, use one vat for both; condition of building, good, cement floor; the building is painted outside; condition of apparatus, combined churn, two cream separators, vats and tester O. K.; condition of surroundings, dirty; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 24, 1904.—Name of creamery, Marxville; co-operative; location, Marxville; Dane Co.; manager, G. Ahens; P. O. address, Mazomanie, R. F. D.; name of buttermaker, G. M. Stewart; he has attended Dairy School at Madison; no. of patrons, 64; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 340; butter yield, 3.98; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .06 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with screen; drainage, tiled 15 rods to dry ravine; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, upstairs, washed weekly; condition of building, fair, cement floor; the building is painted outside; condition of apparatus, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 25, 1904.—Name of creamery, Mazomanie; co-operative; location, Mazomanie; Dane Co.; manager, A. M. Benedict; P. O. address, Mazomanie; name of buttermaker, J. F. Madison; he has attended Dairy School at Madison; no. of patrons, 60; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 240; average test 3.42 per cent., butter yield 3.9 per cent., and overrun 14 per cent., at last payment; sampling and testing, composite, bi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .62 per cent.; cream vat was covered with pan cover; drainage, tiled 20 rods to river; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of buttermilk tank, sunk in ground, washed about twice a year, condition of building fair, wooden floor; the building is painted outside; condition of apparatus, box churn and worker, separator, etc. in fair condition; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 26, 1904.—Name of creamery, Blue Mounds; proprietary; owner, Roach & Seeber Co.; P. O. address, Waterloo, Wis.; name of buttermaker, J. Welsen-sel; he has not attended Dairy School at Madison; no. of patrons, 22; no. of pounds of milk daily, 7,000; no. of pounds of butter daily, 330; sampling and testing, composite, semi-monthly; skim milk was divided by weigher; drainage, cesspool; no bad odor in creamery; location and condition of skim milk tank, upstairs, washed daily; location and condition of butter-milk tank, upstairs; condition of building, good; the building is painted outside; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

May 28, 1904.—Name of creamery, Gold Medal; proprietary; location, Reese-ville, Dodge Co.; owner, G. W. Oslmundt; P. O. address, Reeseville; name of buttermaker, H. Miller; he has not attended Dairy School at Madison; no. of patrons, 40; no. of pounds of milk daily, 5,800; average test, 3.60; butter yield, 4.10; sampling and testing, composite, semi-monthly; loss of fat in skim milk, trace; loss of fat in buttermilk, 1-10 per cent.; skim-milk was divided by weigher; cream vat was covered with canvas; drainage 300 feet to a marsh; no bad odor in creamery; location and condition of skim tank, upstairs, washed daily; location and condition of buttermilk tank, outside in ground, cleaned once a year; condition of building, fair, stone basement, cement floor; building is painted outside; condition of apparatus, combined churn and vats fair, separator and tester O. K.; condition of sur-roundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, generally fair.

June 2, 1904.—Name of creamery, Marshfield; proprietary; location, Marshfield; owner, Fuller & Mathe; P. O. address, Marshfield; name of buttermaker, L. J. Randles, he has not attended Dairy School at Madison; no. of patrons, 17 milk, and 130 cream; no. of pounds of milk daily, 20,000; no. of pounds of butter daily, 1,100; sampling and testing, composite, monthly; no starter is used; skim milk was divided by weigher; cream vat was covered; drain-age runs alongside of street, said to have change contemplated; no bad odor in creamery; location and condition of skim milk tank, outside, washed daily; location and condition of buttermilk tank, outside, not washed; condition of building, fair, wood floor in poor shape; building is painted outside; condition of apparatus, good, combined churn, cream separator, vats, etc., O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, O. K.

June 2, 1904.—Name of creamery, Beaver Dam; proprietary; location, coun-try, Beaver Dam, Dodge Co.; owner and manager, E. H. Weber; P. O. ad-dress, Beaver Dam, R. R. No. 1, Wis.; name of buttermaker, E. H. Weber; he has not attended Dairy School at Madison; no. of patrons, 41; no. of cows, 375; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 210; average test, 3.70; butter yield, 4.15; overrun 15 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .20 per cent.; Com. culture used for starter; skim milk was pooled; cream vat was not covered; drain-age, underground drain five rods in length leading into field; no bad odor in creamery; location and condition of skim milk tank, above ground, close up to building, clean; location and condition of buttermilk tank, cistern in the ground, equipped with wood pump, clean; condition of building, fairly good, old frame building, clean; building is painted outside; condition of apparatus, first class, clean; condition of surroundings, good, clean, free from objectionable odors; condition of patrons' milk cans, reported very good and very clean, good lot of patrons; condition of milk in cans, re-ported fine and clean.

June 2, 1904.—Name of creamery, Ruedebusch; proprietary; location, City of Beaver Dam, Dodge Co.; owner and manager, C. F. Ruedebusch; P. O. address, Beaver Dam, Wis.; name of buttermaker, C. F. Ruedebusch; he



has not attended Dairy School at Madison; no. of patrons, 80; no. of cows, 650; no. of pounds of milk daily, about 8,000; no. of pounds of butter daily, about 300; average test, 3.80; butter yield, 4.30; overrun 15 per cent. at last payment; sampling and testing, composite, cream scales used; loss of fat in skim milk, trace; loss of fat in buttermilk, .20 per cent.; no starter is used; skim milk was divided with Check Pump; cream vat was not covered; drainage runs into city sewer; no bad odor in creamery; location and condition of skim milk tank, near creamery, above ground, clean; location and condition of buttermilk tank, near creamery, above ground, clean; condition of building, fairly good frame building, clean; building is painted outside; condition of apparatus, first class, clean, O. K.; condition of surroundings, clean, O. K.; condition of patrons' milk cans, reported not all up to standard; condition of milk in cans, reported fairly good. Remarks: Splendid cement floor with deep gutter in creamery. New churn and cream ripening vats. Creamery very clean.

June 7, 1904.—Name of creamery, Hewitt Station; proprietary; location, Hewitt, Wood Co.; owner, Purner Bros.; P. O. address, Marshfield; name of stationman, Geo. Korth; he has not attended Dairy School at Madison; no. of patrons, 32; no. of pounds of milk daily, 4,800; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .1 per cent.; skim milk was divided by weigher; no cream vat, use cans; drainage runs alongside road; no bad odor in creamery; location and condition of skim milk tank, outside, washed daily; condition of building, fair, wooden floor; building is painted outside; condition of apparatus, cream separator and vats, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good, with the exception of some sediment in bottom of cans. Remarks: Thirty-two samples of milk were tested which showed 3.2 per cent. to 4.7 per cent. butter fat.

June 8, 1904.—Name of creamery, North Hewitt; proprietary; 4 miles east of Marshfield; owner or manager, Puerner Bros.; P. O. address, Marshfield; name of buttermaker, E. C. Kolcle; he has not attended Dairy School at Madison; no. of patrons, 64 milk, 2 cream; no. of pounds of milk daily, 24,000; no. of pounds of butter daily, 1,100; average test, 3.6; butter yield, 4.26; overrun 17 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .08 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with canvas; drainage runs alongside road, bad odor around skim milk tank; no bad odor in creamery; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, elevated, inside, washed daily; condition of building good; building is painted outside; condition of apparatus, O. K.; condition of surroundings, except for drainage O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good, except sediment in bottom. Remarks: Out of 65 bottles tested, 24 were incorrect.

June 8, 1904.—Name of creamery, Knapp; proprietary; location, village of Knapp, Stanton township, Dunn Co.; manager, F. C. Bush; P. O. address, Knapp, Dunn Co., Wis.; name of buttermaker, F. C. Button; he has attended Dairy School at Madison; no. of patrons, 130; no. of cows, 1,500; no. of pounds of cream daily, 3,000, hand separator; average test, 22 per cent.; butter yield, 1.15 lbs.; overrun 15 per cent. at last payment; sampling and testing, composite, scales used; loss of fat in skim milk, no skim milk; loss of fat in buttermilk, about .20 per cent.; no starter is used; cream vat was covered with board; drainage, blind ditch down to small running stream; no bad odor in creamery; location and condition of skim milk tank, no skim milk at creamery; location and condition of buttermilk tank, near factory, above ground, clean; condition of building, an old church building, not in good shape, clean, floor very bad; building has been painted outside; condition of apparatus, fair, clean, churn hardly satis-

factory to butter maker; condition of surroundings, clean, O. K.; condition of patrons' cream cans, clean, O. K.; condition of cream in cans, fair, not all good, some overripe.

June 9, 1904.—Name of creamery, Nasonville; proprietary; location, 9 miles southwest of Marshfield; owner or manager, Puerner Bros.; P. O. address, Marshfield; name of buttermaker, M. Roder; he has not attended Dairy School at Madison; no. of patrons, 70 milk, 6 cream; no. of pounds of milk daily, 9,000; no. of pounds of butter daily, 440; average test, 3.79; butter yield, 4.36; overrun 14.6 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .04 per cent.; commercial starter is used; drainage runs alongside road; no bad odor in creamery; location and condition of skim milk tank, elevated, in boiler room, washed daily; location and condition of buttermilk tank, outside, wooden tank in ground, not washed; condition of building, fair; building is painted outside; condition of apparatus, O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, O. K.; condition of milk in cans, good with the exception of sediment in the bottom of cans. Remarks: Six cream patrons. No scale. Out of 80 test bottles, 30 were incorrect.

June 16, 1904.—Name of creamery, London; proprietary; location, London; owner or manager, Roach & Seeber; P. O. address, London, Wis.; name of buttermaker, Herman Louis; he has not attended Dairy School at Madison; no. of patrons, 45; no. of pounds of milk daily, 10,000; no. of pounds of butter daily, 400; average test; butter yield, 4.00; sampling and testing, composite, weekly; loss of fat in skim milk, .07 per cent.; loss of fat in buttermilk, .1 per cent.; buttermilk starter is used; farmers hire a man to divide skim milk; cream vat was covered by screen and cloth; drainage follows a ditch for a distance along R. R. track; some bad odor in creamery; location and condition of skim milk tank, on south side of building, sour; location and condition of buttermilk tank, same place as skim milk tank; condition of building, fair; building is painted outside; condition of apparatus, fair; condition of surroundings, fair.

June 17, 1904.—Name of creamery, Ives Grove; proprietary; location, Racine Co.; owner, G. M. Combs; P. O. address, Union Grove, R. F. D.; name of buttermaker, G. M. Combs; he has not attended Dairy School at Madison; no. of patrons, 57; no. of pounds of milk daily, 7,000; no. of pounds of butter daily, 300; average test, 3.84 per cent.; butter yield, 4.23 per cent.; overrun 10 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, .1 per cent.; inspector's test of composite milk sample for day, 3.6 per cent.; no starter is used; help themselves to skim milk; cream vat was not covered; drainage, tiled alongside of road; no bad odor in creamery; location and condition of skim milk tank, inside on floor, washed daily; location and condition of buttermilk tank, use a barrel; condition of building, fair, wood floor; building is not painted outside; condition of apparatus, fair; condition of surroundings, hog pen across the road a nuisance; condition of patrons' milk cans, O. K.; condition of milk in cans, generally good. Remarks: Two test bottles incorrect.

June 17, 1904.—Name of creamery, Deerfield; co-operative; location, Deerfield, Dane Co.; manager, H. Quammen; P. O. address, Deerfield; name of buttermaker, H. Mustad; he has not attended Dairy School at Madison; no. of patrons, 42; no. of pounds of milk daily, 8,000; no. of pounds of butter daily, 330; average test, 3.63; butter yield, 4.15; overrun 15 per cent. at last payment; sampling and testing, composite, weekly test; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .3 per cent.; no starter is used; farmers help themselves to skim milk; cream vat was covered by a cloth; drainage, an old-fashioned tank or pool near by creamery; no bad odor in creamery; location and condition of skim milk tank, inside factory, good condition; location and condition of buttermilk tank, out-

side, fair; condition of building, fair; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

June 18, 1904.—Name of creamery, Cottage Grove; stock company; location, Cottage Grove; manager, H. S. Clark; P. O. address, Cottage Grove; name of buttermaker, Chas. J. Heimdahl; he has not attended Dairy School at Madison; no. of patrons, 65; no. of pounds of milk daily, 9,000; no. of pounds of butter daily, 370; average test, 3.60; butter yield, 4.10; overrun 14 per cent. at last payment; sampling and testing, composite, twice a month; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .2 per cent.; no starter is used; skim milk was divided by a weigher; cream vat was covered by boards; drain out in a nearby slough; no bad odor in creamery; location and condition of skim milk tank, up stairs, fair; location and condition of buttermilk tank, outside, fair; condition of building, not very tidy; building is painted outside; condition of apparatus, good; condition of surroundings, fair; condition of patrons' milk cans, good; condition of milk in cans, good.

June 20, 1904.—Name of creamery, Rudolph; proprietary; location, Rudolph, Wood Co.; owner or manager, A. I. Chambers; P. O. address Rudolph; name of buttermaker, A. I. Chambers; he has not attended Dairy School at Madison; no. of patrons, 94; no. of pounds of milk daily, 13,800; no. of pounds of butter daily, 570; average test, 3.6; butter yield, 4.10; overrun 14 per cent. at last payment; sampling and testing, composite, test twice a month; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by check pump; cream vat was covered by canvas; drain out in a field and there disappears; no bad odor in creamery; location and condition of skim milk tank, inside factory, in good condition; location and condition of buttermilk tank, outside, fair; condition of building, good; building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, fair.

June 21, 1904.—Name of creamery, Star; proprietary; location, Junction City, Portage Co.; owner or manager, Jacob Skibba; P. O. address, Junction City; name of buttermaker, W. R. Chambers; he has not attended Dairy School at Madison; no. of patrons, 73; no. of pounds of milk daily, 7,500; no. of pounds of butter daily, 330; average test, 3.80; butter yield, 4.34; overrun 14 per cent. at last payment; sampling and testing, composite test two times a month; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by weigher; cream vat was covered by canvas; drain out in a field; no bad odor in creamery; location and condition of skim milk tank, overhead in boiler room; location and condition of buttermilk tank, outside building, in the ground; condition of building, good; building is brick veneered; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

June 21, 1904.—Name of creamery, Empire; proprietary; location, Junction City, Portage Co.; owner or manager, Geo. H. Jewett; P. O. address, Marshall, Wis.; name of buttermaker, Wm. Verthein; he has attended Dairy School at Madison; no. of patrons, 48; no. of cows, 320; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 270; average test, 3.9; butter yield, 4.50; overrun 16 per cent. at last payment; sampling and testing, composite; loss of fat in skim milk, .02 per cent.; loss of fat in buttermilk, .2 per cent.; commercial starter is used; skim milk divided by weigher; cream vat was covered with canvas; drainage rather poor, drain onto the back lot; bad odor in creamery; location and condition of skim milk tank, inside factory; location and condition of buttermilk tank, had none, used a barrel outside building; condition of building, poor; building is painted outside; condition of apparatus, fair; condition of surroundings,

fair, excepting the nuisance of the drain; condition of patrons' milk cans, was not present while milk was received. Remarks: At present the sanitary condition of this creamery is poor. They are, so the buttermaker said, preparing to repair and improve it.

June 22, 1904.—Name of creamery, Milladore; proprietary; location, Milladore, Wood Co.; owner or manager, Wm. Spooner; P. O. address, Milladore; name of buttermaker, Wm. Spooner; he has not attended Dairy School at Madison; no. of patrons, 45; no. of pounds of milk daily, 5,000; no. of pounds of butter daily, 220; average test, 3.9 butter yield, 4.40; overrun 13 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .70 per cent.; no starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, open, onto nearby field; no bad odor in creamery; location and condition of skim milk tank, up stairs, condition fair; location and condition of buttermilk tank, had none, had a twin cream vat, one compartment used for buttermilk; condition of building, fair, but crude, not tidy; building is not painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, fair; condition of milk in cans, good, received some cream which was in bad condition.

June 23, 1904.—Name of creamery, Brookside; proprietary; location, Sherry, Wood Co.; owner, J. A. Yerke; P. O. address, Markesan; name of buttermaker, C. B. Harbaugh; he has not attended Dairy School at Madison; no. of patrons, 100; no. of pounds of milk daily, 9,500; no. of pounds of butter daily, 390; average test, 3.8; butter yield, 4.11; overrun 3.7 per cent. at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .3 per cent.; loss of fat in buttermilk, .15 per cent.; no starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage bad, natural condition good but is not taken advantage of; some bad odor in creamery; location and condition of skim milk tank, up stairs, clean; location and condition of buttermilk tank, by the side of cream vat, not clean; condition of building, fair; building is painted outside; condition of apparatus, poor; condition of surroundings, fair, excepting the nuisance of the drain; condition of milk in cans, was not present when milk was received.

June 23, 1904.—Name of creamery, Mitchell, Griffith & Co. Creamery; proprietary; location, Blinks township, Wood Co.; owner, Mitchell, Griffith & Co.; P. O. address, Sherry; name of buttermaker, F. W. Parks; he has not attended Dairy School at Madison; no. of patrons, 120; no. of pounds of milk daily, 19,000; no. of pounds of butter daily, 800; average test, 3.6 of milk, handle hand separator cream; overrun 11 per cent. at last payment; sampling and testing, composite, semi-monthly; commercial starter is used; skim milk was divided by automatic weigher; cream vat was covered, shallow; drain underground onto nearby field; some bad odor in creamery; location and condition of skim milk tank, outside building, use an old churn, fair condition; location and condition of buttermilk tank, outside, in ground; condition of building, rather poor; building is painted outside; condition of apparatus, fair; condition of surroundings, fair; condition of patrons' milk cans, not present while milk was received.

June 23, 1904.—Name of creamery, Yorkville; proprietary; location 5 miles northeast of Union Grove, Racine Co.; owner or manager, Karney-Roessler Co.; P. O. address, Jefferson; name of buttermaker, J. J. Jackson; he has not attended Dairy School at Madison; no. of patrons, 71; no. of pounds of milk daily, 9,500; no. of pounds of butter daily, 410; average test 3.75 per cent., butter yield 4.35 per cent., and overrun 16 per cent., at last payment; sampling and testing composite, semi-monthly; loss of fat in skim

milks, .08 per cent.; no starter used; patrons helped themselves to skim milk. cream vat was not covered; drainage, 70 feet from creamery and then along side of road; no bad odor in creamery; location and condition of skim milk tank, inside, washed daily; location and condition of buttermilk tank, inside, washed daily; condition of building, good, cement floor; the building is painted outside; condition of apparatus, O. K.; condition of surroundings, very neat; condition of patrons' milk cans, some quite dirty and others rusty; condition of milk in cans, fair.

June 24, 1904.—Name of creamery, Symco; co-operative; location, Symco, Waupaca Co.; manager, T. H. Hart; P. O. address, Symco; name of buttermaker, T. H. Hart; he has attended Dairy School at Madison; no. of patrons, 72 milk and 7 cream; no. of pounds of milk daily, 16,000; no. of pounds of butter daily, 750; average test 3.9, butter yield 4.5; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .02 per cent.; Commercial starter is used; skim milk was divided by weigher; cream vat was covered with oil cloth; drainage, about 20 rods to a river; no bad odor in creamery; location and condition of skim milk tank, elevated, inside, washed daily; location and condition of buttermilk tank, elevated, inside, washed two or three times a week; condition of building, good, cement floor; the building is painted on outside; condition of apparatus, combined churn, two Alpha separators, vats and tester O. K.; condition of surroundings, O. K.; condition of patrons' milk cans, clean; condition of milk in cans, fair.

June 24, 1904.—Name of creamery, Marshfield; proprietary; location, Marshfield; owner or manager, Fuller & Mathe; P. O. address, Marshfield; name of buttermaker, L. J. Randles; he has not attended Dairy School at Madison; no. of pounds of milk daily, handle mostly cream; no. of pounds of butter daily, 1,700; sampling and testing, composite, semi-monthly; no starter is used; skim milk was divided by automatic weigher; cream vat was covered with boards; drainage, drain into ditch along public street, very offensive smell; bad odor in creamery; location and condition of skim milk tank, outside, not clean; location and condition of buttermilk tank, in ground outside, not clean; condition of building, not clean; the building is painted outside; condition of surroundings, fair, excepting the drainage; condition of patrons' milk cans, fair; condition of milk in cans, fair.

June 25, 1904.—Name of creamery, Abbotsford; proprietary; location, Abbotsford; owner, F. E. Wiggins; P. O. address, Abbotsford; name of buttermaker, F. E. Wiggins; he has not attended Dairy School at Madison; no. of patrons, 100; no. of pounds of milk daily, part cream and part milk; no. of pounds of butter daily, 550; average test, milk 3.8, cream about 30; did not know overrun; sampling and testing, composite, semi-monthly; skim milk was divided by automatic weigher; cream vat was not covered; drainage, drain into ditch along the public highway and then to small stream; no bad odor in creamery; location and condition of skim milk tank, upstairs, foul; location and condition of buttermilk tank, have none; condition of building, fair; the building is painted outside; condition of apparatus, good except the milk pumps, which are not cleaned; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

June 26, 1904.—Name of creamery, Withee; proprietary; location, Withee, Clark Co.; owner or manager, Casper Blumenstein; P. O. address, Sullivan; name of buttermaker, Joe Bornheimer; he has not attended Dairy School at Madison; no. of patrons, 100; no. of pounds of milk daily, 8,000; cream, 600; no. of pounds of butter daily, 700; average test 3.5, butter yield 4.10, and overrun 15, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; commercial starter is used; skim milk was divided by automatic weigher; cream vat was not covered; drainage, drain into open ditch and

then to town ditch; no bad odor in creamery; location and condition of skim milk tank, upstairs, fair; location and condition of buttermilk tank, in boiler room, fair; condition of building, good; the building is painted outside; condition of apparatus, good except the water supply, the water being very bad; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good. Found several inaccurate test bottles.

June 27, 1904.—Name of creamery, Thorpe; proprietary; location, Thorpe, Clark Co.; owner or manager, The F. Albert Dairy Co.; P. O. address, Thorpe; name of buttermaker, Will Darge; he has not attended Dairy School at Madison; no. of patrons, 245; no. of pounds of milk daily, handle mostly cream; no. of pounds of butter daily, 1,200; average test, milk 4, cream 25; sampling and testing, composite, semi-monthly; skim milk was divided by automatic weigher; cream vat was not covered; drainage, good, into near-by creek; no bad odor in creamery; location and condition of skim milk tank, inside factory, clean; location and condition of buttermilk tank, inside factory, clean; condition of building, good; the building is painted outside; condition of apparatus, good; condition of surroundings, good; condition of patrons' milk cans, none received while there.

June 28, 1904.—Name of creamery, Stanley; proprietary; location, Stanley, Chippewa Co.; owner or manager, Stanley Creamery Co.; P. O. address, Stanley; name of buttermaker, E. A. Hamilton; he has attended Dairy School at Madison; no. of patrons, 75; no. of pounds of milk daily, handle mostly cream; no. of pounds of butter daily, 400; average test 3.5, cream 27, butter yield 4, and overrun 15, cream 30; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .03 per cent.; loss of fat in buttermilk, .15 per cent.; no starter was used; buttermaker divided skim milk; cream vat was covered by canvas; drainage, drain into ditch and then to nearby river; no bad odor in creamery; location and condition of skim milk tank, have none; location and condition of buttermilk tank, upstairs, fair; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, good; condition of milk in cans, good.

June 29, 1904.—Name of creamery, Sun Rise; proprietary; location, 80 rods east of Medford; sec. 26, township 31, R. 1 E., Taylor Co.; owner, Otto Eggert; P. O. address, Medford; name of buttermaker, Otto Eggert; he has attended Dairy School at Madison; no. of patrons, 54 milk and 31 cream; no. of pounds of milk daily, 4,500 milk, 513 cream; no. of pounds of butter daily, 400; sampling and testing, composite, semi-monthly; loss of fat in buttermilk, .05 per cent.; no starter is used; skim milk was divided by weigher; cream vat was not covered; drainage, runs alongside road; no bad odor in creamery; location and condition of skim milk tank, upstairs, said to be washed daily; location and condition of buttermilk tank, in the ground, alive with maggots; condition of building, an old cheese factory, fair wood floor, clean; the building is painted outside; condition of apparatus, combined churn, tester, separator, etc., nearly new; condition of surroundings, fair; condition of patrons' milk cans, clean; condition of milk in cans, good.

June 30, 1904.—Name of creamery, Cadott; proprietary; location, Cadott; owner or manager, Fred L. Munroe; P. O. address, Cadott; name of buttermaker, Peter S. Utridge; he has not attended Dairy School at Madison, but has at Cornell; no. of patrons, 60; no. of pounds of milk daily, 6,000; no. of pounds of butter daily, 270; average test, milk 4, cream 27, and overrun 16, at last payment; sampling and testing, composite, semi-monthly; loss of fat in skim milk, .05 per cent.; loss of fat in buttermilk, .15 per cent.; commercial starter is used; skim milk was divided by buttermaker; cream vat was not covered; drainage, drain underground to nearby creek; no bad odor in creamery; location and condition of skim milk tank, have two,

one near cream vat, one upstairs, not clean; location and condition of buttermilk tank, by the side of the churn, clean; condition of building, fair; the building is painted outside; condition of apparatus, fair; condition of surroundings, good; condition of patrons' milk cans, fair; condition of milk in cans, fair.

#### WISCONSIN CURD TEST.

- A. Clauss—Flavor good; texture good; fine meaty body.
- H. Reis—Flavor not clean; texture mushy; loose open body.
- M. Engleman—Flavor cowey; texture mushy; slightly gassy.
- W. Keopke—Flavor good; texture good; close meaty body.
- F. Reis—Flavor good; texture good; close meaty body.
- H. Remel—Flavor good; texture good; close meaty body.
- P. Kaul—Flavor fair; texture fair; close meaty body.
- H. Maas—Flavor good; texture good; close meaty body.
- C. Krahn—Flavor fair; texture fair; slightly gasy.
- H. Stahl—Flavor fair; texture soft; weak open body.
- W. Laux—Flavor fair; texture good; old musty flavor.
- C. Steagl—Flavor musty, old; texture fair; old musty flavor.
- J. Engleman—Flavor not clean; texture short; poor mushy body.
- C. Krahn—Flavor fair; texture fair; slightly gassy.
- H. Theise—Flavor not clean; texture fair; loose open texture.
- J. Sauter—Flavor fair; texture fair; slightly gassy.
- G. Krehn—Flavor clean; texture fair; soft mushy body.
- A. Harter—Flavor not clean; texture good; close meaty body.
- G. Baum—Flavor not clean; texture bad; slimy body.
- J. Sauter—Flavor fair; texture fair; slightly gasy.
- W. Row—Flavor fair; texture fair; slimy curd.
- R. Schultz—Flavor good; texture fair; short mealy body.
- Mrs. H. Milke—Flavor good; texture good; close meaty body.
- H. Klurub—Flavor not clean; texture fair; slightly gassy.
- C. Tillge—Flavor bad; texture soft; open, loose body.
- W. Luebke—Flavor fair; texture pasty; slimy, open.
- C. Firme—Flavor bad; texture short; loose, open body.
- H. Klug—Flavor cowey; texture short; ragged body.
- A. Steage—Flavor good; texture good; close meaty body.
- H. Krahn—Flavor bad; texture spongy; very gassy.
- F. Klein—Flavor fair; texture good; close meaty body.
- C. Weingartner—Flavor good; texture good; close meaty body.
- E. Wilke—Flavor barnyard; texture open; very gassy.
- M. Reis—Flavor not clean; texture soft; open body.

## CONVICTIONS.

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- Jan. 26. Andrew Hawkins, Superior, for delivering unmerchantable cream to city milk patrons. Convicted. Fined \$25 and costs. Judge W. E. Haily.
- Feb. 27. Chris Nelson, Superior, for adulterated lemon flavoring. Pleaded guilty. Paid \$25 and costs. Judge W. E. Haily.
- April 7. William Woodon (colored), Superior, for serving oleomargarine to patrons without signs displayed. Convicted. Fined \$50 and costs. In default of payment committed to jail for twenty days. Judge, W. E. Haily.
- May 24. C. A. Royce, Beloit, for delivering unmerchantable milk to city milk patrons. Pleaded guilty. Paid \$25 and costs. Judge, J. R. Booth.
- May 24. Fred Schoonover, Bear Valley, for delivering adulterated milk to a cheese factory. Pleaded guilty. Fined \$25 and costs. Justice, Miller.
- June 4. Frank Hedderer, Marshfield, for delivering unmerchantable milk to a creamery. Pleaded guilty. Fined \$25 and costs. Judge, R. E. Andrews.
- June 4. George Ossford, Marshfield, for delivering unmerchantable milk to a creamery. Pleaded guilty. Fined \$25 and costs. Judge, R. E. Andrews.
- June 22. L. Hemingfield, Ives Grove, for watering milk delivered to a creamery. Pleaded guilty. Fined \$25 and costs. W. G. Powles, Union Grove, justice.
- June 16. F. Kilpinski, Rose Lawn, for delivering adulterated milk to a cheese factory. Pleaded guilty. Fined \$25 and costs. Justice Andrews.





WISCONSIN DAIRY& RBW7  
FOOD COMMISSION D14  
SEMI-ANNUAL S  
BULLETIN 1-8 DOCUMENTS  
COLLECTION 1-8

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