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Annual report of the Dairy and Food Commissioner of Wisconsin. For the period ending June 30, 1920. 1920

State Dairy and Food Commissioner

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1920

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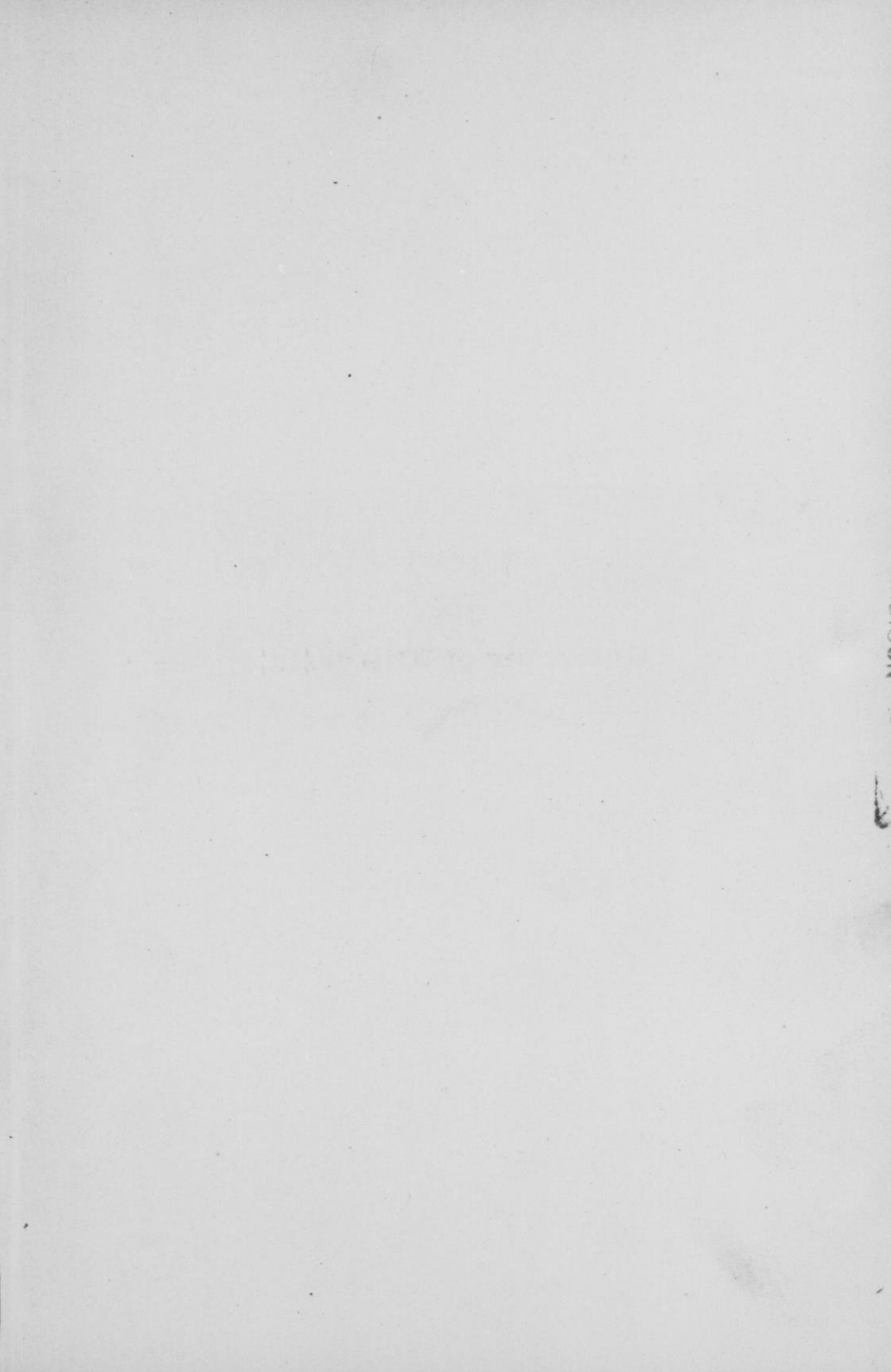
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ANNUAL REPORT
OF THE
Dairy and Food Commissioner
OF WISCONSIN

For the Period Ending June 30, 1920

GEORGE J. WEIGLE,
Dairy and Food Commissioner
Ex Officio
State Superintendent of Weights and Measures



MADISON, WISCONSIN
DEMOCRAT PRINTING COMPANY, STATE PRINTER
1920

DAIRY AND FOOD COMMISSIONERS OF WISCONSIN

H. C. THOM -----	May 29, 1889, to May 28, 1891
D. L. HARKNESS -----	May 28, 1891, to June 11, 1894
THOMAS LUCHSINGER -----	June 27, 1894, to Feb. 7, 1895
H. C. ADAMS -----	Feb. 7, 1895, to May 1, 1902
J. Q. EMERY -----	Dec. 24, 1902, to Feb. 10, 1915
GEO. J. WEIGLE -----	Feb. 10, 1915.

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ORGANIZATION OF THE COMMISSION

GEORGE J. WEIGLE, Dairy and Food Commissioner, *ex officio* State Superintendent of Weights and Measures.

RICHARD FISCHER, Ph. D., Consulting Director of Chemical Laboratory.

HARRY KLUETER, Ph. G., Chemist, (to March 1, 1920), Assistant Commissioner (from March 1, 1920).

C. E. LEE, Assistant Commissioner (to March 1, 1920).

M. L. WALTER, Secretary to Commissioner.

H. C. LARSON, Chief, Butter Division (from March 1, 1920).

WM. WINDER, Chief, Cheese Division (from January 1, 1920).

RALPH W. SMITH, Chief Inspector of Weights and Measures.

RUTH NERDRUM, Stenographer (to June 26, 1920).

HELEN O'CONNELL, Stenographer (from June 28, 1920).

NELL CRANE, Stenographer (November 3, 1919—January 13, 1920).

LOUENA FINDORFF, Stenographer and Bookkeeper.

VERA HODGIN, Stenographer.

MINERVA NORMAN, Stenographer.

JOSEPHINE BECK, Filing Clerk (from January 14, 1920).

MARGARET E. CUMMINGS, Clerk (December 23, 1919—May 15, 1920).

KATHERINE H. KESSENICH, Clerk (December 16, 1919—January 15, 1920).

IRVING R. HOWLETT, Assistant Chemist.

CARL A. KROHN, Assistant Chemist.

MARGARET I. MELAAS, Assistant Chemist (from December 15, 1919).

C. J. KREMERS,

W. A. VOIGT,

G. A. SERVIS,

H. G. TOWN, (from August 19, 1919),

E. W. CRIPPEN, (from May 1, 1920),

Food Inspectors.

JAMES VAN DUSER,

JACOB LEHNHERR,

F. S. HANSON,

GEO. H. STUEBER,

S. B. COOK,

R. R. CROSBY,

M. T. SHERWOOD,

W. A. STEWART,

AXEL MADSEN, (from July 7, 1919),

L. ROY STEWART, (from June 15, 1920),

Dairy and Food Inspectors.

GEORGE WARNER,

B. A. HASS, (to January 1, 1920),

WM. P. STERNS, (to June 5, 1920),

4 *Report of Wisconsin Dairy and Food Commissioner.*

J. E. BOETTCHER,

H. L. BORNHEIMER,

CHAUNCEY BECKWITH,

J. M. KELLHER,

GEO. D. GILMAN,

W. M. VAN LONE, (from March 1, 1920),
Weights and Measures Inspectors.

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LETTER OF TRANSMITTAL

HIS EXCELLENCY, EMANUEL L. PHILIPP,

Governor of Wisconsin.

Sir:—I have the honor to submit herewith, in compliance with law, the report of the dairy and food commissioner for the annual period ending June 30, 1920.

GEO. J. WEIGLE,

Dairy and Food Commissioner

*Ex Officio State Superintendent
of Weights and Measures.*

REPORT OF COMMISSIONER

Few people realize the enormous amount of work carried on by the dairy and food department, its responsibilities and the difficulties that confront the commissioner in enforcing the many and varied laws which the legislature has placed under his jurisdiction. At the present time the commissioner has supervision over 2,752 cheese factories, 762 butter factories, 66 condenseries, 348 receiving stations, 126 canning factories, 945 bakeries, 515 confectioneries, 239 bottling establishments, 47 cold storage warehouses, approximately 15,000 grocery stores and meat markets and other similar places where foods are manufactured, prepared or offered for sale. Not only is it necessary that sanitary inspection be made at these places, but also the weights and measures and the weighing and measuring at these places must be inspected.

The following statements will give some idea of the growth of the department. Established in 1889 with a force of three—the commissioner, a dairy expert and a chemist,—the department has grown to comprise a personnel of nearly forty members: the commissioner, assistant commissioner, chief of the butter division, chief of the cheese division, chief chemist with four assistants, ten dairy inspectors, five food inspectors, chief inspector of weights and measures with eight assistants, secretary and five stenographers and clerks.

The department was reorganized during the early part of the year 1920. This reorganization was called for on account of the steady increase of work. Mr. Harry Klueter who had been chemist of this department for a number of years was appointed as assistant commissioner, Mr. C. E. Lee who had previously been assistant commissioner having resigned. Mr. Klueter also has charge of all food work and its problems.

Mr. H. C. Larson, who was formerly with this department, was appointed as chief of the butter division. It is his duty to make a study of the butter conditions in every county throughout the state, studying the problems of butter which are caused through natural and unnatural conditions, and to assist the inspectors in inspectional work in creameries; also to help the butter makers, educating them how to produce a quality product, and to see that butter is made according to our state standards.

The chief of the cheese division has similar duties to those of the chief of the butter division, except that his work is among the cheese makers and cheese factories. Mr. Wm. Winder was appointed to that position.

Mr. R. W. Smith, who has been with the department for some time, has charge of the weights and measures work.

With this new arrangement and with two specialists in the different lines of work we hoped to get better results, and judging from those already obtained during the short time this reorganization has been in effect, we are not to be disappointed.

In my report I will call to your attention only in a general way the work of the department, and for detailed information on the work of the various divisions I refer you to the reports of Mr. Kluefer, Mr. Larson, Mr. Winder and Mr. Smith.

Beginning with January 1, 1920 the licensing of receiving stations and depots was placed under the jurisdiction of this department. From what work has been done in connection with these stations and from the reports of the inspectors there is much improvement needed at many of these places. It appears that some operators feel all that is necessary for such a station or depot is merely a place where milk or cream can be received, paying no attention to the question of sanitation and proper facilities for handling dairy products. Rules and regulations governing the licensing of these stations and depots have now been issued and I feel certain that during the next year great improvements in connection with these stations will be evidenced. I also feel that when these improvements have been made it will mean a great deal toward the improvement of the raw material.

On April 1, 1920 the law licensing condenseries and canning factories became effective. Prior to this time hearings were held for the discussion of rules and regulations which were to be prescribed by the dairy and food commissioner and an opportunity was given for all interested to appear and express their views. As there has been such a short time since this law went into effect and so little opportunity for making inspections, I hesitate to comment on the results in connection with this work. It appears, however, from the reports of the inspections of canning factories which have been made this year, that the placing of these factories under a licensing system was a step in the right direction. We have found that some factories are in a very satisfactory condition, but there are others where many improvements are called for.

The last legislature also amended the standard on cheese, stating that brick cheese should not contain more than 42% of moisture. At the same time it also passed section 4601—7 which section provides that a manufacturer of cheese containing more than the permitted amount of moisture is equally liable under the law. Previous to the enactment of that section, the law covered only the sale or offering for sale of such cheese, but in no way dealt with the manufacture of this product. During the past year a case was brought under this section and was carried to the Supreme Court where a decision was rendered upholding the law.

Since 1917 the cold storage warehouses have been under the jurisdiction of the dairy and food department. This law requires

among other things that food—that is, fresh meat, fresh meat products, eggs, butter and butter substitutes,—which are held in a cold storage warehouse for forty days or more must be sold as and for cold storage goods; also that the boxes or containers in which these food products are placed must be marked with the date that they entered cold storage and the date that they are taken from cold storage. If at any time a customer buying cold storage goods desires to know the length of time these goods have been in cold storage, the person from whom they have been purchased must give such information. The law further provides that goods must not be held in cold storage for a period longer than twelve months except permission is obtained from the dairy and food commissioner.

During the year requests were made for an extension of storage period. Examination of the products for which an extension of time had been asked was made in each and every case and sixty days extension was granted to the following parties, it having been found that the products were in condition for further storage:

Name	Kind of Product	Date
Diamond Meat Market, Milwaukee ----	meat	9—18—19
Empire Fish Co., 1920 Vliet St., Milwaukee -----	fish	9—20—19
John Fath & Son, 38 Juneau Ave., Milwaukee -----	fish	9—23—19
Armour & Co., 56-70 2d St., Milwaukee	meat	9—23—19
Arnold Bros., 660 W. Randolph St., Chicago, Illinois -----	meat	9—23—19
Armour & Co., 56-70 2d St., Milwaukee	fish	9—26—19
Empire Fish Co., 1921 Vliet St., Milwaukee -----	fish	10—13—19
J. M. Kadow, Manitowoc -----	meat	10—15—19
Booth Fisheries Co., Green Bay -----	fish	10—20—19
Geo. B. Daley, 230 Reed St., Milwaukee---	meat	11— 3—19
Wisconsin Butter Egg & Poultry Co., 306 Broadway, Milwaukee -----	chickens	11— 3—19
Arnold Bros., 660 W. Randolph St., Chicago, Ill. -----	meat	12—29—19
Diamond Market Co., 289 3d Street, Milwaukee -----	meat	12—31—19
Frank Schaaf, 71-73 Second Street Milwaukee -----	beef	1—14—20
Booth Fisheries Co., Green Bay -----	fish	2—25—20
Chas. G. Middleton, 178 Florida St., Milwaukee -----	liquid eggs	5—21—20
Carl Schindler, Ashland -----	meat	6—24—20

There have been cases where no extension of time was asked for and when inspectors found that goods had been held in storage for over one year, cases were brought against these parties and convictions secured. We have also found where cold storage eggs were sold as and for fresh eggs. Proper action was also taken in connection with these cases.

The following table shows by months the amount of food in cold storage from July, 1919, to July, 1920:

REPORT BY MONTHS OF FOODS IN COLD STORAGE FROM JULY, 1919, TO JULY, 1920.

(The amounts given represent pounds except in the case of eggs, it represents dozens)

Articles	July	August	September	October	November	December	January	February	March	April	May	June
Meats:.....	1,199,783	910,679	887,804	774,024	1,188,762	1,258,520	1,148,486	960,406	700,590	547,724	492,400	319,253
Beef (all kinds)...	79,443	70,899	69,167	44,567	39,757	49,389	52,284	47,698	99,215	107,325	177,711	116,231
Veal	58,525	54,411	78,097	131,828	222,132	198,206	137,397	84,266	52,458	56,612	53,513	40,710
Mutton and lamb...	823,075	232,979	157,645	229,733	162,147	419,310	789,566	701,415	719,316	677,635	828,182	926,403
Pork (all kinds)...												
Lard			215,340		41,625	194,250	480,546	223,725	154,475	275,967	314,637	426,084
Lard substitute			3,250									
Fish	687,998	685,448	577,275	723,641	1,965,880	1,663,918	857,924	433,463	207,663	108,540	139,748	213,487
Poultry	128,628	217,789	128,714	173,857	564,708	595,064	640,674	488,252	371,820	257,414	205,293	150,227
Game	13,183	13,150	12,784	17,812	9,794	30,897	11,071	13,678	17,114	17,684	17,739	17,756
Eggs in shell	3,357,390	3,381,930	2,890,350	2,286,720	1,565,520	604,290	75,690	8,040	19,065	967,425	2,756,551	5,254,010
Eggs out of shell	68,026	79,310	68,577	64,564	62,100	67,098	49,600	49,087	43,367	40,711	46,974	49,516
Butter	956,196	667,004	496,941	410,092	271,365	310,433	166,465	64,015	18,065	29,798	189,072	834,431
Oleomargarine	5,301	5,007	3,303	3,757	3,335	3,957	2,920	1,642	3,593	1,776	4,077	7,156

While considerable time is taken in inspecting all places which come under the licensing system, still our inspectors are required to and do make many inspections of places not under the licensing system, such as meat markets and groceries and also places where foods are sold. While making these various inspections they pick up samples of foods and drugs which they have reason to believe are adulterated or misbranded. Samples which require chemical analysis are submitted to our laboratory for further work there. Due to high prices many substitutes have been coming on the market, which required considerable of our time and attention. Also the question of the use of saccharin has come up, due probably to the shortage and high cost of sugar. Numerous inquiries have been sent to this office asking if the use of saccharin is permissible. Our state law on that subject has not changed and its use is not permitted in this state.

Among some of the products found on the market is the so-called Eggwhite. This product was being sold to bakers to be used in place of egg white or egg albumin in cake and pie frostings, etc. An analysis of this product disclosed the fact that the substance was composed of about forty per cent of dry egg albumin, sixty per cent corn starch and a small percentage of saponine. The use of saponine in this product is in violation of the pure food laws. The corn starch is used as a filler and saponine is added to the product for the purpose of making it whip or beat up like egg white. Saponine is injurious to health and its substitution in a product which is used for egg white is fraudulent. It has the power of making anything to which it is added beat up like egg white. If only one-tenth of one per cent is added to water a beautiful froth imitating the appearance of egg white can be obtained.

During the past year warnings were issued to proprietors of grocery stores, meat markets and confectionery stores and other retail establishments selling milk and cream which did not come up to the legal standard. Inspectors had found a number of cases where alleged "cream" was so thin that it contained only from $6\frac{1}{2}$ to 10% of butter fat. Retailers to avoid any trouble should secure with the milk and cream which they buy a guarantee that it complies with the law in all respects.

From the above the statement concerning the kinds of work and the products which are examined by this department it can be readily seen that our laboratory is kept constantly busy taking care of all samples, not only those submitted by our inspectors but also the great number of samples which are submitted by citizens of the state.

In June 1920 a conference of all of the state and city sealers of weights and measures was called. A meeting of this kind affords an opportunity for discussing weights and measures questions and the many problems which come up from time to time. It was

also decided at the conference to form a permanent weights and measures organization.

During the past year many questions have arisen regarding the manufacture and sale of cheese, especially so since the law on the question of moisture content has come up. These questions were of such importance that meetings in various parts of the state were called and it was necessary for either myself or some of my assistants to appear at these meetings.

No small amount of time has been spent by the inspectors of this department in taking care of complaints which constantly come to the office. Since October 1919 there have been received over two hundred and fifty complaints and requests for special work. The following will give one an idea as to the kinds of complaints received by this department:

- That cookies containing maggots were being sold at a grocery store.
- A great number of complaints regarding the sanitary condition of cheese factories.
- That higher tests were given at one cheese factory than at another for the same milk.
- That the condition of milk delivered at a factory was not satisfactory.
- That a maker was operating a factory without first obtaining a license.
- That skim milk was being manufactured into cheese and was not being sold as skim milk cheese.
- That bottling establishments were being operated without first obtaining a license.
- Requests for an examination of cheese at a factory.
- That the barns were not in a satisfactory condition.
- That cheese makers without the required amount of experience were taking charge of factories.
- That milk was either watered or skimmed.
- Requests for help in securing a proper site for a cheese factory.
- Requests for inspection to see if a canning factory comes under the licensing law.
- That white vinegar colored with molasses was being sold as and for cider vinegar.
- That a candy kitchen was being maintained in an unclean condition.
- That milk was delivered to a factory which milk was kept in an insanitary barn several days before being delivered.
- That coal was being sold without being weighed.
- That the meat of a hog having an abscess was being sold.
- That wormy and buggy flour was offered for sale and sold.
- That short weight condensed milk was being sold.
- That whey cream contained drippings of the press.
- That hides and furs were kept in a cream buying station.
- That short weights were given on hogs.
- That bad eggs were being sold.
- That milk from cows having sores was being sold.
- That horse meat was being sold at a meat market and not labeled or sold as such.

That high moisture cheese was being sold.

That cows were kept in an insanitary condition.

Complaint regarding the sanitary condition of a butcher shop,
it being claimed that chickens were kept in the basement.

That a cheese factory was being used as a slaughterhouse.

A complaint was also received that in this state cheese which contained cocoanut oil was being manufactured. In response to this complaint an investigation was made and it was found that such cheese was in fact being manufactured at Menomonee Falls. Samples were obtained and sent to the laboratory where an analysis was made. The analysis conclusively showed that cocoanut oil was being added to this cheese. A complaint was then sworn out against Mr. Fassbender who was cheese maker and manager of the Menomonee Falls Cheese Factory for the manufacture of cheese made from skim milk and cocoanut oil. The final decision in this case has not as yet been reached.

The manufacture of filled cheese is a revival of the practice which had its beginning in the early days of Wisconsin's development as a dairy state and it was effectually stopped in 1892 by the passage of our present law on that subject. In the manufacture of this filled cheese, butterfat worth 70c a pound is removed and there is substituted for it cocoanut oil, a cheaper and inferior fat, worth from 18 to 22c a pound, thereby giving the manufacturer a double profit, and depriving the consuming public of a far superior food, butter fat, which is so essential for maintaining and sustaining life. Filled cheese is a cheat. It masquerades under the guise of a full cream product and trades upon the reputation of the genuine article. As long as I am dairy and food commissioner I shall leave no stone unturned to stamp out this practice. Previous to the enactment of section 4607c of the statutes passed in 1892, the manufacture of filled cheese had been increasing with the direct and immediate results that Wisconsin cheese was being refused on foreign and domestic markets as an inferior product. That this result would again follow the manufacture of imitation, filled cheese is my conviction and this belief is held by all who have at heart the best interest of the cheese industry of Wisconsin.

As soon after the close of the calendar year 1919, as was possible, statistics were gathered from cheese factories, butter factories and condenseries and in fact all dairy establishments. The task of gathering and compiling these statistics is enormous but the figures giving the amount and value of dairy products produced during the year of 1919 were very gratifying. Forty years ago there were only two articles made from milk,—butter and cheese. Today we have an imposing array comprising butter, many varieties of cheese, condensed and evaporated milk, ice cream, butter milk, milk confections, malted milk, cottage cheese, to say nothing

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of milk in its natural state as a food and beverage. The importance of cheese as a food has been recently brought to the attention of the country through the work of the Dairy Council and the Federal Government in advocating the use of cheese as a substitute for meat during the war. The habits formed as result of this teaching will undoubtedly remain fixed and we may confidently expect a consistent and steady increase in the use of cheese from this time on, not as a condiment or appetizer, but as a recognized article of diet.

The following is a general summary of the figures obtained:

		Received for valued at
Cheese produced in factories other than cottage, skim milk, primost, cook, butter milk and cream cheese --	307,365,073 lbs.	\$90,984,373.55
Cottage, skim milk, primost, cook, butter milk and cream cheese -----	3,642,472 lbs.	325,777.36
Cheese produced on farm--	841,262 lbs.	231,347.05
Butter produced in factories	97,991,185 lbs.	53,671,293.04
Farm made butter -----	7,952,480 lbs.	3,564,550.14
Condensery products:		
Evaporated, condensed, powdered, concentrated milk and evaporated cream	469,417,769 lbs.	62,430,650.55
Evaporated, concentrated, powdered and condensed skim milk -----	39,854,110 lbs.	3,909,216.52
Ice Cream -----	4,272,076 gals.	4,533,709.16
Milk produced other than that furnished cheese fac- tories, butter factories, condenseries and ice cream plants	912,627,750 pts.	27,378,832.50
Skim Milk -----	2,015,283,838 lbs.	14,106,986.86
Whey -----	2,681,482,114 lbs.	9,385,187.39
Estimated value of milk and cream shipped to Chicago, St. Paul, Minneapolis, Du- buque and other points outside of Wisconsin ----	250,394,650 lbs.	7,061,129.13
Total		\$277,583,053.25

According to figures given out by the Crop Reporting Department of the Federal and State Departments the average price received by producers for milk in 1919 was \$2.82 per hundred weight and the average production per cow in 1919 was 4,926 pounds. The average number of cows in 1919 was 1,819,000. At the average production

of 4,926 pounds of milk per cow during the year 1919 there was produced 8,960,394,000 pounds of milk.

The data for cheese, butter, condensery products and ice cream was obtained from blanks filled out by the operators of these plants.

The figures used for cheese and butter produced on farms were taken from the census report of 1917.

The value of milk produced other than that furnished cheese and butter factories and condenseries and ice cream plants was estimated as the amount used for family consumption by the total population of the state, which population is taken as 2,500,350 (figures reported by the U. S. Census Bureau, July 1, 1916). In estimating this amount, one pint per capita per day was used and the milk valued at 3c. per pint.

In obtaining the estimate for the value of milk and cream shipped to Chicago, St. Paul, Minneapolis, Dubuque, and other points, the figures in the 1909 report were used. The value for such milk was estimated at \$1.14 per hundred pounds which is the value of hundred pounds milk for 1909 as reported by the Crop Department. The amount of milk was increased 10% assuming that there was that percentage of increase from 1909 to 1919. The value of milk for the year 1919 was placed at \$2.82 being the value reported by the above mentioned department.

Skim milk was valued at one-half as much per hundred pounds as shelled corn is per bushel; and the value of whey at one-half of skim milk. The value of shelled corn was placed at \$1.40 per bushel being figures given us by the State Department of Agriculture.

Wisconsin is not only a great dairy state, but also a great food state. She produced last year sixty per cent of all the peas canned in the United States, namely 4,500,000 cases at a value of \$1,400,000. Wisconsin is the fourth state in egg production, last year's production being about \$13,000,000 worth. She also produced \$1,000,000 worth of pickles last year and had in cold storage nearly 3,000,000 pounds of fish. Wisconsin is also the leader in beet sugar production.

The following summary gives some idea as to part of the work done by the department of dairy and food and weights and measures. It is impossible, however, to state in figures all the activities of the department:

Samples of food analyzed by chemists-----	1768
Sanitary inspections of groceries, meat markets, etc.----	4331
Sanitary inspections of bakeries -----	747
Sanitary inspections of confectioneries-----	521
Sanitary inspections of bottling establishments-----	228
Cheese factory inspections -----	3107
Butter factory inspections -----	1021
Cheese maker's inspections -----	3100
Butter maker's inspections -----	1020
City milk tests -----	1278
Dairy inspections -----	872
Total number of weighing and measuring appliances	
tested (Field) -----	107,426
(Office) -----	5,888
Packages weighted by dealer for delivery reweighed	
by inspector -----	10,122
Convictions -----	300

No one who has not familiarized himself with the work of the dairy and food department is in a position to fully realize the extent of the work and the many details in connection with the same. The enforcement of these laws from day to day brings out weaknesses which should be remedied; also some of these laws have been on the statute books for so many years and the conditions have gradually changed so that the present laws cannot properly apply to all conditions as they now exist. I have the following recommendations to make in connection with certain laws:

As above stated the work of the commissioner is of such a nature, so varied and so far-reaching and of such importance that it necessarily takes considerable time for any person to properly familiarize himself with all laws. The term of the commissioner as the law now provides is two years. I feel that this term should be extended to five years and the salary increased to \$5000 per annum. This extension would be in harmony with the term of office of many of the other commissioners in the capitol.

Some legislation seems called for, authorizing the seizure of food products offered for sale when such food products are unfit for human consumption. At times our inspectors find food in a state of partial decay and even though the inspector may be informed that this product would be destroyed, we have had good reason to believe in some cases that this food was not destroyed, but that parts of it had been used. If we had a law giving the inspector power to denaturize or confiscate the product, there would be no question about its being used again. Similar power to add a harmless coloring matter to insanitary milk would assist a great deal in determining that no insanitary milk was returned to a factory after once having been refused.

Since I have taken the position of dairy and food commissioner I have always contended that the only fair method of buying milk was on the butter fat basis. If such a law were passed requiring that all milk be paid for according to the Babcock test I feel sure we

would notice a decided improvement in the production of milk. It would eliminate many of the violations which are now so prevalent and with which we are confronted such as the skimming and watering of the milk. A law of this kind would also be an incentive for the farmer to improve his herd and to bring up the butter fat production of each one of his cows. He would give more study to the production of butter fat than heretofore. It would be a great step forward in the right direction.

Section 1494a deals with the accounts required to be kept by butter and cheese manufacturers. This section states that accounts should be kept of the milk delivered. Since the time of the passage of this law many changes have been made in the operation of butter and cheese factories and I feel that this section should be amended so as to meet the present conditions and to also give to the commissioner and his agents power to thoroughly investigate records kept at all butter and cheese factories and similar plants.

At the present time we have a standard for the butter fat in ice cream, which I think is a very essential matter, but to me the legal definition and standard as the statutes now provide does not sufficiently cover all points in regulating the manufacture of ice cream. A standard for over run in my opinion is just as essential as a standard for the butter fat content, both from the manufacturers' view point and that of the consumer. If the over run is not standardized then I feel the only fair means of selling ice cream would be by weight. My recommendation is that there be a standard for over run in ice cream.

Our present drug law covers only the sale of adulterated drugs and in no way covers misbranded drugs and medicines. Neither are we in a position to interfere with the sale of patent medicines or fake nostrums, as the Federal government can. If there were added to our laws the provisions of the Federal law relating to the sale of misbranded drugs, and especially the so-called Sherley Act as adopted by the Federal Government in 1912, our drug law would be greatly strengthened. Some of our neighboring states have the power to stop the sale of fake medicines and products of this kind. Many requests have come to this office asking that we stop the sale of such products. I feel that if the legislature would pass a law on this subject it would mean a great deal towards stamping out many of these fake nostrums as well as misbranded drugs which may now be found on the market.

During the last ten years the production of food and dairy products has increased rapidly which added work for this department. While some additional appropriation has been provided it has not been in proportion to the increased duties due to greater production of food and dairy products and due to the additional duties imposed by the legislature.

My recommendation therefore is that adequate appropriation be provided to properly take care of all of the work which falls upon

this department and which is of so much importance to the honest manufacturer and the consuming public.

I further recommend that the legislature be asked to pass a special law for eggs and a law regulating the size of loaves for bread and the moisture content in bread. For details concerning the necessity for these laws I refer you to the report of my assistant, Mr. Klueter.

At this time I wish to express my heartfelt thanks for the splendid cooperation and efficiency shown me by my employees and I hereby express my appreciation for the same.

CONVICTIONS

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1919	A. Boelk, Warren, Ill.....	Delivering adulterated milk to a cheese factory.	J. Martin, Darlington.....	\$25 and costs.
July 8				
July 9	Chas. A. Bahr, Kiel.....	Operating and maintaining a cheese factory in an unsanitary condition.	E. E. Curtis, New Holstein.....	\$25 and costs.
July 12	Alfred H. Lerche, Hilbert, R. 3..	Operating and maintaining a cheese factory in an unsanitary condition.	Geo. D. Breed, Chilton.....	\$25 and costs.
July 16	W. P. Schmidt, Manitowoc.....	Selling adulterated butter containing less than 82.5% of fat.	A. H. Schmidt, Manitowoc.....	\$40 and costs.
July 17	E. F. Moe, Mgr. Farmers Coop. Cty. Co., Superior.	Manufacturing butter from unsanitary cream.	F. S. Parker, Superior.....	\$25 and costs.
July 24	Emil Richard, Monticello.....	Delivering adulterated milk to a cheese factory.	W. T. Saucerman, Monroe.....	\$25 and costs.
July 28	Salvatore Gulasso, John Cato-	Maintaining an unclean soda water fac-	Geo. Page, Milwaukee.....	\$25 and costs.
July 30	lone, Jos. Costiglono.	tory and not washing bottles.	County Judge, Richland Center....	\$25 and costs.
Aug. 1	Wm. Jax, Cazenovia.....	Maintaining premises and utensils of cheese factory in unsanitary condition.	F. W. Jenkins, Chippewa Falls....	\$25 and costs.
Aug. 1	Stanley Dairy & Warehouse Co., Stanley	Maintaining premises and utensils of cheese factory in unsanitary condition.	J. Martin, Darlington.....	\$25 and costs.
Aug. 7	N. Nelson, Argyle.....	Maintaining barn premises in unsanitary condition.	D. Mahsted, Plymouth.....	\$50 and costs.
Aug. 11	H. M. Scott, Waldo.....	Manufacturing adulterated American cheese.	P. B. Clark, Menomonie.....	\$25 and costs.
Aug. 11	Edwin A. Ferber, Menomonie....	Acting as cheese maker without first obtaining license.	H. L. Halstead, Baraboo.....	\$25 and costs.
Aug. 11	F. M. Seamans, Ironton.....	Maintaining premises and grocery store in unsanitary condition.	Hon. J. Tulley, Kenosha.....	\$20 and costs.
Aug. 20	Alex. Barca, Kenosha.....	Operating a bakery without a license....	Harry G. Bell, Tomahawk.....	\$25 and costs.
Aug. 20	Geo. Ehnman, Tomahawk.....	Selling misbranded butter in prints....	Albert M. Spencer, Appleton.....	\$25 and costs.
Aug. 21	Nic Simon, Jr., Appleton.....	Maintaining factory utensils and premises in an unsanitary condition.	E. Bartells, Tomah.....	\$25 and costs.
Aug. 23	Geo. Gondrezieck, Tomah.....	Delivering unsanitary milk to a cheese factory.	John Brindley, La Crosse.....	\$25 and costs.
Aug. 23	Nate A. Frommes, La Crosse.....	The sale of adulterated vinegar.....		

CONVICTIONS—continued.

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1919				
Aug. 26	Fred Krenzke, Racine.....	Selling adulterated butter containing less than 2.5% fat.	Wm. Smiedling Jr., Racine.....	\$25 and costs.
Sept. 2	Cudahy Bros., Milwaukee.....	Permitting meats to remain in cold storage more than 12 months without permit from the commissioner.	Geo. Paige, Milwaukee.....	\$100 and costs.
Sept. 3	John E. Hickey, Amherst, R. 1....	Maintaining premises and utensils in an unclean and unsanitary condition.	G. L. Park, Stevens Point.....	\$25 and costs.
Sept. 5	H. M. Pierce, Bruce.....	Acting as butter maker without first obtaining a license.	G. H. Williams, Ladysmith.....	\$25 and costs.
Sept. 6	C. H. Stouffer, Roberts.....	Selling adulterated evaporated milk.....	A. R. Skibbe, New Richmond.....	Fine remitted upon payment of costs.
Sept. 8	Chas. L. Linzneyer, Gresham.....	Maintaining premises and utensils of cheese factory in unsanitary condition.	H. O. Buth, Shawano.....	\$25 and costs.
Sept. 9	Chas. Hess, Milwaukee.....	Keeping goods in cold storage longer than 12 months without permit from commissioner.	Geo. Page, Milwaukee.....	\$100 and costs.
Sept. 10	Joe Tillman, Alma.....	Delivering unsanitary milk to a cheese factory.	H. J. Canar, Mondovi.....	\$25 and costs.
Sept. 10	Emil Fink, Alma.....	Delivering unsanitary milk to a cheese factory.	H. J. Canar, Mondovi.....	\$25 and costs.
Sept. 11	A. A. Miller and C. F. Lambrecht, Antigo, R. 3.	Maintaining premises and utensils in an unsanitary condition.	T. W. Hogan, Antigo.....	\$25 and costs.
Sept. 13	L. E. Wilcox, Elkhorn.....	Selling adulterated milk.....	Chas. E. Wilson, Elkhorn.....	\$25 and costs.
Sept. 15	F. F. Kresse, Neenah.....	Selling adulterated butter, low in fat and high in moisture.	A. H. Goss, Oshkosh.....	\$25 and costs.
Sept. 15	Geo. M. Danke, Neenah.....	Selling adulterated butter, low in fat and high in moisture.	A. H. Goss, Oshkosh.....	\$25 and costs.
Sept. 17	Jos. Smith, Milwaukee.....	Keeping meats in cold storage for more than 12 months without permit from commissioner.	Geo. W. Page, Milwaukee.....	\$50 and costs.
Sept. 18	Ben L. Riesch, West Bend, R. 4..	Offering for sale unsanitary milk transported in unclean cans.	C. S. Hayden, West Bend.....	\$25 and costs.
Sept. 18	Fred and Jake Rosenthal, West Bend.	Offering for sale unsanitary milk transported in unclean cans.	C. S. Hayden, West Bend.....	\$40 and costs.
Sept. 18	Mrs. Bertha Zeiber, West Bend..	Offering for sale unsanitary milk transported in unclean cans.	C. S. Hayden, West Bend.....	\$25 and costs.

Sept. 19	A. O. Fluegel, Wausau.....	Selling ice cream below standard in butter fat.	Louis Marchetti, Wausau.....	\$25 and costs.
Sept. 19	H. M. Scott, Waldo.....	Manufacturing for sale adulterated cheese containing over 40% of moisture.	Michael Kiwan, Sheboygan.....	\$50 and costs.
Sept. 22	Fred Balk, Sr., Alma, R. 4.....	Selling adulterated milk.	H. J. Canar, Mondovi.....	\$35 and costs.
Sept. 22	Wm. Balk, Alma, R. 1.....	Selling adulterated milk.	H. J. Canar, Mondovi.....	\$25 and costs.
Sept. 22	Wm. Plank, Alma, R. 1.....	Selling adulterated milk.	H. J. Canar, Mondovi.....	\$25 and costs.
Sept. 22	Knute Jacobson, Eau Claire, R. 5.....	Selling adulterated milk.	J. F. Ellis, Eau Claire.....	\$25 and costs.
Sept. 23	Ralph J. Baker, Marshfield.....	Selling adulterated ice cream below standard in butter fat.	R. E. Andrews, Marshfield.....	\$25 and costs.
Sept. 24	Fred Scheffer, Alma Center.....	Selling unsanitary milk.	C. B. Van Gorden, Alma Center..	\$25 and costs.
Sept. 24	J. A. Beck, Radne.....	Preparing, handling and caring for ice cream in an unclean manner.	E. R. Burges, Radne.....	\$25 and costs.
Sept. 24	J. G. Rose, Burlington.....	Selling ice cream below standard butter fat.	Dan W. Smieding, Radne.....	\$25 and costs.
Sept. 24	O. H. Bush, Alma Center.....	Selling adulterated milk.	C. B. Van Gorden, Alma Center..	\$25 and costs.
Sept. 24	Prairie Cheese Co., Hollandale.. John Cleary, Pres., John C. McNell, Secy.	Operating a cheese factory without a license.	T. H. Arthur, Dodgeville.....	\$25 and costs.
Sept. 26	Edward Evanson, Ellison Bay.....	Exposing for sale foods under unsanitary and unhealthful conditions.	L. J. Mevenden, Sturgeon Bay....	\$25 and costs.
Sept. 26	Indiana Condensed Milk Co., Albany.	Transporting milk in rusty and dirty milk cans.	W. T. Saucermann, Monroe.....	\$25 and costs.
Sept. 27	John Smith, Pres. Maple Grove Cheese Co., R. 3, Clintonville.	Maintaining premises of cheese factory in unsanitary condition.	W. A. McDonald, Clintonville....	\$25 and costs.
Sept. 29	W. A. Treptow, R. 3, Clintonville	Maintaining premises and utensils in an unsanitary condition.	W. A. McDonald, Clintonville....	\$25 and costs.
Sept. 29	G. A. Benedict, Eau Claire.....	Selling adulterated cream below standard in butter fat.	Henry McBain, Eau Claire.....	\$25 and costs.
Sept. 30	R. C. and Otto Kielsmeier, Manitowoc.	Selling adulterated butter containing less than 82.5% butter fat.	A. H. Schmidt, Manitowoc.....	\$50 and costs.
Sept. 30	Baldwin Creamery Co., Weyauwega.	Selling adulterated butter.....	R. F. Taggart, Weyauwega.....	\$25 and costs.
Oct. 1	Fred Meen, Rhineland.....	Selling adulterated ice cream.....	Chas. F. Smith, Rhineland.....	\$25 and costs.
Oct. 2	C. L. Lundquist, Park Falls.....	Selling adulterated ice cream.....	J. L. McGregor, Park Falls.....	\$25 and costs.
Oct. 2	O. Wallace, Agt. Arctic Ice Cream Co., Green Bay.	Manufacturing and selling adulterated ice cream.	Hon. N. J. Monohan, Green Bay..	\$50 and costs.
Oct. 3	M. L. Treichel, Nellsville.....	Producing unsanitary dairy products.....	Oscar W. Schoengarth, Nellsville	\$25 and costs.
Oct. 3	Abe De Munck, Purity Ice Cream Co., Plymouth.	Manufacturing and selling adulterated ice cream.	A. Trester, Sheboygan.....	\$40 and costs.
Oct. 4	Leon Bogumill, Thorp Dairy Co., Thorp.	Maintaining premises and utensils in an unsanitary condition.	Oscar W. Schoengarth, Nellsville	\$25 and costs.
Oct. 4	Mike Wojtkiewicz, R. 4, Thorp..	Maintaining premises and utensils in an unsanitary condition.	Oscar W. Schoengarth, Nellsville	\$25 and costs.

CONVICTIONS—continued.

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1919				
Oct. 4	Ignatz Wojtkiewicz, R. 4, Thorp	Maintaining premises and utensils in an unsanitary condition.	Oscar W. Schoengarth, Nellsville	\$25 and costs.
Oct. 6	Dan Holton, Portage.	Selling adulterated ice cream.	F. W. Klefer, Portage.	\$25 and costs.
Oct. 6	Frank G. Crandall, Lake Mills, R. F. D.	Maintaining factory utensils in unsanitary condition.	Charles Buss, Jefferson.	\$25 and costs.
Oct. 8	Jos. Gebhardt, Milwaukee.	Preparing, handling and caring for food in an unclean manner.	Geo. Page, Milwaukee.	\$25 and costs.
Oct. 9	Miss Kate Heipert, Lomira.	Delivering adulterated milk to cheese factory.	James E. Carow, Fond du Lac.	\$25 and costs.
Oct. 10	G. A. Gustafson, Rice Lake.	Selling adulterated ice cream.	C. A. Stark, Rice Lake.	\$25 and costs.
Oct. 13	Gibson Ice Cream Co., La Crosse	Selling adulterated ice cream.	John Brindley, La Crosse.	\$25 and costs.
Oct. 13	Tri-State Ice Cream Corp., La Crosse.	Selling adulterated ice cream.	John Brindley, La Crosse.	\$25 and costs.
Oct. 14	A. E. Fabry, Marinette.	Manufacturing and selling ice cream containing less than 14% butter fat.	F. N. Bernardy, Marinette.	\$25 and costs.
Oct. 14	Jos. Gosling, Marinette.	Manufacturing and selling adulterated ice cream.	F. N. Bernardy, Marinette.	\$25 and costs.
Oct. 15	Wm. Rosenthal, R. F. D., West Bend.	Selling adulterated milk.	C. S. Hayden, West Bend.	\$25 and costs.
Oct. 16	Star Cheese Co., R. 1, Avoca.	Maintaining and operating a cheese factory in an unsanitary condition.	T. H. Arthur, Dodgeville.	\$25 and costs.
Oct. 18	Peter Thill, Clayton.	Maintaining premises and utensils in an unsanitary condition.	Chas. Taylor, Barron.	\$25 and costs.
Oct. 20	Chas. H. Thell, Maiden Rock.	Maintaining premises and utensils in an unsanitary condition.	John E. Foley, Ellsworth.	\$25 and costs.
Oct. 23	Wm. Gilbert, Elkhorn.	Selling adulterated milk.	Chas. E. Wilson, Elkhorn.	\$25 and costs.
Oct. 23	Fred Leen, Elkhorn.	Selling adulterated milk.	Chas. E. Wilson, Elkhorn.	\$25 and costs.
Oct. 24	F. Boulden, Burlington.	Selling adulterated ice cream.	E. R. Burges, Racine.	\$25 and costs.
Oct. 28	David E. Norlen, Abbottsford.	Manufacturing cheese containing more than 40% moisture.	Frank Firnstahl, Colby.	\$25 and costs.
Oct. 29	Louis Rubens, R. 2, Casco.	Using a false scale.	Geo. Warner, Algona.	\$5 and costs.
Oct. 29	Mrs. H. O. Sell, Iron Ridge.	Selling adulterated milk.	F. Saueherring, Mayville.	\$25 and costs.
Oct. 30	Robert Braun, Monroe.	Selling adulterated milk.	W. T. Sauerman, Monroe.	\$25 and costs.
Oct. 30	Lloyd Smith, Montford.	Manufacturing cheese without either permit or license.	C. W. Barrows, Lancaster.	\$25 and costs.
Oct. 30	J. Pipitone, Beloit.	Maintaining grocery and meat market in unsanitary condition.	J. B. Clark, Beloit.	\$25 and costs.

Oct. 30	H. B. Woldt, Jackson.....	Manufacturing and selling adulterated cheese.	M. L. Lueck, West Bend.....	\$70 and costs.
Oct. 31	Armour & Co., Milwaukee.....	Keeping food in cold storage for more than one year without permit from commissioner.	Geo. W. Page, Milwaukee.....	\$11.
Oct. 31	John F. Miller, Marshfield.....	Maintaining premises and utensils in an unsanitary condition.	Louis Marchetti, Wausau.....	\$25 and costs.
Oct. 31	Philip Weigel, Marshfield.....	Maintaining premises in an unsanitary condition.	Louis Marchetti, Wausau.....	\$25 and costs.
Oct. 31	Wm. Zimmerman, Plymouth.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Oct. 31	H. Blake, Plymouth.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Oct. 31	L. P. O'Reilly, Parnell.....	Manufacturing adulterated cheese.....	A. H. Schmidt, Manitowoc.....	\$10 and costs.
Nov. 3	Albert Kasten, Maribel.....	Having in possession with intent to sell short weight print butter.	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 3	Louise Koeller, Eden.....	Manufacturing adulterated cheese.....	Geo. W. Page, Milwaukee.....	Fine suspended upon payment of costs.
Nov. 7	F. P. Turek Co., Milwaukee.....	Returning meat to cold storage, said meat having been in storage for twelve months.	E. H. Williams, Ladysmith.....	\$25 and costs.
Nov. 8	A. O. Mooney, Ladysmith.....	Selling adulterated ice cream.....	F. W. Jenkins, Chippewa Falls.....	\$25 and costs.
Nov. 8	Frank Schuitz, Cobban.....	Maintaining premises and utensils in an unsanitary condition.	W. J. Gallagher, Sheboygan Falls.....	\$25 and costs.
Nov. 8	Rudolph Dassow, Sheboygan Falls.....	Manufacturing adulterated cheese.....	W. J. Gallagher, Sheboygan Falls.....	Fine remitted on payment of costs.
Nov. 8	Otis McKinnon, Sheboygan Falls.....	Manufacturing adulterated cheese.....	Henry Casson, Madison.....	\$25 and costs.
Nov. 11	Chas. J. Schmidt, Cambridge.....	Selling adulterated butter.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 11	Wm. J. Woepse, Adell.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 11	J. W. Gosse, Sheboygan.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 11	Elmer Seabold, Oostburg.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Oct. 13	Chas. G. Jock, Plymouth.....	Delivering adulterated milk to a cheese factory.	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 13	D. Manhoff, Milwaukee.....	Selling adulterated shell eggs.....	Geo. W. Page, Milwaukee.....	\$25 and costs.
Nov. 13	Schmitt Bros., Blue River.....	Operating and maintaining cheese factory in an unsanitary condition.	C. W. Burrows, Lancaster.....	\$25 and costs.
Nov. 14	Peter Pauly, Jackson.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 15	Marlin Schneider, Muscoda.....	Manufacturing adulterated cheese.....	T. H. Arthur, Dodgeville.....	\$25 and costs.
Nov. 15	Roy Stewart, Arena.....	Manufacturing adulterated cheese.....	T. H. Arthur, Dodgeville.....	\$25 and costs.
Nov. 17	James Sterba, Hillsboro.....	Selling adulterated milk.....	Henry Sheften, Hillsboro.....	\$25 and costs.
Nov. 17	Joe Haas, Jr., Mt. Tabor.....	Selling adulterated milk.....	Henry Sheften, Hillsboro.....	\$25 and costs.
Nov. 17	Jack Eisner, Random Lake.....	Delivering adulterated milk to a cheese factory.	D. Mahlstet, Plymouth.....	\$25 and costs.
Nov. 18	Frank Smith, Hillsboro.....	Selling adulterated milk.....	Henry Sheften, Hillsboro.....	\$25 and costs.
Nov. 18	James Lynch, Hillsboro.....	Selling adulterated milk.....	Henry Sheften, Hillsboro.....	\$25 and costs.
Nov. 18	John Setzer, Hillsboro.....	Selling adulterated milk.....	Henry Sheften, Hillsboro.....	\$25 and costs.

CONVICTIONS—continued.

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1919				
Nov. 18	B. H. TerBeest, Madison.....	Underreading Babcock test.....	A. C. Hoppmann, Madison.....	Pleaded nolo contendere. \$50 and costs.
Nov. 18	F. P. Baker, St. Cloud.....	Manufacturing adulterated cheese.....	D. Mahsted, Plymouth.....	\$25 and costs.
Nov. 18	John Schilling, Marsfield.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Nov. 18	Theodore Harbath, Stratford.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Nov. 18	Thomas Costello, Geneva.....	Selling adulterated milk.....	Chas. E. Wilson, Elkhorn.....	\$25.
Nov. 18	G. H. Tempas, Oostburg.....	Manufacturing adulterated cheese.....	D. Mahsted, Plymouth.....	\$25 and costs.
Nov. 24	Geo. Gaister, Alma Center.....	Selling adulterated milk.....	Edwin Pierce, Merrillan.....	\$25 and costs.
Nov. 24	John H. Laney, Alma Center.....	Selling adulterated milk.....	Edwin Pierce, Merrillan.....	\$25 and costs.
Nov. 25	Geo. Mazurine, Racine.....	Selling ice cream below standard.....	E. R. Burges, Racine.....	\$25 and costs.
Nov. 29	D. Pundini et al., Kenosha.....	Selling ice cream below standard.....	E. R. Burges, Racine.....	\$25 and costs.
Dec. 1	W. C. Bennett, Endeavor.....	Selling adulterated milk.....	J. Tulley, Kenosha.....	\$25 and costs.
Dec. 3	Nic Wagner, Hartford.....	Delivering adulterated milk to a cheese factory.....	A. W. Furwell, West Bend.....	\$25 and costs.
Dec. 4	Frank Cepek, Hillsboro.....	Selling adulterated milk.....	Dan O. Mahoney, Viroqua.....	\$25 and costs.
Dec. 4	Charles Bleser, Manitowoc.....	Maintaining cheese factory in an unsanitary condition.....	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Dec. 4	Hans Puellmann, Manitowoc.....	Maintaining cheese factory in an unsanitary condition.....	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Dec. 4	Wm. Lensink, Sheboygan.....	Manufacturing adulterated cheese.....	John Meyer, Sheboygan.....	Fine suspended on payment of costs.
Dec. 4	Henry Schmidt, Plymouth.....	Manufacturing adulterated cheese.....	D. Mahsted, Plymouth.....	\$25 and costs.
Dec. 4	Ditmanson & Nelson, Ladysmith	Selling grape juice containing sulphurous acid.....	G. H. Williams, Ladysmith.....	\$25 and costs.
Dec. 5	Wm. Barclay, Green Bay.....	Selling adulterated butter.....	N. J. Monahan, Green Bay.....	\$25 and costs.
Dec. 5	O. R. Wallace, Green Bay.....	Selling adulterated butter.....	N. J. Monahan, Green Bay.....	\$25 and costs.
Dec. 5	Erwin Nack, Timothy.....	Manufacturing adulterated cheese.....	John Meyer, Sheboygan.....	\$25 and costs.
Dec. 5	Louis Zimmerman, Elkhart Lake	Manufacturing adulterated cheese.....	D. Mahsted, Plymouth.....	\$25 and costs.
Dec. 5	Ernest Kohl, Sheboygan.....	Manufacturing adulterated cheese.....	John Meyer, Sheboygan.....	\$25 and costs.
Dec. 5	Paul Kohl, Unity.....	Selling adulterated cheese.....	Frank Firnstahl, Colby.....	\$25 and costs.
Dec. 6	Ray E. Weaver, Curtis.....	Selling adulterated cheese.....	Frank Firnstahl, Colby.....	\$25 and costs.
Dec. 6	M. E. Ostenson, Owen.....	Selling adulterated cheese.....	Frank Firnstahl, Colby.....	\$25 and costs.
Dec. 6	Kallen & Graffunder, R. 2, Athens.	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Dec. 8	Joseph Schuh, R. 1, Hatley.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Dec. 9	E. A. Petermann, Racine.....	Selling cold storage eggs without displaying proper placard.....	E. R. Burges, Racine.....	\$25 and costs.
Dec. 9	H. B. Maul, Colby.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.

Dec. 12	J. S. Havey, Rosendale.....	Manufacturing adulterated brick cheese.....	T. F. Volk, Plymouth.....	\$25 and costs.
Dec. 17	Baldwin Cry. Co., Weyauwega.....	Selling adulterated butter.....	R. F. Taggart, Weyauwega.....	\$50 and costs.
Dec. 18	Geo. Hardman, New York Meat Market, Waukesha.....	Selling cold storage eggs without displaying proper placard.....	J. E. Thomas, Waukesha.....	\$25 and costs.
Dec. 18	W. E. Ninneman, Cascade.....	Manufacturing cheese containing excessive moisture.....	T. F. Volk, Plymouth.....	\$25 and costs.
Dec. 18	Geo. Sommer, Timothy.....	Manufacturing adulterated cheese.....	John Meyer, Sheboygan.....	\$25 and costs.
Dec. 18	John Meyer, Sheboygan.....	Manufacturing adulterated cheese.....	John Meyer, Sheboygan.....	\$25 and costs.
Dec. 18	Emil Dirks, R. F. D., Kiel.....	Manufacturing adulterated cheese.....	T. F. Volk, Plymouth.....	\$25 and costs.
Dec. 18	C. E. Slattery, Eden.....	Manufacturing adulterated cheese.....	T. F. Volk, Plymouth.....	\$25 and costs.
Dec. 19	Oto Klemsier, Manitowoc.....	Selling skim milk cheese not made in proper dimensions.....	A. H. Schmidt, Manitowoc.....	\$50 and costs.
Dec. 22	Young & Boemer, La Crosse.....	Selling adulterated ice cream.....	John Brindley, La Crosse.....	\$25 and costs.
Dec. 23	Otto Weyer, Manitowoc.....	Manufacturing adulterated cheese.....	A. H. Schmidt, Manitowoc.....	\$50 and costs.
Dec. 23	Ervin C. Nack, Manitowoc.....	Manufacturing adulterated cheese.....	A. H. Schmidt, Manitowoc.....	\$25 and costs.
Dec. 27	Albert Tusa, Milwaukee.....	Exposing cold storage smelts for sale without proper placard.....	Geo. E. Page, Milwaukee.....	\$25 and costs.
Dec. 27	Walter Lins, Plain.....	Manufacturing for sale an adulterated article of food, American cheese.....	Harry C. Purdy, Spring Green.....	\$25 and costs.
Dec. 30	O. E. Hasche, Sheboygan Falls.....	Manufacturing adulterated cheese.....	D. Mahlstet, Plymouth.....	\$25 and costs.
Dec. 30	Leo Keegan, Richland Center.....	Manufacturing adulterated cheese.....	S. G. Curtis, Richland Center.....	\$25 and costs.
Dec. 30	Alfred Hurbisch, Richland Center.....	Manufacturing adulterated cheese.....	S. G. Curtis, Richland Center.....	\$25 and costs.
Dec. 31	Chas. Haas, R. 1, La Crosse.....	Selling adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.
Dec. 31	Geo. Herold, R. 1, La Crosse.....	Selling adulterated cream.....	John Brindley, La Crosse.....	\$25 and costs.
1920				
Jan. 1	Knutson Bros., La Crosse.....	Selling adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.
Jan. 3	Chas. Mullen, Spring Green.....	Manufacturing adulterated cheese.....	T. H. Arthur, Dodgeville.....	\$25 and costs.
Jan. 5	H. J. Wandra, Campbellsport.....	Manufacturing adulterated cheese.....	W. Justin, Fond du Lac.....	\$25 and costs.
Jan. 5	H. B. Luethy, South Byron.....	Manufacturing adulterated cheese.....	W. Justin, Fond du Lac.....	\$25 and costs.
Jan. 5	Max Wekman, Kilbourn.....	Selling adulterated milk.....	L. H. Fogle, Kilbourn.....	\$50 and costs.
Jan. 6	Dan Holton, Portage.....	Selling adulterated ice cream.....	F. W. Kiefer, Portage.....	\$50 and costs.
Jan. 6	Frank Lauterbach, Portage.....	Selling adulterated milk.....	F. W. Kiefer, Portage.....	\$25 and costs.
Jan. 8	Frank Koslosky, Lena.....	Manufacturing adulterated cheese.....	N. J. Donlevy, Oconto.....	\$25 and costs.
Jan. 9	Geo. Bates, Jr., W. De Pere.....	Manufacturing adulterated cheese.....	N. J. Monahan, Green Bay.....	\$25 and costs.
Jan. 11	Chas. Fokett, Reedsville.....	Manufacturing adulterated cheese.....	A. H. Schmidt, Manitowoc.....	\$50 and costs.
Jan. 12	Paul Krueger, Wausau.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Jan. 12	Ralph Gehring, Knowlton.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Jan. 13	John Weyer, Manitowoc.....	Manufacturing adulterated cheese.....	A. H. Schmidt, Manitowoc.....	\$50 and costs.
Jan. 14	C. E. & F. A. Goodrich, Lone Rock.....	Manufacturing adulterated cheese.....	S. G. Curtis, Richland Center.....	\$25 and costs.
Jan. 15	A. H. Scoden, Fenwood.....	Selling adulterated cheese.....	R. E. Anderson, Marshfield.....	\$25 and costs.
Jan. 15	Wm. Woepse, Adell.....	Offering for sale adulterated cheese.....	T. F. Volk, Plymouth.....	\$50 and costs.
Jan. 19	R. A. Meyer, Spooner.....	Selling less coal than the quantity represented.....	Roger Ryan, Shell Lake.....	\$10 and costs.

CONVICTIONS—continued.

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1920				
Jan. 30	Frank O'Connor, Woodhull.....	Manufacturing adulterated cheese.....	W. Justin, Fond du Lac.....	\$25 and costs.
Jan. 30	E. Musser, Oakfield.....	Manufacturing adulterated cheese.....	W. Justin, Fond du Lac.....	\$25 and costs.
Jan. 30	Louis Schorer, Curtiss.....	Selling adulterated cheese.....	Frank Firstahl, Colby.....	\$25 and costs.
Jan. 30	C. H. Humphrey, Random Lake.....	Manufacturing adulterated cheese.....	D. Mahlisted, Plymouth.....	\$25 and costs.
Jan. 30	Ed. W. Dittler, Random Lake.....	Manufacturing adulterated cheese.....	D. Mahlisted, Plymouth.....	\$25 and costs.
Jan. 22	H. W. Solie, Osseo.....	Selling adulterated cheese.....	R. E. Andrews, Marshfield.....	\$25 and costs.
Jan. 23	Robert Donath, Adel.....	Manufacturing adulterated cheese.....	D. Mahlisted, Plymouth.....	\$25 and costs.
Jan. 24	Jos. W. Versteegen, Little Chute.....	Selling coal without accompanying same with a delivery ticket.....	A. M. Spencer, Appleton.....	\$5 and costs.
Jan. 26	Wm. Bohman, Campbellsport.....	Manufacturing adulterated cheese.....	R. C. Fairbanks, Fond du Lac.....	\$25 and costs.
Jan. 27	Wilson & Co.....	Keeping meats in storage for more than twelve months.....	Geo. W. Page, Milwaukee.....	\$50 and costs.
Feb. 3	R. Ripp, Weyerhauser.....	Overreading the Babcock test.....	G. H. Williams, Ladysmith.....	\$25.
Feb. 4	E. Craite & Son Milling Co., Rice Lake.....	Selling less than the quantity represented.....	C. A. Stark, Rice Lake.....	\$10 and costs.
Feb. 5	H. Ruskow, Rose Candy Co., Milwaukee.....	Having adulterated apple cider in possession with intent to sell.....	Geo. R. Page, Milwaukee.....	\$25 and costs.
Feb. 7	Frank Reak, Randolph.....	Selling adulterated milk.....	C. L. Dering, Portage.....	\$25 and costs.
Feb. 7	Wm. M. McDonald, Randolph.....	Selling adulterated milk.....	C. L. Dering, Portage.....	\$25 and costs.
Feb. 7	Freeman Graville, Randolph.....	Selling adulterated milk.....	C. L. Dering, Portage.....	\$25 and costs.
Feb. 9	H. K. Hanson, Eleva.....	Selling adulterated cheese.....	R. A. Andrews, Marshfield.....	\$25 and costs.
Feb. 10	Kallien & Grafundee, Athens.....	Selling adulterated cheese.....	Frank Firstahl, Colby.....	\$50 and costs.
Feb. 10	O. K. Products Co., Milwaukee.....	Having in possession with intent to sell adulterated cider.....	Geo. E. Page, Milwaukee.....	\$25 and costs.
Feb. 11	Edward Aebischer, Chilton.....	Selling less than the quantity represented.....	Geo. D. Breed, Chilton.....	\$5 and costs.
Feb. 20	Spl Johnson, Barron.....	Selling adulterated milk.....	Chas. Taylor, Barron.....	\$25 and costs.
Feb. 6	Nu Port Co., Milwaukee.....	Having adulterated cider and Outawba in possession with intent to sell.....	Geo. E. Page, Milwaukee.....	\$25 and costs.
Feb. 24	F. J. Rogacki, Milwaukee.....	Selling food containing benzoate of soda.....	Geo. E. Page, Milwaukee.....	\$25 and costs.
Feb. 25	Robert Harris, Waukesha.....	Operating an unclean and unsanitary milk bottling plant.....	James E. Thomas, Waukesha.....	\$25 and costs.
Feb. 25	Frank B. Williams, Spring Green.....	Manufacturing adulterated cheese.....	T. H. Arthur, Dodgeville.....	\$25 and costs.
Feb. 26	E. Nettleson, Stevens Point.....	Selling adulterated cream.....	W. F. Owen, Stevens Point.....	\$25 and costs.
Feb. 26	Harry Heinrichs, Marathon City.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Feb. 26	Oscar Krause, Marathon City.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Feb. 28	A. Hubregtse, Hingham.....	Manufacturing adulterated cheese.....	D. Mahlisted, Plymouth.....	\$25 and costs.
Mar. 1	Knutson Bros., La Crosse.....	Selling adulterated milk.....	John Brindley, La Crosse.....	\$25 and costs.

Mar. 2	F. O. Justman, R. F. D., Grand Rapids.	Selling adulterated cheese.....	W. H. Getts, Grand Rapids.....	\$25 and costs.
Mar. 2	Oswald Reitz, Allenville.....	Manufacturing adulterated cheese.....	W. J. Cullum, Neenah.....	\$25 and costs.
Mar. 5	R. W. Minett, Richland Center.....	Failure to return empty ice cream cans. Swearing falsely in obtaining a permit to act as cheese maker.	W. F. J. Fogo, Richland Center.....	\$25 and costs.
Mar. 8	Arthur G. Hulke, R. 5, Merrill.....	Manufacturing adulterated cheese.....	M. C. Porter, Merrill.....	\$25 and costs.
Mar. 10	John Greenheck, Richland Center	Selling adulterated cheese.....	S. G. Curtis, Richland Center.....	\$25 and costs.
Mar. 11	C. F. Paul, Secy. Green Valley Cheese Co., Dancy.....	Selling adulterated cheese.....	Louis Marchetti, Wausau.....	\$25 and costs.
Mar. 12	De Wayne Hull, Platteville.....	Selling unsanitary milk.....	Frank White, Platteville.....	\$25 and costs.
Mar. 17	Ira J. Hamman, Monroe.....	Selling unsanitary milk.....	W. T. Saucerman, Monroe.....	\$25 and costs.
Mar. 17	Gerald Lacher, Milwaukee.	Selling adulterated cheese.....	Geo. E. Page.....	\$25 and costs.
Mar. 19	Mgr. Diamond Market Co.	Overreading Babcock test.....	W. F. Owen, Stevens Point.....	\$25 and costs.
Mar. 19	Joe E. Gazeley, Nekoosa.....	Overreading Babcock test.....	W. F. Owen, Stevens Point.....	\$25 and costs.
Mar. 22	Mrs. Wm. Steffen, Elroy.....	Selling adulterated milk.....	H. H. Dunn, Elroy.....	\$25 and costs.
Mar. 24	Henry Wedemboelt, Wausau.....	Selling adulterated cheese.....	M. C. Porter, Merrill.....	\$25 and costs.
Mar. 25	Harry J. Rhynner, Medford.....	Selling adulterated cheese.....	R. E. Andrews, Marshfield.....	\$25 and costs.
Mar. 27	Theo. Roth, Milladore.....	Selling adulterated cheese.....	R. E. Andrews, Marshfield.....	\$25 and costs.
Mar. 29	Thomas Zimmerman, Fairchild.....	Selling adulterated milk.....	Edwin Pierce, Merrillan.....	\$25 and costs.
Mar. 29	Ferdinand Miller, Fairchild.....	Selling adulterated milk.....	Edwin Pierce, Merrillan.....	\$25 and costs.
Mar. 30	John De Yong, Randolph, R. 1.	Delivering adulterated milk to a cheese factory.	Chas. S. Dering, Portage.....	\$25 and costs.
April 1	John Gosse, R. 4, Sheboygan.....	Manufacturing adulterated cheese.....	D. Mahsted, Plymouth.....	\$75 and costs.
April 5	Felix Pauly, Manitowoc.....	Offering for sale adulterated cheese.....	T. B. Volk, Plymouth.....	\$25 and costs.
April 5	Henry Blanke, Plymouth.....	Selling adulterated cheese.....	M. Kirwan, Sheboygan.....	\$25 and costs.
April 6	Lyle Halbersleben, Madison.....	Selling misbranded milk.....	A. C. Hoppmann, Madison.....	\$25 and costs.
April 7	Albert Baehler, Menasha.....	Manufacturing imitation cheese.....	A. H. Goss, Oshkosh.....	\$50 and costs.
April 8	John Blass, Boscobel.....	Manufacturing adulterated cheese.....	W. H. Payne, Boscobel.....	\$25 and costs.
April 9	Aug. Uttech, R. 2, Watertown.....	Delivering adulterated milk to a cheese factory.	J. Lyons, Beaver Dam.....	\$25 and costs.
April 9	Amos Uecker, R. 8, Watertown.....	Delivering adulterated milk to a cheese factory.	J. Lyons, Beaver Dam.....	\$25 and costs.
April 9	Wm. Grauvogel, Spring Green.....	Selling adulterated milk to cheese factory.	Harry C. Purdy, Spring Green.....	\$25 and costs.
April 9	John Rutz, Sawyer.....	Selling adulterated milk.....	L. J. Meverden, Sturgeon Bay.....	\$25 and costs.
April 10	Ernst Schultz, Beaver Dam.....	Delivering adulterated milk to a cheese factory.	J. Lyons, Beaver Dam.....	\$25 and costs.
April 10	W. Neuman, Beaver Dam.....	Delivering adulterated milk to a cheese factory.	J. Lyons, Beaver Dam.....	\$25 and costs.
April 10	Joseph Sachniski, Columbus.....	Delivering adulterated milk to a cheese factory.	J. Lyons, Beaver Dam.....	\$25 and costs.
April 12	Geo. Wagner, Beaver Dam.....	Delivering adulterated milk to a cheese factory.	J. Lyons, Beaver Dam.....	\$25 and costs.
April 14	Geo. H. Armstrong, Oconto.....	Selling adulterated cream.....	J. A. Donlevy, Oconto.....	\$25 and costs.

CONVICTIONS—continued.

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1920				
April 14	Wm. Heebner, Kendall.	Possession of adulterated milk with intent to sell.	C. H. Francisco, Kendall.	\$25 and costs.
April 14	J. H. Phillips, Chippewa Falls.	Selling adulterated milk to a creamery....	P. H. Colman, Chippewa Falls.	\$25 and costs.
April 16	Jos. Jetzler, Sheboygan.	Manufacturing and storing food not properly protected from filth.....	J. C. Meyer, Sheboygan.	\$25 and costs.
April 16	Albert Buenschinger, Green Bay.	Selling adulterated milk.....	N. J. Monohan, Green Bay.	\$25 and costs.
April 19	S. N. Hazeltine, Beloit.	Selling adulterated cream.....	J. B. Clark, Beloit.	\$25 and costs.
April 20	Herm Martin, Kenosha.	Selling soda water containing saccharine.	J. Tully, Kenosha.	\$25 and costs.
April 21	Emil Luther, Greenwood.	Selling adulterated cheese.....	Oscar W. Schoengarth, Nellisville.	\$25 and costs.
April 21	John Wuethrich, Greenwood.	Selling adulterated cheese.....	Oscar W. Schoengarth, Nellisville.	\$25 and costs.
April 29	Frank O. Barts, R. 3, Antigo.	Selling adulterated cheese.....	Arthur Goodrich, Antigo.	\$25 and costs.
April 29	W. L. Plzak, R. 1, Bryant.	Selling adulterated cream.....	Arthur Goodrich, Antigo.	\$25 and costs.
April 30	Anderson Bros., Owen.	Selling adulterated cream.....	Geo. Richards, Owen.	\$25 and costs.
April 30	W. C. Schonefeld, Beaver Dam.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	Ed. Garvin, Randolph.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	J. Hepp, Randolph.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	A. Johns, Randolph.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	A. Biel, Randolph.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	E. Dickoff, Randolph.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	E. Nico, Randolph.	Delivering unsanitary milk to a cheese factory.	J. Lyons, Beaver Dam.	\$25 and costs.
April 30	Herman Dettman, Sawyer.	Delivering adulterated milk to a condensery.	L. J. Meverden, Sturgeon Bay.	\$25 and costs.
April 30	Fred Sperber, Sawyer.	Delivering adulterated milk to a condensery.	L. J. Meverden, Sturgeon Bay.	\$25 and costs.
May 1	Peter Pauly, Saukville.	Selling adulterated cheese.....	T. F. Volk, Plymouth.	\$50 and costs.
May 1	Morris Kaplan, Madison.	Selling short weight on potatoes.....	A. C. Hoppmann, Madison.	\$75 and costs.
May 4	V. E. Cassel, West Salem.	Selling adulterated cream.....	John Brindley, La Crosse.	\$25 and costs.
May 5	Henry Wehrle, Cedarburg.	Selling unsanitary milk.....	A. H. Kuhl, Pt. Washington.	\$25 and costs.
May 5	John Jarschelski, Thiensville.	Selling unsanitary milk.....	A. H. Kuhl, Pt. Washington.	\$25 and costs.
May 5	Arnold Kaul, Port Washington.	Selling unsanitary milk.....	A. H. Kuhl, Pt. Washington.	\$25 and costs.
May 5	Consumers Milk Co., Beloit.	Selling milk in unsanitary bottles.....	J. B. Clark, Beloit.	\$25 and costs.

May 6	Joe E. Gozeley, Nekeosa.....	Overriding the Babcock test.....	B. B. Park, Stevens Point.....	Case appealed to circuit court.
May 7	A. Mackmuller, Mayville.....	Delivering adulterated milk to a cheese factory.....	E. Sauerhering, Mayville.....	\$25 and costs.
May 10	H. H. Brown, Eau Claire.....	Selling adulterated cream.....	J. E. Ellis, Eau Claire.....	\$25 and costs.
May 10	M. E. Rudolph, Eau Claire.....	Selling adulterated cream.....	Henry McBain, Eau Claire.....	\$25 and costs.
May 11	E. F. Robloff, Naugart.....	Selling adulterated cheese.....	M. C. Porter, Merrill.....	\$25 and costs.
May 12	Mike Possley, Fredonia.....	Offering for sale adulterated cheese.....	T. F. Volk, Plymouth.....	\$25 and costs.
May 13	A. J. Prelvitz, Ripon.....	Selling adulterated cream.....	R. C. Fairbanks, Fond du Lac.....	\$25 and costs.
May 13	Gust Zuege, Rosendale.....	Delivering adulterated milk to a cheese factory.....	R. C. Fairbanks, Fond du Lac.....	\$25 and costs.
May 14	Fred Ogl, Fond du Lac.....	Manufacturing and selling adulterated cheese.....	R. O. Fairbanks, Fond du Lac.....	\$25 and costs.
May 14	J. F. Bachman, Fremont.....	Manufacturing and selling adulterated cheese.....	M. B. Scott, Waupaca.....	\$25 and costs.
May 15	Theodore Koehler, Forestville.....	Failure to renew cheese maker's license and no license in factory.....	L. J. Mavarden, Sturgeon Bay.....	\$25 and costs.
May 19	Mike J. Meyer, Fredonia.....	Manufacturing adulterated cheese.....	A. H. Kuhl, Pt. Washington.....	\$25 and costs.
May 19	Wm. Wegner, Grafton.....	Offering for sale unsanitary milk.....	A. H. Kuhl, Pt. Washington.....	\$25 and costs.
May 20	Dan Merck, Berlin.....	Delivering milk to condensery in unsanitary milk cans.....	Fred Engelbranch, Berlin.....	\$25 and costs.
May 21	Albert Ramlet, Superior.....	Maintaining premises and utensils in an unsanitary condition.....	F. S. Parker, Superior.....	\$25 and costs.
May 24	J. H. Wagner, Wentworth.....	Offering for sale adulterated milk.....	F. S. Park, Superior.....	\$25 and costs.
May 25	W. Seefeld, Eden.....	Delivering unsanitary milk to a cheese factory.....	R. C. Fairbanks, Fond du Lac.....	\$25 and costs.
May 29	Geo. Moore, Plymouth.....	Manufacturing adulterated cheese.....	D. Mahsted, Plymouth.....	\$25 and costs.
June 2	Gust Hoppe, Port Washington.....	Selling adulterated cream.....	A. H. Kuhl, Pt. Washington.....	\$25 and costs.
June 8	C. H. Wood, Wisconsin Rapids.....	Selling adulterated milk.....	W. H. Getts, Wisconsin Rapids.....	\$25 and costs.
June 11	A. Knorr, R. 4, Beaver Dam.....	Operating an unsanitary milking machine.....	J. Lyons, Beaver Dam.....	\$25 and costs.
June 11	Leo Butler, Loganville.....	Operating and maintaining a cheese factory in unsanitary condition.....	H. C. Purdy, Spring Green.....	\$25 and costs.
June 11	H. D. Brickl, R. 4, Spring Green.....	Operating and maintaining a cheese factory in unsanitary condition.....	H. C. Purdy, Spring Green.....	\$25 and costs.
June 12	R. J. Ellsworth, Mineral Point.....	Selling an adulterated article food, to-wit: butter.....	T. H. Arthur, Dodgeville.....	\$30 and costs.
June 12	Frank Bilke, Beaver Dam.....	Operating an unsanitary milking machine.....	J. Lyons, Beaver Dam.....	\$25 and costs.
June 12	J. Hammer, Beaver Dam.....	Operating an unsanitary milking machine.....	J. Lyons, Beaver Dam.....	\$25 and costs.
June 15	Rudolph G. Schmid, Cambria.....	Maintaining a cheese factory in an unsanitary condition.....	F. W. Kiefer, Portage.....	\$25 and costs.
June 16	P. C. Fessmann, Juneau, R. 1.....	Manufacturing cheese under unsanitary conditions.....	J. Lyons, Beaver Dam.....	\$25 and costs.
June 16	T. B. Milton, Prairie du Sac.....	Acting as cheesemaker without a license.....	Otto A. Back, Sauk City.....	\$25 and costs.

CONVICTIONS—continued.

Date	Defendant	Cause of Action	Trial Judge	Fine or Forfeiture
1920				
June 20	Thomas Dwyer, Berlin.....	Delivering adulterated milk to condensery.	Fred Engelbrecht, Berlin.....	\$25 and costs.
June 21	Paul Horycki, Thorp.....	Delivering and selling milk in rusty and open seamed cans.	L. J. Snyder, Thorp.....	\$25 and costs.
June 21	Louis Twarowski, Thorp.....	Delivering and selling unsanitary milk....	L. J. Snyder, Thorp.....	\$25 and costs.
June 21	Andrew Knepa, Thorp.....	Delivering and selling milk in unsanitary cans.	L. J. Snyder, Thorp.....	\$25 and costs.
June 21	Peter Kudingo, Thorp.....	Selling and delivering milk in unsanitary cans.	L. J. Snyder, Thorp.....	\$25 and costs.
June 21	Joe Goledecke, Thorp.....	Selling and delivering milk in unsanitary cans.	L. J. Snyder, Thorp.....	\$25 and costs.
June 21	Wm. F. Naulin, Marathon.....	Operating a cheese factory under unsanitary conditions.	Louis Marchetti, Wausau.....	\$25 and costs.
June 22	Louis Kolubeck, Whitelaw.....	Delivering adulterated milk to a cheese factory.	A. H. Schmidt, Manitowoc.....	\$25 and costs.
June 24	Joe Socha, Edgar.....	Selling milk in unsanitary cans.....	Louis Marchetti, Wausau.....	\$25 and costs.
June 24	Fred Anner, Edgar.....	Selling milk which was unsanitary.....	Louis Marchetti, Wausau.....	\$25 and costs.
June 25	Jake Mgszka, Athens.....	Selling milk in unsanitary cans.....	Louis Marchetti, Wausau.....	\$25 and costs.
June 25	Arthur Meier, Medford.....	Selling adulterated cheese.....	Frank Firnstahl, Colby.....	\$25 and costs.
June 29	Aug. F. Jahnke, McFarland.....	Maintaining and operating a cheese factory in unsanitary conditions.	A. C. Hoppmann, Madison.....	License revoked.
June 30	Wuethrick Bros., Doylestown.....	Maintaining and operating a cheese factory in an unsanitary condition.	A. C. Hoppmann, Madison.....	\$25 and costs.
June 30	J. Schwock, Merrill.....	Selling milk in unsanitary cans.....	M. C. Porter, Merrill.....	\$25 and costs.
June 30	Wm. Egger, Merrill.....	Selling milk in unsanitary cans.....	M. C. Porter, Merrill.....	\$25 and costs.
June 30	Aug. Voelz, Merrill.....	Selling milk in unsanitary cans.....	M. C. Porter, Merrill.....	\$25 and costs.
June 30	Chas. Sool, Merrill.....	Selling milk in unsanitary cans.....	M. C. Porter, Merrill.....	\$25 and costs.
June 30	Albert Lense, Merrill.....	Selling milk in unsanitary cans.....	M. C. Porter, Merrill.....	\$25 and costs.
June 30	Edward Karlen, Thorp.....	Delivering and selling milk in unsanitary cans.....	L. J. Snyder, Thorp.....	\$25 and costs.
June 30	Sam Branecka, Thorp.....	Delivering and selling milk in unsanitary cans.....	L. J. Snyder, Thorp.....	\$25 and costs.

DISBURSEMENTS

For Year Ending June 30, 1920

Weigle, Geo. J., Commissioner, sal. and exp. -----	\$3,439.71
Anderson, W. J., special services -----	80.00
Beck, Josephine, filing clerk -----	393.14
Beckwith, Chauncey, inspector, sal. and exp. -----	3,006.62
Boettcher, J. E., inspector, sal. and exp. -----	2,406.73
Bornheimer, H. L., inspector, sal. and exp. -----	2,488.52
Cook, S. B., inspector, sal. and exp. -----	2,647.01
Crane, Nell, stenographer -----	225.60
Crippen, E. W., inspector, sal. and exp. -----	319.80
Crosby, R. R., inspector, sal. and exp. -----	3,119.51
Cummings, M. E., clerk -----	287.42
Findorff, Louena, stenographer and bookkeeper -----	990.00
Fischer, Richard, consulting director chemical laboratory -----	600.00
Gilman, Geo. D., inspector, sal. and exp. -----	2,900.06
Hanson, F. S., inspector, sal. and exp. -----	2,864.66
Hass, B. A., inspector, sal. and exp. -----	1,789.78
Hodg'in, Vera, stenographer -----	915.00
Howlett, I. R., chemist, sal. and exp. -----	2,000.48
Kelliher, J. M., inspector, sal. and exp. -----	2,656.73
Kessenich, K. H., clerk -----	60.96
Klueter, Harry, chemist, sal. and exp. -----	2,702.55
Kremer, C. J., inspector, sal. and exp. -----	2,351.71
Krohn, C. A., assistant chemist, sal. and exp. -----	1,911.84
Larson, H. C., chief, butter division, sal. and exp. -----	1,017.43
Lee, C. E., assistant commissioner, sal. and exp. -----	2,227.09
Lehnherr, Jacob, inspector, sal. and exp. -----	2,599.80
Madsen, Axel, inspector, sal. and exp. -----	2,781.07
Melaas, M. I., assistant chemist, sal. -----	659.82
Nerdrum, Ruth, stenographer -----	1,154.17
Norman, Minerva, stenographer -----	915.00
Pedigo, J. P., special services -----	20.00
Servis, G. A., inspector, sal. and exp. -----	2,046.07
Sherwood, M. T., inspector, sal. and exp. -----	2,706.99
Smith, R. W., chief inspector weights and measures, sal. and exp. -----	2,286.13
Stephenson, L. D., inspector, sal. and exp. -----	234.82
Sterns, W. P., inspector, sal. and exp. -----	2,627.31
Stewart, L. R., inspector -----	62.50
Stewart, W. A., inspector, sal. and exp. -----	2,892.04
Steuber, Geo. H., inspector, sal. and exp. -----	2,946.87
Town, H. G., inspector, sal. and exp. -----	2,152.93
Van Duser, James, inspector, sal. and exp. -----	2,283.11
Van Lone, W. M., inspector, sal. and exp. -----	920.26
Voigt, W. A., inspector, sal. and exp. -----	2,181.02

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Walter, M. L., secretary to commissioner, sal. and exp. --	1,462.56
Warner, Geo., inspector, sal. and exp. -----	2,701.83
Winder, Wm., chief, cheese division, sal. and exp. -----	1,422.71
Engineering Department -----	99.50
Insurance -----	65.37
Printing Board -----	1,443.27
Superintendent of Public Property -----	6,744.84
Refunds -----	219.00
Total -----	\$89,031.35

REPORT OF HARRY KLUETER

Chemist and Assistant Commissioner

HON. GEO. J. WEIGLE,

Dairy and Food Commissioner.

Dear Sir:—I take pleasure in submitting herewith a report of the work done during the period ending June 30, 1920. A part of this report covers the work of the chemist of the department from July 1, 1919 to March 1, 1920. The report from March 1, 1920 includes the work of not only the chemist but assistant commissioner as well.

It appears that the change made by you on March 1st, in the organization of the department is advisable. We all know the vast amount of work necessary in the dairy field. We also all appreciate the fact that expert knowledge of butter making and expert knowledge of cheese making is required in the dairy and food commission by the dairy industry. In order that the best possible service might be given by these experts it is certainly necessary that they be relieved of certain office duties which must or should be performed by an assistant commissioner. Everyone in touch with the dairy and food work for the last four years especially, has been brought to appreciate the many difficulties which have arisen in that industry. We were going along nicely in getting many needed additions and changes to our creameries and cheese factories, also the appliances used, when we were virtually halted by a request from the government that we refrain from condemning as unfit for use, certain appliances and apparatus because the replacement of such appliances and apparatus would have used up raw material such as steel, iron, copper and other valuable and necessary materials. Since we are now on the road toward peace and normal times, in a very short period we may expect a supply of such materials as are needed and feel that we may well proceed with our original plans without fear of being hampered.

I also feel now that the time is ripe for new legislation. It is to be regretted very much that it was impossible to pass a bill relating to the sale and production of eggs during the last legislative session, but I trust our return to normal times may place this matter in a new light. If we are to become a factor in the poultry and egg industry it will be necessary that development of the work

with the farmer in the production of eggs, be taken up. The question has been asked many times, what factors have influenced the development of the dairy industry in Wisconsin? One of the chief reasons given by many who have answered that question, is the passage and enforcement of adequate laws to control and regulate the production of milk and the dairy products manufactured therefrom. If this is true in connection with the dairy industry it is equally true in connection with the poultry and egg industry. Wisconsin eggs even now are sought for in the markets because it is claimed that we have ideal climatic conditions and an abundance of good feed. Therefore, it would seem that the one lacking factor is, regulation.

We know that it is now practical to manufacture bread in pound loaves and in larger loaves of definite weight. It therefore seems that the time should be ripe for legislation requiring bread to be sold by weight. In connection with the sale by weight it may be advisable also to establish a moisture limit for bread. We should have broader powers in handling food products. We should have broader powers in dealing with products of food which have become unfit for human consumption. As the laws now read we can simply purchase, if possible, samples of food which we believe to be unfit for food, analyze them, bring a prosecution and collect a meager fine hardly sufficient to cover the cost. We have no power to forbid further sale and traffic of this food. We should have the power to confiscate or seize such food.

We need some additional legislation in connection with our present cold storage law. A recent investigation by one of our inspectors disclosed the fact that a certain concern had stored a carload of prunes in cold storage and that such prunes were unfit for human food and that they were filled with vermin. We should at least amend our cold storage law so it would be impossible to put this food into cold storage until the boxes or containers in which it is stored were properly and conspicuously marked to show that such goods were not for human consumption. Such goods should also not be stored in the same freezer with other edible products, there being a possibility of contamination.

The use of the Babcock test is becoming more general and more important from day to day and we should at least require people using the Babcock test for testing cream be licensed. It may not be practical to license the operators who test only milk. It is somewhat more difficult to test cream by the Babcock method than it is to test milk, and inasmuch as the value of the products is greater per pound, greater care should be had in the testing. One can readily see that the misuse of the Babcock test, be it through carelessness or otherwise, may result in the loss of many dollars. In cream containing approximately ten times as much fat, the loss through this source on cream would therefore be approximately ten times what it would in connection with milk.

Some changes seem necessary in our present system for licensing cheese makers. Whether it be necessary that this change be made by the legislature or whether it be done by additional rules and regulations I have not carefully considered. However, it seems advisable and necessary if we are to succeed in maintaining our reputation and standard in the Swiss, American and other types of cheese, that we do something to restrain a cheese maker well versed in the manufacture of one type of cheese from attempting to manufacture another type. That is to say, a man under the present law and rules and regulations may well hold a license as a cheese maker and be an expert in the manufacture of American or Cheddar cheese. If occasion presented itself, he might attempt to take a position as a Swiss cheese maker when his training as an American cheese maker would be of little or no value.

I am also inclined to believe that in the near future some legislation or regulation should be adopted whereby the candidates for licenses as cheese makers and butter makers must pass a test. These men by virtue of holding a license, are privileged over other men who do not hold a license and it is only right that they should be required to show their knowledge and ability in handling the products which they are licensed to manufacture.

BEVERAGES

Seventy-five samples of beverages have been tested in the laboratory, forty-three of which were classed as miscellaneous beverages, five were grape juice and twenty-six alcoholic beverages tested for the percentage of alcohol.

Due to the fact that National Prohibition went into effect during the year covered by this report, there were a number of new beverages found on the market. A food inspector working in Milwaukee purchased a beverage labeled, "Juci Fruit." On the label of this beverage was the picture of several kinds of fruit, making it appear not only from the name but by design, a true fruit product. An analysis of this product shows that it contained little or no true fruit juice and so was adulterated as well as misbranded in that the designs on the label were false and misleading.

Several samples of sweet cider were submitted and most of them found to be preserved with benzoic acid. One sample, purchased as apple cider, was found to be an artificial product entirely and not made from apples. This same company, the O. K. Products Company of Milwaukee, was also selling a product by the name of "New York Sour Grapes" which was found to be artificially colored, adulterated with saccharine and misbranded in that it was not a grape product. Another Milwaukee company, the Nu-Port Company, placed on the market an apple cider and beverage labeled "Catawba" both of which were found to be adulterated in that the one contained no apple juice and the other was not a product made

from grapes. The Rose Candy Company also of Milwaukee, placed on the market a cider and a beverage labeled "Nu-Port." The product labeled cider was adulterated in that it was not genuine cider and an artificial preparation, artificially colored and in imitation of cider. The product labeled Nu-Port was not a grape product and therefore was also adulterated. Prosecutions were started in the Milwaukee courts against these companies for the sale of these products, which resulted in convictions.

Quite a number of beverages were found to be preserved with benzoic acid or benzoate of soda and several were adulterated in that they contained saccharine. Most of the beverages found to contain benzoate of soda were shipped into the state and not manufactured here. The use of saccharine was undoubtedly attempted because of the high price of sugar, not necessarily the scarcity. Prosecutions were started in all cases where saccharine was found and convictions resulted.

There was submitted by the Baumbach, Reichel Company of Milwaukee, a sample of concentrated cider. This product was manufactured in very much the same manner that milk is concentrated or evaporated and the label on the product gave directions for diluting with a definite quantity of water, whereby the product would be brought back to its normal state. An analysis of the concentrated product so diluted, showed it to be of the same composition as sweet cider.

There has been on the market for a good many years a product known as boiled cider. This is also a concentrated product made by evaporating considerable of the water in apple juice, but differs very much from this new product here described in that when boiled cider is diluted with water the resulting product does not have the characteristic apple juice or sweet cider flavor and taste. It is always necessary to re-enforce it with citric acid and sugar.

It seems that there are great possibilities in the manufacture of beverages. From discussions, however, with some of the manufacturers it is apparent that considerable study and thought is still necessary to bring carbonated and uncarbonated beverages up to a standard of excellence where they will create a demand for such products. There is a real shortage of beverages of such quality that might be hoped to take the place of those beverages which have disappeared from the market. There has been a disposition on the part of the trade dealing in these products, to resort to the use of chemical preservatives, to substitute saccharine for sugar and to resort too freely to the use of artificial color. It may have been true before we had prohibition that the low price of non-alcoholic beverages did not permit the investigation necessary to bring about improved quality, nor the erection of modern, up-to-date factories. This industry seemed to be content to exist with little or no activity for its development but the time has now come when this industry

must exert itself to develop and place on the market products which can and will replace those that have disappeared.

Beverages must be put out in attractive packages, be pleasing to the palate and capable of refreshing those who partake of them. I feel too much time and attention has been given to what may be accomplished with artificial products. By artificial products I mean those products composed of artificial flavors and colored by the use of artificial color. More attention must be given to the manufacture and production of products obtained from fruits and fruit juices.

This brings us to the subject of grape juice and what do we find in connection with the variety known as Catawba? The producers of this product are not content to follow a natural course of manufacture without the use of a preservative and a clarifying agent, but seem to insist on using sulphurous acid or sulphur dioxide. It is true that the time necessary to obtain a bright, clean Catawba grape juice is very much less where sulphur dioxide is used and undoubtedly the product can be handled in a much more careless manner; but the finished product thus manufactured, though it has a bright, sparkling appearance and good keeping quality, is decidedly inferior to a product manufactured without sulphur dioxide. A very superior Catawba grape juice can be produced and is being produced by some manufacturers by simply storing and clarifying their product in this way.

During the year a number of samples of beer, wine and other alcoholic liquors were submitted by the commissioner of prohibition for the purpose of determining the percentage of alcohol. A few other samples were analyzed to determine whether or not the percentage of alcohol stated on the label was correctly stated with a view to determining if the products were misbranded.

DAIRY PRODUCTS

One thousand four hundred fifty-six samples of dairy products have been analyzed during the year. Two hundred and nine samples were butter, five hundred forty-five were cheese, four hundred fifty-two were milk and one hundred forty-seven were ice cream. We have collected and analyzed a larger number of samples of butter, cheese and ice cream than has been our custom in former years. The reason for the large number of samples is that we felt something should be done to determine the character of these products as they were being manufactured and offered for sale. It is also true that most of the samples of cheese were collected and analyzed because we suspected they contained an excessive amount of moisture.

BUTTER

Thirty-seven samples of butter after analysis were found to be in compliance with our standard. One hundred twenty-five were classed as not standard and thirty-seven submitted samples were tested for the presence of foreign fat. All of these samples were found to be free from foreign fat. In classifying these samples as standard or not standard we used the present state standard for milk fat in butter of 82.5%. By an examination of the results of analysis it will be seen that many of the one hundred twenty-five samples classed as not standard, contained 80% or more butter fat but nevertheless fell short of the 82.5% standard.

It will also be noticed that many of the samples contained percentages of fat as low as 78% and one was as low as 72.46%. Many of the samples contained between 77% and 78% of fat. It is also surprising to note the number of samples that contain 16% or more of moisture. I hope that every butter maker in the state will make an effort and have an opportunity to examine closely the results of analysis obtained on these samples of butter. The record is one that the butter makers of the state of Wisconsin cannot feel proud of and I believe if this matter ever comes to the attention of these men as a whole, some action will follow.

There has been considerable agitation on the part of many manufacturers of butter for an 80% standard but the results obtained here clearly show that many of our creameries would not even live up to such a standard. If there is any advantage to the creamery men in the production of a uniform product, certainly the creamery interests of this state are not availing themselves of that advantage. The percentage of moisture varies from 13½% to 22.88%. We find that some samples contain as high as 6.72% of salt, many samples containing from 4½% to 5½% of salt. It has been stated by men who claimed to know that certain large interests manufacturing

butter are able to dispose of large quantities of their product even though it be of inferior quality, simply because the product is uniform in composition and flavor. Their product is not a high scoring butter, that is, is not of exceptionally good flavor, but the consumer knows when he purchases this brand of butter that it will be passably good and can be eaten; he is also reasonably sure that it will not be of the lowest grade and need not be discarded. If these large interests using the inferior raw material had an opportunity of getting a supply of raw material such as is obtained by many of the small local and cooperative creameries of this state, their product would not be only passably good but it would be of such quality as to appeal to the consumer and the consumption of oleomargarine would be on the decline instead of increasing.

If the creamery men of the state hope to hold their own in competition with oleomargarine it will be necessary that a product with at least some semblance in uniformity and composition be manufactured and that a good deal of attention is necessary with respect to the quality of their product from the standpoint of flavor. Butter is one of the most valuable food products on the market today and those engaged in its manufacture must be brought to realize that they have a duty to perform in the manufacture and handling of this important food.

Some little experimental work was done in the manufacture of butter during the year. The claim was made and results of analysis on samples submitted showed that it was impossible to control the percentage of salt in butter. The data presented showed that samples of butter taken from different parts of a churning of butter would differ as much as 2% in the salt content. When that data was presented it so happened that Mr. H. C. Larson, then chief of the butter division of the commission, had an opportunity to collect samples from different parts of the churn at several large creameries. We found at the creamery of the Keilsmeier Company at Spring Green that four samples of butter taken from different parts of the churn contained the following percentages of salt: 3.67% the lowest, 4.01%, 4.08% and 4.35%. In this particular churning there did not seem to be this large variation in the distribution of salt to which our attention was called. It is also a fact in connection with these samples that this butter was being heavily salted.

A few days later, Mr. Larson visited the Wisconsin Creamery Company's Plant at Sauk City and again took a number of samples of butter from various parts of the churn and we found the following percentages of salt: 2.61%, 2.70%, 2.78%, 2.83% in one churning; and 2.71%, 2.81%, 2.96%, 3.38% in another churning. At the Deerfield Creamery about fifteen days later four samples from various parts of the churn were again collected and the analysis showed the following percentages of salt: 2.99%, 3.64%, 3.88% and 3.89%. In all of the samples collected by Mr. Larson nothing was said by him concerning the method of salting or the

amount of salt used. The butter maker was permitted to manufacture the product in his usual manner. While the data collected indicated some variation in the salt content, the variation was not nearly as large as the variation shown by the data presented by the butter maker, leading us to take up this subject.

During the latter part of June some investigation of the work in connection with butter was undertaken by the department and it became necessary for Mr. Larson to go into a creamery and actually manufacture butter. This presented an opportunity for further work and study in connection with the distribution of salt. Four samples were taken from each of the churnings made and the salt content of each determined with the following percentages: 2.78%, 2.80%, 2.75% and 2.78%. Four days later another churning was made from which four samples were collected from various parts of the churn and the salt content upon analysis was found to be 3.34%, 3.46%, 3.41% and 3.59%. A few days later another churning was made and samples again taken. Upon analysis the following percentages of salt were found: 3.45%, 3.28%, 3.30% and 3.25%. On two subsequent churnings the salt content of samples again taken as in the other churnings, that is from various parts of the churn, was found to be 2.10%, 2.61%, 2.62%, 2.6%, 3.42%, 3.39% and 3.46%.

The result of this work clearly indicates that the distribution of salt in butter in the process of manufacture can be controlled and the salt quite uniformly distributed. The claim cannot be made that these were small experimental churnings. I wish to state that they were comparatively large churnings and the work was done on a commercial scale. These results clearly indicate that any claim that a low percentage of fat in butter may be due to an uneven distribution of salt is not a justifiable claim. If the butter maker is not distributing the salt uniformly in his product, it is not because it is impossible to do so, but because it may be more convenient. As a result of this work I do not believe we should be influenced in determining whether a prosecution for adulterated butter should or should not be made because we find the sample in question has a high percentage of salt and therefore a low percentage of fat. It is within the power of every butter maker to distribute the salt uniformly in his product and if he does not choose to do so, he should expect to be penalized when his product is found to be below the standard in fat fixed by the state.

CHEESE

The large number of samples of cheese collected or submitted and analyzed was due to the fact that the legislature of the state set a maximum permissible moisture content for American cheese and also for Brick cheese. Up to the fixing of a moisture content or the setting of moisture standard nothing could be accom-

plished in the way of correcting an excessive amount of moisture but with these standards fixed, it was possible to do some very effective work. Of the samples collected by our inspectors and analyzed, 260 were passed as standard and 244 were classed as not standard.

Practically all of these 244 samples were classed as not standard because of the excessive amount of moisture. In a few of the cases they were found to be adulterated in that they contained less than 50% of fat in the moisture-free solids. In other words there was evidence of the manufacture of cheese from milk from which a part of the fat had been removed. An examination of the record of convictions found elsewhere in the report, is all that is necessary to show how this matter has been handled. That the manufacture of cheese containing excessive amounts of moisture has influenced the quality of Wisconsin cheese, cannot be questioned. A discussion of that subject can be found in the report of Mr. Wm. Winder, chief of the cheese division of this department. By referring to the analytical data, it is also very apparent that high moisture cheese should be considered from the standpoint of lowering the food value of cheese.

At the time the moisture standard of 40% for American cheese was fixed, we were assured that that percentage of moisture in American cheese, if permitted, would not necessarily lower the quality of the produce. Since the adoption of that standard and its enforcement, many of those who favored 40%, now feel that the standard is too high and should be lowered. Undoubtedly it is cheese makers made cheese containing 36 and 38% of moisture previous to the establishment of a moisture standard of 40%, who upon learning that 40% was permissible, immediately began to change their processes of manufacture so as to reach the 40% limit. One can readily see that in many instances this was necessary, for one cheese maker is in fact manufacturing cheese in competition with another. If a cheese maker at one factory is able to make a larger number of pounds of cheese from a hundred pounds of milk than is the cheese maker in the neighboring factory, there is bound to be dissension among the patrons of the factory where the lower yield is being obtained.

Another important factor which has had to do with the incorporation of moisture, is the fact that there has been an abnormal demand for all food products and every producer of food was urged to manufacture as much food as possible, so there are two distinct reasons why I think it may be claimed that the average moisture content of American cheese manufactured in this state has been raised. The demand for a greater production of food, has been general and there will be a large increase in the production of milk. This increased production of milk, together with a falling off in the demand for cheese, will no doubt have a tendency to bring the standard cheese back to somewhere normal.

In a product like cheese the law of supply and demand is bound to have an influence. When the product sought for is scarce, the public becomes less critical. As soon as there is production equal to the demand, and it may well exceed the demand shortly, the public and the dealers in cheese will become more critical and the possibility of disposing of cheese containing, as we have found in many instances, as high as 45% of moisture, will become less. A product like cheese known and consumed by the public as being a concentrated food product may well be looked upon with suspicion by the consumer when the character of the product is changed by excessive moisture and an appreciable lowering of its food value.

A great deal of our activity in high moisture cheese had been in the American type. We can profitably spend considerable time on the collection and analysis of Brick cheese during the coming year. Several samples of American cheese have been analyzed in the laboratory in which the percentage of fat in the moisture-free solids has been found to be below 50. These samples show the cheese from which they were taken to be adulterated cheese. There has been a disposition on the part of some cheese manufacturers to resort to the practice of skimming a portion of the milk, adding the skimmed milk to the whole milk and making cheese from the mixture. The statement has been made that this is an attempt to standardize cheese, or perhaps more clearly stated, to manufacture cheese from milk which has been standardized. The milk was skimmed with the idea of bringing it down to the minimum legal requirement for milk fat in milk, namely 3% and from this standardized milk cheese was manufactured. With our present standards for milk and cheese, this practice is not permissible or legal.

Certain of the interests have tried to justify this view on the claim that evaporated milk is often manufactured from standardized milk. In this respect perhaps no saying is quite as fitting as the old saying, "two wrongs do not make a right." It may be possible that our present standard for fat in evaporated milk is too low. As a matter-of-fact we know that the federal government is now requiring that evaporated milk shall contain 8.25% of milk fat instead of 7.8% which was formerly held to be the standard. Food laws are enacted and enforced for the protection of the consuming public and for the protection of the honest dealer against the dishonest dealer. If it is found by investigation that evaporated milk can be manufactured in all cases with a fat content of 8.25%, no doubt the federal government will establish that percentage of fat as the legal percentage.

It is to be hoped that if the federal government or any state government legalizes the manufacture of evaporated milk or cheese from standardized milk, the standard for standardized milk will

be set not at the minimum legal requirement for milk fat in milk, but somewhat above the minimum legal requirements; so products manufactured from standardized milk will be superior in some instances to those products which are manufactured from a supply of milk which happens to meet the minimum requirement of the law. The effect of standardization should be to raise the quality of the products manufactured from it rather than to depreciate the quality. If the fat requirements of evaporated milk and cheese are reduced so it becomes possible to skim practically all of the milk used in the manufacture of these products, the consuming public will be the loser and there is great danger of damage to the industry by the production of inferior products.

The term "standard" when used with commodities is generally understood to mean at least of average quality or better and any effort on the part of food manufacturers to set standards which permit skimming of milk with a consequent lowering of the fat standards in food products should be condemned and opposed by food officials. I can see how standardization of milk for the manufacture of evaporated milk and cheese would be beneficial if the percentage of fat in the standardized product was set sufficiently high. If we must have standardization in milk for the manufacture of these products, let us take at least the average fat content of milk for our standard and not the minimum fat requirement for milk fixed by statute.

MILK

Four hundred fifty-two samples of milk were tested, one hundred fifty-one of which were submitted samples. It is necessary for the laboratory to make fat determinations on many submitted samples of milk so that producers of milk may have some opportunity of checking up the testing done by those to whom they sell their product. Thirty-nine samples of milk collected from various cities were found to be standard and forty-four were found to be below standard or adulterated. This, of course, does not show the true percentage of pure milk and adulterated milk delivered. Our inspectors submit only questionable samples of milk for analysis. Hundreds of samples are tested by the inspectors and found to be in compliance with our milk standard.

The subject of city milk inspection is an important one for this is in many cases the chief source of food for infants and invalids. In connection with the city milk work, sediment tests are made and where possible, visits to the dairies where the milk is produced are made. It is to be regretted that the amount of work our inspectors have to do is so large that they can give but a limited amount of time to this subject. In larger cities to keep the city milk supply up to the standard with respect to its fat content, solids not fat and its sanitary production it is found necessary to maintain

one or more milk inspectors. It is necessary that inspections be made at least once a month and it is advisable that these inspections be made more often. The importance of the city milk supply is realized by larger cities and so we have some of the larger cities like Milwaukee, Madison and Ashland doing their own city milk inspection. This plan of milk inspection should be carried to the smaller cities. Some one in every city or village should be responsible for the milk supply and that milk supply should be tested not once a year as is now the case, but should be tested at least once a month. With the increased amount of work put on to the inspectors of this department it is becoming more difficult each year to find a sufficient amount of time to give to city milk inspection.

Here again we have found that the idea of standardization has crept into the industry. In some of the larger cities where the supply is handled through milk plants, there has been a trend toward standardization. In practically all instances we find that standardization consists of the removal of a part of the fat. That kind of standardization is just as wrong in city milk as it is in the production of cheese and evaporated milk. Our present law relating to the sale of modified milk is inadequate. It should be changed. The term "modified milk" does not convey to the consumer the same idea that the term "standardized milk" would convey and our present law should be amended so if milk fat is abstracted from milk or if it is added to milk, the resulting product should be called standardized milk and sold as such with a statement of the percentage of fat plainly stated on the bottle in which the milk is delivered. In setting a fat standard for this product that standard should be set above the minimum fat requirement for milk and should be in my opinion not less than 3.8%, or better 4.0%.

During the coming year, if it is possible, I strongly urge that considerable city milk work be done by our men in connection with the creamery, cheese factory and condensery inspections. For many years the amount of work to be done at these places has been so large that it was impossible for our men to completely cover their territories, even if they devoted all of their time to cheese factories and creameries during the season of their operation say nothing of city milk work. If it ever becomes possible to increase the number of inspectors so the amount of work in creameries, cheese factories and condenseries is lessened, more time can be given to city milk inspection and this work can be done at various seasons of the year. To start milk inspection the first of November and continue it until the first of March when the other industries again demand our attention, is not a practical way of doing the work, for it has become well known among the city milk dealers that they may expect a state inspector at almost a definite time and they feel that after one inspection they will be let alone for at least another year.

Eighty-six samples of milk were collected at cheese factories, creameries or condenseries and upon analysis found to be below standard. Hundreds of samples of milk have been tested by our inspectors and passed as standard. With the responsibility placed on us of licensing creameries, cheese factories and condenseries it has been necessary during the past few years that our men partially neglect the duty of taking in and examining the milk delivered to creameries, cheese factories and city milk plants. This is an important duty and during the coming year it should be required of every creamery or cheese factory inspector that he take in and examine the milk of at least one creamery or cheese factory each day.

We have been over the territory several times and know the condition of our creameries and cheese factories with respect to sanitation and equipment. It would therefore seem that we might reasonably enlarge on the other duty at the expense of this work. It is a well established fact that the finished product of a creamery or cheese factory or even a condensery can be of no better quality than is the raw product received at that plant and manufactured into food. It must not be assumed that we have accomplished anywhere near what is to be desired in the way of better creameries or cheese factories. We are far from the ideal. Only the other day I heard the remark made by a man who stands high in the Swiss cheese industry of this country, that until suitable factory buildings were supplied in which to manufacture Swiss cheese and store it, we could never hope to have our product equal in quality to that of the imported product. In fact this person referred to many of our Swiss cheese factories as mere sheds, unsuitable for the production of a high class Swiss cheese and inadequate in storage facilities, so it is plainly evident that much work is still to be done along these lines also.

ICE CREAM

One hundred forty-seven samples of ice cream have been collected by our inspectors and analyzed. Twenty-nine of these samples were found to be in compliance with the standard for that product and one hundred eighteen were found to be below standard. The greater part of these samples of ice cream was collected by our inspectors during the months of July and August, 1919 and most of them were collected in the larger cities. It was impossible to collect and analyze samples from every city and village in the state but we felt that by inspecting the products of the largest dealers and the dealers in the comparatively large cities, we would be reaching the greater bulk of the ice cream manufactured and sold in the state. I feel our inspection of the ice cream represented at least 70% of the total product made and consumed in the state.

Some surprising results have come to light as a result of this work. It is true that butter fat has been an expensive article but it is also true that ice cream is more expensive today than it was when butter fat was cheaper. The cost of butter fat I do not feel should be a valid excuse for the low percentages used by many of our manufacturers. An examination of the percentages of fat found in samples of ice cream reveals the fact that a few samples were found to contain as low as 5.6% and 5.8% of butter fat. Several were found to contain less than 7% and quite a few less than 9%. In judging the samples as to whether they were standard or not standard the present state standard of 14% was used. It will be noticed that many of the samples were in the neighborhood of 10% to 12%.

There has been considerable agitation for the lowering of the butter fat standard in ice cream to 12% but I dare say that had we had a 12% standard many of the samples now found to contain 10% and 11% would have been found below 10%. There has been a disposition on the part of too many of the dealers to come just within the law or a little below its requirements. If any change should ever be made in the butter fat standard for ice cream, further standardization of the product is also necessary. In the manufacture of butter the number of pounds of butter taken from the churn in excess of the number of pounds of butter fat put into the churn is used as a basis to calculate the over-run. The general public know little or nothing about the manufacture of ice cream and many of them would indeed be surprised to learn that the finished product is often twice the volume of the raw material that goes into the finished product. That is to say, out of 100 gallons of mix consisting of cream, milk, sugar and flavoring, 200 gallons of finished product are made. In a few instances I have observed even larger over-runs during the past year. This increase in volume in the ice cream trade is known as the "swell" and not the over-run as is the case in the creamery business. It can, however, be considered as truly an over-run in the case of ice cream as it can in the manufacture of butter. If we lower the butter fat standard to 12% we certainly should fix the maximum permissible over-run at not to exceed 80%. The increase in volume of the finished product over the volume of the mix is due to incorporated air or in some few instances, due to the incorporation of carbon dioxide.

With the overrun varying from 75% to 125% and the product being sold entirely by volume, it is clearly apparent that the butter fat standard of ice cream does not determine how much butter fat a consumer is to get in his finished product and if we are to even consider the lowering of the present standard, we must, in justice to the consumer, do something to regulate the over-run.

Another very important matter in connection with ice cream

and one which the manufacturers apparently seem to lose sight of, is the character of the flavoring extracts used by them. In all too many instances we find that ice cream sold as vanilla ice cream is not vanilla ice cream but has been flavored by cheap imitations and compounds, in many instances producing flavors of the rankest kind. In discussing this matter with one or two dealers I have been informed that certain trade demands a strongly flavored product and that they have attempted to justify the use of these cheap, rank flavors on those grounds. I do not believe the consumers want a stronger flavor of that kind. They may like a stronger vanilla flavor, but a stronger vanilla flavor can never be produced by implying an extract of tonka and by using compounds loaded with coumarin.

In the analysis of ice cream it is necessary that all samples be allowed to liquify at room temperature and that they be thoroughly mixed before sampling. The appearance of some of the melted products is far from appetizing. Excessive amounts of gelatine and gum are used and when the product is allowed to melt we have something that in no sense resembles cream or is of a creamy consistency. It is more of the nature of a thin gelatine or gum pudding and I dare say would, in at least a few of the samples examined by us, prove repulsive rather than appetizing. In a few of the samples examined we have also found artificial color, undoubtedly added for the purpose of making the product appear better or of greater value, giving it the appearance of a rich, yellow cream. This is especially deceptive when the fat content of these samples is found to be far below the legal standard. Very liberal use has been made of artificial color in connection with the manufacture of strawberry ice cream. Strawberry ice cream is a fruit ice cream and according to our legal standard and definition, must contain fruit and not less than 12% of butter fat. All too frequently we find a highly colored, artificially flavored product sold for strawberry ice cream with no fruit whatever in it. This is a clear violation of law.

We appreciate that the ice cream industry has had its difficulties but what industry or what individual has escaped them during the past few years?

CREAM

Forty-two samples of cream were taken to check up the work of creameries or cream buying stations. In determining the value of cream by the Babcock method we find there is considerable discrepancy in some instances. One reason why we may well look for discrepancies which were not so apparent formerly, is because there has been a tendency on the part of creameries and cream buying stations to get the farmer to skim a heavier cream, that is, a cream with a higher percentage of butter fat. Then too, we

have the whey cream to contend with and in many instances we have found that whey cream contained as high as 50% or 55% of butter fat. It is apparent that more difficulty may be expected in the sampling of a cream so high in butter fat. I do not believe there is any more difficulty in making the Babcock test, but the trouble is in getting a true, uniform representative sample of the cream from the can in which it is delivered. It seems advisable that some work be done either by the University Dairy School or by this department with respect to the accuracy of samples taken from cream of this character.

CANNED GOODS AND THE CANNING INDUSTRY

The legislature at its last session passed a law licensing all persons, firms or corporations operating condenseries and canning factories. The provisions of the law are very similar to the provisions of the law providing for the licensing of creameries and cheese factories. As a rule result of the passage of this law it was necessary that a set of rules and regulations be drafted under which the canning factories and condenseries could be licensed.

The law specifically states that a license shall be granted under such reasonable rules and regulations as the dairy and food commissioner may from time to time prescribe. Such a set of rules and regulations was drafted for each of the industries. A public hearing was held at which those interested in the industries were given an opportunity to meet with the commissioner and consider the rules and regulations drafted. The meeting for consideration of the canning factory rules and regulations was held in Milwaukee at the Wisconsin Hotel on December 18, 1919. A very large representation of the canners of the state was present and an entire day was taken up in the consideration and discussion of the rules and regulations. A few minor changes were suggested by representatives of canneries but the rules and regulations as a whole seemed to be acceptable and were, with the changes suggested, finally adopted by a vote of the conference.

In January, 1920, a similar hearing was held in the Senate chamber of the capitol at Madison with those interested in condenseries. Each rule and regulation was taken up separately and thoroughly discussed. Here also as in the canners' conference a few changes were suggested by those attending and the rules and regulations with those changes were also adopted. As soon as these rules and regulations were printed a copy of them, together with an application for a license, was mailed to each of the canneries and condenseries of the state.

In order that the inspectors visiting the canning factories might have a better understanding of the requirements of the law and the rules and regulations, a conference of the inspectors was called and a week's inspection trip of canneries arranged. During this in-

spection trip the inspectors were given an opportunity to become familiar with the buildings, machinery and equipment necessary for the operation of a canning factory. In this way it was hoped that uniformity in inspection would be accomplished and I am strongly inclined to believe that it was.

Beginning the first of June, each of the four food inspectors was instructed to take up the work of canning factory inspection for all of the factories located in their respective territories. We had on file on June 1, applications for license from about 126 canning factories. The opening of the pea canning season was somewhat later this year so a good opportunity was given the inspectors to visit most of the plants before the actual canning operation began and to determine, as far as possible, the things which needed to be done in order that the factory would comply with the law and the rules and regulations under which they were to be licensed. As soon as the actual canning operation began, each inspector visited the factories in his territory as frequently as possible for him to do so.

A detailed inspection report was submitted by each of the inspectors for each cannery visited. We found most of the operators of canning factories in an open frame of mind concerning the law and the rules and regulations, but found the chief difficulty in getting absolute compliance in many cases, to be the inability to obtain material and labor to carry out the changes or additions which seemed necessary. Strict attention was paid by each of the inspectors to the sanitary conditions of the plants with a view to keeping each factory in the best possible condition. We have found that further attention and study will be necessary with respect to sewerage and waste disposal, also that further attention must be given to a suitable base for vine stacks at factories and viners. We also find that it will be necessary to devote further attention to the rule and regulation which requires that a suitable supply of water and steam must be provided at viner stations. A few of the viner stations are now using electricity as a source of power. At these stations there seems to be a disposition to disregard the requirement with respect to water and steam for cleaning purposes.

There still remains considerable work to be done at the various factories with respect to the construction and condition of floors, walls and ceilings in the packing rooms, but as stated before, it was in many instances impossible to make those changes or repairs during the present season. It is my intention to take up by correspondence with each of the factory operators, those changes or additions which are necessary before the license now held by such factory can be renewed. I feel this should be done at the earliest possible date so there will be ample time for these changes and additions. In a few instances we have been promised by the operators of canneries that the present plants would be wrecked

at the close of the season and new one erected. There are a few plants in the state which it would be impractical to attempt to remodel with a view to bringing them up to the standard set by the rules and regulations. I feel that a great improvement in the industry and the plants will be noticed in the following year.

FLOUR

Twenty samples of flour were analyzed during this period. Practically all of the samples were submitted by people who had taken wheat to the mill and had flour manufactured from it. Considerable trouble was encountered by these people in the baking of bread. The analysis, however, showed the products to be genuine wheat flour and served to prove that the difficulty was not due to any form of adulteration practiced at the mill, but rather due to the fact that the flour had not been properly aged and undoubtedly was not as highly a refined patent flour as people are accustomed to use. Several samples of buckwheat flour were also submitted but no adulteration was found.

One sample of wheat flour collected by our inspector Mr. Kremer of Milwaukee, was found to be artificially bleached by the use of oxide of nitrogen. The food laws of this state prohibit the sale of bleached flour. This flour was manufactured by a mill in Milwaukee and the matter was taken up with the manufacturer who claimed that they manufactured no bleached flour for sale in this state but that the sample collected was obtained from a shipment made by mistake and that it was not intended to be sold in this state. Another sample of wheat flour submitted by Mr. E. Carrol of Monroe was found to be badly adulterated in that it contained numerous worms and bugs.

FOOD PRESERVATIVES

Three samples of food preservatives were collected. One sample upon analysis was found to be a mixture of sulphur and charcoal. This substance was to be used in butchers' refrigerators or other places where foods are stored. The directions stated that a certain amount of the powder was to be burned and the fumes confined. By burning a mixture of sulphur and charcoal, fumes of sulphur dioxide are produced and the process is none other than the process of fumigating such as is used by the burning of common sulphur candles. The only purpose of adding charcoal was to conceal the character of the product and to deceive.

Two samples of food preservative which were sold to be used in soda waters and other beverages, were found to be solutions of sulphite. Use of such a preservative is specifically prohibited by statute.

LARD

Twenty-nine samples of lard were collected as a result of statements coming to the department that gross adulteration was being carried on in the manufacture of lard. The form of adulteration was said to be the addition of beef fat. We therefore instructed our inspectors to pick up samples of lard at various parts of the state and upon analysis we found twenty-eight of the samples collected to be free from adulteration and one sample was found to contain a very small percentage of foreign fat, undoubtedly beef fat. In this particular case the dealer was manufacturing his own lard and for the purpose of hardening had added a small percentage of beef tallow. I think the work shows very conclusively that the statements that gross adulterations were being practiced in the manufacture of lard, were unwarranted. It is also a fact that at the time these claims were made the price of beef fat was almost equal to the price of lard. I also wish to say that practically all of the samples collected were from the smaller producers or dealers and were not the products of packers. Their products being shipped into interstate commerce, is being controlled by the federal government and where beef fat is used it has been found by inspection that the tubs are always plainly labeled to disclose that fact.

It is true in doing some inspectional work with new inspectors I found the merchant was not always selling this lard as lard with beef fat and on being questioned concerning that point, we found that the label had not been carefully read and that the merchant assumed he was selling pure lard. This practice, however, is not at all general and I feel that the people of Wisconsin are receiving a good, pure grade of lard.

LINSEED OIL

Thirteen samples of linseed oil were submitted and analyzed, ten of which were found to be free from adulteration and three badly adulterated with mineral oil. I regret very much to say that with the vast amount of work done by our inspectors, we have been unable to give the proper time and attention to the collection of samples of linseed oil and the enforcement of the law relating to its sale and labeling. This work must be taken up during the coming year and further attention given to it.

MEAT PRODUCTS

Eleven samples of meat products were analyzed, eight of which were samples submitted by our own inspectors and three from private individuals. One sample of meat submitted from Barneveld, was suspected of containing *Bacillus Botulinus* but upon analysis was found to be free from that organism. No samples of chopped

meat were found which had been preserved with sulphites and the most common form of adulteration found by our inspectors was the sale of sausage with cereal as and for sausage.

MISCELLANEOUS PRODUCTS

The analysis of twenty-four products submitted is reported under the above heading. The reason for including these various products under this heading is that there were not a sufficient number of each product to warrant a separate heading.

One sample was bought for sweet oil and upon analysis was found to be cotton seed oil. A sample of Sa-Van-Eg was purchased from the H. C. Prange Company at Sheboygan and found to be misbranded. A sample of evaporated milk manufactured by the Union Condensed Milk Company, Chicago, was found to be below standard in fat. A sample of Egg-Dip bought of Joseph E. Graf, La Crosse and manufactured by the Miller Produce Company, Chicago, was found to be nothing more than common salt. My opinion is that this product would not act as a preservative for eggs. A sample labeled Post's Eggo-Like manufactured by the Post's Eggo-Like Manufacturing Company, Des Moines, Iowa, was found to be misbranded in that it contained fraudulent, false and misleading statements on the package.

OLIVES

Due to the fact that several outbreaks of Botulism occurred throughout the United States from the eating of olives containing that poison, considerable time and attention was given to this subject by our inspectors. Samples were submitted and examined. We also cooperated with the Bureau of Chemistry charged with the enforcement of the Federal Food & Drugs Act in that we picked up shipments of olives for that department. These particular shipments were connected with other shipments in which *Bacillus Botulinus* had been identified. In samples examined in our laboratory, we found no evidence of *Bacillus Botulinus*, although most of the samples submitted showed spoilage.

SACCHARINE PRODUCTS

Thirty-four samples of saccharine products were analyzed, most of which were cane sugar. A sample of cane sugar submitted by Mrs. O. D. Brandenburg of Madison was found to contain a fairly large percentage of sulphur dioxide. In fact, the amount of sulphur dioxide present was sufficient to destroy the color in strawberries or other colored fruits with which it was used. Upon getting that information from the analysis of this sample an investigation was started in Madison to check up sugar received from the various sources to ascertain whether this was intentional or

accidental. No other samples were found containing this preservative. Unfortunately the sugar submitted by Mrs. Brandenburg was not all purchased at one grocery store but was sugar purchased from several stores and put into a common container. We therefore were unable to trace this sample down to the individual dealer. This matter was watched, however, carefully and no recurrence of this has been observed.

Three samples of maple syrup were found to be below the legal standard, the form of adulteration being that they were not sufficiently concentrated. All of the products were syrups manufactured by farmers on a small scale who evidently were not equipped to determine when a sufficient concentration had taken place.

VINEGAR

Thirty-one samples of vinegar were analyzed. All of these samples were submitted by farmers who had manufactured vinegar on a small scale. Twenty-two of the samples were found to be below the legal requirement in acetic acid strength. Nine were found to be standard.

SUMMARY ANALYSES

1768 Samples

	No. of Samples		
BEVERAGES.....			75
Miscellaneous.....		44	
Grape Juice.....		5	
Submitted samples tested for per cent of alcohol.....		26	
CANNED GOODS.....			6
DAIRY PRODUCTS.....			1456
BUTTER.....		209	
Standard.....	37		
Not standard.....	125		
Submitted.....	47		
Tested for per cent of fat.....	10		
Tested for foreign fat.....	37		
CHEESE.....		545	
Standard.....	260		
Not standard.....	244		
Submitted.....	41		
CREAM.....		110	
Standard, city supply.....	9		
Not standard, city supply.....	37		
To check Babcock test.....	42		
Submitted.....	22		
MILK.....		452	
City supply, standard.....	59		
City supply, not standard.....	44		
Delivered to cheese factory, creamery, or condensary standard.....	32		
Delivered to cheese factory, creamery, or condensary, not standard.....	86		
Herd samples.....	100		
Submitted samples.....	151		
ICE CREAM.....		147	
Standard.....	29		
Not standard.....	118		
DRIED FRUITS.....			8
DRUGS, SUBMITTED.....			2
FLAVORING EXTRACTS.....			11
FLOUR.....			20
Miscellaneous.....		15	
Buckwheat.....		5	
FOOD PRESERVATIVES.....			3
LARD.....			29
LINSEED OIL, SUBMITTED.....			13
MEAT PRODUCTS.....			11
Inspectors' samples.....		8	
Submitted.....		3	

	No. of Samples		
MISCELLANEOUS PRODUCTS.....			24
OLEOMARGARINE.....			3
OLIVES, tested for presence of Bacillus Botulinus poisoning.....			6
SACCHARINE PRODUCTS.....			34
Honey.....		3	
Maple syrup.....		7	
Standard.....	4		
Not standard.....	3		
Sugars, submitted.....		24	
SUBMITTED MISCELLANEOUS PRODUCTS.....			25
TURPENTINE.....			4
VINEGAR.....			31
Standard.....		9	
Not standard.....		22	

BEVERAGES—MISCELLANEOUS

Date	Kind	Bought of or Submitted by	Manufacturer or Jobber	Remarks
July 10	Juci Fruit	Boston Store Gro., Milwaukee....	Perfection Beverage Co., Milwaukee	Adulterated. Not a true fruit juice.
Sept. 9	Apple Cider	C. J. Dregne, Ladysmith.....	Inland Products Co., Spokane, Wash.	Analysis shows product to be genuine apple cider.
Nov. 21	Sweet Apple Cider.....	*C. E. Lee, Madison.....	Reid, Murdock, Chicago, Ill.....	Found to contain benzoic acid.
Dec. 2	Cider (sweet)	Wm. Jung, Ladysmith.....	John C. Morgan Co., Traverse City, Mich.	Found to contain benzoic acid.
Dec. 10	Sweet Cider	*E. Babcock, Madison.....	Found to contain benzoic acid.
Dec. 10	Sweet Cider	*E. Babcock, Madison.....	E. R. Paul, Milwaukee.....	Suspected of containing benzoic acid—none found.
1920				
Jan. 8	Apple Cider	O. K. Products Co., Milwaukee....	O. K. Products Co., Milwaukee....	Adulterated. Not an apple cider.
Jan. 8	New York Sour Grape.....	O. K. Products Co., Milwaukee....	O. K. Products Co., Milwaukee....	Not a genuine grape product—artificially colored—contains saccharine—adulterated in that it purports to be fruit products and is not.
Jan. 8	Apple Cider	Nu-Port Co., Milwaukee.....	Nu-Port Co., Milwaukee.....	Adulterated. Not an apple cider.
Jan. 8	Catawba	Nu-Port Co., Milwaukee.....	Nu-Port Co., Milwaukee.....	Adulterated. Not a grape product.
Jan. 8	Cider	Rose Candy Co., Milwaukee.....	Rose Candy Co., Milwaukee.....	Analysis shows that product is not a genu- ine cider, but an imitation or artificial preparation. Artificially colored.
Jan. 8	New Port	Rose Candy Co., Milwaukee.....	Rose Candy Co., Milwaukee.....	Adulterated. Not a grape product.
Jan. 13	Ginger Ale Syrup.....	B. C. Spangler, Albany.....	Waukesha Mineral Spring Co., Waukesha.	No benzoic acid present.
Jan. 16	Crushed Strawberry	Gust Voss, Monroe.....	Rockford Coca Cola Co., Rockford, Ill.	Suspected of containing benzoate of soda —none found.
Jan. 22	Vanity Fair	Jos. Dudenhofer Co., Milwaukee..	Sunset Products Co., Chicago, Ill.	Found to contain benzoic acid.
Jan. 22	Imitation Port	Jos. Dudenhofer Co., Milwaukee..	Liebenthal Bros., Cleveland, Ohio.	Small amount benzoate present.
Jan. 22	Imitation Port	Jos. Dudenhofer Co., Milwaukee..	Sunset Products Co., Chicago, Ill.	Found to contain benzoate.
Jan. 22	Ginger Beverage	Jos. Dudenhofer Co., Milwaukee..	Sunset Products Co., Chicago, Ill.	Found to contain benzoate.
Jan. 22	Apple Cider	Jos. Dudenhofer Co., Milwaukee..	Frank Dudenhofer Chicago, Ill...	Adulterated. Contains benzoic acid.
Jan. 22	Root Beer	Heise & Burn, Milwaukee.....	Jos. Dudenhofer Co., Milwaukee..	No benzoate present.
Jan. 23	Imitation Vermuth	Emil M. Langers, Milwaukee.....	Liebenthal Bros., Cleveland, Ohio.	Found to contain benzoate.
Jan. 23	Gordon Ginger	Emil M. Langers, Milwaukee.....	BonBrisson Co., West Allis.....	No benzoate present.
Jan. 23	Imitation Kuemmel Bev- erage.	Emil M. Langers, Milwaukee.....	Liebenthal Bros., Cleveland, Ohio.	No benzoate present.
Jan. 23	Imitation Blackberry Wine	Emil M. Langers, Milwaukee.....	Liebenthal Bros., Cleveland, Ohio.	Found to contain benzoate.
Jan. 23	Ginger Beverage	Emil M. Langers, Milwaukee.....	Liebenthal Bros., Cleveland, Ohio.	No benzoate present.

Jan. 23	Apricot Beverage	Emil M. Langers, Milwaukee.....	Liebhenthal Bros., Cleveland, Ohio.	No benzoate present.
Jan. 23	Imitation Mint	Emil M. Langers, Milwaukee.....	Liebhenthal Bros., Cleveland, Ohio.	No benzoate present.
Jan. 23	Imitation Tokay Wine....	Emil M. Langers, Milwaukee.....	Liebhenthal Bros., Cleveland, Ohio.	Found to contain benzoate.
Jan. 23	Imitation Port	Emil M. Langers, Milwaukee.....	Liebhenthal Bros., Cleveland, Ohio.	Small amount of benzoate present.
Jan. 23	Rum Punch Flavor.....	Emil M. Langers, Milwaukee.....	Liebhenthal Bros., Cleveland, Ohio.	No benzoate present.
Feb. 3	Homers Ginger Cordial....	S. T. Carroll, Milwaukee.....	Lash's Bitters Co., Chicago, New York.	Found to contain benzoate.
Feb. 3	Irish Moss	S. T. Carroll, Milwaukee.....	Lash's Bitters Co., Chicago, New York.	Benzoate present in considerable amount.
Feb. 5	Concentrated Cider	*Baumbach, Reichel Co., Milwaukee		No adulteration found.
Feb. 16	Cider	Mrs. C. N. Warner, Pepin.....	Arrow Products Co., Peoria, Ill...	Adulterated. Not an apple cider.
Feb. 18	Soft drink	Paul Hortenbach, Bay City.....	Henry Meinhard Plant, Portland, Ore.	Free from chemical preservatives.
Mar. 18	Red Soda	H. Martin, Kenosha.....	H. Martin, Kenosha.....	Analysis shows presence of saccharine.
Mar. 18	Orange Soda	H. Martin, Kenosha.....	H. Martin, Kenosha.....	Analysis shows presence of saccharine.
Mar. 18	Lemon Soda	H. Martin, Kenosha.....	H. Martin, Kenosha.....	Analysis shows presence of saccharine.
Mar. 18	Brown Soda	H. Martin, Kenosha.....	H. Martin, Kenosha.....	Analysis shows presence of saccharine.
Mar. 19	Appola	Billy's Ice Cream Co., Racine.....	Billy's Ice Cream Co., Racine.....	Suspected of containing benzoate of soda, small amount found.
May 3	Cider	W. B. Moran, Beloit.....	H. & B. Product Co., Chicago, Ill.	Tested for benzoate of soda—no benzoate present.
May 6	Wild Cherry	Henry J. Baumeister, Kewaunee....	H. Baumeister, Kewaunee.....	Not standard. Contains saccharine.
May 18	Lemon Crush	Hy. Green, Sturgeon Bay.....	Sturgeon Bay Bottling Works.....	Standard.
May 25	Root Beer	Sweet Grocery, Madison.....	Law's Bottling Works, Chicago, Ill.	Misbranded as to contents.

*Submitted by.

Grape Juice

Date	Bought of	Manufacturer or Jobber	Remarks
1919			
July 29	Geo. W. Posey, Washburn.....	The Bass Island Vineyards Co., Sandusky, Ohio.	Not standard. Contains sulphur dioxide.
Nov. 5	Ditmanson & Nelson, Ladysmith.....	The Bass Island Vineyards Co., Sandusky, Ohio.	Not standard. Contains sulphur dioxide.
Nov. 19	O. R. Jacobson, Madison.....	John C. Meier Grape Juice Co., Silverton, Ohio..	Standard.
Dec. 17	W. P. Massuere, Arcadia.....	The Sweet Valley Wine Co., Sandusky, Ohio.....	Not standard. Misbranded and contains sulphur dioxide.
1920			
April 29	Bur Grocery Co., Green Bay.....	Bass Island Vineyards Co., Sandusky, Ohio.....	Not standard. Contains sulphur dioxide.

Beverages—Submitted Samples Tested for Percentage of Alcohol

Date	Brand	Submitted by	Per cent alcohol by volume
1919			
Aug. 6	Beer	A. L. Kommers, Antigo.....	3.15
Aug. 6	Beer	E. D. Parker, Madison.....	3.1
Oct. 23	Pabst Export Beer.....	Vincent McKinnon, Superior.....	2.93
Oct. 23	Pabst Export Beer.....	Vincent McKinnon, Superior.....	3.00
Oct. 23	Gund's Peerless Beer.....	Vincent McKinnon, Superior.....	3.12
Oct. 23	Blatz Private Stock Beer.....	Vincent McKinnon, Superior.....	3.15
1920			
Jan. 14	Wine	Insurance Commission, Madison.....	4.08
Jan. 14	Wine	Insurance Commission, Madison.....	5.28
Jan. 14	Wine	Insurance Commission, Madison.....	8.50
Mar. 4	Beer	T. T. Hazelburg, Madison.....	3.47
Mar. 4	Beer	T. T. Hazelburg, Madison.....	3.47
Mar. 15	Beer	T. T. Hazelburg, Madison.....	3.57
Mar. 15	Cider	T. T. Hazelburg, Madison.....	0.25
Mar. 15	Hill's Irish Moss.....	T. T. Hazelburg, Madison.....	0.45
Mar. 18	Beer	Geo. Ihrig, Milwaukee.....	3.35
Mar. 18	Beer	Geo. Ihrig, Milwaukee.....	3.42
Mar. 18	Beer	Geo. Ihrig, Milwaukee.....	3.24
Mar. 18	Beer	Geo. Ihrig, Milwaukee.....	3.29
Mar. 18	Beer	Geo. Ihrig, Milwaukee.....	3.42
Mar. 18	Alcoholic beverage	T. T. Hazelburg, Madison.....	46.10
Mar. 27	Beer	B. C. Parkinson, Madison.....	3.50
Mar. 27	Beer	B. C. Parkinson, Madison.....	3.53
Mar. 27	Beer	B. C. Parkinson, Madison.....	0.74
Mar. 31	Pop	L. J. Masek, Milwaukee.....	0.95
Mar. 31	Pop	L. J. Masek, Milwaukee.....	1.15
Mar. 31	Pop	L. J. Masek, Milwaukee.....	0.92

CANNED GOODS

Date	Kind	Bought of	Manufacturer or Jobber	Remarks
1919				
July 15	Ketchup	Cooperative Grocery Co., Fond du Lac.	Curtice Bros. Co., Rochester, N.Y.	Found to contain benzoic acid.
July 21	Crushed Strawberries	Mt. Horeb Cry. Co., Mt. Horeb..	Schrank-Schwartz, Milwaukee...	Found to contain benzoic soda.
Nov. 7	Crushed Strawberries	C. A. Fritzke, Edgerton.....	Schrank-Schwartz, Milwaukee...	Found to contain benzoic acid.
Dec. 8	Canned Peas	Medford Coop. Merc Co., Medford	E. J. Vandreuil Canning Co., Owen	Misbranded in that it bears a false and misleading statement: "Packed by E. J. Vandreuil Canning Co.", said company having gone out of business.
1920				
Jan. 26	Strawberry Jam	Ernest Dickman, N. Menomonie...	Griggs, Cooper Co., St. Paul.....	Found to contain a coal tar dye.
Feb. 3	Pears	C. O. Fox, East Ellsworth.....	Found to contain sulphur dioxide.

DAIRY PRODUCTS

Butter—Standard

Date	Bought of	Manufacturer or Jobber
1919		
July 10	Kleinheinz Dairy Co., Wausau.....	Kleinheinz Dairy Co., Wausau.
Aug. 21	Tomah Cash Merc. Co., Tomah.....	Farmers Coop. Butter Assn., Tomah.
Sept. 3	Mike Steinhauer, Appleton.....	Rush Lake Produce Co., Ripon.
Sept. 5	York Creamery & Merc. Assn., Northfield.....	O. O. Larson, Northfield.
Sept. 15	Peter Nottleman, Oshkosh.....	Nottleman Bros., Oshkosh.
Sept. 26	W. M. Peacock Creameries, Mt. Hope.....	W. M. Peacock, Mt. Hope.
Oct. 15	A. J. Fries, Montello.....	Montello, Buffalo & Shields Creamery Co., Montello.

DAIRY PRODUCTS—Continued

Butter—Standard

Date	Bought of	Manufacturer or Jobber
Oct. 15	Packwaukee Farmers Creamery Assn., Packwaukee.....	Fay K. West, Packwaukee.
Oct. 17	Kielsmeier Co., Milwaukee.....	Kielsmeier Co., Plymouth.
Nov. 5	Fairmont Creamery Co., Green Bay.....	
Nov. 17	Frank Bros., Madison.....	Sheboygan Dairy Products Co., Madison.
Dec. 30	Platteville Cheese & Produce Co., Platteville.....	Platteville Cheese & Produce Co., Platteville.
1920		
Jan. 20	Platteville Cheese & Produce Co., Platteville.....	S. E. Oakus, Platteville.
April 20	G. R. Sechler Co., Black River Falls.....	Harvey Schell, Black River Falls
May 4	Packwaukee Farmers Creamery Assn., Packwaukee.....	Packwaukee Farmers' Creamery Assn., Packwaukee.
May 6	Rio Coop. Creamery Assn., Rio.....	Leslie Collins, Rio.
May 20	†Berthiaume Bros., Superior.....	Moose Lake Creamery Co., Moose Lake, Minn.
May 26	Kielsmeier Co., Manitowoc.....	Kielsmeier Co., Manitowoc.
May 26	Kielsmeier Co., Manitowoc.....	Kielsmeier Co., Manitowoc.
May 28	Enterprise Market, Port Washington.....	Gridley Dairy Co., Milwaukee.
May 28	Enterprise Market, Port Washington.....	Kielsmeier Co., Manitowoc.
May 28	Enterprise Market, Port Washington.....	Sheboygan Dairy Prod. Co., Sheboygan.
June 9	Mrs. J. A. W. Sprecher, Spring Green.....	Wisconsin Creamery Co., Sauk City.
June 15	Parker Hildebrand Co., Boscobel.....	Boscobel Creamery Co., Boscobel.
June 23	*H. C. Larson, Madison.....	
June 25	*H. C. Larson, Madison.....	
June 25	*H. C. Larson, Madison.....	
June 25	*H. C. Larson, Madison.....	
June 26	*H. C. Larson, Madison.....	
June 26	*H. C. Larson, Madison.....	
June 26	*H. C. Larson, Madison.....	
June 29	*H. C. Larson, Madison.....	
June 29	*H. C. Larson, Madison.....	
June 29	*H. C. Larson, Madison.....	
June 29	*H. C. Larson, Madison.....	
June 30	*H. C. Larson, Madison.....	
June 30	*H. C. Larson, Madison.....	
June 30	*H. C. Larson, Madison.....	
June 30	*H. C. Larson, Madison.....	

*Submitted. †Tested for foreign fats. Found to be free from same.

Butter—Not Standard—Continued

Date	Bought of	Manufacturer or Jobber	Per cent moisture	Per cent fat	Per cent salt & curd
1919					
July 7	B. A. Fessler, Sheboygan Falls.....	Sheboygan Dairy Prod. Co., Green Bay.....	14.86	82.23	2.91
July 9	Leon A. Laack, New Holstein.....	Pine Grove Cry., Kelley.....	15.09	79.28	5.03
July 12	Geo. F. Riek, Wausau.....	15.45	80.95	3.64
July 20	Kiesmeier Co., Manitowoc.....	18.71	76.93	4.36
July 20	Kiesmeier Co., Manitowoc.....	15.84	81.20	2.99
July 30	Nururer Groc. Co., Union Center.....	Farmers Cry. Assn., Union Center.....	16.30	78.54	5.16
Aug. 8	O. Torrison Co., Manitowoc.....	Sheboygan Dairy Prod. Co., Sheboygan.....	14.68	80.69	4.63
Aug. 8	Ed. Brey & Son, Manitowoc.....	Rosholt Cry. Co., Rosholt.....	15.39	81.84	2.75
Aug. 8	Henry Esch & Sons Co., Manitowoc.....	Suring Cry. Co., Suring.....	14.38	80.48	5.14
Aug. 8	Northern Wis. Pro. Co., Manitowoc.....	Otto Weyer, Clover.....	14.58	81.50	3.92
Aug. 8	Northern Wis. Pro. Co., Manitowoc.....	De Soto Cry. & Prod. Co., Minneapolis, Minn.....	17.04	79.18	3.78
Aug. 8	Kiesmeier Co., Manitowoc.....	Kiesmeier Co., Manitowoc.....	14.88	78.75	6.37
Aug. 8	Harry E. Radtke, Bear Creek.....	Sheboygan Dairy Prod. Co., Antigo.....	15.47	80.61	3.92
Aug. 14	Mr. Krenzke, Racine.....	20.14	78.42
Aug. 18	Princess Market, Racine.....	15.56	80.01	4.43
Aug. 18	G. A. Morganson, Racine.....	16.15	80.45	3.40
Aug. 18	S. C. Dodge, Cambria.....	Cambria Cry. Co., Cambria.....	15.45	81.51	3.04
Aug. 19	Nelsonville Cry. & Ch. Assn., Nelsonville.....	Odin Christenson, Nelsonville.....	13.94	80.23	5.83
Aug. 21	Lone Star Cry. Co., Amherst.....	14.65	80.26	5.09
Aug. 22	Farmers Butter & Ch. Assn., Amherst Junction.....	13.59	82.20	4.21
Aug. 26	Mott & Wood Co., Grand Rapids.....	14.26	80.63	5.11
Aug. 29	Geo. M. Danke, Neenah.....	Geo. M. Danke, Neenah.....	21.24	75.36	3.40
Aug. 29	F. F. Kresse, Neenah.....	F. F. Kresse, Neenah.....	18.68	77.79	3.53
Sept. 5	O. M. Olson & Sons, Hixton.....	Silver Mound Coop. Cry. Assn., Sechlerville.....	15.70	81.03	3.27
Sept. 10	Central Wis. Cry. Co., Augusta.....	Central Wis. Cry. Co., Reedsburg.....	13.83	81.03	5.14
Sept. 10	Chippewa Model Dairy Co., Chippewa Falls.....	Chippewa Model Dairy Co., Chippewa Falls.....	14.42	81.78	3.80
Sept. 17	Sheboygan Dairy Prod. Co., Clintonville.....	Sheboygan Dairy Prod. Co., Clintonville.....	16.49	79.46	4.05
Sept. 17	H. A. Rindt, Clintonville.....	Sheboygan Dairy Prod. Co., Antigo.....	15.11	81.20	3.69
Sept. 17	The Ideal Cafe, New London.....	Baldwin Cry. Co., Weyauwega.....	21.57	72.46	5.97
Sept. 18	A. C. Macecdanz, New London.....	Buena Vista Cry. Co., Buena Vista.....	15.74	81.08	3.18
Sept. 19	Hansbury & Armbruster, Hillsboro.....	Hillsboro Cry. Co., Hillsboro.....	15.20	79.71	5.09
Sept. 27	Roberts & Jones, Sparta.....	Sparta Coop. Cry. Assn., Sparta.....	15.30	80.04	4.66
Oct. 1	Hustler Coop. Cry. Assn., Hustler.....	Hustler Coop. Cry. Assn., Hustler.....	15.04	80.04	4.92
Oct. 3	L. M. Barlow, New Lisbon.....	New Lisbon Coop. Cry. Assn., New Lisbon.....	13.53	80.95	5.52
Oct. 14	Harrisville Cry. Butter & Ch. Assn., Westfield.....	J. A. Zaske, Westfield.....	14.82	81.31	3.87

DAIRY PRODUCTS—Continued
Butter—Not Standard—Continued

Date	Bought of	Manufacturer or Jobber	Per cent moisture	Per cent fat	Per cent salt & curd
Oct. 16	P. G. Hindes' Store, Kilbourn.....	W. E. Blumenstein, Kilbourn.....	13.61	82.07	4.32
Oct. 16	Kiel Prod. Cry. Co., Kiel.....	Kiel Produce Co., Kiel.....	16.66	80.15	3.19
Oct. 16	Oxford Coop. Cry. Co., Oxford.....	Guy H. Griffin, Oxford.....	15.03	81.13	3.84
Oct. 17	Bulger Grocery, Necedah.....	E. R. Godfrey & Sons Co., Necedah.....	13.84	82.18	3.98
Oct. 17	Armour Co., Milwaukee.....	Marty-Gempler Co., Monroe.....	15.81	81.20	3.49
Oct. 17	Armour Co., Milwaukee.....	Kielsmeier Co., Milwaukee.....	15.49	81.83	2.68
Oct. 17	Wis. Butter, Egg & Poultry Co., Milwaukee.....	14.94	81.06	4.00
Oct. 17	Meier & Schildt, Cambridge.....	18.83	74.74	6.43
Oct. 20	Rudolph Dassow, Sheboygan Falls.....	Rudolph Dassow, Sheboygan Falls.....	14.52	82.34	3.14
Oct. 24	Elroy Coop. Dairy Co., Elroy.....	Elroy Coop. Dairy Co., Elroy.....	16.86	78.12	5.03
Oct. 30	G. H. Kothlow, Edgerton.....	G. H. Kothlow, Edgerton.....	16.25	80.00	3.75
Nov. 5	Sheboygan Dairy Prod. Co., Green Bay.....	14.73	81.77	3.50
Nov. 5	Arctic Ice Cream Co., Green Bay.....	15.29	79.65	5.09
Nov. 5	Ice Cream & Dairy Co., Green Bay.....	16.46	79.29	4.28
Nov. 5	Jahnke & Stewart, McFarland.....	Jahnke & Stewart, McFarland.....	16.92	80.39	2.69
Nov. 17	Piper Bros., Madison.....	Sheboygan Dairy Prod. Co., Madison.....	16.87	77.40	5.73
Nov. 17	Piper Bros., Madison.....	Sheboygan Dairy Prod. Co., Madison.....	17.03	77.25	5.72
Dec. 2	Edward Rohde, Manitowoc.....	Edward Rohde, Manitowoc.....	22.88	73.03	4.09
Dec. 3	O. J. Campbell, Richland Center.....	O. J. Campbell, Richland Center.....	14.74	81.65	3.61
Dec. 4	R. W. Mahnke, Manitowoc.....	Baldwin Cry. Co., Weyauwega.....	16.59	76.69	6.72
Dec. 9	Kielsmeier Co., Spring Green.....	Kielsmeier Co., Spring Green.....	14.45	81.43	4.12
Dec. 15	Baumann Dairy Co., Columbus.....	Baumann Dairy Co., Columbus.....	16.34	79.70	3.96
Dec. 16	Dorscheid Prod. Co., Green Bay.....	15.96	79.38	4.66
Dec. 17	C. W. Cootway, Wrightstown.....	15.07	80.21	4.72
Dec. 30	Marinette Produce Co., Marinette.....	Marinette Produce Co., Marinette.....	15.83	80.10	4.07
1920					
Jan. 16	Sanitary Cry. Co., Boscobel.....	Sanitary Cry. Co., Boscobel.....	15.82	81.91	2.27
Jan. 16	Cleveland Lunch Room, Madison.....	Sheboygan Dairy Prod. Co., Madison.....	14.43	82.29	3.28
Feb. 13	Capital Cafe, Madison.....	Madison Dairy Prod. Co., Madison.....	14.03	80.61	5.36
Feb. 26	Stevenson & Pile, Dodgeville.....	Mitchell & Mitchell, Dodgeville.....	14.25	81.07	4.68
Feb. 26	Wis. Milk Co., Fond du Lac.....	Wis. Milk Company, Fond du Lac.....	19.48	77.58	2.94
Mar. 5	Poynette Cry. Co., Poynette.....	Poynette Cry. Co., Poynette.....	16.35	78.41	5.14
Mar. 30	L. C. Grundwald, Sheboygan.....	Wis. Butter, Egg & Poultry Co., Milw.....	14.08	81.73	4.19
Mar. 30	A. J. Pitel, Hustler.....	Hustler Coop. Cry. Assoc., Hustler.....	14.33	80.87	4.80

Mar. 30	Hustler Coop. Cry. Assoc., Hustler.....	Wm. M. Mistele, Hustler.....	14.89	80.88	4.23
April 28	Badger Cry. Co., Mineral Point.....	Badger Cry. Co., Mineral Point.....	23.71	73.52	2.77
May 4	Westfield Farmers' Butter & Cheese Assoc., Westfield..	A. E. Miller, Westfield.....	14.72	81.00	4.22
May 5	Montello, Buffalo & Shields Cry. Co., Montello.....	Chas. H. Prust, Montello.....	15.89	79.61	4.50
May 11	Elmwood Coop. Cry. Co., Elmwood.....	J. G. Brunner, Elmwood.....	14.57	81.49	3.94
May 12	Waterville Coop. Cry. Co., Arkansaw.....	Wm. Michaelson, Arkansaw.....	15.89	80.08	4.03
May 14	Waterville Coop. Cry. Co., Arkansaw.....	Waterville Coop. Cry. Co., Arkansaw.....	15.37	80.46	4.17
May 20	Hillsboro Cry. Co., Hillsboro.....	Geo. N. Marvin, Hillsboro.....	14.76	80.88	4.30
May 26	Kielsmeier Co., Manitowoc.....	Kielsmeier Co., Manitowoc.....	14.06	81.91	3.43
May 26	Kielsmeier Co., Manitowoc.....	Kielsmeier Co., Manitowoc.....	15.37	79.43	5.20
June 1	Fritz & Sanford, Superior.....	Moose Lake Cry. Co., Moose Lake, Minn.....	26.95	67.47	5.58
June 1	O. A. Jermstad, Superior.....	Moose Lake Cry. Co., Moose Lake, Minn.....	26.53	67.95	5.52
June 2	Kielsmeier Co., Spring Green.....	Kielsmeier Co., Spring Green.....	16.06	79.93	4.01
June 2	Kielsmeier Co., Spring Green.....	Kielsmeier Co., Spring Green.....	16.16	80.17	3.67
June 2	Kielsmeier Co., Spring Green.....	Kielsmeier Co., Spring Green.....	16.29	79.36	4.35
June 2	Kielsmeier Co., Spring Green.....	Kielsmeier Co., Spring Green.....	15.85	80.08	4.08
June 3	Baumann Dairy Co., Columbus.....	Baumann Dairy Co., Columbus.....	17.02	77.31	5.67
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	16.10	81.20	2.70
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	16.14	81.25	2.61
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	16.00	81.22	2.78
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	15.82	81.35	2.83
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	17.21	79.83	2.96
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	17.31	80.16	2.71
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	17.33	79.86	2.81
June 5	Wis. Cry. Co., Sauk City.....	Wis. Cry. Co., Sauk City.....	16.83	79.79	3.38
June 9	Kielsmeier Co., Spring Green.....	Kielsmeier Co., Spring Green.....	15.32	81.63	3.05
June 15	Wauzeka Cry. Co., Wauzeka.....	V. L. Patterson, Boscobel.....	14.74	81.39	3.87
June 15	Spiegelberg Bros., Boscobel.....	Sanitary Cry. Co., Boscobel.....	16.18	80.24	3.59
June 15	Deerfield Cry. Co., Deerfield.....	Deerfield Cry. Co., Deerfield.....	15.31	81.05	3.64
June 15	Deerfield Cry. Co., Deerfield.....	Deerfield Cry. Co., Deerfield.....	15.62	80.50	3.88
June 15	Deerfield Cry. Co., Deerfield.....	Deerfield Cry. Co., Deerfield.....	15.11	81.00	3.89
June 15	Deerfield Cry. Co., Deerfield.....	Deerfield Cry. Co., Deerfield.....	15.80	81.21	2.99
June 15	Wuethrich Bros., Doylestown.....	Wuethrich Bros., Doylestown.....	15.60	79.6	4.80
June 15	Wuethrich Bros., Doylestown.....	Wuethrich Bros., Doylestown.....	15.21	80.78	4.01
June 15	Wuethrich Bros., Doylestown.....	Wuethrich Bros., Doylestown.....	15.51	81.05	3.44
June 17	Wuethrich Bros., Doylestown.....	Wuethrich Bros., Doylestown.....	15.29	80.18	4.58
June 17	Wuethrich Bros., Doylestown.....	Wuethrich Bros., Doylestown.....	15.87	81.35	2.78
June 19	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.22	80.98	2.80
June 19	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.91	81.34	2.75
June 19	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.01	81.21	2.78
June 20	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.20	81.46	3.34
June 23	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	14.75	81.79	3.46
June 23	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	14.97	81.62	3.41
June 23	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.27	81.14	3.59

DAIRY PRODUCTS—Continued
Butter—Not Standard—Continued

Date	Bought of	Manufacturer or Jobber	Per cent moisture	Per cent fat	Per cent salt & curd
June 23	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	14.85	81.70	3.45
June 26	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.10	81.62	3.28
June 26	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.40	81.30	3.30
June 26	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.34	81.41	3.25
June 26	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	15.84	82.06	2.10
June 29	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.19	81.20	2.61
June 29	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.20	81.18	2.62
June 29	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.53	80.87	2.60
June 29	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.30	81.18	2.53
June 30	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.76	79.82	3.42
June 30	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.95	79.62	3.43
June 30	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.75	79.86	3.39
June 30	H. H. Whiting, Lake Mills.....	H. H. Whiting, Lake Mills.....	16.98	79.56	3.46

Butter—Submitted
Tested for Per Cent of Butter Fat

Date	Submitted by	Fat %	Moisture %	Salt and Curd %	Date	Submitted by	Fat %	Moisture %	Salt and Curd %
1919					1920				
Nov. 28	C. E. Lee, Madison.....	84.00	Mar. 10	Edw. Gnatzig, Watertown.....	85.23	12.96	1.81
Dec. 17	Kielsmeier Co., Manitowoc.....	80.16	15.65	4.18	Mar. 19	Sorge Condensed Milk Co., Cashton.	83.82	12.40	3.78
Dec. 22	Kielsmeier Co., Manitowoc.....	81.44	16.05	3.51	April 8	Kielsmeier Co., Manitowoc.....	78.64	15.33	6.08
					April 24	Sorge Condensed Milk Co., Cashton.	82.54	13.89	3.57
					April 26	A. N. Schneider, Stetsonville.....	77.30	17.31	5.39
					May 4	J. A. Larson, Union Center.....	81.30	15.55	3.15
					May 25	Sorge Condensed Milk Co., Cashton.	81.87	15.39	2.74

Butter—Submitted
Tested for Foreign Fats. None Found

Date	Submitted by	Date	Submitted by
1919			
Sept. 6	Mrs. Leon Bonneprise, Somerset.	Jan. 20	Chas. Altemus, Neillsville.
Sept. 20	F. W. Bucklin, West Bend.	Jan. 21	J. D. Zabler, Manitowoc.
Oct. 6	Harry G. Teskl, Manitowoc.	Jan. 21	East River Valley Creamery Co., De Pere.
Oct. 15	M. J. Murtaugh, Wausau.	Feb. 1	Thos. McClaine, Hayward.
Oct. 17	Irene Northey, Palmyra.	Feb. 1	Thos. McClaine, Hayward.
Oct. 22	R. A. Fisher, Cornell.	Feb. 2	A. W. Gates, Palmyra.
Nov. 11	Mrs. Goodlad, Madison.	Feb. 7	J. J. Gaffney, Hersey.
Dec. 10	W. P. Hyland, Ashland.	Feb. 7	J. J. Gaffney, Hersey.
Dec. 16	Earl Townsend, Stoughton.	Mar. 6	Gordon Pethick, Palmyra.
Dec. 20	Ritzke Bros., Hortonville.	Mar. 19	Edw. Gnatzig, Watertown.
Dec. 23	Geneva C. Gutsell, Rhinelander.	Mar. 30	Alvey Hansen, Whitewater.
Dec. 23	Geneva C. Gutsell, Rhinelander.	Mar. 30	Alvey Hansen, Whitewater.
Dec. 27	Farmers Store Co., Cameron.	April 14	Edward P. Alesch, Appleton.
1920		April 16	Enz Bros., Denmark.
Jan. 5	W. W. Simpson, Eau Claire.	April 16	Enz Bros., Denmark.
Jan. 7	John J. Long & Sons, Stanley.	April 16	Warnke Bros., Pardeeville.
Jan. 13	Calvin P. West, Rhinelander.	April 16	Warnke Bros., Pardeeville.
Jan. 20	Chas. Altemus, Neillsville.	May 17	Chester Froehlich, Sullivan.
		June 3	Madison General Hospital, Madison.
		June 9	Cornucopia Creamery Co., Cornucopia.

Cheese—Standard

Date	Bought of	Manufacturer or Jobber
1919		
July 16	Richard Daun, Chilton.....	Geo. Baten, Jr., Kaukauna.
Aug. 5	Geo. Baten, Jr., Kaukauna.....	
Aug. 18	Weber Dairy Co., Oakfield.....	
Aug. 18	Weber Dairy Co., Oakfield.....	

DAIRY PRODUCTS—Continued

Cheese—Standard—Continued

Date	Bought of	Manufacturer or Jobber
Aug. 18	Weber Dairy Co., Oakfield.....	
Aug. 18	Weber Dairy Co., Oakfield.....	
Aug. 18	Weber Dairy Co., Oakfield.....	
Sept. 11	Uecke Dairy Co., Eau Claire.....	E. A. Henchen, Eau Claire.
Sept. 12	Brussels Dairy Co., Brussels.....	
Sept. 26	H. E. Mathwick, Wausau.....	Kraft Bros. Cheese Co., Wausau.
Sept. 26	H. E. Mathwick, Wausau.....	Kraft Bros. Cheese Co., Wausau.
Sept. 30	Pauly & Pauly Cheese Co., Manitowoc.....	E. D. Klemm, Manitowoc.
Sept. 30	Pauly & Pauly Cheese Co., Manitowoc.....	Cato Cooperative Co., Cato.
Sept. 30	Pauly & Pauly Cheese Co., Manitowoc.....	
Sept. 30	Northern Produce Co., Manitowoc.....	John Mateyovitz, Reedsville.
Sept. 30	Northern Produce Co., Manitowoc.....	Carl Druckrey, Green Valley.
Oct. 1	Walter Hinz, Withee.....	
Oct. 2	Pauly & Pauly Cheese Co., Sherwood.....	J. J. Derfus, Sherwood.
Oct. 2	Pauly & Pauly Cheese Co., Sherwood.....	Robert F. Sommerholder, Sherwood.
Oct. 3	Wisconsin Cheese Prod. Federation, Plymouth.....	Elmer TerMatt, Plymouth.
Oct. 3	Wisconsin Cheese Prod. Federation, Plymouth.....	Walter Libertru, Plymouth.
Oct. 3	H. Blanke Co., Plymouth.....	F. P. Baker, Graham.
Oct. 7	Fairmont Creamery Co., Green Bay.....	H. A. Kufahl, Marathon.
Oct. 7	Fairmont Creamery Co., Green Bay.....	Geo. Kinate, De Pere.
Oct. 7	Fairmont Creamery Co., Green Bay.....	Milton Passely, Green Bay.
Oct. 9	Pauly & Pauly Cheese Co., Green Bay.....	F. C. Mueller, Peshtigo.
Oct. 9	Pauly & Pauly Cheese Co., Green Bay.....	G. W. Rickert, Black Creek.
Oct. 9	C. A. Straubel Co., Green Bay.....	A. G. Tuma, Beaver.
Oct. 9	C. A. Straubel Co., Green Bay.....	Cota & Zehren, Oconto.
Oct. 9	C. A. Straubel Co., Green Bay.....	C. F. Koehler, Weyauwega.
Oct. 10	William Woller, Merrill.....	William Woller, Merrill.
Oct. 10	F. A. Grundeman, Merrill.....	F. A. Grundeman, Merrill.
Oct. 10	Reno F. Zahn, Wausau.....	Reno F. Zahn, Wausau.
Oct. 10	Edward H. Boernke, Wausau.....	Edward H. Boernke, Wausau.
Oct. 10	Edward C. Storm, Merrill.....	Edward C. Storm, Merrill.
Oct. 10	H. E. Mathwick, Wausau.....	H. E. Mathwick, Wausau.
Oct. 10	Wisconsin Cheese Prod. Federation, Plymouth.....	James Lord, Cedar Grove.
Oct. 10	Wisconsin Cheese Prod. Federation, Plymouth.....	O. Benke, Whitelaw.
Oct. 14	Wisconsin Cheese Prod. Federation, Plymouth.....	Elmer Ter Matt, Plymouth.
Oct. 14	Elmer Ter Matt, Plymouth.....	Elmer Ter Matt, Plymouth.
Oct. 15	Packwaukee Farmers Creamery Assn., Packwaukee.....	Fay F. West, Packwaukee.
Oct. 15	Fred W. Nussbaumer, Waldo.....	Fred W. Nussbaumer, Waldo.

Oct. 15	Louis Fraedrich, Pine River.....	Louis Fraedrich, Pine River.
Oct. 15	N. Simon Cheese Co., Appleton.....	L. A. Lanck, New Holstein.
Oct. 16	Kiel Cheese & Butter Co., Kiel.....	H. M. Scott, Waldo.
Oct. 18	H. M. Scott, Waldo.....	W. A. Scott, Waldo.
Oct. 18	W. A. Scott, Waldo.....	Mike Ryan, Tavera.
Oct. 21	H. J. Noyes & Son, Muscoda.....	F. J. Tisdale, Muscoda.
Oct. 21	H. J. Noyes & Son, Muscoda.....	Leo Manning, Muscoda.
Oct. 21	Schmitt Bros., Blue River.....	Emil Hoppe, Sobieski.
Oct. 22	Davis Bros. Cheese Co., Pulaski.....	Adolph Dieck, Suring.
Oct. 22	Davis Bros. Cheese Co., Pulaski.....	Philip Weigle, Marshfield.
Oct. 23	Philip Weigle, Marshfield.....	Otto F. Sampe, Athens.
Oct. 24	Otto F. Sampe, Athens.....	Hamburg Cheese Mfg. Co., Hamburg.
Oct. 24	Hamburg Cheese Mfg. Co., Hamburg.....	Oscar L. Peterson, Elroy.
Oct. 24	Elroy Cooperative Dairy Co., Elroy.....	John Jaswiak, Seymour.
Oct. 25	F. L. Foreward, Seymour.....	Sazama Bros., Leopold.
Oct. 27	Sazama Bros., Leopold.....	Fred Umland, Shawano.
Oct. 28	C. A. Straubel Co., Shawano.....	F. X. Meyer, Lindhurst.
Oct. 29	C. A. Straubel Co., Shawano.....	Richard Kriewald, Lindhurst.
Oct. 29	C. A. Straubel Co., Shawano.....	Arthur Puls, Seymour.
Oct. 29	F. L. Foreward, Seymour.....	August Pautz, Seymour.
Oct. 29	F. L. Foreward, Seymour.....	Ed. Mathias, Hilbert.
Oct. 30	Pauly & Pauly Cheese Co., Sherwood.....	C. E. Blodgett Cheese Co., Neillsville.
Oct. 30	Kraft Cheese Co., Plymouth.....	Luther Otto, Loyal.
Nov. 4	C. E. Blodgett Cheese Co., Neillsville.....	Wm. R. Tetert, Lena.
Nov. 12	Otto Luther, Loyal.....	Wm. Laabs, Greenwood.
Nov. 12	C. A. Straubel Co., Lena.....	Wm. Laabs, Greenwood.
Nov. 13	Wm. Laabs, Greenwood.....	Paul Vollmer, Wausau.
Nov. 13	Wm. Laabs, Greenwood.....	Paul Krueger, Wausau.
Nov. 17	Fairmont Creamery Co., Wausau.....	Elmer Ter Maat, Plymouth.
Nov. 17	Fairmont Creamery Co., Wausau.....	Geo. Zentner, Spencer.
Nov. 18	Wisconsin Cheese Prod. Federation, Plymouth.....	A. C. F. Witt, Unity.
Nov. 18	Dairy Belt Cheese Co., Spencer.....	Theo. Dickrell, New Holstein.
Nov. 20	Kraft Cheese Co., Marshfield.....	Harvey Bros., Brandon.
Nov. 25	H. Blanke Co., Plymouth.....	E. O. Klemm, Manitowoc.
Nov. 25	S. H. Conover Co., Plymouth.....	Edward Rohde, Manitowoc.
Dec. 2	E. O. Klemm, Manitowoc.....	Edward Rohde, Manitowoc.
Dec. 2	Edward Rohde, Manitowoc.....	Kielsmeier Co., Manitowoc.
Dec. 2	Edward Rohde, Manitowoc.....	Emil Boeling, Richland Center.
Dec. 2	Kielsmeier Co., Manitowoc.....	Vernie Tesch, Richland Center.
Dec. 3	John Kirkpatrick, Richland Center.....	George Wright, Richland Center.
Dec. 3	John Kirkpatrick, Richland Center.....	Henry Olson, Richland Center.
Dec. 3	John Kirkpatrick, Richland Center.....	S. Swenson, Richland Center.
Dec. 3	Neenah Cold Storage Co., Richland Center.....	Steve Wolfe, Richland Center.
Dec. 3	Neenah Cold Storage Co., Richland Center.....	

DAIRY PRODUCTS—Continued

Cheese—Standard—Continued

Date	Bought of	Manufacturer or Jobber
Dec. 3	John Kirkpatrick, Richland Center.....	Will Tydrich.
Dec. 4	Dow Cheese Co., Curtiss.....	Otto Janke, Curtiss.
Dec. 5	Yankow Bros. Cheese Co., Campbellsport.....	Yankow Bros., Campbellsport.
Dec. 9	Schmitt Bros., Spring Green.....	Wm. Wilhelm, Plain.
Dec. 9	Schmitt Bros., Spring Green.....	Wolfgang Wittman, Sauk City.
Dec. 9	Schmitt Bros., Spring Green.....	Fred Luther, Spring Green.
Dec. 9	Wisconsin Cheese Prod. Federation, Spring Green.....	Harvey Vail, Spring Green.
Dec. 9	Wisconsin Cheese Prod. Federation, Spring Green.....	Earl Culver, Spring Green.
Dec. 9	Wisconsin Cheese Prod. Federation, Spring Green.....	Henry Beck, Spring Green.
Dec. 10	Omro Cheese Factory, Omro.....	E. H. Tritt, Omro.
Dec. 11	John Kirkpatrick, Lone Rock.....	W. B. Constantine, Lone Rock.
Dec. 12	Schleisingsville Cheese Factory, Schleisingsville.....	Schleisingsville Cheese Co., Schleisingsville.
Dec. 12	Schmitt Bros., La Farge.....	Blaine Kennedy, La Farge.
Dec. 12	Schmitt Bros., La Farge.....	Scott H. Warren, La Farge.
Dec. 12	Schmitt Bros., La Farge.....	Scott H. Warren, La Farge.
Dec. 12	H. Blanke Co., Plymouth.....	H. Rather, Malone.
Dec. 12	Fairmont Creamery Co., Green Bay.....	Milton Passely, Green Bay.
Dec. 15	John Kirkpatrick, Viola.....	Theo. Schaefer, Viola.
Dec. 15	John Kirkpatrick, Viola.....	Cody Kanable, Viola.
Dec. 15	John Kirkpatrick, Viola.....	Guy Friday, Viola.
Dec. 16	John Fischer, Timothy.....	John Fischer, Timothy.
Dec. 19	Fairmont Creamery Co., Green Bay.....	Casco Cheese Factory, Casco.
Dec. 19	Fairmont Creamery Co., Wausau.....	Reno Zahn, Wausau.
Dec. 23	Fairmont Creamery Co., Wausau.....	Arthur E. Parath, Wausau.
Dec. 23	Pauly & Pauly Cheese Co., Manitowoc.....	G. Reidel, Hilbert.
Dec. 23	Pauly & Pauly Cheese Co., Manitowoc.....	John Fuhrman, Brillion.
Dec. 23	A. F. Westphal, Hartford.....	A. F. Westphal, Allenton.
Dec. 26	Schmitt Bros., Spring Green.....	Leo Hutler, Spring Green.
Dec. 26	Buehler Bros., Madison.....	
Dec. 29	Star Prairie Clover Leaf Cheese Co., New Richmond.....	
Dec. 30	S. J. Stevens Co., Random Lake.....	John Weter Co., Random Lake.
Dec. 30	Holcomb Cheese & Butter Co., Holcomb.....	Holcomb Cheese & Butter Co., Holcomb.
Dec. 30	L. E. Rabbit, Paskin.....	L. E. Rabbit, Paskin.
Dec. 30	Marshall Dairy Co., Conrath.....	Marshall Dairy Co., Conrath.
Dec. 31	Timberland Butter & Cheese Co., Barronette.....	Timberland Butter & Cheese Co., Barronette.
Dec. 31	Maple Ridge Cooperative Dairy Co., Comstock.....	Maple Ridge Cooperative Dairy Co., Comstock.
Dec. 31	Good Hope Cheese Co., Rice Lake.....	Good Hope Cheese Co., Rice Lake.
Dec. 31	McKinley Cooperative Cheese Factory Assn., Loraine.....	McKinley Cooperative Cheese Factory Assn., Loraine.

Dec. 31	Star Cheese Co., Cumberland.....	Star Cheese Co., Cumberland.
Dec. 31	Andrus Cooperative Butter & Cheese Co., Cumberland.....	Andrus Cooperative Butter & Cheese Co., Cumberland.
Dec. 31	Stanfold Cheese Co., Cumberland.....	Stanfold Cheese Co., Cumberland.
Dec. 31	Star Cheese Co., Cumberland.....	Star Cheese Co., Cumberland.
1920		
Jan. 5	Fairmont Creamery Co., Wausau.....	Reno Zahn, Wausau.
Jan. 6	Northern Product Co., Manitowoc.....	Otto Weyer, Manitowoc.
Jan. 13	Neenah Cold Storage Co., Richland Center.....	S. Swenson, Richland Center.
Jan. 13	Neenah Cold Storage Co., Richland Center.....	A. E. Steckling, Mauston.
Jan. 13	Neenah Cold Storage Co., Richland Center.....	Henry Olson, Richland Center.
Jan. 14	John Kirkpatrick, Richland Center.....	C. E. Goodrich, Lone Rock.
Jan. 14	John Kirkpatrick, Richland Center.....	C. E. Goodrich, Lone Rock.
Jan. 16	Jossi Cheese Co., Watertown.....	Jossi Cheese Co., Watertown.
Jan. 16	J. H. Wheeler Cheese Co., Plymouth.....	H. B. Woldt, Jackson.
Jan. 16	J. H. Wheeler Cheese Co., Plymouth.....	Dan Entringer, Glenbeulah.
Jan. 17	Bert Austin, Boscobel.....	Sanitary Creamery Co., Boscobel.
Jan. 20	Westphal Cheese Co., Fond du Lac.....	Fred Okey, Fond du Lac.
Jan. 20	North Branch Saukville Dairy Co., Fredonia.....	Mathew Keller, Saukville.
Jan. 20	Peacock Cheese Co., Sheboygan.....	H. B. Voldt, Jackson.
Jan. 21	Peacock Cheese Co., Platteville.....	Ed. Schuh, Sinsinawa.
Jan. 21	Peacock Cheese Co., Platteville.....	Wm. Walsch, Platteville.
Jan. 21	Platteville Cheese & Produce Co., Platteville.....	Abe Nelson, Platteville.
Jan. 21	Peacock Cheese Co., Platteville.....	Davis Cheese Co., Mineral Point.
Jan. 22	H. Blanke Co., Plymouth.....	St. Augustine Creamery Co., Saukville.
Jan. 22	H. Blanke Co., Plymouth.....	
Jan. 27	C. A. Straubel Co., Antigo.....	J. A. Bartell, Birnamwood.
Jan. 27	C. A. Straubel Co., Antigo.....	W. J. Mortensen, Birnamwood.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	Golden Star Cheese Co., River Falls.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	Summit Cooperative Cheese Co., Wilson.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	Banner Cheese Co., New Richmond.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	East Baldwin Cheese Co., Baldwin.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	Oak Grove Cheese Co., Osceola.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	Erin Cheese Co., New Richmond.
Jan. 28	C. E. Blodgett Cheese Co., New Richmond.....	Oakhill Cheese Factory, Neenah.
Jan. 29	Oakhill Cheese Factory, Neenah.....	Frank O. Barta, Antigo.
Jan. 29	C. A. Straubel Co., Antigo.....	J. A. Barta, Birnamwood.
Jan. 29	C. A. Straubel Co., Antigo.....	H. T. Ehman, Aniwa.
Jan. 29	C. A. Straubel Co., Antigo.....	Henry Rux, Junction City.
Jan. 30	C. E. Blodgett Cheese Co., Grand Rapids.....	F. S. Root, Rudolph.
Jan. 30	C. E. Blodgett Cheese Co., Grand Rapids.....	Joseph A. Goldbach, Marathon City.
Feb. 3	Pauly & Pauly Cheese Co., Marathon City.....	O. E. Klinger, Marathon City.
Feb. 3	Pauly & Pauly Cheese Co., Marathon City.....	Fred Heibel, Fairchild.
Feb. 4	Fred Heibel, Mondovi.....	Shady Glen Cheese & Butter Assn., Hixton.
Feb. 6	Rice Lake Produce Co., Merrillan.....	

DAIRY PRODUCTS—Continued

Cheese—Standard—Continued

Date	Bought of	Manufacturer or Jobber
Feb. 6	Rice Lake Produce Co., Merrillan.....	South Alma Butter & Cheese Assn., Alma Center.
Feb. 6	Rice Lake Produce Co., Merrillan.....	Alma Center Cooperative Creamery Co., Alma Center.
Feb. 7	Pauly & Pauly Cheese Co., Sturgeon Bay.....	Peffer Cheese Factory Assn., Jacksonport.
Feb. 9	G. A. Stallman, Watertown.....	G. A. Stallman, Watertown.
Feb. 11	Northern Produce Co., Manitowoc.....	Otto Weyer, Manitowoc.
Feb. 11	Pauly & Pauly Cheese Co., Manitowoc.....	Prine & Haladay, Port Washington.
Feb. 12	Pauly & Pauly Cheese Co., Manitowoc.....	R. O. Freund, Potter.
Feb. 12	Pauly & Pauly Cheese Co., Manitowoc.....	G. C. Reidel, Potter.
Feb. 16	Cumberland Creamery Co., Cumberland.....	A. W. Surughanner, Cumberland.
Feb. 16	Henry Bollinger, Almena.....	Henry Bollinger, Almena.
Feb. 17	Thur & Thur, Fairchild.....	Fred Thur, Fairchild.
Feb. 19	A. F. Westphal, Hartford.....	Frank Tietz, Beaver Dam.
Feb. 19	H. H. Solie Creamery, Osseo.....	Gerald Crowe, Osseo.
Feb. 19	Jossi Cheese Co., Watertown.....	Geo. Schram, Beaver Dam.
Feb. 20	Rice Lake Produce Co., Merrillan.....	South Alma Butter & Cheese Assn., Alma Center.
Feb. 20	Max P. E. Radloff, Hustisford.....	R. H. Bauer, Horicon.
Feb. 21	Pauly & Pauly Cheese Co., Sturgeon Bay.....	Sugar Creek Dairy Co., Brussels.
Feb. 26	Mitchell & Mitchell, Dodgeville.....	Mitchell & Mitchell, Dodgeville.
Mar. 1	Diamond Market Co., Milwaukee.....	Milwaukee Cheese Co., Milwaukee.
Mar. 2	Elroy Cooperative Dairy Co., Elroy.....	Oscar L. Peterson, Elroy.
Mar. 3	C. E. Blodgett Cheese Co., Marshfield.....	Dairy Belt Cheese Co., Spencer.
Mar. 4	Dow Cheese Co., Merrill.....	Fred H. Krueger, Merrill.
Mar. 11	Aug. Raether, Watertown.....	Aug. Raether, Watertown.
Mar. 12	B. Schreiber, Sheboygan.....	Otto Witthuhun, Timothy.
Mar. 12	Carl W. Eggert, Elkhart Lake.....	Carl W. Eggert, Elkhart Lake.
Mar. 17	H. E. Austin, Boscobel.....	John Gunderson, Boscobel.
Mar. 17	H. E. Austin, Boscobel.....	C. C. Manning, Wauzeka.
Mar. 23	J. J. McDermott, Spring Green.....	J. J. McDermott, Spring Green.
Mar. 24	C. E. Blodgett Cheese Co., Greenwood.....	Eaton Center Cheese Co., Greenwood.
Mar. 29	Fairmont Creamery Co., Green Bay.....	C. J. Lundin, Peshtigo.
Mar. 29	Fairmont Creamery Co., Green Bay.....	Big Falls Creamery Co., Big Falls.
April 1	B. Schreiber, Sheboygan.....	Louis Ebeling, Sheboygan.
April 5	E. S. Jacobson, Almena.....	Peter Thill, Clayton.
April 5	Almena Creamery Co., Almena.....	
April 13	Dow Cheese Co., Plymouth.....	Ernst Fischer, Random Lake.
April 13	Dow Cheese Co., Plymouth.....	Jurrs & Quinn, Plymouth.
April 13	N. Simon Cheese Co., Appleton.....	Joe Appleton, Appleton.
April 13	H. Blanke Co., Plymouth.....	Ed. Kalmarton, Sheboygan Falls.

April 13	J. H. Wheeler Co., Plymouth.....	Riverside Associated Creamery Co., Saukville.
April 13	S. H. Conover Co., Plymouth.....	Davis Bros., Seymour.
April 13	Davis Bros. Cheese Co., Plymouth.....	Ella Hendrix, Askeaton.
April 14	A. D. DeLand, Sheboygan.....	O. A. Kielsmeier, Manitowoc.
April 14	Wisconsin Cheese Produce Federation, Plymouth.....	Arthur Zorn, Elkhart Lake.
April 15	Pauly & Pauly Cheese Co., Manitowoc.....	O. A. Kielsmeier, Manitowoc.
April 16	Fairmont Creamery Co., Green Bay.....	A. F. Pfaff, Mosinee.
April 16	Fairmont Creamery Co., Green Bay.....	Edw. Pauls, Wausau.
April 16	Fairmont Creamery Co., Green Bay.....	Paul G. Vollmer, Wausau.
April 16	Fairmont Creamery Co., Green Bay.....	Reno F. Zahn, Wausau.
April 16	C. A. Straubel Co., Green Bay.....	
April 27	Winnebago Cheese Co., Fond du Lac.....	H. H. Pelper, Beaver Dam.
April 29	Fred Buss, Owen.....	Fred Buss, Owen.
April 29	Fred Buss, Owen.....	Fred Buss, Owen.
April 29	J. L. Kraft Bros. Co., Mineral Point.....	
April 29	J. L. Kraft Bros. Co., Mineral Point.....	Harvey Rowe, Mineral Point.
April 29	J. L. Kraft Bros. Co., Mineral Point.....	Chas. Stude, Mineral Point.
April 29	Plymouth Cheese Co., Mineral Point.....	E. J. Schuette, Mineral Point.
April 29	Plymouth Cheese Co., Mineral Point.....	Aug. Jensen, Mineral Point.
April 29	Plymouth Cheese Co., Mineral Point.....	John Humbel, Riverside.
April 29	Neenah Cold Storage Co., Mineral Point.....	H. Jones, Mineral Point.
April 29	Neenah Cold Storage Co., Mineral Point.....	Wm. P. Lecher, Fredonia.
April 29	Neenah Cold Storage Co., Mineral Point.....	Riverside Associated Creamery Co., Saukville.
May 3	H. Blanke Co., Plymouth.....	Peter Pauly, Saukville.
May 3	J. H. Wheeler Cheese Co., Plymouth.....	Packwaukee Farmers' Creamery Assn., Packwaukee.
May 4	Jackson Dairy Co., Jackson.....	Gottfried Kaufman, Oshkosh.
May 4	Packwaukee Farmers' Creamery Assn., Packwaukee.....	Gottfried Kaufman, Oshkosh.
May 5	Nekimi Butter & Cheese Co., Oshkosh.....	Albert S. Wegner, Fond du Lac.
May 5	Nekimi Butter & Cheese Co., Oshkosh.....	Geo. A. Wegner, Van Dyne.
May 6	Albert S. Wegner, Fond du Lac.....	Geo. A. Wegner, Van Dyne.
May 6	Geo. A. Wegner, Van Dyne.....	Frank Heckman, Eau Galle.
May 6	Geo. A. Wegner, Van Dyne.....	Heckman Bros., Eau Galle.
May 11	Frank Heckman, Eau Galle.....	Chas. Dickerman, Lime Ridge.
May 11	H. W. Biles, Durand.....	
May 14	Chas. Dickerman, Lime Ridge.....	H. J. Englehardt, Chetek.
May 17	F. R. Miller, Eden.....	
May 17	C. A. Carlson Co., Cameron.....	E. J. Krause, Algoma.
May 18	H. J. Grell, Milwaukee.....	Hillsboro Creamery Co., Hillsboro.
May 18	Algoma Produce Co., Algoma.....	Simmons Arnold, Thorp.
May 20	Hillsboro Creamery Co., Hillsboro.....	August Linder, Hatley.
May 21	Dow Cheese Co., Thorp.....	Bern Bernmann, Columbus.
May 21	Fairmont Creamery Co., Wausau.....	E. R. Prince, Port Washington.
May 27	Bern Bernmann, Columbus.....	Frank Kizer, Cambria.
May 31	E. R. Prince, Port Washington.....	
June 7	Frank Kizer, Cambria.....	

DAIRY PRODUCTS—Continued

Cheese—Standard—Continued

Date	Bought of	Manufacturer or Jobber
June 9	Schmitt Bros., Spring Green.....	Leo Hutler, Plain.
June 9	Schmitt Bros., Spring Green.....	Leo Hutler, Plain.
June 9	Schmitt Bros., Spring Green.....	Jos. White, Arena.
June 11	F. C. Westphal, Pardeeville.....	F. E. Gotter, Pardeeville.
June 15	Straubel Cheese Co., Shawano.....	Wm. Braatz, Shawano.
June 21	J. H. Wheeler Co., Plymouth.....	Wm. Holt, Jackson.

Cheese—Not Standard

Date	Kind	Bought of	Manufacturer or Jobber	Per cent of moisture
1919				
July 10	American..	E. H. Scott, R. 1, New Holstein.....		
Sept. 20	American..	Harry Olson, Abbotsford.....		42.75
Sept. 30	American..	Colby Cheese Co., Colby.....	Harry Olson, Abbotsford.....	42.80
Sept. 30	American..	David E. Norleen, R. 1, Abbotsford.....	David E. Norleen, R. 1, Abbotsford.....	42.53
Sept. 30	American..	Colby Cheese Co., Colby.....	David E. Norleen, R. 1, Abbotsford.....	45.66
Sept. 30	American..	Pauly & Pauly, Manitowoc.....	David E. Norleen, R. 1, Abbotsford.....	44.64
Oct. 1	American..	John F. Tesmer, Colby.....	F. McNicholas, Reedsville.....	40.24
Oct. 2	American..	Pauly & Pauly Cheese Co., Sherwood.....		40.18
Oct. 3	American..	Dow Cheese Co., Plymouth.....	E. Mathiss, R. 4, Hilbert.....	40.83
Oct. 3	American..	Dow Cheese Co., Plymouth.....	Jacob Schueller, R. F. D., New Holstein.....	40.18
Oct. 3	American..	H. Blanke's Warehouse, Plymouth.....	Loehr Bros., R. F. D., St. Cloud.....	40.37
Oct. 9	American..	Pauly & Pauly, Green Bay.....	Joe. Flath, Glenbeulah.....	40.11
Oct. 10	American..	H. Blanke's Warehouse, Plymouth.....	Saukville Dairy Co., Saukville.....	42.01
Oct. 10	American..	H. Blanke's Warehouse, Plymouth.....	L. P. O. Riley, Parnell.....	41.21
Oct. 10	American..	H. Blanke's Warehouse, Plymouth.....	Louis Koeller, Eaton.....	41.77
Oct. 10	American..	H. Blanke's Warehouse, Plymouth.....	Joe Scheible, Sheboygan Falls.....	40.27
Oct. 10	American..	H. Blanke's Warehouse, Plymouth.....	Blanke, Meyer & Peirron, Fredonia.....	40.93
Oct. 15	American..	G. H. Tenpas, R. 1, Oostburg.....	Wm. Zimmerman, R. F. D., Plymouth.....	42.81
Oct. 15	American..	J. W. Gosse, R. 4, Sheboygan.....	G. H. Tenpas, R. 1, Oostburg.....	41.20
Oct. 16	American..	Kiel Cheese & Butter Co., Kiel.....	J. W. Gosse, R. 4, Sheboygan.....	43.08
			C. A. Henning, Kiel.....	40.24

Oct. 16	American..	Huibregtse & Bloemer, Hingham.....	40.28
Oct. 16	American..	Kiel Cheese & Butter Co., Kiel.....	40.45
Oct. 16	American..	Huibregtse & Bloemer, Hingham.....	40.54
Oct. 16	American..	Arthur G. Olm, Waldo.....	40.15
Oct. 18	American..	Wm. J. Woepse, Adell.....	44.12
Oct. 20	American..	O. McKinnon, Sheboygan Falls.....	42.22
Oct. 20	American..	Rudolph Dassow, Sheboygan Falls.....	42.88
Oct. 20	American..	O. McKinnon, Sheboygan Falls.....	40.46
Oct. 21	American..	H. J. Noyes & Sons Warehouse, Muscoda.....	41.13
Oct. 21	American..	H. J. Noyes & Son, Muscoda.....	41.86
Oct. 23	American..	A. F. Guelzow, Easton.....	44.68
Oct. 23	American..	Dairyland Cooperative Dairy Co., R. 4, Marshfield.....	41.43
Oct. 23	American..	Theodore Harbath, Stratford.....	41.55
Oct. 25	American..	W. C. Bleck, R. 2, Bonduel.....	40.27
Oct. 31	American..	H. C. Blanke, Plymouth.....	41.11
Oct. 31	American..	H. C. Blanke, Plymouth.....	41.56
Oct. 31	American..	The Plymouth Cheese Co., Plymouth.....	40.17
Oct. 31	American..	H. C. Blanke, Plymouth.....	41.10
Nov. 5	American..	Joseph F. Schuh, R. 1, Hatley.....	41.29
Nov. 10	American..	Kallien & Groffunder, R. 2, Athens.....	44.28
Nov. 10	American..	Kallien & Groffunder, R. 2, Athens.....	43.87
Nov. 10	American..	Kallien & Groffunder, R. 2, Athens.....	41.27
Nov. 11	American..	H. B. Maul, Colby.....	41.55
Nov. 11	American..	Dow Cheese Company, Curtiss.....	42.29
Nov. 11	American..	Ray E. Weaver, Curtiss.....	42.68
Nov. 12	American..	C. A. Straubel Co., Lena.....	41.22
Nov. 18	American..	Dairy Belt Cheese Co., Spencer.....	46.49
Nov. 20	American..	B. Schreiber's Warehouse, Sheboygan.....	41.23
Nov. 20	American..	B. Schreiber's Warehouse, Sheboygan.....	40.51
Nov. 20	American..	B. Schreiber's Warehouse, Sheboygan.....	44.45
Nov. 20	American..	B. Schreiber's Warehouse, Sheboygan.....	41.80
Nov. 20	American..	B. Schreiber's Warehouse, Sheboygan.....	41.89
Nov. 20	American..	Peacock Cheese Co., Sheboygan.....	41.47
Nov. 20	American..	E. Erickson, Sheboygan.....	41.42
Nov. 20	American..	Peacock Cheese Co., Sheboygan.....	41.54
Nov. 20	American..	Peacock Cheese Co., Sheboygan.....	42.39
Nov. 20	American..	Peacock Cheese Co., Sheboygan.....	41.75
Nov. 20	American..	A. D. De Land, Sheboygan.....	45.61
Nov. 21	American..	Kraft & Co., Plymouth.....	44.95
Nov. 25	American..	Davis Brothers, Plymouth.....	44.38
Nov. 25	American..	J. H. Wheeler, Plymouth.....	41.78
Nov. 25	American..	S. H. Conover Co., Plymouth.....	41.15
Nov. 25	Brick.....	S. H. Conover Co., Plymouth.....	45.95
Dec. 2	American..	41.63
Dec. 2	American..	45.43
		Huibregtse & Bloemer, Hingham.....	40.28
		Jos. Konz, Elkhart Lake.....	40.45
		Huibregtse & Bloemer, Hingham.....	40.54
		Arthur G. Olm, Waldo.....	40.15
		Wm. J. Woepse, Adell.....	44.12
		O. McKinnon, Sheboygan Falls.....	42.22
		Rudolph Dassow, Sheboygan Falls.....	42.88
		O. McKinnon, Sheboygan Falls.....	40.46
		Roy Stewart, Arena.....	41.13
		Marty Schneider, Muscoda.....	41.86
		A. F. Guelzow, Easton.....	44.68
		Dairyland Cooperative Dairy Co., R. 4, Marshfield.....	41.43
		Theodore Harbath, Stratford.....	41.55
		W. C. Bleck, R. 2, Bonduel.....	40.27
		Peter Pauly, Jackson.....	41.11
		Elmer Seabold, Oostburg.....	41.56
		Davis Cheese Co., Plymouth.....	40.17
		F. P. Baker, St. Cloud.....	41.10
		Joseph F. Schuh, R. 1, Hatley.....	41.29
		Kallien & Groffunder, R. 2, Athens.....	44.28
		Kallien & Groffunder, R. 2, Athens.....	43.87
		Kallien & Groffunder, R. 2, Athens.....	41.27
		H. B. Maul, Colby.....	41.55
		M. E. Ostenson, Owen.....	42.29
		Ray E. Weaver, Curtiss.....	42.68
		Evergreen Cheese Factory, Lena.....	41.22
		Paul Kohl, Unity.....	46.49
		Louis Zimmerman, Elkhart Lake.....	41.23
		Oscar Roeder, Elkhart Lake.....	40.51
		Erwin Nack, Timothy.....	44.45
		Geo. Sumner, Timothy.....	41.80
		John Fischer, Timothy.....	41.89
		Otis McKinnon, Sheboygan Falls.....	41.47
		Ernest Boll, Sheboygan.....	41.42
		Ernest Boll, R. F. D., Sheboygan.....	41.54
		Wm. Lansing, Sauk Trail Cheese Factory.....	42.39
		Wm. Lansing, Sauk Trail Cheese Factory.....	41.75
		Otto Kielsmeier, Manitowoc.....	45.61
		Henry Smith, Sheboygan Falls.....	44.95
		C. E. Slattery, Eden.....	44.38
		Emil Dirks, R. F. D., Kiel.....	41.78
		W. E. Ninnemann, Cascade.....	41.15
		Harvey Brothers, Rosendale.....	45.95
		Ervin C. Nack, Manitowoc.....	41.63
		John Weyer, Manitowoc.....	45.43

DAIRY PRODUCTS—Continued

Cheese—Not Standard

Date	Kind	Bought of	Manufacturer or Jobber	Per cent of moisture
Dec. 2	American..	Otto Weyer, Manitowoc.....	Otto Weyer, Manitowoc.....	41.90
Dec. 2	American..	Otto Weyer, Manitowoc.....	Otto Weyer, Manitowoc.....	45.69
Dec. 2	American..	Otto Weyer, Manitowoc.....	Otto Weyer, Manitowoc.....	45.57
Dec. 2	American..	B. Schreiber's Warehouse, Sheboygan.....	Oswald Reed, Ball Prairie Cheese Factory.....	42.09
Dec. 2	Brick.....	S. J. Stevens Co., Campbellsport.....	S. J. Stevens Co., Campbellsport.....	46.73
Dec. 2	American..	Fairmont Creamery Co., Wausau.....	Paul Krueger, R. F. D., Wausau.....	41.00
Dec. 2	American..	Kraft Bros. Cheese Co., Wausau.....	Joseph F. Schuh.....	42.26
Dec. 2	American..	Fairmont Creamery Co., Wausau.....	Ralph Gehring, Knowlton.....	41.52
Dec. 3	American..	A. D. De Land Cheese Co., Sheboygan.....	Otto Kielsmeier, Manitowoc.....	42.48
Dec. 3	American..	Neenah Cheese & C. S. Co.....	A. E. Steckling, Mauston.....	41.89
Dec. 3	American..	Neenah Cheese & C. S. Co.....	Alfred Huebsch, Keyesville Factory.....	41.32
Dec. 3	American..	John Kirkpatrick.....	Leo Keegan, Ithaca Factory.....	41.73
Dec. 3	American..	Mammoth Cheese Co., Eden.....	Eden Cheese Factory, Eden.....	40.21
Dec. 4	American..	H. B. Luethy, Byron.....	Camp Ground Cheese Factory, Byron.....	42.07
Dec. 4	American..	Dow Cheese Co., Curtiss.....	M. E. Ostenson, Owen.....	41.35
Dec. 4	American..	Dow Cheese Co., Curtiss.....	Louis Schorer, R. 1, Curtiss.....	43.86
Dec. 4	American..	Dow Cheese Co., Curtiss.....	Clover Hill Cooperative Cheese Co., R. 1, Curtiss.....	40.85
Dec. 4	American..	Dow Cheese Co., Curtiss.....	Kallien & Groffunder, R. 2, Athens.....	42.45
Dec. 5	American..	C. E. Blodgett Cheese Co., Marshfield.....	A. H. Soden, Fenwood.....	41.03
Dec. 5	American..	E. G. Blodgett Cheese Co., Marshfield.....	W. H. Schade, R. 7, Marshfield.....	42.28
Dec. 5	American..	Kewaskum Butter & Cheese Co., Kewaskum.....	Wewaskum Butter & Cheese Co., Kewaskum.....	55.19
Dec. 5	American..	H. J. Wandra, Campbellsport.....	H. J. Wandra, Campbellsport.....	42.83
Dec. 5	American..	C. E. Blodgett Cheese Co., Marshfield.....	August Hintz, Stratford.....	40.16
Dec. 8	American..	Fairmont Creamery Co., Wausau.....	John J. Kubs, R. F. D. Mosinee.....	40.76
Dec. 8	American..	Fairmont Creamery Co., Wausau.....	Robert Petzneck, nine miles north of Marathon City.....	40.82
Dec. 9	American..	Wis. C. P. Federation, Spring Green.....	Walter Lins, Spring Green.....	41.59
Dec. 9	American..	Clark McCutcheon, Spring Green.....	Clark McCutcheon, Spring Green.....	40.69
Dec. 10	Brick.....	Joseph Schnyder's Cheese Factory, Winneconne.....	Joseph Schnyder's Cheese Factory, Winneconne.....	44.83
Dec. 11	American..	John Kirkpatrick, Lone Rock.....	Fred Olson, Lone Rock.....	40.68
Dec. 11	American..	John Kirkpatrick, Lone Rock.....	Chas. Mullen, Lone Rock.....	43.13
Dec. 11	American..	John Kirkpatrick, Lone Rock.....	C. E. & F. A. Goodrich, Lindencroft Factory.....	41.13
Dec. 11	American..	E. H. Kielsmeier, Astico.....	Danville Creamery Co., & Dow Cheese Co., Fond du Lac.....	40.22
Dec. 11	American..	Adolph Lehman, Knowles.....	Knowles Creamery & Cheese Co. and Dow Cheese Co., Fond du Lac.....	45.94
Dec. 11	American..	Niesen Bros., Oakfield.....	Niesen Bros. and Dow Cheese Co., Fond du Lac.....	40.16
Dec. 12	American..	H. C. Blanke, Plymouth.....	O. E. Hasche, Sheboygan Falls.....	47.69
Dec. 12	American..	R. W. Rowe, Plymouth.....	Jurss & Quinn, Plymouth.....	41.00

Dec. 13	American..	Federation Cheese Co., Plymouth.....	Wm. Bohlman, Campbellsport.....	45.90
Dec. 15	Brick.....	Jossi Cheese Co., Watertown.....	Jossi Cheese Co., Watertown.....	44.69
Dec. 15	Brick.....	Jossi Cheese Co., Watertown.....	Union Cheese Factory, Watertown.....	43.95
Dec. 15	Brick.....	Jossi Cheese Co., Watertown.....	Jossi Cheese Co., Watertown.....	40.74
Dec. 16	American..	Schmitt Bros., Spring Green.....	Frank B. Williams, Spring Green.....	44.36
Dec. 16	American..	C. A. Straubel Co., Green Bay.....	Gust Ubel, Antigo.....	43.87
Dec. 16	American..	C. A. Straubel Co., Green Bay.....	Gust Ubel, Antigo.....	47.29
Dec. 16	American..	C. A. Straubel Co., Green Bay.....	George Beaton, R. 1, West De Pere.....	42.17
Dec. 19	American..	Fairmont Creamery Co., Green Bay.....	A. J. Gilson, R. 3, Kaukauna.....	40.25
Dec. 19	American..	Fairmont Creamery Co., Green Bay.....	George Karner, R. 1, Greenleaf.....	40.88
Dec. 22	American..	C. E. Blodgett Cheese Co., Marshfield.....	H. H. Solle, Osseo.....	41.22
Dec. 22	American..	C. E. Blodgett Cheese Co., Marshfield.....	Norden Cheese Co.	41.69
Dec. 22	American..	Kraft Bros. Cheese Co., Marshfield.....	North Warner Cooperative Dairy Co., Greenwood..	47.03
Dec. 22	American..	Pauly & Pauly, Manitowoc.....	Joh Karbon, R. F. D., Manitowoc.....	41.80
Dec. 23	American..	Northern Produce Co., Manitowoc.....	Otto Weyer, Manitowoc.....	40.37
Dec. 23	American..	Northern Produce Co., Manitowoc.....	John Weyer, Manitowoc.....	40.92
Dec. 23	American..	Fred Sette, Iron Ridge.....	Addison Cheese Factory.....	45.89
Dec. 24	Brick.....	Wisconsin Cheese Producers Federation, Spring Green.....	Earl Culver, Spring Green.....	49.87
Dec. 27	American..	Home Cheese Factory, Hustisford.....	Max P. E. Rodloff, Hustisford.....	45.80
Dec. 29	Brick.....	S. J. Stevens Cheese Co., Random Lake.....	Otto E. Benn, Kewaskum.....	40.89
Dec. 30	American..	S. J. Stevens Cheese Co., Random Lake.....	Ed. W. Ditter, Random Lake.....	41.90
Dec. 30	American..	S. J. Stevens Cheese Co., Random Lake.....	L. H. Humphrey, Random Lake.....	41.80
Dec. 30	American..	S. J. Stevens Cheese Co., Random Lake.....	Hubregtse & Bloemer, Hingham.....	40.91
Dec. 30	American..	Fredonia Clover Valley Cheese Factory, R. 2, Fredonia.....	Fredonia Clover Valley Cheese Fac., R. 2, Fredonia	40.27
Dec. 30	American..	Flambeau Cheese Co., Holcomb.....	Flambeau Cheese Co., Holcomb.....	41.00
Dec. 30	American..	Flambeau Cheese Co., Holcomb.....	Flambeau Cheese Co., Holcomb.....	43.07
Dec. 30	American..	Robert Donath, Adell.....	Robert Donath, Adell.....	42.47
Dec. 31	American..	G. H. Wheeler, Plymouth.....	Peter Pauly, Jackson.....	43.91
Dec. 31	American..	H. C. Blanke, Plymouth.....	Peter Pauly, Jackson.....	40.92
Dec. 31	American..	Dow Cheese Co., Plymouth.....	Wm. Woepse, Adell.....	43.22
Dec. 31	American..	G. H. Wheeler, Plymouth.....	Pauly & Pauly Cheese Co., Manitowoc.....	40.91
Dec. 31	American..	H. C. Blanke, Plymouth.....		42.00
1920				
Jan. 5	American..	Fairmont Creamery Co., Wausau.....	Ralph Gehring	40.68
Jan. 5	Brick.....	Frank A. O'Connor, R. 3, Wood Hull.....	O'Connor Cheese Factory, Wood Hull.....	46.27
Jan. 5	Brick.....	Chas. Hersig, Theresa.....	Chas. Hersig, Theresa.....	44.61
Jan. 5	Brick.....	Fred Bauman, Hartford.....	Fred Bauman, Hartford.....	45.46
Jan. 5	American..	Oak Center Dairy Cooperative Association, Oakfield.....	E. Mussner, Oakfield.....	44.41
Jan. 6	American..	Pauly & Pauly, Manitowoc.....	Chas. Fokett, Reedsville.....	40.82
Jan. 6	Brick.....	Perfection Butter & Cheese Co., Mayville.....	Perfection Butter & Cheese Co., Chicago.....	46.65
Jan. 6	Brick.....	Baertschy & Son Cheese Factory, Mayville.....		43.43
Jan. 6	American..		George Sommer, Timothy.....	40.77
Jan. 13	American..	Davis Brothers, Plymouth.....	Adolph Dick, Sobieski.....	41.57
Jan. 13	American..	Neenah Cold Storage Warehouse, Richland Center.....	A. E. Steckling, Mauston.....	42.83

DAIRY PRODUCTS—Continued

Cheese—Not Standard

Date	Kind	Bought of	Manufacturer or Jobber	Per cent of moisture
Jan. 14	American..	John Kirkpatrick, Richland Center.....	Chas. Mullen, Lone Rock.....	40.96
Jan. 14	American..	John Kirkpatrick, Richland Center.....	Arnold Greenbeck, Richland Center.....	42.72
Jan. 15	American..	Thorp Dairy Co., Thorp.....	Thorp Dairy Co., Thorp.....	40.83
Jan. 16	American..	G. A. Stallman, Watertown.....	G. A. Stallman, Watertown.....	41.31
Jan. 16	American..	John Habegger Co., Watertown.....	John Habegger, Watertown.....	41.27
Jan. 16	Brick.....	John Habegger Co., Watertown.....	John Habegger Co., Watertown.....	44.44
Jan. 16	Brick.....	H. R. Moldenhaur, Watertown.....	H. R. Moldenhaur, Watertown.....	46.96
Jan. 16	American..	J. H. Wheeler Cheese Co., Plymouth.....	41.40
Jan. 16	American..	H. Blanke, Plymouth.....	Geo. Tempas, Oostburg.....	42.91
Jan. 17	American..	Bert Austin, Boscobel.....	John Gunderson, Boscobel.....	40.81
Jan. 20	American..	Peacock Cheese Co., Sheboygan.....	41.93
Jan. 20	American..	Peacock Cheese Co., Sheboygan.....	41.93
Jan. 20	American..	A. D. De Land Co., Sheboygan.....	W. O. Stanton, Sugar Bush.....	41.80
Jan. 20	American..	A. D. De Land Co., Sheboygan.....	Otto Kielsmeier, Manitowoc.....	40.23
Jan. 21	American..	Peacock Cheese Co., Platteville.....	Louis Rudersdorf, Platteville.....	40.35
Jan. 21	American..	Peacock Cheese Co., Platteville.....	Bert Davis, Livingston.....	40.26
Jan. 23	American..	Blodgett Cheese Co., New Richmond.....	L. E. Root, Colfax.....	40.40
Jan. 26	American..	A. D. De Land Cheese Co., Sheboygan.....	Oswald Reitz, Allenville.....	42.24
Jan. 28	American..	Blodgett Cheese Co., New Richmond.....	Wagon Landing Cheese Co., New Richmond.....	40.27
Jan. 28	American..	Blodgett Cheese Co., New Richmond.....	Poplar Grove Cheese Co., New Richmond.....	40.15
Jan. 29	American..	C. A. Straubel Co., Antigo.....	E. W. Meyer, R. 1, Aniwa.....	40.52
Jan. 30	American..	Schmitt Bros., Blue River.....	Banner Cheese Factory, Avoca.....	40.20
Jan. 30	American..	Schmitt Bros., Blue River.....	Wm. Hustedt, Blue River.....	40.11
Jan. 30	American..	C. E. Blodgett Cheese Co., Grand Rapids.....	F. O. Justman, R. F. D., Grand Rapids.....	41.65
Feb. 3	Brick.....	West Rosendale Creamery Co., R. 12, Rosendale.....	Wm. Cono, R. 12, Rosendale.....	45.78
Feb. 3	American..	Pauly & Pauly Cheese Co., Marathon City.....	Oscar Krause, Marathon City.....	42.11
Feb. 3	American..	Pauly & Pauly Cheese Co., Marathon City.....	Harry Henrieks, R. R. 2, Marathon City.....	41.81
Feb. 3	American..	Blodgett Cheese Co., Marshfield.....	Dairy Belt Cheese Co., Spencer.....	40.69
Feb. 5	Brick.....	Schnyder's Cheese Factory, Winneconne.....	Joseph Schnyder, Winneconne.....	45.64
Feb. 6	American..	Rice Lake Produce Co., Merrillan.....	Brookside Cheese Co., Alma Center.....	40.50
Feb. 6	American..	Rice Lake Produce Co., Merrillan.....	Spring Creek Cooperative Cheese Factory, Black River Falls.....	41.26
Feb. 6	American..	Rice Lake Produce Co., Merrillan.....	Kenyon Valley Coop. Ch. Co., Black River Falls....	41.00
Feb. 7	American..	Pauly & Pauly, Sturgeon Bay.....	George J. Robinson, Jacksonport.....	40.91
Feb. 9	American..	Kroft Bros. Cheese Co., Wausau.....	Green Valley Dairy Co., R. 1, Dancy.....	43.07
Feb. 12	American..	Pauly & Pauly, Manitowoc.....	O. F. Olm, Valdres.....	40.88
Feb. 19	American..	Dow Cheese Co., Merrill.....	J. G. Nutter, R. F. D., Merrill.....	40.44
Feb. 19	American..	Dow Cheese Co., Merrill.....	Ed. Boernke, R. F. D. 1, Wausau.....	41.36

Feb. 20	American..	Rice Lake Produce Co., Merrillan.....	So. Alma Butter & Cheese Assn., Alma Center.....	44.52
Feb. 21	American..	Pauly & Pauly, Sturgeon Bay.....	George J. Robinson, Jacksonport.....	40.49
Feb. 25	American..	Blodgett Cheese Co., Marshfield.....	Harry Rhymr, Medford.....	43.89
Feb. 26	American..	Kroft Bros. Cheese Co., Marshfield.....	Lone Elm Cheese Co., Junction City.....	41.51
Feb. 26	American..	Silver Mound Creamery Co., Sechlierville.....	Silver Mound Creamery Co., Sechlierville.....	40.55
Mar. 1	Brick.....	Peter Thill, Clayton.....	Peter Thill, Clayton.....	43.41
Mar. 1	Brick.....	Peter Thill, Clayton.....	Peter Thill, Clayton.....	45.3
Mar. 1	Brick.....	Diamond Market Co., Milwaukee.....	Milwaukee Cheese Co., Milwaukee.....	45.31
Mar. 2	Brick.....	Midway Cheese Co., Almena.....	Midway Cheese Co., Almena.....	43.26
Mar. 2	American..	J. J. McDermott, R. F. D., Spring Green.....	J. J. McDermott, Spring Green.....	41.31
Mar. 4	American..	East Menasha Cheese Factory, R. 1, Menasha.....	Albert Boehler, R. 1, Menasha.....	42.17
Mar. 4	American..	East Menasha Cheese Co., R. 1, Menasha.....	Albert Boehler, R. 1, Menasha.....	42.07
Mar. 4	American..	East Menasha Cheese Co., R. 1, Menasha.....	Albert Boehler, R. 1, Menasha.....	41.31
Mar. 4	American..	F. A. Leizke, Merrill.....	Walter Schielke, R. 5, Merrill.....	40.81
Mar. 4	American..	Dow Cheese Co., Merrill.....	Hamburg Cheese Mfg. Co., Hamburg.....	43.31
Mar. 8	American..	A. D. De Land Cheese Co., Neenah.....	Oswald Reitz, Allenville.....	43.01
Mar. 11	American..	Stanley Dairy & Warehouse Co., Stanley.....	Otto Behnke, Whitelaw.....	42.55
Mar. 11	American..	Wisconsin Cheese Federation, Plymouth.....	Leo Mullen, Highland Cheese Factory.....	42.49
Mar. 11	American..	Dow Cheese Co., Plymouth.....	John Gasse, Oostburg.....	41.00
Mar. 12	American..	B. Schreiber, cheese dealer, Sheboygan.....	John Blass, Boscobel.....	42.04
Mar. 13	American..	Wisconsin Cheese Producers Federation, Plymouth.....	John Waethrick, Greenwood.....	41.32
Mar. 17	American..	H. E. Austin, Boscobel.....	Rohland Pohl, Timothy.....	46.13
Mar. 24	American..	C. E. Blodgett Cheese Co., Greenwood.....	John Waethrick, Greenwood.....	41.63
Mar. 25	American..	B. Schreiber, Sheboygan.....	Emil Luther, R. F. D., Greenwood.....	41.41
Mar. 25	American..	C. E. Blodgett Cheese Co., Greenwood.....	Jack Kry, Thorp.....	41.02
Mar. 25	American..	Blodgett Cheese Co., Greenwood.....	Fred Greve, Thorp.....	42.68
Mar. 29	American..	Dow Cheese Co., Thorp.....	Arctic Ice Cream Co., Green Bay.....	40.87
Mar. 29	American..	Dow Cheese Co., Thorp.....	Theo Specht, Sheboygan Falls.....	41.01
Mar. 29	American..	Pauly & Pauly Cheese Co., Green Bay.....	W. L. Pizakmaker, R. 1, Bryant.....	45.26
Mar. 31	American..	Federation, Plymouth.....	Frank O. Barta, R. 3, Antigo.....	40.52
Mar. 31	American..	Dow Cheese Co., Plymouth.....	Benedict Grunenfelder.....	42.11
Mar. 31	American..	C. A. Straubel Co., Antigo.....	Wm. Garvey, Freedom.....	44.31
Mar. 31	American..	C. A. Straubel Co., Antigo.....	Joe Appleton, Factory No. 2, Appleton.....	42.26
April 12	Brick.....	White Star Cheese Co., R. 5, Columbus.....	Edward F. Rohloff, R. F. D., Wausau.....	43.86
April 13	American..	N. Simon Cheese Co., Appleton.....	Fred M. Olson, Avoca.....	41.36
April 13	American..	N. Simon Cheese Co., Appleton.....	Peter Pauly, Jackson.....	42.22
April 15	American..	Dow Cheese Co., Merrill.....	Arthur Ohlm, Waldo.....	42.68
April 24	American..	John Kirkpatrick, Lone Rock.....	Arthur Ohlm, Waldo.....	40.26
April 24	American..	Pauly & Pauly Cheese Co., Plymouth.....	Fred Ogi, R. F. D. No. 8, Fond du Lac.....	43.63
April 26	American..	A. D. De Land, Sheboygan.....	J. F. Bachman, Fremont.....	40.53
April 26	American..	A. D. De Land Cheese Co., Sheboygan.....	Arthur Meier, R. 3, Medford.....	40.78
April 27	Brick.....	Aug. F. Westphal, Fond du Lac.....	J. P. Burtard, R. 1, Curtiss.....	43.11
April 29	American..	A. D. De Land, Neenah.....		42.73
April 29	American..	Fred Laabs, Curtiss.....		41.24
April 29	American..	Fred W. Laabs, Curtiss.....		40.35

DAIRY PRODUCTS—Continued

Cheese—Not Standard

Date	Kind	Bought of	Manufacturer or Jobber	Per cent of moisture
April 29	American..	Fred W. Laabs, Curtiss.....	Fred W. Laabs, Curtiss.....	42.45
April 30	American..	Mike J. Mayer, Fredonia.....	Mike Mayer, Fredonia.....	41.84
May 3	American..	H. Blanke, Plymouth.....	Mike Possley, George Moore, Plymouth.....	43.45
May 12	American..	Wisconsin Cheese Producers Federation, Plymouth.....	George Moore, Plymouth.....	41.46
May 12	American..	Dow Cheese Co., Plymouth.....	40.93
May 13	American..	Arthur Ohlm, Waldo.....	Arthur Ohlm, Waldo.....	40.55
May 15	American..	Pauly & Pauly, Sturgeon Bay.....	Joseph Wierichs, Egg Harbor.....	40.48
May 18	American..	A. T. Stengel, Algoma.....	41.03
May 17	American..	C. A. Carlson, Cameron.....	H. S. Bennett, Clayton.....	43.34
May 20	American..	C. A. Pinkepank, Menomonie.....	40.52
June 1	American..	H. J. Grell, Johnsons Creek.....	41.16
June 9	*American..	E. H. Kielsmeier, R. 4, Columbus.....	E. H. Kielsmeier, R. 4, Columbus.....	39.52
June 21	American..	Plymouth Cheese Co., Plymouth.....	L. F. Teifarek, Peshtigo.....	40.18
June 14	*American..	Wm. F. Naulin, R. 2, Marathon.....	Wm. F. Naulin, R. 2, Marathon.....	37.80
June 14	*Gouda.....	Wm. F. Naulin, R. 2, Marathon.....	Wm. F. Naulin, R. 2, Marathon.....	40.00
June 14	*American..	Wm. F. Naulin, R. 2, Marathon.....	Wm. F. Naulin, R. 2, Marathon.....	36.59
June 22	*Gouda.....	Wm. F. Naulin, R. 2, Marathon.....	Wm. F. Naulin, R. 2, Marathon.....	38.85
June 9	*American..	J. J. McDermott, Spring Green.....	36.05
June 9	*American..	Schmitt Bros., Spring Green.....	J. J. McDermott, Spring Green.....	36.09

* Not standard. Contains less than 50% milk fat in water free substance.

Cheese, Submitted

Date	Submitted by	Fat per cent	Solids per cent	Per cent fat in solids	Moisture per cent	Remarks
1919						
Sept. 25	H. Blanke Cheese Co., Plymouth.....	38.39	Standard.
Sept. 25	H. Blanke Cheese Co., Plymouth.....	41.70	Not standard.
Sept. 25	H. Blanke Cheese Co., Plymouth.....	41.27	Not standard.
Sept. 25	H. Blanke Cheese Co., Plymouth.....	43.13	Not standard.

Nov. 11	R. P. Dassow, Sheboygan.....				39.92	Standard.
Dec. 16	Oscar Voechting, Sheboygan.....				41.69	Not standard.
Dec. 16	Oscar Voechting, Sheboygan.....				39.46	Standard.
Dec. 16	Oscar Voechting, Sheboygan.....				38.98	Standard.
Dec. 17	Otto Wollner & Co., Hartford.....	27.00	56.19	48.00	43.81	Not standard.
Dec. 22	Axel Madsen, Madison.....	28.5	60.47	47.13	39.53	
Dec. 26	Kraft Bros. Cheese Co., Wausau.....				40.46	Not standard.
Dec. 29	Kraft Bros. Cheese Co., Wausau.....				41.08	Not standard.
	Kraft Bros. Cheese Co., Wausau.....	30.00	60.21	49.82	39.79	
1920						
Feb. 2	H. E. Austin, Boscobel.....				43.45	Not standard.
Feb. 2	H. E. Austin, Boscobel.....				41.22	Not standard.
Feb. 2	H. E. Austin, Boscobel.....				49.00	Not standard.
Feb. 7	The Dow Cheese Co., Thorp.....				41.59	Not standard.
Feb. 7	The Dow Cheese Co., Thorp.....				41.24	Not standard.
Feb. 7	The Dow Cheese Co., Thorp.....				41.46	Not standard.
Feb. 7	The Dow Cheese Co., Thorp.....				41.70	Not standard.
Feb. 7	Ed. Kormis, Greenwood.....				39.70	Standard.
Feb. 7	Ed. Kormis, Greenwood.....				38.48	Standard.
Feb. 18	Joseph Schnyder, Winneconne.....				38.70	Standard (Brick).
Feb. 18	Joseph Schnyder, Winneconne.....				40.76	Standard (Brick).
Feb. 18	Senator W. C. Zumach, Milwaukee.....				44.85	Not standard (Brick).
Mar. 4	H. E. Austin, Boscobel.....				36.57	Standard.
Mar. 4	H. E. Austin, Boscobel.....				44.25	Not standard.
Mar. 4	H. E. Austin, Boscobel.....				42.74	Not standard.
Mar. 23	Ralph Randall, Highland.....				40.86	Not standard.
Mar. 23	Ralph Randall, Highland.....	31.5	61.87	50.91	38.13	Standard.
Mar. 23	Ralph Randall, Highland.....	32.7	62.29	50.88	37.71	Standard.
Apr. 1	A. D. DeLand Cheese Co., Sheboygan.....				38.65	Standard.
Apr. 3	J. J. McDermott, Spring Green.....	32.7	61.77	52.95	38.23	Standard.
Apr. 3	Peacock Cheese Co., Sheboygan.....				40.19	Standard.
Apr. 27	J. J. McDermott, Spring Green.....	30.3	60.76	49.86	39.24	Standard.
May 3	J. H. Wagner, Oshkosh.....				40.04	Standard.
May 3	J. H. Wagner, Oshkosh.....				59.43	Standard.
May 28	Otto Wollner & Co., Hartford.....				40.92	Standard.
May 28	Otto Wollner & Co., Hartford.....				40.68	Standard.
May 28	Otto Wollner & Co., Hartford.....				39.80	Standard.
May 28	Otto Wollner & Co., Hartford.....				37.85	Standard.
June 8	Crosby-Peacock Co., Chicago, Ill.	22.5	57.26	39.29	42.74	Not standard. High in moisture and contains more than 50% fat in moisture-free solids.

DAIRY PRODUCTS—Continued
Cream From City Milk Supply—Standard

Date	Bought of	Date	Bought of
1920			
Jan. 20	J. B. Fox, Platteville.	May 4	G. W. Thew, Oshkosh.
Feb. 18	Al. Hunzaker, Lancaster.	May 4	Nottleman Bros., Oshkosh.
Feb. 25	Star Dairy, Dodgeville.	May 5	N. Winkel, Port Washington.
April 16	Wm. Gady, Reedsburg.	May 5	E. P. Werking, Port Washington.
		June 16	Much & Mallary, Berlin.

Cream From City Milk Supply—Not Standard

Date	Bought of	Per cent butter fat	Date	Bought of	Per cent butter fat
1919					
Dec. 22	Fred Heidt, Portage.....	14.00	Mar. 3	C. Hickenbotham, Appleton.....	15.10
Dec. 22	Radant Bros., Portage.....	17.00	Mar. 3	J. F. Deitzen, Appleton.....	15.15
Dec. 22	Theo. Gloeckler, Portage.....	15.00	Mar. 3	Appleton Pure Milk Co., Appleton.....	12.37
1920			Mar. 3	Potts & Wood, Appleton.....	16.10
Feb. 5	E. Nettleson, Stevens Point.....	16.00	Mar. 11	O. Swanson, Wausau.....	15.50
Feb. 10	Arthur Gomar, Baraboo.....	16.67	Mar. 17	A. J. Prelivitz, Ripon.....	7.70
Feb. 10	Ray Montanye, Baraboo.....	15.25	Mar. 24	Armstrong Dairy, Oconto.....	14.50
Feb. 19	Osseo Meat Co., Osseo.....	16.00	Mar. 30	Christ Peterson, Ashland.....	12.87
Feb. 25	Star Dairy, Dodgeville.....	15.30	Mar. 31	Christ Peterson, Ashland.....	15.25
Feb. 26	Wm. Grundeman, Oshkosh.....	15.63	April 1	Anderson Bros., Owen.....	15.00
Feb. 26	Nottleman Bros., Oshkosh.....	15.85	April 2	V. E. Cassel, West Salem.....	15.50
Feb. 26	Nottleman Bros., Oshkosh.....	17.00	April 6	S. N. Hazelting, Beloit.....	15.00
Feb. 26	Nottleman Bros., Oshkosh.....	14.40	April 6	M. E. Rudolph, Eau Claire.....	16.50
Feb. 26	Nottleman Bros., Oshkosh.....	16.50	April 9	H. H. Brown, R. 1, Eau Claire.....	16.40
Feb. 26	J. H. Hallock, Fond du Lac.....	16.50	April 13	I. Jorstad, Onalaska.....	16.65
Mar. 1	A. J. Strohmeier, Neenah.....	16.00	April 16	Central Wisconsin Creamery Co., Reedsburg.....	16.00
Mar. 1	L. Knipfle, Neenah.....	15.45	May 4	R. R. McCarthy, Oshkosh.....	15.35
Mar. 1	Gear Dairy, Neenah.....	14.45	May 4	Chas. Doemel, Oshkosh.....	17.50
Mar. 2	J. G. Breidenbach, Marshfield.....	16.00	May 5	Gust Hoppe, Port Washington.....	14.40

Cream Samples Tested for Per Cent of Butter Fat to Check Babcock Test.

During the period covered by this report, forty-two samples of cream were collected by inspectors of the commission with the view of determining whether or not overreading or underreading of the Babcock test was being practiced by the purchasers of cream who were paying for the same on the basis of the butter fat contained therein as determined by the Babcock test. The percentage of fat in these samples was determined in the laboratory.

DAIRY PRODUCTS—Continued**Submitted Cream**

Date	Submitted by	Per cent fat	Date	Submitted by	Per cent fat
1919			1920		
Aug. 4	R. A. Power, Madison.....	31.0	Jan. 16	Amery Creamery Assn., Amery.....	26.0
Aug. 4	W. F. C. Flagg, Wheeler.....	31.0	Jan. 29	Andrew Nordness, Waunakee.....	23.0
Aug. 9	W. F. C. Flagg, Wheeler.....	46.0	Mar. 2	E. R. Steinkraus, Fort Atkinson.....	20.1
Aug. 14	Ladysmith Creamery Co., Ladysmith.....	19.50	Mar. 2	E. R. Steinkraus, Fort Atkinson.....	21.0
Sept. 17	Platteville Creamery Co., Platteville.....	29.0	Mar. 3	Jonas Peterson, High Bridge.....	30.0
Sept. 24	W. F. C. Flagg, Wheeler.....	27.0	Mar. 29	Gust Gollnik, Tomah.....	24.6
Oct. 4	Chas. Rode, Hartford.....	42.0	Mar. 30	D. E. Erickson, Alma Center.....	30.6
Oct. 8	John Wawrock, Prairie du Sac.....	29.25	April 6	Nelsonville Creamery & Cheese Co., Nelsonville.....	22.5
Oct. 9	E. J. Seim, Readstown.....	21.0	April 15	H. P. Nielsen, Deerfield.....	21.75
Oct. 14	G. O. Gullickson, Cambridge.....	31.0	April 17	*Sheboygan Dairy Products Co., Sheboygan.....
Oct. 25	E. J. Seim, Readstown.....	21.0	June 12	Matt Kiri, Hurley	38.4

* Tested for foreign fat. None found.

City Milk—Standard

Date	Delivered by	Date	Delivered by
1919		Feb. 20	W. M. Peacock Creamery, Fennimore.
July 18	Chas. Hong, Superior.	Feb. 26	W. H. Kliss, Oshkosh.
Oct. 14	Emil Dickert, Manitowoc.	Mar. 1	Geo. H. Holmes, Baraboo.
Oct. 23	E. E. Smith, Friendship and Adams.	Mar. 1	Geo. H. Holmes, Baraboo.
Dec. 4	Fischl's Dairy, Manitowoc.	Mar. 2	Mrs. Will Steffen, Elroy.
Dec. 23	John Kraft, Beloit.	Mar. 3	Appleton Pure Milk Co., Appleton.
1920		Mar. 3	Geo. Greimer, Appleton.
Jan. 6	L. N. Morse, Kilbourn.	Mar. 3	Appleton Pure Milk Co., Appleton.
Jan. 6	H. C. Merton, Kilbourn.	Mar. 4	Dr. F. C. Clow, New Lisbon.
Jan. 6	O. B. Foster, Mauston.	Mar. 12	Wm. Fowler, Humbird.
		Mar. 12	John Miller, Elkhart Lake.

Jan. 17 Salzgeber Bros., Boscobel.
 Jan. 20 Wm. Boyle, Platteville.
 Jan. 20 J. B. Fox, Platteville.
 Jan. 23 Dr. F. C. Clow, New Lisbon.
 Jan. 29 Carl Peterson, Spring Green.
 Jan. 30 N. O. Higgins, Blue River.
 Feb. 17 Al. Hunzaker, Lancaster.
 Feb. 17 Arthur Zenz, Lancaster.
 Feb. 17 Al. Hunzaker, Lancaster.
 Feb. 19 Arthur Zenz, Lancaster.

Mar. 16 Otis Johnsend, Fennimore.
 Mar. 24 H. A. Knapp & Sons, Evansville.
 Mar. 25 Bert Dustin, Viroqua.
 Mar. 25 Bert Dustin, Viroqua.
 Mar. 25 Bert Dustin, Viroqua.
 May 5 N. Winkel, Port Washington.
 May 5 J. Fusher, Port Washington.
 May 5 E. P. Working, Port Washington.
 May 5 Gust Hoppe, Port Washington.
 June 25 Watertown Creamery Co., Watertown.

City Milk—Not Standard

Date	Delivered by	City	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey 20° O	Remarks
1919								
July 17	Chris Kanelli, Superior.....	Superior	1.0360	1.60	10.72	9.12	Skimmed.
July 17	N. Toroneri, Superior.....	Superior	1.035	1.25	10.04	8.79	Skimmed.
July 17	Emil Tioli, Superior.....	Superior	1.0347	2.70	11.59	8.89	Skimmed.
July 18	I. S. Kessey, Superior.....	Superior	1.0308	1.40	10.39	8.99	Skimmed.
Sept. 11	Knute Jacobson, Eau Claire....	Eau Claire	1.0270	3.55	11.09	7.54	37.4	Watered.
Sept. 27	Knutsen Dairy, La Crosse.....	La Crosse	1.0263	3.45	10.76	7.31	37.5	Watered.
Oct. 23	E. E. Smith, Friendship & Adams	Friendship & Adams	1.0286	5.00	13.26	8.26	Below in solids not fat.
Oct. 29	E. W. Alden, Hillsboro.....	Hillsboro	1.35	Skimmed.
Oct. 31	Knutson Bros., La Crosse.....	La Crosse	1.0290	3.73	11.92	8.19	37.7	Very dirty, watered.
Nov. 3	Simon's Hotel, Madison.....	Madison	1.0319	1.60	10.06	8.46	38.7	Slightly watered and skimmed.
Nov. 21	Chas. Haas, R. 1, La Crosse....	La Crosse	1.0270	4.60	12.24	7.64	37.5	Adulterated. Below in solids not fat and watered.
Dec. 18	S. N. Hazelstein, Beloit.....	Beloit	1.0283	3.6	11.52	7.92	39.2	Below in solids not fat. Slightly watered.
Dec. 22	C. A. Langford, Portage.....	Portage	1.0289	3.45	11.48	8.03	39.8	Below in solids not fat
Dec. 23	Edgar Huebbe, Beloit.....	Beloit	1.0308	3.40	11.30	8.40	Below in solids not fat.
Dec. 23	W. Apfel, Beloit.....	Beloit	1.0291	3.48	11.56	8.08	40.1	Below in solids not fat.
Dec. 30	Max Wenkman, Kilbourn.....	Kilbourn	1.0203	3.00	8.44	5.44	31.15	Badly watered.

DAIRY PRODUCTS—Continued

City Milk—Not Standard

Date	Delivered by	City	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey 20° C	Remarks
1920								
Jan. 20	W. J. Kohlmeyer, Sheboygan.....	Sheboygan	1.0317	2.75	11.22	8.47	41.1	Below in fat. Skimmed.
Jan. 21	Wayne Hull, Platteville.....	Platteville	1.0294	2.50	10.52	8.02	38.5	Below in fat and solids not fat.
Jan. 21.	Syl Johnson, Barron.....	Barron	1.0263	2.75	9.84	7.06	36.3	Below in fat and solids not fat. Watered.
Feb. 5	J. Luetscher, Mondovi.....	Mondovi	1.0334	2.80	11.54	8.74	Below in fat. Partly skimmed.
Feb. 17	Al. Hunzker, Lancaster.....	Lancaster	1.0324	3.00	11.80	8.80	Skimmed.
Feb. 19	J. H. Walecha, De Pere.....	De Pere	1.0340	3.60	13.01	9.41	Evidence of skimming.
Feb. 20	E. H. Smith, New London.....	New London....	1.0328	2.70	11.61	8.91	Skimmed.
Feb. 26	Chas. Doemel, Oshkosh.....	Oshkosh	1.0327	2.30	10.76	8.46	Below standard in fat.
Feb. 26	Nottleman Bros., Oshkosh.....	Oshkosh	1.032	2.85	11.39	8.54	Below standard in fat.
Mar. 1	Geo. H. Holmes, Baraboo.....	Baraboo	1.0308	3.05	11.24	8.19	39.05	Below standard in solids not fat.
Mar. 2	Mrs. Will Steffen, Elroy.....	Elroy	1.0282	4.05	11.93	7.88	39.05	Below standard in solids not fat. Watered.
Mar. 3	W. F. Deboe, Appleton.....	Appleton	1.032	2.78	11.27	8.49	Below standard in fat.
Mar. 3	Mr. Shindler, Appleton.....	Appleton	1.0297	2.90	11.05	8.15	39.1	Below standard in fat.
Mar. 18	Bert Dustin, Viroqua.....	Viroqua	1.028	3.40	11.04	7.64	38.6	Below standard in solids not fat. Watered.
Mar. 23	Wm. Heebner, Kendall.....	Kendall	1.0239	3.23	9.89	6.66	33.8	Watered.
Mar. 24	Bert Dustin, Viroqua.....	Viroqua	1.0294	3.60	11.54	7.94	40	Below standard in solids not fat. Watered.
Mar. 24	Bert Dustin, Viroqua.....	Viroqua	1.0308	3.78	12.04	8.26	41.5	Below standard in solids not fat.
Mar. 25	John Stafford, Greenwood.....	Greenwood	1.0294	3.90	11.85	7.95	Below standard in solids not fat.
Mar. 25	Aug. Wolf, Kenosha.....	Kenosha	1.0315	2.65	10.91	8.36	Below standard in fat and solids not fat.
Mar. 26	Kennedy Dairy Co., Madison.....	Madison	1.0312	3.45	11.75	8.30	Below standard in solids not fat.
Mar. 30	Albert Buerschinger, Green Bay..	Green Bay	1.0233	2.65	8.86	6.21	34.3	Below standard in fat and solids not fat. Watered.
April 1	Anderson Bros., Owen.....	Owen	1.3311	3.18	11.51	8.33	39.90	Below standard in solids not fat. Watered.
April 6	C. H. Wood, Grand Rapids.....	Grand Rapids..	1.0279	3.35	10.84	7.49	37.9	Below standard in solids not fat. Watered.
April 6	J. W. Allen, Beloit.....	Beloit	1.0221	3.20	9.32	6.12	33.8	Badly watered.
April 8	Cronin Dairy Co., Janesville.....	Janesville	1.0297	3.20	11.19	7.99	39.6	Below standard in solids not fat.

April 30	Cronin Dairy Co., Janesville.....	Janesville	1.0288	3.10	10.88	7.78	39.2	Below standard in solids not fat.
May 1	Cronin Dairy Co., Janesville.....	Janesville	1.0302	3.20	11.46	8.26	40.5	Watered.
May 4	Chas. Doemel, Oshkosh.....	Oshkosh	1.030	3.60	11.86	8.26	Below standard in solids not fat.

Milk—Standard. Delivered to a Creamery or Cheese Factory

Date	Delivered by	Delivered to
1919		
July 11	P. Thoni, Hollandale	Glenn Cheese Factory.
July 17	H. Krohn, Mayville.....	A. C. Kohle Cheese Factory.
July 17	Geo. Navels, Darlington.....	Darlington Cheese Factory.
Aug. 5	Geo. Baten, Kaukauna, R. 2.....	Geo. Baten Cheese Factory.
Aug. 5	Pat McCabe, Kaukauna.....	Geo. Baten Cheese Factory.
Sept. 5	James McCarthy, Darien.....	Darien Condensery.
Nov. 18	H. Quade, Markesan.....	Lake Maria Cheese Factory.
Nov. 18	E. Quade, Markesan.....	Lake Maria Cheese Factory.
Nov. 19	Ole Arneson, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	James Riley, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	Henry Lewis, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	Earl Williams, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	Ed. Paull, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	Dave Thomas, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	Lobinger & Nobs, Ridgeway.....	High Crossing Cheese Factory.
Nov. 19	Frank Yapp, Ridgeway.....	High Crossing Cheese Factory.
1920		
Jan. 12	John Moersch, Marathon City.....	Kleinheinz Dairy Company.
Jan. 20	Wm. Parrish, Platteville.....
Jan. 20	Henry Klebenstein, Platteville.....	Werner E. Nuerenberg.
Feb. 18	Raddatz Bros., Fairchild.....	Thur & Thur Cheese Factory.
Feb. 18	Nels B. Kumm, West Allis.....	Mount Pleasant Dairy.
Feb. 25	Martin Meleski, Sobieski.....	Sampson Cheese Factory.

DAIRY PRODUCTS—Continued**Milk—Standard. Delivered to a Creamery or Cheese Factory—Continued**

Date	Delivered by	Delivered to
Feb. 25	Vital Wery, Sobieski.....	Sampson Cheese Factory.
Feb. 25	Vital Wery, Sobieski.....	Sampson Cheese Factory.
Feb. 25	Martin Meleski, Sobieski.....	Sampson Cheese Factory.
Mar. 7	Alfa Hanson, Spring Green.....	Lower Big Hollow Factory.
Mar. 10	Joe Zinsli, Chippewa Falls.....	Chippewa Model Creamery.
June 15	J. Schroeeder, Marathon.....	Maple Grove Cheese Factory.
June 15	F. J. Wilde, Marathon.....	Maple Grove Cheese Factory.
June 16	L. Ueckert, Marathon.....	Maple Grove Cheese Factory.
June 15	Wm. Hiese, Marathon.....	Maple Grove Cheese Factory.
June 22	Mrs. Wiese, Marathon.....	Maple Grove Cheese Factory.

Milk—Not Standard. Delivered to Cheese Factories, Creameries or Condenseries

Date	Sold or delivered by	Sold or Delivered to	Sp. G 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey 20° C.	Remarks
1919								
July 17	J. Albertson, Darlington.....	Darlington Cheese Factory.....		3.30	11.45	8.15	40.3	Below standard in sol- ids not fat
July 17	M. Cantin, Mayville.....	A. E. Kohle Factory.....	1.0281	3.0	10.82	7.82	38.5	Watered.
July 17	P. Wolf, Mayville.....	A. E. Kohle Factory.....	1.0265	2.70	9.98	7.28	36.3	Watered.
July 23	O. Gunderson, Argyle.....	Gunderson Cheese Factory.....	1.0282	3.2	11.23	8.03	40.15	Below standard in sol- ids not fat.

July 29	Martin Shebeck, La Farge.....	Muncie Cheese Factory.....	1.0295	2.85	10.74	7.89	38.55	Below standard in fat and solids not fat. Watered.
July 31	Mr. Bogie, Elkhorn.....	Wis. Butter & Cheese Co.'s Cond..	1.0298	2.40	10.37	7.97	42.2	
July 31	L. Wilcox, Elkhorn.....	Wis. Butter & Cheese Co.'s Cond..	1.026	3.60	11.24	7.56	37.0	
July 31	Lou Lauderdale, Elkhorn.....	Wis. Butter & Cheese Co.'s Cond..	1.0286	3.20	11.08	7.88	40.8	
July 31	Will Gilbert, Elkhorn.....	Wis. Butter & Cheese Co.'s Cond..	1.0263	2.80	9.86	7.06	37.5	Watered.
July 31	Floyd Lean, Elkhorn.....	Wis. Butter & Cheese Co.'s Cond..	1.0258	2.90	10.00	7.10	37.4	Watered.
July 31	B. T. Jamischewski, Elkhorn...	Wis. Butter & Cheese Co.'s Cond..	1.0293	3.40	11.62	8.22	41.1	Below standard in solids not fat.
July 31	H. Wales, Elkhorn.....	Wis. Butter & Cheese Co.'s Cond..	1.028	3.0	10.69	7.69	40.4	Below standard in solids not fat.
Aug. 12	Aug. Moldenhauer, Lomira.....	Emil Schneiters Ch. Factory.....	1.0285	3.40	11.13	7.73	39.5	Watered.
Aug. 12	Kate Helpert, Lomira.....	Emil Schneiters Ch. Factory.....	1.0290	1.60	9.65	8.05	35.0	Below standard in solids not fat as given by cow.
Aug. 12	Fred Peck, Lomira.....	Emil Schneiters Ch. Factory.....	1.0290	3.85	12.02	8.07	40.2	Watered.
Aug. 14	Wm. Schrader, Cambria.....	Welsh Prairie Ch. Factory.....	1.0291	3.73	11.88	8.15	38.4	Watered.
Aug. 20	Mrs. Karoline Helman, Portage..	Calton Cheese Factory.....	1.0287	2.60	10.29	7.69	38.3	Watered.
Aug. 26	L. Domederr, Gratiot.....	Gratiot Cheese Factory.....	1.0294	4.35	12.49	8.14	Below standard in solids not fat as given by cows.
Aug. 26	J. Burmeister, Gratiot.....	Gratiot Cheese Factory.....	1.0315	2.90	11.49	8.50	Below standard in fat as given by cows.
Sept. 5	H. Benedict, Darien.....	Darien Condensery.....	1.0284	3.8	11.84	8.04	41.0	
Sept. 5	H. Hendrickson, Darlington.....	Oak Gr. Cheese Factory.....	1.0301	3.10	11.30	8.29	41.9	
Sept. 5	R. Ward, Darlington.....	Oak Gr. Cheese Factory.....	1.0317	3.4	11.58	8.18	41.4	Below standard in solids not fat as given by cows.
Sept. 8	Wm. Plank, Alma.....	Cream Cheese Factory.....	1.0295	3.30	11.20	7.90	39.4	Watered.
Sept. 8	Fred Balk, Sr., Alma.....	Cream Cheese Factory.....	1.0292	2.40	10.21	7.81	38.55	
Sept. 8	Wm. Balk, Alma.....	Cream Cheese Factory.....	1.0281	3.10	10.66	7.64	38.5	Watered.
Sept. 12	F. Braun, Iron Ridge.....	Iron Ridge Ch. Factory.....	1.0261	3.2	10.31	7.11	36.7	Badly watered.
Sept. 12	O. Sell, Iron Ridge.....	Iron Ridge Ch. Factory.....	1.0274	3.03	10.60	7.57	38.9	Watered.
Sept. 16	Wm. Rosenthal, West Bend.....	Little Cedar Lake Cheese Factory	1.0282	2.75	7.66	10.31	38.0	
Sept. 16	Ed. Mead, Cazenovia.....	Shady Dale Cheese Factory.....	1.0294	4.55	12.83	8.38	40.2	Watered.
Sept. 17	Mrs. Geo. Hanold, Cazenovia....	Smith Hollow Cheese Factory.....	1.0293	3.90	40.0	Watered.
Sept. 19	Geo. E. Hora, Hillsboro.....	Hillsboro Cheese Factory.....	1.0297	3.80	12.02	8.22	40.0	Watered.
Sept. 19	Christ Fielter, Hillsboro.....	Hillsboro Cheese Factory.....	1.0309	2.80	Below standard in fat.
Sept. 19	Frank Cepek, Hillsboro.....	Hillsboro Cheese Factory.....	1.0270	4.20	11.90	7.70	38.1	Watered.
Sept. 24	John H. Laney, Alma Ctr.....	Alma Center Cheese Factory.....	1.0296	4.35	12.70	8.35	39.2	Watered.
Sept. 24	Geo. Galster, Alma Center.....	Alma Center Cheese Factory.....	1.0324	2.7	11.47	8.77	40.7	Skimmed.

DAIRY PRODUCTS—Continued
Milk—Not Standard. Delivered to Cheese Factories

Date	Sold or delivered by	Sold or Delivered to	Sp. G 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey 20° C.	Remarks
Oct. 7	Karl Manth, Johnson Creek.....	Mansfield's Condensery	1.0293	3.4	11.14	7.74	39.1	Watered.
Oct. 8	Herman Jahnke, Watertown.....	Farmington Creamery	1.0286	3.8	10.52	7.72	38.0	
Oct. 8	Harlow Wing, Watertown.....	Farmington Creamery	1.0290	3.50	11.53	8.03	38.5	Watered.
Oct. 8	A. Schrader, Burnett.....	Burnett Cheese Factory.....	1.0323	4.55	13.52	8.97	42.4	Watered.
Oct. 8	Wm. Lund, Burnett.....	Burnett Cheese Factory.....	1.0236	3.8	10.58	6.78	36.6	Watered.
Oct. 16	Nick Wagner, Hartford.....	J. Rubener Cheese Factory.....	1.0266	2.73	9.69	6.96	36.4	Badly watered.
Oct. 21	W. C. Bennett, Endeavor.....	Moundville Cheese Factory.....	1.0281	4.40	12.24	7.84	37.3	Watered.
Oct. 21	R. W. Hume, Endeavor.....	Moundville Cheese Factory.....	1.0269	3.13	10.33	7.20	35.95	Watered.
Oct. 24	Thos. Costello, Geneva.....	Wis. B. & C. Co., Condensery....	1.0252	3.25	10.19	6.94	36.3	Watered.
Oct. 29	Frank Smith, Hillsboro.....	Hillsb. Condensery	1.0295	4.18	12.50	8.32	39.4	Watered.
Oct. 29	Jas. Lynch, Hillsboro.....	Hillsb. Condensery	1.0275	4.35	12.26	7.91	38.1	Watered.
Oct. 29	John Setzer, Hillsboro.....	Hillsb. Condensery	1.0277	4.00	11.84	7.84	37.60	Watered.
Oct. 29	Joe Haas, Hillsboro.....	Hillsb. Condensery	1.0245	4.90	12.07	7.17	35.6	Watered.
Oct. 29	Jas. Sterba, Hillsboro.....	Hillsb. Condensery	1.0298	3.55	11.55	8.00	37.35	Watered.
Nov. 18	B. Grant, Markesan.....	Lake Maria Cheese Factory.....	1.0338	2.65	11.77	9.09	Skimmed.
1920								
Jan. 13	Henry Rhode, Dalton.....	Dalton Cheese Factory.....	1.0231	3.15	9.35	6.20	Badly watered.
Jan. 19	Gottlieb Wodill, Fall River.....	Shady Land Cheese Factory.....	1.0248	2.35	9.01	6.66	35.4	Badly watered.
Jan. 19	Freeman Graville, Randolph.....	Shady Land Cheese Factory.....	1.029	3.25	11.01	7.76	38.5	Below standard in sol- ids not fat.
Jan. 19	Wm. M. McDonald, Randolph...	Shady Land Cheese Factory.....	1.0293	3.20	11.05	7.85	39.0	Below standard in sol- ids not fat.
Jan. 19	Frank Reak, Randolph.....	1.0285	3.20	10.98	7.78	38.2	Below standard in sol- ids not fat.
Feb. 17	John DeYong, Randolph.....	Beaver Cheese Factory.....	1.028	2.80	10.36	7.56	38.2	Watered.
Feb. 18	Ferdinand Miller, Fairchild.....	Thur & Thur Cheese Factory.....	1.0333	2.30	10.97	8.67	Skimmed.
Feb. 18	Thos. Zimmerman, Fairchild....	Thur & Thur Cheese Factory.....	1.0277	3.4	11.04	7.64	38.15	Watered.
Mar. 4	Wm. Granvogel, Spring Green...	Lower Big Hollow Cheese Factory.	1.0324	2.50	11.21	8.71	Badly skimmed.
Mar. 9	Mrs. C. Weylan, Beaver Dam....	Clover Blossom Creamery.....	1.0258	3.25	10.22	6.98	36.1	
Mar. 9	S. Glassman, Beaver Dam....	Clover Blossom Creamery.....	1.0278	3.20	10.32	7.12	36.6	

Mar. 10	J. H. Phillips, Chippewa Falls...	Chippewa Model Creamery.....	1.0262	3.60	10.88	7.28	38.3	Watered.
Mar. 11	August Uttech, Watertown.....	Traechle Cheese Factory.....	1.0268	2.90	10.20	7.30	37.9	Watered.
Mar. 11	Amos Uecker, Watertown.....	Traechle Cheese Factory.....	1.027	2.95	10.23	7.28	37.7	Watered.
Mar. 16	Otis Johnsrud, Fennimore.....	W. M. Peacock Cheese Factory....	1.0316	3.0	11.20	8.2	40.55	
Mar. 19	J. H. Wagner, Wentworth.....	Russel Creamery Co.	1.0317	2.00	10.39	8.39	40.6	Below standard in fat and solids not fat.
Mar. 23	Geo. Wagner, Beaver Dam.....	Special Cheese Factory.....	1.0298	3.35	11.40	8.05	39.1	Below standard in sol- ids not fat.
Mar. 23	Ernest Schultz, Beaver Dam.....	Special Cheese Factory.....	1.0265	2.9	10.15	7.25	37.05	Watered.
Mar. 23	Joseph Sachinski, Columbus.....	Special Cheese Factory.....	1.0215	2.8	8.79	5.99	32.05	Watered.
Mar. 23	W. Neuman, Beaver Dam.....	Special Cheese Factory.....	1.0264	2.8	10.01	7.21	36.7	Watered.
April 1	Alfred Mackmueller, Mayville....	Rock River Cheese Factory.....	1.031	2.63	10.50	7.87	39.25	Below standard in fat and solids not fat.
April 7	Gus Zuege, Rosendale.....	West Rosendale Cheese Factory....	1.0282	3.10	10.54	7.44	37.80	Watered.
April 12	Fred Sperger, Sawyer.....	Van Camp Condensery.....	1.0235	2.45	8.48	6.03	33.75	Badly watered.
April 12	Herman Dettman, Sawyer.....	Van Camp Condensery.....	1.0328	2.45	10.91	8.46	Skimmed.
April 27	Ed. Garvin, Randolph.....	Lost Lake Cheese Factory.....	1.0302	3.13	11.19	8.06	40.1	Below standard in sol- ids not fat.
May 12	Wm. Kane, Lark.....	Danish Pride Milk Co.....	1.0285	3.35	11.07	7.72	39.2	Watered.
May 12	Chas. Radant, Luxemburg.....	Danish Pride Milk Co.....	1.0306	3.20	11.28	8.08	40.7	Below standard in sol- ids not fat.
May 12	W. Moorkvart, Maribel.....	Danish Pride Milk Co.....	1.0317	2.60	10.89	8.29	Below standard in fat and solids not fat.
May 14	Alvin Schmid, Monroe.....	Krause Cheese Factory.....	1.0316	2.90	11.42	8.52	Below standard in fat.
May 14	Geo. Korn, Monroe.....	Krause Cheese Factory.....	1.0322	2.45	10.96	8.51	Below standard in fat.
May 20	Thos. Dwyer, Berlin.....	Berlin Condensery.....	1.0232	2.90	9.49	6.50	34.7	Below standard in fat and solids not fat.
May 20	Thos. Dwyer, Berlin.....	Berlin Condensery.....	1.031	3.90	12.23	8.33	40.5	Watered.
June 3	Louis Kohlbeck, Whitelaw.....	Kellnersville Cheese Factory.....	1.0219	2.35	8.28	5.93	32.9	Badly watered.
June 17	J. McDermott, Darlington.....	Darlington Cheese Factory.....	1.0323	2.68	11.21	8.53	Below standard in fat skimmed.
June 17	Ed. Hendrickson, Darlington....	Darlington Cheese Factory.....	1.0312	2.90	11.24	8.34	Below standard in fat.
June 17	J. McGuire, Darlington.....	Darlington Cheese Factory.....	1.0324	2.75	11.32	8.57	Below standard in fat.

DAIRY PRODUCTS—Continued

Herd Samples Collected by Inspectors in Connection with Samples Taken at Cheese Factories, Creameries, and City Milk Supplies, Sent to Laboratory for Analysis

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.	Remarks
1919							
July 17	M. Kantin, Mayville.....	1.0299	3.90	12.32	8.49	41.7	
July 25	H. P. West, Ripon.....		5.35				
July 29	Martin Shebeck, La Farge.....	1.0328	3.55	12.52	8.97	41.65	
Aug. 5	Floyd Lean, Elkhorn.....	1.0303	3.45	11.76	8.31	40.7	Night's milk.
Aug. 6	Lou Lauderdale, Elkhorn.....	1.0287	3.55	11.61	8.06	40.3	Night's milk.
Aug. 6	L. E. Wilcox, Elkhorn.....	1.0285	3.90	12.01	8.11	39.8	Morning's milk.
Aug. 6	Will Gilbert, Elkhorn.....	1.0285	2.95	10.75	7.80	40.1	Night's milk.
Aug. 7	Clarence D. Boyce, Elkhorn.....	1.0288	3.80	11.73	7.93	41.4	
Aug. 12	Kate Helpert, Lomira.....	1.031	2.90	11.25	8.35	39.9	Night's milk.
Aug. 14	William Schrader, Cambria.....	1.0302	4.10	12.93	8.53	41.0	
Aug. 20	Mrs. Caroline Helman, Portage.....	1.032	3.20	11.96	8.73	41.3	
Sept. 8	Wm. Balk, Alma.....	1.0315	3.90	11.38	8.18	41.9	
Sept. 8	Fred Balk, Sr., Alma.....	1.0299	3.20	11.38	8.18	39.8	
Sept. 9	James McCarthy, Darien.....	1.0324	3.15	11.93	8.78	40.4	Night's milk.
Sept. 9	Wm. Plank, Alma.....	1.0318	3.80	12.67	8.87	42.0	
Sept. 9	H. Hendrickson, Darlington.....	1.0299	3.40	11.65	8.25	41.8	
Sept. 10	Henry Benedict, Sharon.....	1.0286	4.40	12.41	7.99	41.0	Night's milk.
Sept. 11	Knute Jacobson, Eau Claire.....	1.0312	4.30	13.05	8.68	41.1	
Sept. 15	H. O. Sell, Iron Ridge.....	1.0301	3.75	11.93	8.18	41.0	Night's milk.
Sept. 16	Frank Braun, Iron Ridge.....	1.0333	2.5	11.35	8.85	41.7	
Sept. 16	Mrs. Hulda Osell, Iron Ridge.....	1.0296	3.8	11.97	8.17	41.2	
Sept. 16	Ed. Mead, Cazenovia.....	1.0307	6.20	14.92	8.72	41.3	
Sept. 17	Wm. Rosenthal, West Bend.....	1.0300	3.30	11.40	8.10	39.1	Night's milk.
Sept. 17	Mrs. Geo. Hamold, Cazenovia.....	1.030	4.40			41.2	
Sept. 19	Christ Fietler, Hillsboro.....	1.0311	2.90				
Sept. 19	Frank Cepek, Hillsboro.....	1.0319	4.20	13.10	8.90	41.0	
Sept. 20	George E. Hora, Hillsboro.....	1.0307	4.95	13.79	8.84	41.2	
Sept. 24	John H. Laney, Alma Center.....	1.0323	4.6	13.60	9.00	41.1	
Sept. 25	George Galster, Alma Center.....	1.0314	4.2	12.92	8.72	40.8	

Sept. 25	George Galster, Alma Center.....	1.0306	4.0	12.52	8.52	40.45	Morning's milk.
Oct. 7	Carl Manth, Johnson Creek.....	1.0310	3.8	12.23	8.43	40.5	
Oct. 8	William Lund, Burnett.....	1.0307	5.20	14.06	8.86	43.8	
Oct. 8	August Naatz, Johnson Creek.....	1.0319	3.5	12.17	8.67	4.3	
Oct. 8	August Schroeder, Burnett.....	1.0267	3.45	10.95	7.47	37.0	
Oct. 8	Harlow Wing, Watertown.....	1.0311	3.8	12.31	8.51	40.3	Night's milk.
Oct. 9	Herman Jahnke, Watertown.....	1.0314	3.8	12.13	8.33	40.7	
Oct. 16	Nick Wagner, Hartford.....	1.030	3.50	11.57	8.07	39.6	
Oct. 21	W. C. Bennett, Endeavor.....	1.0320	4.70	13.74	9.04	39.70	
Oct. 21	R. W. Hume, Endeavor.....	1.0300	4.00	12.16	8.16	39.6	Night's milk.
Oct. 24	Thos. Costello, Geneva.....	1.0303	4.00	12.83	8.33	40.1	Night's milk.
Oct. 29	Jas. Lynch, Hillsboro.....	1.0308	5.60	14.44	8.84	41.1	Night's milk.
Oct. 30	John Setzer, Hillsboro.....	1.0330	5.00	14.28	9.28	41.95	
Oct. 31	Frank Smith, Hillsboro.....	1.0322	5.10	14.28	9.18	41.40	
Nov. 3	Joe Haas, Mount Tabor.....	1.0211	4.40	10.58	6.18	31.6	
Nov. 3	Jas. Sterba, Hillsboro.....	1.0325	4.20	13.16	8.96	40.4	
Nov. 18	H. Quade, Markesan.....	1.0314	3.60	12.21	8.52	
Nov. 18	B. Grant, Markesan.....	1.0318	4.30	13.36	9.06	
Nov. 18	E. Quade, Markesan.....	1.0328	3.20	12.00	8.75	
Dec. 23	Frank Lauterback, Portage.....	1.0329	3.80	12.65	8.85	42.1	
Dec. 23	Frank Lauterback, Portage.....	1.0319	3.43	11.93	8.50	40.6	
Dec. 30	Mac Wenkman, Kilbourn.....	1.0322	5.40	14.58	9.18	42.55	
1920							
Jan. 19	Frank Reak, Randolph.....	1.032	3.60	12.27	8.67	40.7	
Jan. 20	Freeman Graville, Randolph.....	1.0311	3.90	12.40	8.50	41.5	
Jan. 20	Wm. M. McDonald, Randolph.....	1.0318	3.40	12.07	8.67	41.35	
Jan. 21	Gottlieb Wodill, Fall River.....	1.0314	3.40	11.90	8.50	40.6	
Jan. 23	Wayne Hull, Platteville.....	1.032	4.20	13.13	8.93	41.9	
Jan. 23	Wm. Boyle, Platteville.....	1.0333	4.60	
Jan. 26	S. Johnson, Barron.....	1.0324	3.40	12.22	8.82	42.8	
Feb. 6	Eichorst Bros., Stevens Point.....	1.0312	2.85	11.29	8.44	Not standard. Below in fat and solids not fat.
Feb. 16	Jacob Luetscher, Mondovi.....	1.0313	2.60	10.88	8.28	Not standard. Below in fat and solids not fat.
Feb. 17	John Deyong, Randolph.....	1.0311	3.40	11.73	8.43	40.6	
Feb. 18	Ferdinand Miller, Fairchild.....	1.031	3.70	12.09	8.39	
Feb. 18	Thos. Zimmerman, Fairchild.....	1.0313	4.18	12.68	8.50	40.3	
Feb. 19	J. H. Walecha, De Pere.....	1.0317	5.40	14.55	9.15	
Feb. 19	Arthur Zenz, Lancaster.....	1.032	4.60	13.36	8.75	
Feb. 19	Ed. Greany, Lancaster.....	1.0317	5.10	14.00	8.90	
Feb. 18	Albert Brinkman, Lancaster.....	1.033	4.83	13.94	9.11	
Feb. 18	Al. Hunzaker, Lancaster.....	1.031	5.10	13.68	8.58	
Feb. 26	Nottleman Bros., Oshkosh.....	1.0318	2.90	11.37	8.47	

DAIRY PRODUCTS—Continued

Herd Samples

Date	From Herd of	Sp. G. 15.5°	Per cent milk fat	Per cent total solids	Per cent solids not fat	I. R. of whey at 20° C.	Remarks
Mar. 6	John Rutz, Sawyer.....	1.0268	3.60	10.88	7.22	36.1	Not standard
Mar. 9	Mrs. T. Naglen, Beaver Dam.....	1.032	4.40	13.19	8.79	40.7	
Mar. 9	G. Glassman, Beaver Dam.....	1.029	3.57	11.48	7.91	38.6	Not standard.
Mar. 11	August Uttech, Watertown.....	1.0293	3.55	11.68	8.15	40.3	
Mar. 12	Amos Uecker, Watertown.....	1.0309	3.50	11.98	8.48	40.7	
Mar. 12	Wm. Fowler, Humbird.....	1.0334	4.5	13.83	9.33	42.0	
Mar. 23	Wm. Huebner, Kendall.....	1.033	5.10	14.40	9.30	40.55	
Mar. 23	Geo. Wagner, Beaver Dam.....	1.0322	3.1	11.83	8.73	40.95	
Mar. 23	Ernest Schultz, Beaver Dam.....	1.0317	3.47	11.92	8.45	41.25	
Mar. 24	Joseph Sachinski, Columbus.....	1.0330	3.95	13.05	9.10	41.4	
Mar. 24	Bert Dustin, Viroqua.....	1.0308	4.00	12.36	8.36	41.0	
Mar. 24	H. A. Knapp & Son, Evansville.....	1.031	3.15	11.41	8.26	40.05	
Mar. 24	Wm. Neuman, Beaver Dam.....	1.0307	3.57	11.92	8.35	41.35	
Mar. 25	Bert Dustin, Viroqua.....	1.0312	3.73	12.05	8.32	41.0	
Mar. 25	John Stafford, Greenwood.....	1.0292	3.85	11.70	7.85	39.4	
April 1	Albert Buerschinger, Green Bay.....	1.031	3.58	11.87	8.29	40.95	
April 1	Alf. Mackmueller, Mayville.....	1.0307	3.43	11.68	8.25	40.0	
April 1	Anderson Brothers, Owen.....	1.0324	3.70	12.45	8.75	40.30	
April 6	C. H. Wood, Grand Rapids.....	1.0291	3.90	11.90	8.00	40.30	
April 8	Gus Zuege, Rosendale.....	1.031	3.58	11.95	8.41	41.60	
April 8	J. W. Allen, Beloit.....	1.031	3.83	12.29	8.45	41.0	
April 27	Ed. Garvin, Randolph.....	1.0307	3.25	11.53	8.28	40.9	
April 28	A. Polschmiski, R. 3, Randolph.....	1.0315	3.1	11.43	8.38	38.9	Not standard. Below standard in fat and sol- ids not fat.
April 29	Peter Murkowski, Athens.....	1.0309	2.20	10.33	8.13	41.2	Below standard in fat.
May 18	Alvin Schmid, Monroe.....	1.0314	2.90	11.53	8.63	41.6	Not standard. Watered.
May 20	Thomas Dwyer, Berlin.....	1.0313	4.10	12.77	8.67	41.3	Not standard. Badly watered.
May 25	Win Kane, Lark.....	1.031	3.5	12.03	8.53		
June 3	Louis Kohlbeck, Whitelaw.....	1.030	4.00	12.26	8.26		
June 24	Elmer Hendrickson, Darlington.....	1.020	2.90	10.91	8.01		
June 24	J. McDermott, Darlington.....	1.031	3.50	12.29	8.79		
June 30	J. McDermott, Darlington.....	1.031	3.90	12.37	8.47		

Submitted Milks

Date	Submitted by	Sp. G.	Per cent milk fat	Per cent total solids	Per cent solids not fat	Remarks
1919						
July 22	Norris Junion, Luxemburg.....		3.20			
July 29	T. H. Meath, New Richmond.....		3.7			
July 31	H. L. Dittner, Greenwood.....		3.7			
Aug. 2	Earnest W. Jung, Jackson.....		3.9			
Aug. 4	Anton Seifert, Campbellsport.....		3.8			
Aug. 4	Perfection Butter & Cheese Co., Mayville.....		3.0			
Aug. 7	F. J. Antoine, Prairie du Chien.....					Tested for preservatives. None found.
Aug. 9	T. H. Meath, New Richmond.....		3.7			
Aug. 18	E. W. Jung, Jackson.....		3.3			
Aug. 20	Helvetia Milk Condensery Co., New Glarus.....		3.30			
Aug. 25	Clarence Baird, Fox Lake.....		4.4			
Sept. 2	J. F. Brinkemann, Marshfield.....		3.25			
Sept. 17	Frank Shumate, Bagley.....		3.4			Marked "No. 6."
Sept. 17	Frank Shumate, Bagley.....		3.6			Marked "No. 22."
Sept. 17	Frank Shumate, Bagley.....		4.0			Marked "No. 9."
Sept. 17	Frank Shumate, Bagley.....		4.1			Marked "No. 4."
Sept. 17	Frank Shumate, Bagley.....		3.5			Marked "No. 3."
Sept. 17	Frank Shumate, Bagley.....		4.0			Marked "No. 31."
Sept. 17	Frank Shumate, Bagley.....		4.0			Marked "No. 27."
Sept. 17	Frank Shumate, Bagley.....		4.2			Marked "No. 21."
Sept. 17	Frank Shumate, Bagley.....		4.4			Marked "No. 5."
Sept. 17	Frank Shumate, Bagley.....		4.0			Marked "No. 13."
Sept. 17	Frank Shumate, Bagley.....		3.7			Marked "No. 7."
Sept. 17	Frank Shumate, Bagley.....		3.45			Marked "No. 25."
Sept. 17	Frank Shumate, Bagley.....		4.0			Marked "No. 20."
Sept. 17	Frank Shumate, Bagley.....		4.0			Marked "No. 24."
Sept. 17	Frank Shumate, Bagley.....		3.8			Marked "No. 1."
Sept. 17	Frank Shumate, Bagley.....		3.85			Marked "No. 12."
Sept. 17	Frank Shumate, Bagley.....		3.8			Marked "No. 17."
Sept. 17	Frank Shumate, Bagley.....		4.2			Marked "No. 15."
Sept. 17	Frank Shumate, Bagley.....		3.5			Marked "No. 16."
Sept. 17	Frank Shumate, Bagley.....		3.7			Marked "No. 8."
Sept. 26	F. C. Mansfield Co., Johnson Creek.....	1.0232	2.80	9.16	6.36	Marked "No. 298." Watered.

DAIRY PRODUCTS—Continued

Submitted Milks—Continued

Date	Submitted by	Sp. G.	Per cent milk fat	Per cent total solids	Per cent solids not fat	Remarks
Sept. 26	F. C. Mansfield Co., Johnson Creek.....					Marked "No. 5." Not watered.
Sept. 26	F. C. Mansfield Co., Johnson Creek.....					Marked "No. 39." Watered.
Sept. 26	F. C. Mansfield Co., Johnson Creek.....					Marked "No. 40." Watered.
Sept. 26	F. C. Mansfield Co., Johnson Creek.....					Marked "No. 57." Watered.
Sept. 26	F. C. Mansfield Co., Johnson Creek.....	1.0253	2.95	9.86	6.91	Marked "No. 298." Watered.
Sept. 26	F. C. Mansfield Co., Johnson Creek.....	1.0260	3.15	10.28	7.13	Marked "No. 86." Watered.
Sept. 26	F. C. Mansfield Co., Johnson Creek.....	1.0197	2.85	8.34	5.49	Marked "No. 2." Watered.
Oct. 1	G. W. Mesner, Stoughton.....		2.2			
Oct. 3	Peter Hilgers, Waunakee.....		3.55			
Oct. 11	Wisconsin Butter & Cheese Co., Elkhorn.....	1.0257	3.00	10.18	7.19	
Oct. 22	M. J. Leinweber, Plain.....		3.8			
Oct. 22	Frank Gulczynski, Stanley.....		4.15			
Nov. 6	Conrad Elmer, Blanchardville.....		3.50			Evening's milk.
			3.45			Morning's milk.
Nov. 13	Fannie Disch, Monroe.....		5.1			
Nov. 13	John Nass, Oconto Falls.....		5.4			
Nov. 14	Charles Strahl, Soldiers Grove.....		4.40			
Nov. 18	Abe Clark, Potosi.....		1.20			
Nov. 22	Ben A. Doede, Weyauwega.....		3.6			
Nov. 24	Robt. Scheidagger, Mt. Horeb.....	1.0297	4.1		8.38	Not standard.
Nov. 24	Fred W. Fuss, Wittenberg.....		3.6			Free from added water.
Dec. 7	H. P. Christ, Wausaukee.....		0.16			Skimmed milk.
Dec. 16	Fannie Disch, Monroe.....		4.9			
Dec. 20	R. M. Nissen, Owen.....		5.0			
1920						
Jan. 6	Fannie Disch, Monroe.....		4.95			
Jan. 9	C. J. Fokett, Reedsville.....		5.0			Marked "No. 7."
Jan. 9	C. J. Fokett, Reedsville.....		4.3			Marked "No. 15."
Jan. 9	C. J. Fokett, Reedsville.....		3.4			Marked "No. 16."

Jan. 14	A. T. Hassinger, Greenville.....	1.0343		9.24	9.14	Skimmed milk.
Jan. 14	A. T. Hassinger, Greenville.....	1.0309	3.70	12.38	8.68	Whole milk.
Jan. 20	Waunakee Creamery Co., Waunakee.....		3.5			
Feb. 11	Farmers Creamery Co., Marshall.....		3.2			
Feb. 11	Waunakee Creamery Co., Waunakee.....		3.1			Marked "No. 1."
Feb. 11	Waunakee Creamery Co., Waunakee.....		3.3			Marked "No. 2."
Feb. 15	Martin Rappel, Reedsville.....		3.15			
Feb. 15	A. F. Thiel, Reedsville.....		2.9			
Feb. 15	C. E. Bulgar, Ladysmith.....		3.0			Dirty milk.
Feb. 20	W. A. Zelm, Tony.....		3.0			Marked "No. 41."
Feb. 20	W. A. Zelm, Tony.....		3.6			Marked "No. 42."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.2			Marked "No. 1."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.2			Marked "No. 2."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.15			Marked "No. 3."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.43			Marked "No. 4."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.15			Marked "No. 5."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.8			Marked "No. 7."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.35			Marked "No. 8."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.55			Marked "No. 9."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.4			Marked "No. 10."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.38			Marked "No. 11."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.5			Marked "No. 12."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.2			Marked "No. 13."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.6			Marked "No. 14."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		4.35			Marked "No. 15."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		2.85			Marked "No. 17."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		4.2			Marked "No. 18."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.35			Marked "No. 19."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.75			Marked "No. 23."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.4			Marked "No. 26."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.1			Marked "No. 6."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.0			Marked "No. 32."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.15			Marked "No. 30."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.55			Marked "No. 21."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		4.00			Marked "No. 24."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.73			Marked "No. 22."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.85			Marked "No. 31."
Feb. 25	Cedar Lake Cheese Co., West Bend.....		3.45			Marked "No. 28."
Mar. 8	W. E. Ottmer, West Bend.....					Tested for foreign fat. None found.
Mar. 13	Wisconsin Butter & Cheese Co., Elkhorn.....	1.0300	2.90	10.96	8.06	Marked "R. Boggie."
Mar. 13	Wisconsin Butter & Cheese Co., Elkhorn.....	1.033	3.5	12.09	8.59	Marked "A. Healy."
Mar. 15	O. E. Thym, Pulaski.....		3.3			
Mar. 25	Mrs. Steffen, Elroy.....	1.0312	3.55	12.14	8.59	
Mar. 20	Geo. Karl, Kewaunee.....		2.8			

DAIRY PRODUCTS—Continued

Submitted Milks—Continued

Date	Submitted by	Sp. G.	Per cent milk fat	Per cent total solids	Per cent solids not fat	Remarks
April 1	Martin Nissen, Curtiss.....		3.4			
April 5	G. W. Messner, Stoughton.....		8.12	26.55		Condensed milk.
April 5	Henry Neumann, Humbird.....		2.9			Marked "No. 1."
April 5	Henry Neumann, Humbird.....		2.95			Marked "No. 2."
April 9	F. C. Mansfield Co., Johnson Creek.....	1.0290	2.2	9.81	7.61	Marked "No. 13."
April 12	F. C. Mansfield Co., Johnson Creek.....	1.0279	2.7	10.18	7.48	Marked "No. 13."
April 12	F. C. Mansfield Co., Johnson Creek.....	1.0280	2.6	9.79	7.19	Marked "No. 21."
April 12	F. C. Mansfield Co., Johnson Creek.....	1.0294	2.7	10.56	7.86	Marked "No. 253."
April 12	F. C. Mansfield Co., Johnson Creek.....	1.0296	3.2	11.26	8.06	Marked "No. 308."
April 14	Dwight Dairy Co., Wanderoos.....		2.9			
April 15	W. W. Kinsella, Baileys Harbor.....		3.75			Marked "No. 1 Red."
April 15	W. W. Kinsella, Baileys Harbor.....		6.05			Marked "No. 3 Peggy."
April 15	W. W. Kinsella, Baileys Harbor.....		3.85			Marked "No. 4 Bob."
April 15	W. W. Kinsella, Baileys Harbor.....		3.8			Marked "No. 6 Crook."
April 15	W. W. Kinsella, Baileys Harbor.....		3.15			Marked "No. 7 Whity."
April 15	W. W. Kinsella, Baileys Harbor.....		4.1			Marked "No. 9 From cans after stirring well."
April 15	E. F. Horn, Beaver Dam.....	1.0283	2.95	10.46	7.51	Marked "No. 15." Not standard.
April 15	E. F. Horn, Beaver Dam.....	1.0314	2.9	11.34	8.44	Marked "No. 16." Not standard.
April 15	E. F. Horn, Beaver Dam.....	1.0314	2.8	10.81	8.01	Marked "No. 22." Not standard.
April 20	Louis A. Larson, Algoma.....		3.3			Sample marked "No. 2."
April 24	Wisconsin Butter & Cheese Co., Elkhorn.....	1.0310	3.6	11.73	8.13	
April 26	H. L. Dittner, Greenwood.....		3.5			
May 1	Joe Matysik, Athens.....		3.6			Marked "No. 21."
May 1	Joe Matysik, Athens.....		3.25			Marked "No. 5."
May 1	Joe Matysik, Athens.....		3.2			Marked "No. 25."
May 1	Joe Matysik, Athens.....		3.55			Marked "No. 19."
May 1	Joe Matysik, Athens.....		3.3			Marked "No. 26."
May 1	Joe Matysik, Athens.....		3.9			
May 1	Thorp Merc. Co., Thorp.....		2.45			Marked "No. 1."

May 1	Thorp Merc. Co., Thorp.....		2.35			Marked "No. 2."
May 1	Peter Hilgers, Waunakee.....	1.0330	3.1	11.75	8.64	Illegal milk.
May 4	W. P. Hyland, Asoland.....	1.0275	2.8	10.17	7.37	Not watered.
May 4	A. W. Albright, Milton Junction.....					Marked "No. 1 from month of April."
May 5	J. A. Thiede, Bonduel.....		3.3			Marked "No. 2 from this morning." Not watered.
May 5	J. A. Thiede, Bonduel.....					
May 10	Joseph Schweitzer, Manitowoc.....		3.0			
May 12	Peter Hilgers, Waunakee.....	1.0317	3.2	11.76	8.29	Below standard in solids not fat.
May 14	Wisconsin Butter & Cheese Co., Elkhorn.....	1.0298	3.6	11.92	8.32	
May 19	Con Giese, Green Bay.....		4.2			
June 2	Ben Frailing, Suring.....		2.7			
June 2	Ben Frailing, Suring.....		3.2			
June 7	A. W. Albright, Milton Junction.....		3.4			
June 13	Emmit Allen, Avoca.....					Free from added water.
June 24	Henry Austin, Verona.....	1.0323	2.3		8.53	Below standard in fat.
June 24	Henry Austin, Verona.....	1.0313	2.8		8.39	Below standard in fat and solids not fat.
June 26	Con. Giese, Green Bay.....		4.0			
June 26	Amanda Haack, Ripon.....		3.8			

Ice Cream—Standard

Date	Bought of or Submitted by	Manufacturer or Jobber
1919		
July 8	M. Tidyman, Racine.....	M. Tidyman, Racine.
July 9	Skaff & Hamra, Sheboygan.....	Skaff & Hamra, Sheboygan.
July 14	Hope Confectionery Co., Fond du Lac.....	Hope Confectionery Co., Fond du Lac.
July 14	Alex Pharris, Fond du Lac.....	Alex Pharris, Fond du Lac.
July 15	H. W. Clark, Superior.....	Rice Lake Creamery Co., Rice Lake.
July 16	O. Kaap, Green Bay.....	O. Kaap, Green Bay.
July 23	American Cafe, Baraboo.....	Cafish Confectionery, Baraboo.
July 31	John Ebert, Butternut.....	John Ebert, Butternut.
July 31	E. A. Goesch, Butternut.....	E. A. Goesch, Butternut.
Aug. 4	C. J. Schwartz, Spring Valley.....	Crescent Creamery Co., Minneapolis, Minn.

DAIRY PRODUCTS—Continued
Ice Cream—Standard—Continued

Date	Bought of or Submitted by	Manufacturer or Jobber
Aug. 13	P. Georgolan, Marinette.....	P. Georgolan, Marinette.
Aug. 14	Frank Foulds, Oconto.....	Oconto Creamery Co., Oconto.
Sept. 1	K. H. Pagenkopf, Wausau.....	Kiefer Cold Storage, Wausau.
Sept. 1	H. C. Roemer, Merrill.....	H. C. Roemer, Merrill.
Sept. 18	Jos. Delsipee, Wausau.....	Jos. Delsipee, Wausau.
Oct. 3	Mellen Produce Co., Mellen.....	Mellen Produce Co., Mellen.
Nov. 20	Huot & Sullivan, Superior.....	Huot & Sullivan, Superior.
Nov. 20	Russell Creamery Co., Superior.....	Russell Creamery Co., Superior.
Nov. 21	Olympia Candy Kitchen, Ashland.....	Olympia Candy Kitchen, Ashland.
Dec. 1	Costoplos & Stamatakos, Eau Claire.....	Costoplos & Stamatakos, Eau Claire.
Dec. 8	Suits Drug Store, Medford.....	Suits Drug Store, Medford.
Dec. 8	Aug. J. E. Benn, Medford.....	Aug. J. E. Benn, Medford.
1920		
Jan. 8	*Young & Boerner, La Crosse.....	
Jan. 21	*Mt. Horeb Cooperative Creamery Co., Mt. Horeb.....	
Mar. 1	W. H. Caffisch, Baraboo.....	W. H. Caffisch, Baraboo.
Mar. 1	Betsy Ross Candy Shop, Baraboo.....	Excelsior Creamery Co., Baraboo.
Mar. 1	John Zootis, Baraboo.....	John Zootis, Baraboo.
May 4	R. E. Page, Packwaukee.....	A. E. Baker, Endeavor.

* Submitted samples.

Ice Cream—Not Standard

Date	Bought of or Submitted by	Manufacturer or Jobber	Per cent fat
1919			
July 3	Stoughton News Co., Stoughton.....	Stoughton News Co., Stoughton.....	12.82
July 3	Robson's Confectionery Store, Stoughton.....	Robson's Confectionery Store, Stoughton.....	10.21
July 3	Stoughton Pure Milk Co., Stoughton.....	Stoughton Pure Milk Co., Stoughton.....	9.07
July 8	Quaker Shop, Racine.....	Benfeldt Ice Cream Co., Milwaukee.....	13.29

July 8	R. L. Bullock, Racine.....
July 8	A. Mazurine, Racine.....
July 8	Geo. Mazurine, Racine.....
July 8	Kradwell Drug Co., Racine.....
July 9	A. H. Kalitt, Sheboygan.....
July 9	A. H. Kalitt, Sheboygan.....
July 9	Chas. Skaff, Sheboygan.....
July 14	Nie. Elefs, Fond du Lac.....
July 15	Russell Creamery Co., Superior.....
July 15	E. C. Krogstad, Superior.....
July 15	Elmer Hanson, Superior.....
July 16	Luck Cigar Store, Portage.....
July 16	A. McWhirter, Green Bay.....
July 16	G. H. Meyer, Green Bay.....
July 16	A. McWhirter, Green Bay.....
July 21	Kinse's Confectionery Store, Madison.....
July 21	Eau Claire Creamery Co., Eau Claire.....
July 21	Uecke Dairy Co., Eau Claire.....
July 21	Gus Carlson, Eau Claire.....
July 21	Arcadia Candy Co., Chippewa Falls.....
July 21	Ideal Restaurant, Chippewa Falls.....
July 21	J. A. Mitchell, Chippewa Falls.....
July 21	G. A. Benedict, Eau Claire.....
July 21	H. L. Harrigan, Eau Claire.....
July 22	Luckey Pharmacy, Madison.....
July 29	Coleman Creamery, Ashland.....
July 29	Dhooce Creamery Co., Ashland.....
July 29	Ashland Candy Kitchen, Ashland.....
July 29	Boulden Pure Milk Co., Burlington.....
July 29	S. M. Bernardy Co., Burlington.....
July 29	J. G. Rose, Burlington.....
July 29	F. W. Waterbury, Ashland.....
July 30	Geo. A. Gerrits Drug Co., Cedarburg.....
Aug. 1	H. H. Morgan, Rice Lake.....
Aug. 1	Park Falls Creamery, Park Falls.....
Aug. 1	G. O. Gustafson, Rice Lake.....
Aug. 2	Palace of Sweets, Eau Claire.....
Aug. 4	Fred Bolier, Baldwin.....
Aug. 5	Hudson Creamery Co., Hudson.....
Aug. 5	River Falls Creamery Co., River Falls.....
Aug. 5	Geo. Harrison, New Richmond.....
Aug. 5	Schmidt Bros., Elkhorn.....
Aug. 5	F. A. Borners, Hudson.....
Aug. 5	W. E. Renfrow, New Richmond.....
Aug. 6	H. C. Caspersen, Deer Park.....

R. L. Bullock, Racine.....	12.91
A. Mazurine, Racine.....	11.70
Geo. Mazurine, Racine.....	7.85
Racine Pure Milk Co., Racine.....	9.83
A. H. Kalitt, Sheboygan.....	11.46
Sheboygan Dairy Products Co., Sheboygan.....	11.19
Purity Ice Cream Co., Plymouth.....	9.27
Sessions Ice Cream Co., Fond du Lac.....	9.68
Russell Creamery Co., Superior.....	10.74
Duluth Creamery & Produce Co., Duluth, Minn.....	10.99
Russell Creamery Co., Superior.....	11.15
Puritan Ice Cream Co., Portage.....	6.40
Green Bay Dairy & Ice Cream Co., Green Bay.....	8.62
Arctic Ice Cream Co., Green Bay.....	5.57
Modern Dairy Co., Green Bay.....	8.25
Mansfield Caughey Co., Madison.....	11.96
Eau Claire Creamery Co., Eau Claire.....	12.06
Uecke Dairy Co., Eau Claire.....	11.63
Uecke Dairy Co., Eau Claire.....	11.55
Arcadia Candy Co., Chippewa Falls.....	12.57
Model Dairy Co., Chippewa Falls.....	11.88
J. A. Mitchell, Chippewa Falls.....	11.90
G. A. Benedict, Eau Claire.....	8.45
Eau Claire Creamery Co., Eau Claire.....	11.26
Zilisch Pure Milk Co., Madison.....	11.56
Coleman Creamery, Ashland.....	11.66
Dhooce Creamery Co., Ashland.....	12.87
Ashland Candy Kitchen, Ashland.....	13.08
Boulden Pure Milk Co., Burlington.....	8.57
Chas. Barber, Silver Lake.....	11.48
J. G. Rose, Burlington.....	8.21
Bridgeman & Russell, Duluth, Minn.....	10.60
Cedarburg Creamery, Cedarburg.....	13.73
Rice Lake Creamery Co., Rice Lake.....	12.25
C. F. Lundquist, Park Falls.....	7.71
G. O. Gustafson, Rice Lake.....	8.04
Palace of Sweets, Eau Claire.....	9.73
Ives Ice Cream Co., St. Paul, Minn.....	11.53
Hudson Creamery Co., Hudson.....	13.87
River Falls Creamery Co., River Falls.....	13.76
Geo. Harrison, New Richmond.....	12.04
Wisconsin Butter & Cheese Co., Elkhorn.....	7.36
Creseent Creamery Co., Minneapolis, Minn.....	11.00
Van Der Bie, St. Paul, Minn.....	10.97
H. C. Caspersen, Deer Park.....	13.21

DAIRY PRODUCTS—Continued
Ice Cream—Not Standard—Continued

Date	Bought of or Submitted by	Manufacturer or Jobber	Per cent fat
Aug. 6	Geo. E. Heist, Glenwood City.....	Ives Ice Cream Co., Minneapolis, Minn.....	11.06
Aug. 13	Jas. Missos, Marinette.....	Jas. Missos, Marinette.....	12.17
Aug. 13	J. S. Cooley, Marinette.....	J. S. Cooley, Marinette.....	9.00
Aug. 13	Jas. Missos, Marinette.....	F. C. Mansfield Co., Johnson Creek.....	7.84
Aug. 13	A. E. Fabry, Marinette.....	A. E. Fabry, Marinette.....	8.07
Aug. 13	G. Plog, Marinette.....	Jos. Gosling, Marinette.....	8.98
Aug. 14	Van Wyk Bros., Appleton.....	Van Wyk Bros., Appleton.....	11.68
Aug. 14	Chas. Nagreen, Appleton.....	Chas. Nagreen, Appleton.....	10.48
Aug. 21	Rhyner Bros., Wausau.....	Rhyner Bros., Wausau.....	11.69
Aug. 21	Peter Rouman, Rhinelander.....	Peter Rouman, Rhinelander.....	12.90
Aug. 21	A. E. Fluegel, Wausau.....	A. O. Fluegel, Wausau.....	7.59
Aug. 21	Rhineland Creamery & Produce Co., Rhinelander.....	Rhineland Creamery & Produce Co., Rhinelander.....	9.39
Aug. 22	Harry Quackenbusch, Antigo.....	Harry Quackenbusch, Antigo.....	12.86
Aug. 22	Bakery, Lunch & Dairy, Marshfield.....	Ralph J. Baker, Marshfield.....	7.44
Aug. 22	J. H. McCrillis, Marshfield.....	J. H. McCrillis, Marshfield.....	10.43
Aug. 26	Gibson Ice Cream Co., La Crosse.....	Gibson Ice Cream Co., La Crosse.....	10.36
Aug. 26	Doerflinger Store, La Crosse.....	Gibson Ice Cream Co., La Crosse.....	9.12
Aug. 26	Tri-State Ice Cream Corp., La Crosse.....	Tri-State Ice Cream Co., La Crosse.....	8.72
Aug. 26	Tri-State Ice Cream Corp., La Crosse.....	Tri-State Ice Cream Co., La Crosse.....	5.83
Aug. 28	R. J. Karnath, Fountain City.....	Schmitt's Ice Cream & Butter Co., Winona.....	11.17
Aug. 29	Model Dairy Co., Chippewa Falls.....	Schmitt's Ice Cream & Butter Co., Winona.....	13.21
Sept. 1	Gruett Drug Co., Merrill.....	Model Dairy Co., Chippewa Falls.....	12.26
Sept. 1	Oscar Gagnon, Merrill.....	Luick Ice Cream Co., Milwaukee.....	12.03
Sept. 1	Chas. F. Seidel, Merrill.....	Plautz Creamery Co., Merrill.....	13.18
Sept. 15	B. Marsh, La Valle.....	Chas. F. Seidel, Merrill.....	10.29
Sept. 17	Kenosha Ice Cream Co., Kenosha.....	Central Wisconsin Creamery Co., Reedsburg.....	8.34
Sept. 18	Vaugalis & Becos, Wausau.....	Kenosha Ice Cream Co., Kenosha.....	11.41
Sept. 26	G. Pappas, La Crosse.....	Vaugalis & Becos, Wausau.....	9.62
Sept. 27	Young & Boerner, La Crosse.....	G. Pappas, La Crosse.....	9.93
Sept. 30	Barney Droock, Rice Lake.....	Young & Boerner, La Crosse.....	10.19
Oct. 2	G. H. Flygt, Park Falls.....	Barney Droock, Rice Lake.....	10.12
Oct. 8	Graer Farand, Lancaster.....	G. H. Flygt, Park Falls.....	12.40
Oct. 9	A. C. Mooney, Ladysmith.....	W. M. Peacock, Fennimore.....	8.86
Oct. 9	Mouzakey Bros., Ladysmith.....	A. C. Mooney, Ladysmith.....	10.80
		Bridgeman & Russell, Duluth, Minn.....	

Oct. 13	Luck Cigar Store, Portage.....	Puritan Ice Cream Co., Portage.....	5.87
Oct. 18	*W. P. Hyland, Ashland.....	12.01
Oct. 18	*W. P. Hyland, Ashland.....	12.96
Oct. 18	*W. P. Hyland, Ashland.....	13.12
Oct. 18	*W. P. Hyland, Ashland.....	11.60
Oct. 18	*W. P. Hyland, Ashland.....	9.99
Oct. 28	N. O. Nelson, Westby.....	Gibson Ice Cream Co., La Crosse.....	9.61
Oct. 30	Shaheen & Markus, La Crosse.....	Tri-State Ice Cream Corp., La Crosse.....	10.63
Oct. 31	F. M. Mull, La Crosse.....	Gibson Ice Cream Co., La Crosse.....	11.74
Nov. 5	Theo. Shororez, Ladysmith.....	Lathrop-Kemps Ice Cream Co., Minneapolis, Minn.....	12.51
Nov. 19	Fred A. Graham, Superior.....	Fred A. Graham, Superior.....	11.24
Nov. 20	C. B. Gesell, La Crosse.....	Tri-State Ice Cream Corp., La Crosse.....	12.23
Nov. 20	Roth's Cigar Store, La Crosse.....	Gibson Ice Cream Co., La Crosse.....	12.58
Nov. 20	Gus Pappas, La Crosse.....	Gus Pappas, La Crosse.....	12.57
Nov. 20	Young & Boerner, La Crosse.....	Young & Boerner, La Crosse.....	8.91
Nov. 21	F. W. Waterberry, Ashland.....	Bridgeman & Russell, Duluth, Minn.....	11.75
Dec. 1	G. A. Benedict, Eau Claire.....	G. A. Benedict, Eau Claire.....	10.37
Dec. 2	A. C. Mooney, Ladysmith.....	A. C. Mooney, Ladysmith.....	12.14
Dec. 3	Louis Nelson, Hawkins.....	Rhineland Creamery & Produce Co., Rhineland.....	11.60
1920			
Jan. 19	Elmer Peters, Mineral Point.....	7.00
Feb. 17	Hoffman's Restaurant, Lancaster.....	Hoffman's Restaurant, Lancaster.....	12.62
Mar. 25	L. Stevenson, Madison.....	Kennedy Dairy Co., Madison.....	12.45
Mar. 25	F. S. Rogers, Madison.....	F. S. Rogers, Madison.....	9.02
April 9	Ray Rifenberg, Waupun.....	Ray Rifenberg, Waupun.....	11.36
April 16	Ideal Restaurant, Reedsburg.....	Central Wisconsin Creamery Co., Reedsburg.....	11.29
April 27	*Eau Claire Creamery Co., Eau Claire.....	10.55
May 5	Ewald Krueger, Montello.....	Ewald Krueger, Montello.....	13.69
May 5	Walsh Sweet Shop, Montello.....	Lulek Ice Cream Co., Milwaukee.....	12.46
June 2	Kanter & Goodfellow, Marinette.....	Peshigo Dairy Co., Marinette.....	10.51
June 2	James Missos, Marinette.....	James Missos, Marinette.....	13.19
June 2	J. S. Cooley, Marinette.....	J. S. Cooley, Marinette.....	8.64
June 8	P. O. Day, Eau Claire.....	Eau Claire Creamery Co., Eau Claire.....	12.62
June 21	R. H. Abell, Portage.....	Puritan Ice Cream Co., Portage.....	6.15
June 21	Pig'n Whistle Ice Cream Parlor, Portage.....	Effinger Ice Cream Factory, Baraboo.....	11.71
June 22	Peshigo Dairy Co., Marinette.....	Peshigo Dairy Co., Marinette.....	10.55

* Submitted samples.

DRIED FRUITS

Date	Kind	Bought of	Manufacturer or Jobber	Remarks
1919				
Dec. 1	Raisins	Bur Grocery Co., Green Bay.....	Ried-Murdock Co., Chicago, Ill.....	Contains sulphur dioxide.
Dec. 12	Evaporated Apples	A. G. Koch, Kewaskum.....	A. G. Koch, Kewaskum.....	Found to contain 8.50% of moisture.
1920				
Feb. 4	Raisins	Norseng Bros., River Falls.....	California Packing Co., San Francisco, Cal.	Contains sulphur dioxide.
Feb. 27	Dried Peaches	Grieling-Innes Co., Green Bay.....	California Packing Co., San Francisco, Cal.	Contains sulphur dioxide.
Feb. 27	Dried Peaches	Grieling-Innes Co., Green Bay.....	California Packing Co., San Francisco, Cal.	Contains sulphur dioxide.
Feb. 27	Dried Peaches	Grieling-Innes Co., Green Bay.....	California Packing Co., San Francisco, Cal.	Contains sulphur dioxide.
Feb. 27	Apricots	Grieling-Innes Co., Green Bay.....	California Packing Co., San Francisco, Cal.	Contains sulphur dioxide.
April 29	Dried Apples	Bur Grocery Co., Green Bay.....	Reid Murdoch Co., Chicago, Ill....	Contains sulphur dioxide.

LARD

Date	Bought of or Submitted by	Remarks
1919		
July 28	*Peoples Cash Market, Spring Green.....	Free from adulteration.
Sept. 26	*H. C. Purdy, Spring Green.....	Free from adulteration.
Dec. 9	Wenzel & Just, Medford.....	Free from adulteration.
Dec. 9	Wenzel & Just, Medford.....	Free from adulteration.
Dec. 9	Louis Carsten, Medford.....	Free from adulteration.
Dec. 11	Gessert Bros., Rib Lake.....	Free from adulteration.
Dec. 11	Rich Schneider, Dorchester.....	Free from adulteration.
Dec. 12	Thos. Leach, Greenwood.....	Free from adulteration.
Dec. 15	Goethel Bros., Eau Claire.....	Free from adulteration.

Dec. 15	Jos. Placek, Eau Claire.....	Free from adulteration.
Dec. 15	C. D. Duffenbach, Eau Claire.....	Free from adulteration.
Dec. 15	A. F. Swahn & Sons, Eau Claire.....	Free from adulteration.
Dec. 15	Drummond Market, Eau Claire.....	Free from adulteration.
Dec. 17	M. J. Maloney, Arcadia.....	Free from adulteration.
Dec. 17	O. T. Liebakken, Whitehall.....	Free from adulteration.
Dec. 18	Paul Skroch, Independence.....	Free from adulteration.
Dec. 18	Schausberg & Rank, Taylor.....	Free from adulteration.
Dec. 26	Fred Kleiner, Eau Claire.....	Free from adulteration.
Dec. 29	D. M. Marcon, Mondovi.....	Free from adulteration.

1920

Jan. 20	A. A. Kackman, Elk Mound.....	Free from adulteration.
Jan. 22	L. Schneider, Menomonie.....	Free from adulteration.
Jan. 22	C. G. Tilleson, Menomonie.....	Found to be adulterated with a foreign fat.
Jan. 22	A. L. Inenfeldt, Menomonie.....	Free from adulteration.
Jan. 28	John Casey & Son, Knapp.....	Free from adulteration.
April 12	*Lena Rouiller, Medford.....	Free from adulteration.
April 20	A. Wenzel, Marshfield.....	Free from adulteration.
April 20	A. B. Simonis, Marshfield.....	Free from adulteration.
April 20	The Palace Meat Market, Marshfield.....	Free from adulteration.
May 11	*Mrs. W. A. Abbott, Stanley.....	Free from adulteration.

* Submitted samples.

LINSEED OILS

Date	Submitted by	Remarks
1919		
Aug. 15	Moers-Brandon Co., Racine.....	No adulteration found.
Sept. 24	L. G. Kellogg, Ripon.....	No adulteration found.
Sept. 24	G. A. Johnson, Brantwood.....	No adulteration found.
Sept. 20	Conrad G. Wiesler, Loganville.....	Contains mineral oil.
1920		
Jan. 3	Mrs. Frank Dyke, Spring Green.....	No adulteration found.
Jan. 14	Dornnie Devaney, Markesan.....	No adulteration found.
Mar. 3	Green Bay Hardware Co., Green Bay.....	No adulteration found.
Mar. 3	Green Bay Hardware Co., Green Bay.....	No adulteration found.
Mar. 29	Math Koenig, Fond du Lac.....	No adulteration found.
May 24	A. Schneider, Oshkosh.....	Found to be adulterated with a foreign oil.
May 26	John Erickson, Waupaca.....	Found to be badly adulterated with a mineral oil.
June 9	Ed. Krey, Ableman.....	Found to be free from adulteration.
June 9	Ed. Krey, Ableman.....	Found to be free from adulteration.

FLAVORING EXTRACTS

Date	Kind	Bought of	Manufacturer or Jobber	Remarks
1919				
Aug. 27	Extract of peppermint.....	Wenzel Lapitz, La Crosse.....	Frommers Chem. Co., La Crosse...	Not standard.
Aug. 27	Lemon extract.....	Wenzel Lapitz, La Crosse.....	Frommers Chem. Co., La Crosse...	Not standard.
1920				
Jan. 3	Lemon extract.....	Helwig Dept. Store, Mondovi.....	Dr. Godman, Sparta.....	Standard.
Jan. 3	Vanilla flavoring.....	Helwig Dept. Store, Mondovi.....	Dr. Godman, Sparta.....	Artificially colored. Adulterated. Misbranded Free from adulteration.
Feb. 4	Pure vanilla.....	L. M. Burt, Brooklyn.....	Emboy Products Co., Chicago.....	Not standard. Contains no vanilla extract. Adulterated.
Feb. 6	Imitation vanilla flavor.....	A. S. Holmes, Baldwin.....	The Widlar Co., Toledo, Ohio.....	Adulterated. Not a vanilla extract.
Feb. 9	Vanilla extract.....	Dodge & Davis, Sparta.....	Frommer Chem. Co., La Crosse...	Adulterated. Not a vanilla extract.
Feb. 11	Vanilla extract.....	B. A. Zimmerman, Norwalk.....	Codman Ext. & Med. Co., Sparta.	Adulterated. Not a vanilla extract.
Feb. 11	Vanilla extract.....	Ginsky Bros., La Crosse.....	Frommer Chem. Co., La Crosse...	Adulterated. Not a lemon extract.
Feb. 11	Lemon extract.....	Ginsky Bros., La Crosse.....	Frommer Chem. Co., La Crosse...	Contains large amount of coumarin. Not a vanilla extract.
June 23	Vanilla extract.....	Herman Mack, Madison.....		

DRUGS

Miscellaneous Drugs—Submitted

Date	Sample of	Submitted by	Remarks
1919			
Nov. 10	Potassium Iodide.....	E. Forstheil, Milwaukee.....	Found to be a saturated solution of potassium iodide. No adulteration found.
1920			
Jan. 2	Mercury salve.....	Miss Dymrna Norrie, Genesee.....	Found to contain 3.3% yellow mercuric iodide.

Buckwheat Flour—Submitted

Date	Submitted by	Remarks
1919		
Dec. 6	J. H. Tichenor, Cataract.....	No foreign flour found.
1920		
Jan. 16	Mrs. Henry Brigham, Madison.....	No foreign flour found.
Jan. 20	Geo. H. Bodah, Shiocton.....	No foreign flour found.
Feb. 16	V. T. Siwert, Nekoosa.....	No foreign flour found.
April 5	Ellery Lee, Grand Rapids.....	No foreign flour found.

FLOUR

Date	Bought of or submitted by	Remarks
1919		
July 3	*Albert Koch, Butternut.....	No adulteration found.
July 3	*Mrs. Robt. Klinker, New Lisbon.....	No adulteration found.
July 3	*Mrs. R. Williams, Omro.....	No adulteration found.
July 28	*Lars T. Bensen, Elroy.....	No adulteration found.
Aug. 20	*Lou Ganttner, Kaukauna.....	Rye flour. No adulterants found.
Sept. 30	E. Carroll, Monroe.....	Found to contain numerous worms and some bugs.
Dec. 30	*G. D. Gannon, Glenbeulah.....	No adulteration found.
1920		
Jan. 2	*Mrs. W. G. Pitman, Madison.....	No adulteration found.
Jan. 2	*Mrs. W. G. Pitman, Madison.....	No adulteration found.
Jan. 20	*B. J. Ackermann, Milwaukee.....	Artificially bleached.
Feb. 4	*J. L. Plunkett, Warrens.....	No adulteration found.
Feb. 16	*Prof. E. D. Miner, New Glarus.....	No adulteration found.
Feb. 22	John Feldt, Monroe.....	No adulteration found.
Mar. 18	*H. G. Borchers, Rib Lake.....	Graham flour. Tested for adulterants. None found.
April 1	*T. J. Hillman, Spooner.....	No adulteration found.

* Submitted samples.

FOOD PRESERVATIVES

Date	Kind	Bought of	Manufacturer or Jobber	Remarks
1919 July 1	Preservo.....	H. Vetter, Marathon.....	Preservo Mfg. Co., Gallon, Ohio..	Found to be a mixture of sulphur and charcoal. Sample shows strong evidence of being a sulphite. Found to contain sulphites.
July 16	Preservative	H. Nehring & Son, Fond du Lac.	W. J. Stange, Chicago, Ill.....	
Aug 1	Preservative	Baum Specialty Co., Milwaukee....	Downey Turmgurst Co., Chicago, Ill.	

MEAT PRODUCTS

Date	Kind	Bought of	Remarks
1919 July 23	Bologna	The Sanitary Market, Eau Claire.....	Found to be sausage with cereal, sold as and for sausage.
July 23	Bologna	The Sanitary Market, Eau Claire.....	Found to be sausage with cereal, sold as and for sausage.
July 23	Bologna	A. J. Kitzman, Eau Claire.....	Found to be sausage with cereal, sold as and for sausage.
July 23	Hamburger sausage.....	The Sanitary Market, Eau Claire.....	Found to be sausage with cereal, sold as and for sausage.
Dec. 29	Chopped meat.....	Jos. Smith, Milwaukee.....	Tested for chemical preservatives, none found.
1920 Mar. 25	Bologna	Geo. Luick, Little Chute.....	Found to be sausage with cereal, sold as and for sausage.
Mar. 25	Wieners	Geo. Luick, Little Chute.....	Found to be wieners with cereal, sold as and for sausage.
May 1	Bologna	Reimer Bros., Green Bay.....	No adulteration found.

Submitted Meat Products

Date	Submitted for	Submitted by	Remarks
1919			
Nov. 24	Sausage	Fred V. Heineman, Appleton.....	Examination showed sausage to be sour.
1920			
Mar. 15	Meat & brine.....	Mrs. Wm. Keel, Juneau.....	Found to be free from copper.
Mar. 27	Meat	Miss Mary Evans, Barneveld.....	Found to be free from bacillus botulinus.

MISCELLANEOUS PRODUCTS

Date	Bought for	Bought of	Manufacturer or Jobber	Remarks
1919				
July 7	Sweet oil.....	H. F. Radke, Merrill.....	Arctic Mfg. Co., Grand Rapids, Mich.	Sample found to be cotton seed oil. Not standard. Misbranded.
July 9	Sa-Van-Eg	H. C. Prange Co., Sheboygan.....	The Naema Co., Chicago, Ill.....	Found to be free from adulteration.
July 14	Olive Oil.....	M. M. Sher, Superior.....	Elmon Mere. Co., Superior.....	
July 31	Evaporated milk.....	Waukegan Tea Co., Racine.....	Union Condensed Milk Co., Chicago	Not standard. Below standard in fat.
Aug. 25	Glycerine.....	Wenzel Lopitz, La Crosse.....	Frommes Chemical, La Crosse....	Not standard.
Aug. 25	Whey cream.....	Eaton Center Coop. Ch. F., Wausau		51% fat.
Aug. 26	Egg-Dip	Jos. E. Graf, La Crosse.....	Miller Produce Co., Chicago, Ill...	Found to be commercial sodium chloride (common salt)
Sept. 2	Sure Whip (Whipped Cream preservative)...	Geo. Elsu, Grocer, Beaver Dam....	Economy Pure Products Co., New York, N. Y.....	Found to contain calcium sucrate.
Oct. 7	Lemon Pie Filling.....	O. B. Wick, Catawba.....	Chas. E. Worby, Shawano.....	Found to be free from adulteration.
Oct. 14	Ex-Zact.....	Chas. Sippe, Wausau.....	Sunbeam Pro. Co., Milwaukee.....	Adulterated. Artificially colored. Misbranded.
Dec. 6	Pure Olive Oil.....	Rigas & Thanos, Milwaukee.....	Nasiacos Importing Co., Chicago...	Found to be free from adulteration.
Dec. 22	Olive Oil.....	Gaberas & Harris, Milwaukee.....	Greek Prod. Imp. Co., Chicago....	No adulteration found.
Dec. 30	Pilehard.....	Dahl & Mathison, Strum.....	Nootka Packing Co., Columbia...	No adulteration found.

MISCELLANEOUS PRODUCTS—Continued

Date	Bought for	Bought of	Manufacturer or Jobber	Remarks
1920				
Jan. 2	Fresh Eggs.....	Frank Bros., Madison.....	Sunbeam Prod. Co., Milwaukee....	Found to be fresh eggs.
Jan. 8	Fruit Nectar.....	Iola Coop. Merc. Co., Iola.....	Griggs Cooper & Co., St. Paul, Minn.	Not a fruit nectar.
Jan. 30	Olive Oil.....	Georging & Gaarden, Spring Valley.	Post's Eggo-Like Mfg. Co., Des Moines, Ia.	Found to be free from adulteration.
Jan. 30	Post's Eggo-Like.....	Georging & Gaarden, Spring Valley.	John H. Leslie Co., Chicago.....	Misbranded. Fraudulent. Contains false and misleading statements.
Feb. 3	Peas	C. D. Campbell, E. Ellsworth.....	Frazier Packing Co., Ellwood, Ind.	Adulterated. Soaked peas sold for canned peas.
Feb. 26	Catsup	A. H. Gliszanski, Amherst Junction	Gloucester Fish Co., Chicago.....	Found to be free from benzoate of soda. Sample found to be unfit for food. Further samples showed that part of lot was fit for food.
Feb. 27	Fish	Grieling Innes Co., Green Bay....	International Co., Baltimore, Md. Wilson & Co., Wausau.....	Misbranded. Found to contain saponin. Found to be flavored with benzaldehyde. Also contains benzoic acid.
Mar. 9	Eggrowwhite	M. Carpenter Baking Co., Milwaukee		45% fat.
Mar. 18	Artificial cherries.....	W. F. Polzin, Nekoosa.....		Adulterated. Not a fruit juice. Artificially colored.
May 14	Buttermilk	Waterville Coop. Cry. Co.....		
June 17	Fruit extract.....	Masher & Skeel, Antigo.....	Milo Products Co., Sheboygan....	

OLEOMARGARINE

Date	Bought of	Manufacturer or Jobber	Remarks
1919			
Dec. 19	H. O. Sather & Sons, Blair.....	Kellogg Products Co., Buffalo.....	Found to contain sodium benzoate.
1920			
Jan. 30	Olaf Larson, Blue River.....	Downey Farrell Co., Chicago, Illinois.....	Found to contain benzoate of soda.
Mar. 16	Wm. Rubin, Fennimore.....	Downey Farrell Co., Chicago, Illinois.....	Found to contain benzoate of soda.

OLIVES

Tested for Presence of Bacillus Botulinus Poisoning

Date	Bought of or Submitted by	Brand	Remarks
1919 Dec. 1	Chippewa Valley Merc. Co., Chippewa Falls.....	California Ripe Olives.....	Free from bacillus botulinus.
1920 Feb. 23	*City Clerk, Fond du Lac.....	Curtiss Ripe Olives.....	Free from bacillus botulinus.
Mar. 3	*J. J. Hogan, Inc., La Crosse.....	California Ripe Olives.....	Free from bacillus botulinus.
Mar. 3	Huntley Bros., Neillsville.....	California Ripe Olives.....	Free from bacillus botulinus.
Mar. 13	*State Board of Health, Rhinelander....	Curtiss Ripe Olives.....	Free from bacillus botulinus.
Mar. 24	*Eau Claire Grocer Co., Eau Claire....	Olives	Free from bacillus botulinus.

* Submitted samples.

SACCHARINE PRODUCTS

Honey

Date	Submitted by	Remarks
1919 Nov. 19	Elmer Vlach, Kewaunee.....	Found to be free from adulteration.
1920 Mar. 19	Dr. G. E. Armstrong, Pound.....	Found to be free from adulteration.
April 1	R. L. Siebecker, Madison.....	Found to be free from adulteration.

Maple Syrup—Standard

Date	Submitted by	
1919 Aug. 25	L. H. Mohr, Muscoda.	
1920 Feb. 22	E. H. Derr, La Crosse.	
April 21	Arthur C. Dahms, Chelsea.	
April 25	Mrs. H. E. Carkins, Fond du Lac.	

Maple Syrup—Not Standard

Date	Bought of or Submitted by	
1919 July 14	Chas. Harris, Superior.	
1920 Mar. 23	*Miss Rena M. Adams, Knapp.	
Mar. 23	*Miss Rena M. Adams, Knapp.	

* Submitted samples.

Sugar—Submitted

Date	Submitted by	Remarks
1919		
Sept. 19	A. J. Snyder, Waukesha.....	Not standard. Contains no cane sugar. Found to be dextrose or "brewers sugar."
Oct. 7	Carl Stedman, Ontario.....	Not standard—adulterated.
Dec. 28	Erwin Bettinger, South Milwaukee.....	Found to be a mixture of sugar and finely ground white corn meal.
1920		
Jan. 20	Mrs. David Crichton, Lancaster.....	Standard.
Feb. 11	Knudson & Larson, Kilbourn.....	Found to be a mixture of white and colored sugar.
April 23	Wm. Brunschmid, Jump River.....	Suspected of containing corn starch—none found.
April 24	Dr. B. E. Reynolds, Lone Rock.....	Found to be free from adulteration with corn sugar or starch.
May 24	Mrs. O. D. Brandenburg, Madison.....	Found to contain sulphur dioxide.
June 1	Mrs. E. G. Day, Antigo.....	Found to contain corn starch.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 4	Harry Kluter, Madison.....	Found to be free from sulphites.
June 22	E. Babcock, Madison.....	Found to be free from sulphites.
June 22	E. Babcock, Madison.....	Found to be free from sulphites.
June 22	E. Babcock, Madison.....	Found to be free from sulphites.
June 22	E. Babcock, Madison.....	Found to be free from sulphites.
June 22	E. Babcock, Madison.....	Found to be free from sulphites.
June 22	E. Babcock, Madison.....	Found to be free from sulphites.
June 22	C. Gamma, Rock Elm.....	Found to be commercially pure sugar.

SUBMITTED MISCELLANEOUS PRODUCTS

Date	Kind	Submitted by	Remarks
1919			
July 28	Oxide	O. P. Safford, Oconto.....	Found to contain ferric oxide, silicates of aluminum, magnesium acie, possible calcium. A bacterial growth cremathrox.
Aug. 8	Linseed oil.....	Moers-Brandon Co., Racine.....	No adulteration found.
Aug. 11	Ore	O. Lathrom, Gresham.....	Found to be iron pyrites.
Aug. 17	Whole Egg Powder.....	L. J. Ellinger, Chippewa Falls.....	Badly adulterated with corn starch.
Aug. 28	Paint	Chas. Bilse, Wheeler.....	Found to be a mixture of white lead and zinc white.
Sept. 17	Sugar beets.....	E. N. Bunbaker, Co. Agent, Washburn Co.....	Sugar beet found to contain 18.3% sugar. Field beet 4.7% sugar.
Nov. 3	Ointment	John Graham Drug Co., Portage.....	Qualitative tests show sample is composed of iodine and methol without an ointment base.
Nov. 11	Rice	Edgar Carpenter, Black Earth.....	Suspected of containing worms, found 4 or 5 dead worms but no live worms.
Dec. 1	Red Konservirungs—salt.....	C. J. Kremer, Milwaukee.....	Free from prohibited chemical preservatives.
1920			
Jan. 2	Milk sediment.....	B. K. Suttle, Lancaster.....	Found to be a mixture of casein and fat.
Jan. 9	Coffee	Hudson Coop. Assn., Hudson.....	No adulteration found.
Jan. 9	Coffee	Hudson Coop. Assn., Hudson.....	No adulteration found.
Jan. 12	Supposed to be whiskey.....	W. P. Hyland, Health Officer, Ashland.....	Suspected of containing wood alcohol—none found.
Feb. 11	Water softener for boilers.....	County Clerk, La Crosse.....	Analysis shows sample to be approximately 70% sod. car. (sal soda) and 30% bicarbonate of soda.
Feb. 11	Paint & oil.....	Geo. C. Cnare, Jr., Madison.....	Paint found to be badly adulterated with barytes. Oil found to be badly adulterated with a mineral oil.
Mar. 1	Petroleum oil	Dr. E. P. Happel, Luxemburg.....	Found to be a sample of gasoline.
Mar. 9	Economy flavoring terpeneless lemon....	T. T. Hazelberg, Madison.....	Tested for alcohol for prohibition commission. Found to contain 56.4%.
Mar. 18	Vanilla extract.....	T. T. Hazelberg, Madison.....	Tested for alcohol for prohibition commission. Found to contain 59.68%.
Feb. 13	Zieve's Fruit Nectar Compound.....	The Zieve Nectar Co., Minneapolis, Minn.....	Not a true fruit compound. Reinforced with artificial flavor.
Mar. 29	Varnish	Math. Koenigs, Fond du Lac.....	Application to yellow pine shows varnish to be a good product.

Mar. 29	Filler	Math. Koenigs, Fond du Lac.....	Application to yellow pine shows this to be a good product.
May 4	Condensed milk.....	Rose Candy Co., Milwaukee.....	Suspected presence of flour—none found.
May 7	Liquid	Wm. Flug, Wheeler.....	Liquid suspected of containing wood alcohol found to be free from same as well as other poisonous substances.
May 17	Canning preservative.....	Mrs. J. S. Brand, Middle Inlet.....	Found to be composed entirely of boric acid.

TURPENTINE

Turpentine—Standard

Date	Bought of or Submitted by	Date	Bought of or Submitted by
1919		1920	
Dec. 29	Lauerman Bros., Marinette.	Feb. 17	Beverly White & Co., Maiden Rock.
		Mar. 25	*Hahn & Deman, Sauk City.
		April 17	*Hon. D. Mahlsted, Plymouth.

* Submitted samples.

VINEGAR

Vinegar—Standard

Date	Submitted by	Date	Submitted by
1919		1920	
July 2	J. A. Hamilton, Clinton.	Jan. 14	D. D. Williams Co., Markesan.
Aug. 10	Big Busy Store, Clinton.	Jan. 14	D. D. Williams Co., Markesan.
Aug. 10	Mary Hackwell, Chilton.	Jan. 14	D. D. Williams Co., Markesan.
Aug. 20	J. B. Harker, Mt. Horeb.		
Aug. 24	J. A. Travis, Elkhorn.		
Oct. 12	L. J. Henika, Madison.		

Vinegar—Not Standard

Date	Submitted by	Remarks
1919		
July 7	S. A. Thomas, Potosi.....	0.72 grams acetic acid per 100 ccs.
Sept. 3	R. J. Susner, Madison.....	1.35 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.71 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.92 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	2.62 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	2.65 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	3.34 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.84 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.89 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	2.74 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.92 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.92 grams acetic acid per 100 ccs.
Oct. 28	Silas W. Phelps, Markesan.....	1.57 grams acetic acid per 100 ccs.
1920		
Jan. 5	Alfred Gerber, Granton.....	1.43 grams acetic acid per 100 ccs.
Jan. 14	D. D. Williams Co., Markesan.....	3.8 grams acetic acid per 100 ccs.
Jan. 14	D. D. Williams Co., Markesan.....	3.78 grams acetic acid per 100 ccs.
Jan. 14	D. D. Williams Co., Markesan.....	3.1 grams acetic acid per 100 ccs.
Jan. 14	D. D. Williams Co., Markesan.....	3.1 grams acetic acid per 100 ccs.
Feb. 25	H. C. Witte, Granton.....	2.28 grams acetic acid per 100 ccs.
Feb. 25	H. C. Witte, Granton.....	3.87 grams acetic acid per 100 ccs.
April 21	F. C. Dunn & Co., Milton.....	1.08 grams acetic acid per 100 ccs.
May 10	Milwaukee Vinegar Co., Milwaukee.....	Diluted with water. Not pure cider vinegar.

REPORT OF H. C. LARSON

Chief of the Butter Division

HON. GEORGE J. WEIGLE,

Dairy and Food Commissioner.

Dear Sir:—The following is my report for the period from March 1. to June 30, 1920.

Upon taking up the work as chief of the butter division some time, was spent in the office becoming familiar with the planning of the work to be done. A two days meeting of the State Dairy Council at Milwaukee was attended. The work of the Council promises to be very effective in the advertisement of Wisconsin Dairy products and should be supported by all those interested in the State's dairy business.

A four days conference of the dairy and food inspectors which was held in the dairy and food commission offices was attended. This conference was for the purpose of discussing the dairy and food laws, the rules and regulations and arriving at a more uniform policy in enforcing the same. The conference was very successful. The inspectors all left for their respective territories with an expressed determination to continue their work with renewed vigor. I would recommend and urge that a like conference be held at least twice a year; one in the spring and one in the fall.

Considerable time was spent with Inspectors Cook, Crosby, W. A. Stewart, L. R. Stewart, Van Duser and Mr. Winder, Chief of the Cheese Division answering complaints and making cheese factory, creamery, city milk, cream buying station, dairy and condensery inspections. Most of the complaints were adjusted out of court. However, some prosecutions were brought by the inspector with whom inspection was made. Reports of inspection and prosecution were made by the inspector.

A number of complaints charging violation of the dairy and food laws have been personally investigated.

Considerable time was spent with Mr. Henrich, Inspector of the Milwaukee Health Department. It is the policy of the Milwaukee Health Department to make an inspection of milk received at milk plants, sending milk to the city of Milwaukee, although those milk plants are located outside of Milwaukee county. When the patrons

of such milk plants are found to be delivering milk that is not of standard quality or is produced or delivered under unclean conditions, such milk is refused by the inspector and the patrons are ordered to clean up, or are given to understand that if such milk is received at the milk plant the milk from such milk plant will be returned upon its arrival at Milwaukee. Complaint having been made to the effect that certain patrons of milk plants located outside of Milwaukee county, upon having their milk returned by the Milwaukee Health Department Inspector, because the milk was not clean, had taken this same milk to another milk plant at the time when the inspector was not present and sold it. The Milwaukee Health Department having no jurisdiction in such cases, this complaint was turned over to me. It took considerable time to run this matter down, but evidence was finally obtained against four milk patrons, to the effect that each had had their milk refused at one milk plant because it was not clean and sanitary and that they had taken the same milk to another milk plant and sold it. The four patrons were prosecuted and upon their plea of guilty were each fined \$25 and costs by the court at Port Washington. This piece of work had a very wholesome effect upon minds of the milk patrons in that entire locality.

Section 4601—4a provides as follows: "Modified milk is milk modified in its composition so as to have a definite and stated percentage of one or more of its constituents." It is my understanding that this law was for the purpose of defining milk which might be sold to invalids. There is a tendency, however, at the present time for distributors of city milk to modify or standardize their city milk supply and label the product in compliance with the section above quoted. Therefore that section should be repealed or amended so that it could not be applied to the sale of city milk.

Section 4607d—3 provides for the labeling of "whey butter." This law is not being complied with for the reason that there seems to be no way of chemically or otherwise identifying the product made in whole or in part from whey cream.

For the purpose of comparing the keeping qualities of butter made from whole milk cream, whole milk cream and whey cream, and all whey cream, the following work was done during the latter part of June. The whole milk cream used for this work was obtained by separating the sweet milk. The American cheese whey cream used was the best that could be obtained; it was fresh and had been well taken care of.

One churning of butter was manufactured from all whole milk cream and a 60 pound tub of this butter Numbered 1, was set out for storage. Another churning of whole milk and whey cream butter was manufactured, using 75% of whole milk cream from which the tub of butter numbered 1, was manufactured and 25 per cent of whey cream and a 60 pound tub of this product numbered 2 was set out for storage.

Another churning of butter was manufactured from all whole milk cream and a 60 pound tub of this butter was numbered 3 and set out for storage. Another churning of whole milk and whey cream butter was manufactured, using 50% of the whole milk cream from which the tub of butter numbered 3 was manufactured and 50% of whey cream and a 60 pound of this product numbered 4, was set out for storage.

Another churning of all whey cream butter was manufactured and a 60 pound of this product was numbered 5 and set out for storage.

Another churning of butter was manufactured from whole milk cream and a 60 pound tub of this butter was numbered 6 and set out for storage. Another churning of whole milk and whey cream butter was manufactured, using 25% of whole milk cream from which the tub of butter numbered 6 was manufactured and 75% of whey cream and a 60 pound tub of this butter was numbered 7 and set out for storage.

All of the butter manufactured from the whole milk cream was of a very fine quality and would score at least 94 points out of a possible 100 at the time of manufacture. The product manufactured from part whole milk cream and whey cream would score at least 91 to 92.5 points out of a possible 100 at the time of manufacture. The product manufactured from all whey cream would score at least 90 points out of a possible 100 at the time of manufacture.

These seven tubs numbered from 1 to 7, were expressed to the the Wisconsin Cold Storage Company, Milwaukee, and stored. For the purpose of determining and comparing the keeping quality of this product it is the plan to have each tub scored by several judges about once a month for several months.

Four samples from different parts of each of the seven churnings of butter were taken and sent to the chemist for the purpose of analysis. Also a number of samples taken from the churn at other creameries in the state have been sent to the chemist for analysis.

Thanks is due Mr. H. H. Whiting, Proprietor, Rock Lake Creamery, Lake Mills, Wisconsin, for the privilege of conducting the above reported line of work at his creamery.

When at Lake Mills doing this work Mr. Whiting informed me that he was getting 2¢ over the Chicago butter price and the package furnished for his butter. The package at that time represented a cost of about $\frac{3}{4}$ ¢ per pound, therefore he was getting for his butter 2 $\frac{3}{4}$ ¢ per pound over the Chicago butter price.

The butter was all manufactured from cream that was fresh and clean. It was pasteurized, and churned sweet, no time did the acidity reach .2 of 1%.

Would it pay the dairymen of the state of Wisconsin to produce

cream such as is manufactured into butter at Mr. Whiting's creamery? Of course it would.

There is about 100,000,000 pounds of butter manufactured in the state of Wisconsin annually, which does not bring on the average more than the Chicago butter market price and in many instances, my own personal knowledge is that it brings much less than that price owing to its poor quality. Supposing every pound of butter produced in Wisconsin was of the quality that would bring the price Mr. Whiting obtains for his butter, that would mean an additional amount over and above what is now received of \$2,750,000 yearly.

This can be accomplished. Just as good milk and cream can be produced in every other locality in the state of Wisconsin as is being produced at Lake Mills and just as good butter can be manufactured. In other words, what can be done at Lake Mills can be done in any other section of the state of Wisconsin, but the price must be paid. That price is good fresh, clean and sweet milk and cream and the proper handling of that product during the process of manufacture.

There are a number of very fine and up-to-date creamery buildings in the state. Several others under construction at the present time and still others being contemplated. In the main the creameries are maintained clean and sanitary and it is gratifying to note the increased interest in the production of better milk and cream and the manufacture of a better and more uniform quality of butter.

The reorganization meeting of the Wisconsin Butter Makers' Association which was held June 8, was attended and is evidence of a determined effort on the part of the Wisconsin butter makers, to improve the creamery butter making business in the state.

Instead of trying to devise some method of treating old, stale, unclean and tainted cream in the hope that good butter may be manufactured from such cream, let all the forces interested in the dairy business of the state of Wisconsin, cooperate in the production of better and cleaner milk and cream which will result in the manufacture of better dairy products and great will be the reward.

REPORT OF WILLIAM WINDER

Chief of the Cheese Division

HON. GEORGE J. WEIGLE,

Dairy and Food Commissioner.

Dear Sir:—January 2, 1920, I was appointed chief of the cheese division with the dairy and food commission. My duties were to consist of various lines of work pertaining to the cheese industry of the state and to act in an advisory capacity to the commissioner on problems connected with the various branches of cheese manufacture and distribution. Particular attention was to be given to the improvement of quality in cheese and other educational work.

While much work as planned has been done, it has become necessary frequently to engage in other work apart from the cheese industry. The duties of the dairy and food commissioner are of such a varied nature and have grown to such vast proportions that the small force employed by the department are at all times inadequate to cope with the work to be done. Under the existing conditions the work of the department with the infrequent visits resolves itself into one of inadequate police duty. It is impossible to give the time necessary for proper educational work at every plant engaged in the dairy work. At present only a hurried sanitary inspection can be made at long intervals.

During the winter months I visited alone and with other inspectors the principal cheese warehouses of the state with a view of becoming familiar with the general quality of the cheese being made. Many samples of cheese were sent to the laboratory for analysis and in several instances prosecution for high moisture cheese resulted.

It became necessary for me to assist in inspection of the city milk supply of Sheboygan, Chippewa Falls, Green Bay and Superior.

Part of my time has been taken up with milk condensery inspection,—a work that would require the services of more than one man continuously to get the maximum results.

I have worked with the inspectors in connection with condensery, cheese factory and creamery inspection and have worked with and assisted cheese makers in solving special problems that at times confront them in their work. This line of work I believe to be especially valuable in promoting greater interest and improving

quality. At times cheese makers have problems to contend with and under such conditions that the services of an experienced man with the authority of law enforcement is invaluable.

It is my opinion that the general quality of Wisconsin cheese shows considerable improvement over that of last year but I regret very much that the improvement is not what I had hoped for. During the winter months the buyers were unanimous in that they were going to buy strictly according to grade and I am pleased to say that many have been more discriminating but as the season has advanced, I find much cheese of inferior quality again going on the market at full price.

So long as inferior cheese can find a buyer willing to accept it at market price, just so long shall we have the inferior grades. A system of marketing whereby Wisconsin cheese shall be paid for strictly according to quality is the only hope of raising the standard or quality of all our cheese to a point where it should be. In some of the best factories in the state under the management of competent makers, I found the cheese to be of weak open body and uniformly so. These makers admitted that their product was not of as fine a quality as they would like to make but in view of the fact that they were receiving the market price they could not afford to sacrifice the yield and extra time required to make a cheese of high quality. I believe, however, that the buyers throughout the state are as a rule showing greater discrimination in prices paid for off grade goods than has been the custom for some time.

That a strict line of grading is not being consistently followed is all too apparent. Those buyers who have built up their business, chiefly upon a quality basis, and in many instances the result of a life time of honest endeavor, fully realize the importance to the future of their own interests and to the cheese industry of securing and maintaining a higher quality of the cheese produced in Wisconsin. Fortunately we have in Wisconsin a large majority of men of this type engaged in the business of cheese dealers and distributors but nevertheless they are handicapped in their best endeavors by a class whose policy seems to be "quantity" as the first consideration. One argument advanced by the dealer when criticised for paying the market price for cheese of inferior quality is that he is able to dispose of it and make a profit. He justifies himself on the ground that he is able to find a market where he can dispose of the off-grade goods at a profit.

It is admitted that our total output of cheese is being placed upon the market and consumed and the question has been asked me "What more can be expected?" It is not an uncommon statement to hear this season that we are having an over production of cheese. It is my opinion that we never have an over production, but the market condition that leads people to make such a statement can best be described by "under consumption."

The general quality of our cheese is not such as to bring about any increase in the per capita cheese consumption of the country and so long as the public can only at rare intervals get from their grocer or provision dealer good, meaty, clean flavored cheese, just so long will the per capita consumption fail to show an increase. So long as we have marketing systems whereby cheese, a highly valuable and nutritious food, is all too frequently looked upon as a "commodity" which may be bought and sold at a profit practically disregarding quality, just so long shall we have periods of so-called over production.

In speaking of quality, I do not wish to be understood as claiming that it is necessary that all cheese must be of a standard that is perfectly close in body and firm in texture such as would carry in storage for one year or longer. What is needed is cheese of clean flavor, smooth and waxy in texture, and with a make up and general appearance that will make it attractive. On the part of our makers it is a fact that a large majority of them have gotten away entirely from the safe and sane methods necessary for producing a good product, and in very many instances the main object seems to be to give as little time and attention as possible to the work and get the cheese so the buyer will handle them without too frequent reductions in price.

It is true makers today have conditions to contend with that did not exist a few years ago but it is also true that many are not meeting these conditions as well as they might. The coming of the milking machine brought with it an added trouble for the cheese maker. The machine itself is not directly at fault, but the failure of the operator to keep the various parts that the milk comes in contact with in a sanitary condition has been the source of much trouble and loss at many factories. In some cases it has become necessary for the maker to refuse milk from certain patrons using milking machines, due to their inability or lack of knowledge of the proper methods of cleaning.

All of our undergrade cheese, however, cannot be said to be due to inferior milk. At many factories where a supply of good milk is being received, cheese of inferior quality is being produced because the maker does not give sufficient attention to the fundamental requirements necessary for producing good cheese from good milk. In an attempt to secure the maximum yield the maker too often fails to firm the curd sufficiently to insure good texture and hurrying before salting results in flat, insipid flavors and the lack of development of that buttery aroma so essential and characteristic of the best cheese.

Operators of cheese factories in some localities have been forced to discontinue operation due to their inability to meet competition of milk condenseries. Yet in these same localities we have factory owners who have been able to meet this same competition

and still do a prosperous business turning out from day to day a finished product of high quality.

By following business methods and attending strictly to the quality side of their work by cooperating with their patrons have these men been successful. As it is with these individuals, so it is with the cheese industry of the state if we are to maintain our place in the markets of the country and insure the future success of this, the greatest cheese producing section in the world it must be by strict attention to the production of quality goods brought about by greater cooperation on the part of the dealers and by the continued efforts of the inspectors of the dairy and food department.

In many instances it has come to my attention that makers are employed at a salary not consistent with a decent standard of living. Competent makers cannot be kept in the factories where comfortable living quarters are not furnished and certainly cannot be expected to work for less salary than can be obtained under better living conditions in other lines.

It is of the utmost importance that a high standard of qualifications be maintained before a maker can secure a license. I strongly recommend that in the future applicants for license be required to state the length of the time engaged in making cheese and also state what type of cheese was made during this period of apprenticeship. If the applicant can show the necessary experience in the manufacture of American, Brick, Swiss or Limburger, the license should specify that the maker is licensed to make the type mentioned. If his experience shows that all of the preparatory work has been with American cheese, then his license shall so specify that he is qualified to make American cheese only.

After making a very complete survey of conditions throughout the state, it is gratifying to know that the work of the various inspectors show marked improvements in their respective territories. The inspectors are seriously handicapped in their work due to the large territory they must cover and the immense amount of work to be done. What the cheese industry most seriously needs is a larger force of men skilled in cheese work to act as inspectors and with territories of such size as to render it possible for these inspectors to also act as instructors and to aid the makers to cope with and overcome difficulties, that due to various existing conditions make it practically impossible for the factory men to successfully contend with.

With an increased number of inspectors and the resulting smaller territories, conditions will improve rapidly but if the greatest good is to be accomplished those engaged in the business as dealers and distributors must in the future show more united and sincere efforts in paying for cheese according to some well defined standard of grading.

Cooperation between dealers and the inspectors of the department is also an absolute necessity and if the standard of quality of Wisconsin cheese is to be further improved and uplifted, the dealers and the dairy and food department must further increase their cooperative work. It would be folly for us to drift along and carelessly ignore the efforts of other cheese producing centers in their efforts to improve the quality of their goods. Over confidence in the reputation of Wisconsin's cheese industry would eventually result in a calamity and it is necessary that all interested exert every effort to maintain the reputation which we are today enjoying.

REPORT OF R. W. SMITH

Chief Inspector of Weights and Measures

HON. GEORGE J. WEIGLE,

Dairy and Food Commissioner,

Ex Officio, State Superintendent of Weights and Measures

Dear Sir:—I have the honor to submit herewith the annual report of the state department of weights and measures for the fiscal year ending June 30, 1920.

In the following report an effort has been made to bring to your attention the more important features of the work of the department for the past year and certain recommendations have been made which it is felt are in the best interests of the department.

As in the past, certain portions of the report are presented in tabular form and each general subject treated in the report has been indicated by a special heading.

MECHANICAL WORK-STATE DEPARTMENT

Three tables have been prepared showing the mechanical weights and measures work performed by the state weights and measures department. By mechanical work is meant the actual inspection and testing of weighing and measuring devices. In the first table is shown the field work performed by the state inspectors of weights and measures. In the second table is shown the field work along weights and measures lines performed by the creamery and cheese factory inspectors of your commission. In the third table is shown the mechanical work performed at the office which has not been entered upon the reports of individual inspectors.

The actual amount of work done computed as "Appliances Tested" is less for this year than it was for 1919. Several factors are responsible for this apparent falling off in the amount of work accomplished. In the first place in the use of the automobile trucks two inspectors work together. The plan followed is to cover all of the work in small inland towns and take care of the heavy work only in larger towns. In this way this plan permits the inspector to devote his time during the winter months to light inspection work in railroad towns thereby eliminating the necessity for driving during the bad season of the year and making it unnecessary to attempt the test of wagon scales at a time

when many of them are out of use either because there is no occasion to use them during the winter or because they are actually frozen up.

Following this plan of two inspectors working together there is some slight loss of time when the truck is moving from place to place, also when it is necessary to make adjustments on heavy scales. To offset this loss of time, however, the tests made on heavy equipment are conducted in a much better manner, the truck always being available for a load test and the two experienced inspectors are able to cooperate in making the test which results in better work.

Another factor which operates to reduce the total pieces inspected is the tendency on the part of the purchasers of scales to purchase so-called weightless scales or scales with capacity beams. Under the system of reporting used by this department a wagon scale with five loose weights is reported as six pieces inspected. The same capacity scale taking practically the same amount of time for test would be reported as one piece inspected if there were no loose weights. This means that for the same amount of work done at the present time there is a gradually decreasing number of pieces inspected as compared with one or two years ago.

In explaining the apparent decrease in the amount of work done last year it should also be remembered that the efforts of the inspectors have been concentrated upon covering as much ground as possible with the truck. This means of course that they have been working to a larger extent than usual upon the heavier types of equipment which in turn means that the number of pieces inspected is less than where they are working upon light equipment such as is found in retail stores.

Perhaps the largest factor entering into this decrease of work done is the fact that when livery service is hired a driver accompanies the vehicle and assists the inspector in handling his weights which virtually means that during the time when the inspectors are working separately with hired conveyances there are two men working for each inspector employed instead of one.

The amount of work accomplished by the state inspectors has also been interfered with to a certain extent on account of illness and by reason of the resignations of Mr. Hass and Mr. Sterns. Following Mr. Hass's resignation a period of two months elapsed before his successor was appointed and following Mr. Sterns resignation in June there was no inspector in his territory up to the close of the fiscal year. Mr. Warner has also been called away from his territory for a considerable period on account of his work with the Bureau of Standards track scales testing equipment and also to take care of the inspection of the equipment and work of city sealers which has been impossible for the chief inspector to attend to personally. This special work of Mr. Warner is discussed in greater detail under the appropriate headings.

By comparing the percentage of equipment which has been sealed, condemned for repairs, and condemned during the past year with similar figures for previous years the gradual increase in the number of pieces of equipment sealed, indicating the gradual betterment of the mechanical condition of the weighing and measuring equipment in the State, is apparent. During this year the percentage of equipment sealed was 95.97 as compared with 95.42 for last year. In 1920 1.85% of the equipment examined was condemned for repairs as compared with 1.92% in 1919. Similarly 2.18% was condemned in 1920 against 2.66% in 1919. In 1920 3.25% was adjusted as compared with 3.88% in 1919.

The weights and measures work performed by the creamery and cheese factory inspectors is as you know confined to isolated factories. Where a cheese factory or creamery is located in a town or adjacent to some other place of business which is visited by the regular weights and measures inspector the weights and measures work in such factory is performed by the weights and measures inspector. This is the reason for the relatively small amount of weights and measures work done by the creamery and cheese factory inspectors.

During the year there have been submitted to the office a large number of scales of the cream test and moisture test types which have been examined for the various creamery supply houses in this and adjacent states. The cooperation of these supply houses has been secured in this matter and as a result all of the scales of this type which are sent out to the various creameries and cheese factories of the state reach the user as "sealed" equipment. This plan prevents a great many faulty scales from getting into use which would otherwise be sent out directly from the distributor to the user. The table showing the amount of work done as office inspection for the year does not represent the total number of these scales which have been tested at the office. It has been found necessary to have one of the state inspectors who resides in Madison come into the office each week end to take care of the testing of these scales and when such work is done by him it is entered upon his regular reports and the work is included in the tabulations below with his other field work.

SUMMARY OF MECHANICAL WORK PERFORMED BY STATE DEPARTMENT
FIELD INSPECTORS FOR FISCAL YEAR ENDING JUNE 30, 1920.

Appliances	Sealed	Adjust- ed	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.....	1,398	82	37	13	1,448
2 lbs. to 350 lbs.....	10,369	1,454	364	170	10,903
350 lbs. to 3,500 lbs.....	5,202	494	269	39	5,510
Over 3,500 lbs.....	1,815	171	499	8	2,322
Weights:	52,907	713	243	650	53,800
Measures:					
Linear.....	6,647	109	50	72	6,769
Liquid.....	24,735	576	519	1,389	26,643
Dry.....	26			5	31
Totals	103,098	3,599	1,981	2,346	107,426

SUMMARY

Weights and Measures:	
Establishments inspected.....	11,288
Appliances tested.....	107,426
Establishments tried out.....	1,534
Packages weighed.....	10,122
Packages short or misbranded.....	1,177
Sanitary inspection.....	503
Prosecutions.....	11
Convictions.....	9

Note.—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUMMARY OF MECHANICAL WORK PERFORMED BY STATE CREAMERY
AND CHEESE FACTORY INSPECTORS FOR FISCAL YEAR
ENDING JUNE 30, 1920.

Appliances	Sealed	Adjust- ed	Cond. for Repairs	Con- demned	Totals
Scales:					
Less than 2 lbs.....	85	14	7		92
2 lbs. to 350 lbs.....	629	149	61	7	697
350 lbs. to 3,500 lbs.....	978	276	74	10	1,062
Over 3,500 lbs.....					
Weights:	3,809	443	207	21	4,037
Measures:					
Linear.....					
Liquid.....					
Dry.....					
Totals	5,501	882	349	38	5,888

Note.—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUMMARY OF MECHANICAL WORK PERFORMED IN THE OFFICE AND
NOT INCLUDED IN FIELD INSPECTOR'S SUMMARY FOR FISCAL
YEAR ENDING JUNE 30, 1920.

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
Scales:					
Less than 2 lbs.	147	13	13		160
2 lbs. to 350 lbs.	59	1	15		74
350 lbs. to 3,500 lbs.	2	2	1		3
Over 3,500 lbs.					
Weights:	367	52	3	1	371
Measures:					
Linear					
Liquid	22			18	40
Dry					
Totals:	597	68	32	19	648

Note.—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUPERVISORIAL WORK, STATE INSPECTORS

During the year there have been made by the state inspectors of weights and measures 10,122 supervisory tests in 1534 establishments. In this check up work 1177 packages examined were found to be short or misbranded. In view of the fact that these same inspectors visited 11,288 establishments in the course of their year's work the amount of supervisory or try out work done is very little. However, since the mechanical condition of the weighing and measuring equipment in use in the state must first be given attention, and since the amount of territory which must be covered by each inspector is so large as to make it impossible to cover it within a year it is apparent that if more time were devoted to supervisory work the mechanical work would suffer in proportion.

It is to be greatly regretted that the number of weights and measures inspectors is not great enough so that the territories could be reduced in size and more time devoted to supervisory work. Supervisory work consisting of try outs on packages put up for sale, examinations into the methods of sale and investigations of various kinds to show whether transactions between buyer and seller are conducted properly is of equal importance with the mechanical work of the inspection and testing of weighing and measuring equipment providing the mechanical work can first be done. Even if the force of inspectors could not be very greatly increased much could be accomplished by having at least one man devote his entire time to work of this nature and to the investigation of special problems which arise from time to time. While it might be hard to see tangible results from the work of such a special inspector the good results to the people of the state in

actual money savings and in the improvement of conditions generally would more than justify this arrangement.

Some of the time of the state inspectors was taken up in making sanitary inspections in stores in inland towns where it is impossible for the food inspector to make the inspections without driving. Five hundred three such inspections were made during the past year.

During the year eleven prosecutions were started which resulted in nine convictions. Two of the cases were dismissed on motion of the district attorney upon payment of costs.

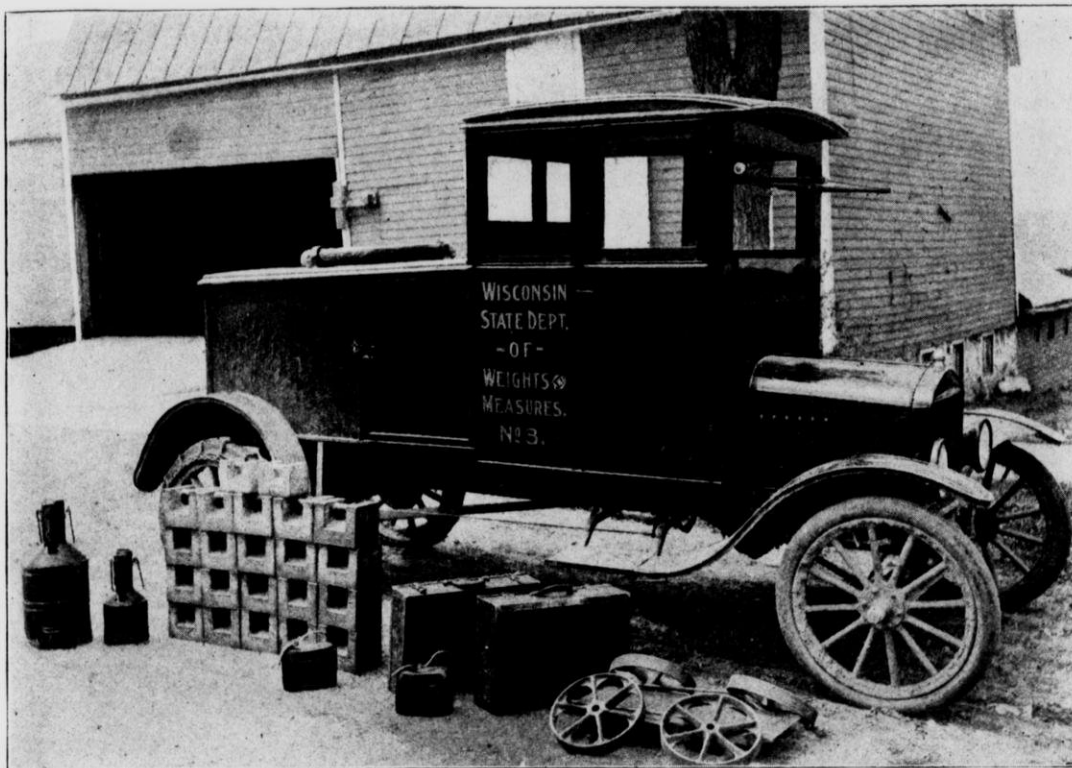
WEIGHTS AND MEASURES TRUCKS

The use of the specially designed trucks by the State inspectors of weights and measures has continued to prove satisfactory. One more truck was put into service in the spring of 1920, this truck being known as weights and measures truck No. 3. The design of No. 3 is practically identical with that of No. 2, the differences being of a minor nature and designed to provide more room in the back compartment of the truck. The photograph of truck No. 3 which is submitted herewith shows not only the truck itself but the full equipment which is carried with the field truck. In this illustration will be noted the 1 and 5 gallon Seraphin field standards used in the testing of liquid measures and liquid measuring pumps. The test weight cart is also clearly shown in its knocked down condition ready to be packed for traveling. It will also be noted that two light inspection kits are carried, one for each of the two men working with the truck so that when occasion demands each man may work separately on light inspection thereby saving time and covering the ground more rapidly.

The figures compiled for the calendar year of 1919 on the cost of operation of trucks numbers 1 and 2 will demonstrate the great saving in expense which is made by utilizing state owned equipment rather than hiring privately owned conveyances.

The operation of Truck No. 1 for the 1919 season started on April 21 and ended December 9. During this period the total mileage covered was 3351. Four hundred seven gallons of gasoline and 30 quarts of lubricating oil were used. This gives a mileage per gallon of gasoline of 8.23. The total expense of operating the truck during this period including repairs and storage for the previous winter and for the running season was \$253.37, making a running cost per mile not including depreciation or insurance of 7.56 cents.

Truck No. 2 began operations June 24, 1919, and ran until December 24, 1919. The total mileage covered was 2539. The gasoline consumption was 371 gallons and the lubricating oil consumption was 38 quarts. The mileage per gallon of gasoline was 6.84. The total expense of operating truck No. 2 during the season was \$190.68, which included repairs and storage making



TRUCK No. 3

a running cost per mile exclusive of depreciation and insurance of 7.51 cents.

Figures are not submitted for the operation of truck No. 3 because of the short time which it has been in service.

The use of these trucks still meets with the enthusiastic approval of the inspectors in the field. The use of the test weight cart in the testing of wagon scales is considered by them to be a very great improvement over the old methods in use before the automobile trucks were purchased. There can be no question as to the saving in cost to the State through the purchase and operation of these trucks. At the present time the cost of hired livery averages about \$10.00 a day and it can be quickly seen what a season's livery bill would amount to.

One feature in connection with the truck operation has developed, however, which needs some explanation. It has been found during the past year that there has been some falling off in the total number of pieces inspected by the state inspectors and it is felt that some of this decrease has been due to the use of the automobile trucks. It is true that in the operation of the trucks the work accomplished is done more quickly and in a more efficient manner than is possible with hired conveyances, but it must be borne in mind that when a truck is operating with two inspectors, as has been the plan ever since the trucks were placed in service, the amount of work covered by these two inspectors is somewhat less than the amount of work which would be done by these inspectors if working independently of each other. The explanation of this condition lies in the fact that when livery service is hired a driver accompanies the vehicle and assists the inspector in the handling of the weights so that in effect for each inspector on the state pay roll there are working for the state during the time when livery service is hired two men instead of one. It is contemplated to try out the plan of working one inspector alone on one of the trucks in an effort to see how the work accomplished under this condition compares with that accomplished when two men are working together. This experiment if followed out will undoubtedly furnish valuable data as a guide for the formation of the future plans of the department in relation to heavy scale testing.

In the individual reports of the weights and measures inspectors frequent reference is made to the favorable comments upon the weights and measures trucks made by merchants and others wherever this equipment is used. The progressive spirit of the department in improving the character of its equipment is recognized and appreciated by the citizens of the state.

FIELD INSPECTORS' EXPENSES

The following table shows a summary of the expenses of the field inspectors of weights and measures for the past year. This

table shows the expenses of all of the men by months, these expenses being subdivided into the various classifications in which they seem naturally to fall. The total of the field expenses is somewhat less than for the previous year and this decrease is due almost entirely to the elimination of heavy drayage expenses because of the use of the weights and measures trucks. One truck was in use for a part of the year covered in last year's report, but the difference is not as pronounced as in the report submitted at this time. This year two trucks were in use for the entire season and one truck for a part of the season. This summary shows a decrease in the drayage and livery expense of \$1,994.14, or approximately 50%. To offset this decrease in livery charges the item of \$640.55 appears for the operating charges of the three trucks during the year.

Due to the increased cost of meals and hotel accommodations it will be noted that there is an increase of about \$350.00 for the item of meals and lodging. The expense for railroad fares remains about the same and there is considerable decrease in the items for freight and express and excess baggage due to the use of the trucks.

SUMMARY OF FIELD INSPECTORS' EXPENSES FOR THE FISCAL YEAR
ENDING JUNE 30, 1920.

Months	Meals and Lodging	R.R. and St. Car Fare	Livery Bus and Dray'ge	Freight and Express	Excess Bag- gage	State Owned Truck	Misc.	Total
1919								
July.....	\$377.05	\$130.95	\$203.25	\$10.24	\$21.59	\$74.29	\$4.80	\$822.27
Aug.....	427.20	181.63	275.08	9.27	24.93	62.07	6.68	986.86
Sept.....	284.25	140.04	244.70	14.39	20.49	57.88	2.30	764.05
Oct.....	390.33	120.71	214.64	20.10	34.17	61.51	2.35	843.81
Nov.....	264.86	100.82	126.50	34.08	4.33	66.81	2.70	600.10
Dec.....	324.12	136.89	177.65	20.11	21.76	32.90	4.62	718.05
1920								
Jan.....	374.96	153.98	125.40	21.98	21.16	3.50	3.37	704.35
Feb.....	298.10	116.35	122.55	11.03	6.69	3.50	5.90	564.12
Mar.....	485.40	189.08	179.15	28.51	16.84	3.50	2.35	904.83
Apr.....	407.05	132.04	157.15	26.51	8.51	62.66	4.81	798.73
May.....	477.05	121.25	88.25	16.48	148.52	.71	847.26
June.....	357.30	181.31	84.49	5.40	2.21	68.81	4.85	653.87
Totals.....	\$4,467.67	\$1,655.05	\$1,998.81	\$218.10	\$182.68	\$640.55	44.54\$	\$9,208.30

TRACK SCALE INSPECTION

During the year the State of Wisconsin has been visited on two occasions by the track scale testing equipment of the Bureau of Standards. This equipment has been in charge of Mr. F. B. Fell and has consisted of track scale test cars numbers 3 and 4. From October 3, to October 8, inclusive, the chief inspector accompanied Mr. Fell on the track scale inspection work and during that time

seven track scales in the northern part of the state were examined. These scales were located at Superior, Ashland, and Mellen. During the period from October 27, to November 21, Mr. George Warner of the state department accompanied Mr. Fell on a trip beginning at Ladysmith and ending at Waukesha. During this time twenty-six scales were tested, located at Ladysmith, Owen, Abbotsford, Marshfield, Grand Rapids, Wausau, Eland, Shawano, Green Bay, Appleton, Menasha, Oshkosh, Fond du Lac and Waukesha.

During the period from November 24 to December 13 the bureau equipment was in the City of Milwaukee where it was used for the purpose of testing both railroad owned track scales and also privately owned track scales used in the weighing of grain. In all, twenty-two track scales were tested. The chief inspector was present when a few of these tests were made but the majority of them were made in the absence of a representative of the state department.

Out of the first group of seven scales mentioned above there were only two which were in good condition and both of these scales were new installations. The balance of the scales examined were in poor condition and some of them were in very bad condition. Of the twenty-six scales in the second group there were only five which were within the tolerance of two-tenths of one per cent which has been adopted by the Bureau of Standards.

Of the scales tested in the city of Milwaukee five of the freight scales were found to be within the bureau tolerance and five were outside of the tolerance. Of the grain scales nine were found to be within tolerance and three were outside of the tolerance.

These results point very clearly to the need for a regular and systematic inspection of the track scales of the state by the state department of weights and measures. It will be noted that in the case of those scales of the first two groups mentioned above, which scales received only infrequent attention, the proportion of scales outside of the tolerance was very much greater than in the case of the scales at Milwaukee which receive more careful and frequent attention. Even those Milwaukee scales which showed errors in excess of the allowable tolerance were not in error to as great a degree as the scales of the other two groups. This condition may be accounted for by the fact that the railroad companies give more frequent attention to the scales in the vicinity of Milwaukee than they do to those at outlying points and also to the fact that the Milwaukee Chamber of Commerce maintains an inspection and testing service for the grain scales under their supervision. The Chamber of Commerce is without proper equipment for the testing of railroad track scales making most of their tests with 50 pound test weights. When this fact is borne in mind the beneficial results of the supervision which the Chamber of Commerce is giving to the scales under their care are especially apparent and it may be readily

seen how much more could be accomplished by periodic testing of the railroad track scales of the state with equipment particularly designed for this use.

The faults which were apparent upon these tests were many and varied. In some cases the scales themselves were too light for the service to which they were subjected. In the majority of cases the scales had not received proper care by the owners, whether these owners were the railroad companies or private industries. It goes without saying that the scales were being used in the condition in which they were found and that the owners were ignorant of the faulty weighing results which the scales were giving. All of these things would be remedied and gradually corrected by regular inspection and test of track scales by the state.

It was a noticeable fact in all of the inspections made that the owners of the equipment were anxious for the tests to be made and were quick to adopt the suggestions and recommendations which were made at the time of the test for improving the condition of the equipment. This being the case, it is felt that within a very short time, if suitable equipment were provided for carrying on this work, the condition of the track scales in Wisconsin would be very greatly improved and that it would be a relatively simple matter to maintain this equipment in proper condition. When consideration is given to the fact that thousands upon thousands of cars are weighed over railroad track scales that the weights so determined are used in fixing freight charges and in very many cases in determining the amount of commodity which is bought or sold, the imperative need for supervision over this type of scale is at once apparent. It is to be hoped that the coming legislature will see fit to authorize the purchase by the state department of suitable equipment for carrying on this work and will also authorize the installation of a master track scale for keeping this equipment standardized. This subject will be treated further under the head of Legislation.

LIQUID MEASURING DEVICES

At the National Conference of Weights and Measures held in Washington, D. C., in May, 1919, a tentative set of specifications and tolerances on liquid measuring devices was approved with the understanding that as much data as possible would be gathered during the ensuing year to be presented to the committee on tolerances and specifications so that at the meeting in 1920 final specifications might be presented and adopted. During the year this department made an effort to gather a variety of information upon the subject of liquid measuring devices not only for its own information but also in order that it might submit to the committee above referred to any data which would be of assistance in drawing up the final specifications on liquid measuring devices.

In December 1919, the chief inspector attended a meeting held in St. Paul and conducted by Mr. Neale, commissioner of weights and measures for Minnesota, at which meeting there were present representatives of the manufacturers of a large number of oil pumps. A great deal of benefit was derived from this meeting. During the year questionnaires were made out by the state and city inspectors of weights and measures on the various pumps tested by them, these questionnaires giving information as to compliance or noncompliance by the particular device under test with the various specifications as proposed in 1919.

As a result of these activities there was submitted by this department to the committee on tolerances and specifications of the National Conference a series of recommendations and suggestions many of which were incorporated in the document as presented to the conference in 1920.

The final report of this committee has not yet been made. As soon as it has been received specifications on liquid measuring devices will be issued to govern equipment of this type in the state. The regulation of liquid measuring devices, with particular reference to the gasoline vending devices, is very important at this time and is growing more so owing to the large number of new types of so-called gasoline measuring pumps which are being placed on the market. The old specifications under which this department operated were entirely inadequate. With the adoption of a uniform set of specifications and tolerances throughout the United States on liquid measuring devices the regulation of this important branch of weights and measures activity will be satisfactorily taken care of.

FILLING OF MILK BOTTLES

During the year an investigation was made by the state department with the cooperation of Mr. Thompson, city sealer of Madison, as to the methods in use by the various milk companies in the filling of milk and cream bottles. It was discovered that there was a wide variation in the degree of accuracy with which these bottles were filled. In the course of the investigation two try-outs were made upon all of the dealers in the City of Madison. The first examination of bottles took place on February 24, and 25, and it was discovered that the level of the liquid in the bottles varied from $\frac{1}{8}$ " to $\frac{7}{8}$ " below the cap seat. The majority of the bottles were filled to within about $\frac{1}{4}$ " of the cap seat. After this first check up experiments were made with different filling machines to determine if possible the degree of variation from standard which might be reasonably expected in the filling of milk bottles, taking into consideration the limitations of the machines themselves and the nature of the commodity handled. As a result of these experiments it was determined that bottles might be rea-

sonably expected to be filled within $\frac{1}{8}$ " of a cap seat. Letters were written to all of the concerns whose milk had been examined and they were given the results of the department's investigation and were warned that any bottles which were not filled to within $\frac{1}{8}$ " of a cap seat would be viewed with suspicion upon subsequent check ups.

A second general check up was made on March 12 and 13, and a very marked improvement was apparent in the filling of the bottles. The large majority of the bottles examined on this second trip were found to be filled to within $\frac{1}{8}$ " of the cap seat. There were a few cases where the warning of the department had not been heeded and three prosecutions resulted.

In a general way the results of this investigation may be summed up as follows. If the filling machines, whether they be of the hand or automatic type are properly adjusted; if the milk or cream is maintained at a proper temperature; if the level of the liquid in the supply tank to the machine is maintained at the proper level; and if proper care is exercised on the part of the men operating the machine to pick out the few bottles which will be improperly filled there will be no difficulty in turning out bottles filled to a point not lower than $\frac{1}{8}$ " below the cap seat.

In this respect it should be noted that the specifications on milk bottles for the State of Wisconsin require that the capacity of the bottle be determined by the cap seat or stopple. In some states the capacity of a bottle is fixed at a point from $\frac{1}{8}$ " to $\frac{1}{4}$ " below the cap seat. In view of the practical impossibility of filling bottles completely full this latter regulation appears to be preferable to the one now in force in this state.

NEW EQUIPMENT

During the past year the equipment of the state department has been augmented by the purchase of another weights and measures truck as described elsewhere in this report. All auxiliary equipment for this truck consisting of the small test weight cart and the 1 and 5 gallon liquid measures for the testing of oil pumps was also purchased. There have also been ordered some additional 1 and 5 gallon field standards for the use of the office and of the field inspectors.

It is hoped that it will be possible to add at least one more weights and measures truck to the equipment of the department during the coming year. It has been found impossible to cover the heavy testing in the State with the three trucks which are now in commission.

WEIGHTS AND MEASURES CONFERENCE

On June 22, 23, and 24, a state wide conference on weights and measures was held in the capitol building at Madison. All of the

state weights and measures inspectors were present at this conference and twenty of the cities having city sealers were represented. Nineteen representatives of various scale and measure manufacturing concerns attended and there were also present Mr. F. S. Holbrook of the National Bureau of Standards, Mr. Charles C. Neale, Commissioner of Weights and Measures of Minnesota, and Mr. A. A. Greer, Chief Inspector of Weights and Measures for the State of Michigan. The Scale Journal Publishing Company of Chicago was represented by the business manager, Miss E. L. Perry.

At this conference an effort was made to stimulate discussion by those attending the conference on various subjects relating to the practical work in the field. The program was opened on Tuesday afternoon with a talk by Mr. Harry Klueter, assistant dairy and food commissioner. Mr. Neale of Minnesota then gave a very helpful and practical talk on some of the field problems confronting the inspector of weights and measures in connection with the testing of wagon scales. Considerable discussion followed his paper and many helpful facts were brought out.

The following day was spent in a discussion of the proposed tolerances and specifications on liquid measuring devices as approved by the national conference of weights and measures. Mr. Holbrook, of the Bureau of Standards, who was a member of the committee on tolerances and specifications for the national conference, led this discussion and explained the meaning of the various specifications as they were read. On the final day of the conference Mr. Nordman and Mr. Jones, of the State Marketing Division, discussed the question of municipal marketing with particular reference to the assistance which the marketing division could give to various municipalities in the establishment and operation of municipal markets. Mr. Leweck of the Milwaukee department of weights and measures told of the operation of the Milwaukee city markets which have been very successful.

As mentioned above, there were represented at this conference twenty out of the thirty-six Wisconsin cities which under the law are required to have city sealers. While this attendance was gratifying, still it is felt that more of the city sealers should have been able to attend this conference and that more would have attended the conference if they had received the proper support from their local councils in the matter of authorizing the expenses for the trip to Madison. The state department has always endeavored to show to the various mayors the desirability of and the necessity for cooperation between the state and city departments. In the majority of cases these efforts have been attended with success, but it is apparent that there are still some of the municipal councils which fail to appreciate the importance of such conferences as were held this year and two years ago. It is to be hoped that the next conference which is held may be attended by a full representation of all of the city sealers of the state.

One of the features of the conference was the formation of the Wisconsin Weights and Measures Association. At the conference two years ago this question was brought up and a committee to look into the matter was appointed, but owing to various circumstances this committee did not render a report. The question of the association was again brought up at this year's conference and an organization was perfected. The aims of the association are best set forth in the constitution which was adopted in the following form:

ARTICLE I

Sec. 1. The name of this association shall be "The Wisconsin Weights and Measures Association".

Sec. 2. The objects of the association shall be the development of a spirit of cooperation and the dissemination of useful information among its members and the general betterment of weights and measures conditions.

ARTICLE II

Sec. 1. The officers of the association shall be a President, Vice-President and Secretary-Treasurer.

Sec. 2. The officers of the association shall hold office for a term of one year or until their successors are elected.

Sec. 3. The duties of the officers shall be those ordinarily performed by such officers.

ARTICLE III

Sec. 1. Membership in the association shall be of two kinds, active and associate.

Sec. 2. Active membership shall be limited to bona fide weights and measures officials in the employ of the State of Wisconsin or the various municipalities within the state.

Sec. 3. Associate membership shall be extended to all others interested in the objects of the association.

Sec. 4. The rights, privileges and duties of active and associate members shall be the same except that the right of the vote and of holding office shall not be extended to associate members.

Sec. 5. Except in the case of the charter members, membership in the association shall be determined by a majority vote of the active members present after written application shall have been made to the secretary.

Sec. 6. Members against whom there are no arrears of assessments may withdraw from the association by filing a written resignation with the secretary.

ARTICLE IV

Sec. 1. The meetings of the association shall be at the call of the president issued at least thirty days before the dates of such meetings.

Sec. 2. The interval between regular meetings shall be approximately one year.

ARTICLE V

Sec. 1. The association shall have the power to levy assessments which shall be equally assessed upon all members; to make laws for the government of its members; and to perform any other acts not inconsistent with its constitution.

Sec. 2. Amendments to the constitution shall require for adoption a two-thirds affirmative vote of the active members present.

This association seemed to meet with very hearty approval on the part of all of the weights and measures men of the state and it is felt that the association will do a great deal of good in fostering a spirit of cooperation between the various city sealers and that it will serve to unify all of the weights and measures work of the state. The manufacturers' representatives and visitors also responded unanimously to the invitation to become associate members of the association.

The officers of the association as elected at the conference are:

D. E. Fitzgerald, city sealer of Racine, President.

E. H. Derr, city sealer of La Crosse, Vice President.

August Lutze, city sealer of Sheboygan, Secretary-Treasurer.

NATIONAL CONFERENCE ON WEIGHTS AND MEASURES

The thirteenth annual conference of weights and measures of the United States was held in Washington, D. C., at the Bureau of Standards May 24, to 27, inclusive. This conference was attended by your chief inspector. The subject of tolerances and specifications for liquid measuring devices occupied the most prominent place on the program and in the discussions of the conference and while this subject was not definitely settled by the adoption of a complete set of specifications which were satisfactory to all of the delegates attending the conference, nevertheless a great deal of progress was made and it is felt that at the coming conference a set of specifications and tolerances which will be entirely satisfactory and workable may be adopted.

One of the papers at the conference was on the weight standardization of bread. In the discussion following this paper it was quite apparent that as far at least as the weights and measures men were concerned the sentiment was very general for the establishment of uniform standards for this commodity. In this paper the advantage of the establishment of a standard size loaf to which all bakers would be obliged to conform as contrasted with the

labeling of the true weight of various sized loaves was clearly brought out.

INSPECTION OF CITY SEALERS EQUIPMENT

During the past year inspections have been made of the equipment and work of the city sealers in eight of the cities of the state. The names of the cities inspected and the dates on which these inspections were made are as follows:

Fond du Lac, September 26 and 27, 1919.
Oshkosh, October 7 and 8, 1919.
Neenah, October 8 and 9, 1919.
Janesville, January 13 to 15, 1920.
Menasha, January 19 and 20, 1920.
Marinette, January 27 to 30, 1920.
Beaver Dam, February 2 and 3, 1920.
Appleton, April 7 and 8, 1920.

Of the above inspections the ones at Neenah, Oshkosh, and Fond du Lac were made by the chief inspector and the balance were made by Mr. George Warner, inspector of weights and measures. In a general way the equipment of the city sealers was found to be in good condition. In most cases it was found necessary to make slight adjustments in the weights to bring them up to standard, the variation from standard being caused by wear in use. This was particularly true of the 50 pound weights and of the larger weights of the so-called small avoirdupois sets. In a number of instances it was found that the sealer had not been supplied with all of the equipment necessary to carry on the duties of his office, and in those cases recommendations were made to the city sealer and to the proper city authorities for the purchase of the missing equipment.

These inspections showed that in some cases the city sealer was not permitted to devote sufficient time to the duties of his office. Sometimes this condition was the result of other duties which were imposed upon the city sealer and in some cases it was due to the low salary being paid, which meant that the city sealer had to seek outside employment to make a living salary and was only able to devote that portion of his time to the work of city sealer which was commensurate with the salary received for that work. As the various cities grow in size and the demands made upon the city sealer increase the local councils sometimes fail to authorize a proportionate increase in the salary of the sealer so that he can take care of the added work. In general, however, it has been found that the work of those cities inspected has been satisfactory.

PERSONNEL

During the past year two of the state inspectors of weights and measures have resigned to accept more lucrative positions outside

of the state service. Mr. B. A. Hass resigned January 1, 1920, and Mr. William P. Sterns resigned June 5, 1920. To fill the vacancy created by Mr. Hass's resignation Mr. W. M. Van Lone, former city sealer of Beloit, was appointed state inspector. The vacancy caused by Mr. Stern's resignation has not as yet been filled.

A number of changes have taken place in the personnel of the city sealers of the state. In the city of Milwaukee Mr. William F. Steinel has been appointed city sealer to fill the vacancy caused by the resignation of Mr. Fred C. Janssen. Mr. Steinel was formerly deputy sealer.

The city of Beaver Dam was for some time without an active sealer. In January Mr. Theodore J. Parker was appointed city sealer and has since that time been actively engaged in the weights and measures work.

On May 6, 1919, Mr. P. E. Lunney was appointed city sealer of Chippewa Falls to fill the vacancy caused by the resignation of Mr. Frank Morrison.

In December, 1919, Mr. C. H. Spoor was appointed city sealer of Marinette to fill the vacancy caused by the resignation of Mr. Charles Skowlund.

In January, 1920, Mr. John H. McCarthy was appointed city sealer of Merrill to fill the vacancy caused by the resignation of Mr. R. W. Barrett.

On December 1, 1919, Mr. W. B. Sullivan was appointed city sealer of Janesville to fill the vacancy caused by the resignation of Mr. Walter Helms.

In February, 1919, Mr. P. T. Meeuwsen was appointed city sealer of Oconto to fill the vacancy caused by the resignation of Mr. B. M. Mulvaney.

On May 15, 1920, Mr. J. H. Hatch was appointed city sealer of Superior to fill the vacancy caused by the resignation of Mr. N. G. Penfound who was forced to leave the weights and measures work owing to ill health.

On June 30, 1920, Mr. George Kemmerer, city sealer of Waukesha resigned and it is expected that this vacancy will be filled in the near future.

Up to this time the vacancy caused by Mr. Van Lone's resignation in Beloit has not been filled. The examination has been held and this appointment will undoubtedly be made soon.

It is to be regretted that the office of city sealer in Stevens Point is still vacant. The salary for this position was reduced some time ago to \$100.00 a year which caused the resignation of Mr. Flentie, and as might be expected it has been impossible to secure anyone to accept the appointment or even to take the examination for the position at such a low salary. The city of Stevens Point is of such a size that the amount of time which a sealer could devote to weights and measures work on a salary

of \$100.00 a year is entirely inadequate for the needs of the city. An effort has been made by the state department to present these matters to the council at Stevens Point in such a way that they would realize the importance of the work and would establish the salary for the city sealer at such figure that the citizens and merchants of the city would be accorded proper weights and measures supervision. So far, however, these efforts have been unsuccessful.

MECHANICAL WORK CITY SEALERS

Two tables are submitted below showing the mechanical work performed by the city sealers of weights and measures of the state according to the reports submitted to the state department. There is a decrease of 25% in the total number of pieces of weighing and measuring equipment examined. There is only a small decrease noted in the number of containers examined. These tables were compiled from all of the reports which have been received by the state department. These reports are now submitted by the city sealers as quarterly reports and it should be noted that three reports are missing for the first quarter, six for the second quarter, three for the third quarter, and five for the fourth quarter of the fiscal year ending June 30, 1920. These missing reports may be explained in some cases by the fact that there was no sealer on duty during a particular quarter, but it is felt that in some cases the absence of reports can only be charged to neglect on the part of the city sealer in sending them in. In the tabulations a star indicates a quarterly report missing.

It will be noted that two tables covering the work of the city sealers have been prepared, one showing the totals by cities and the other showing the totals for the state subdivided into the various classes of equipment which are reported upon by the city sealers. In this latter tabulation there are many overlapping classifications, but the table should show in a general way the proportion of different types of weighing and measuring equipment which have been examined by the city sealers.

ITEMIZED SUMMARY OF MECHANICAL WORK PERFORMED BY CITY
DEPARTMENTS FOR FISCAL YEAR ENDING JUNE 30, 1920.

Appliances	Sealed	Adjusted	Cond. for Repairs	Con- demned	Total
SCALES:					
Counter	2,216	320	96	16	2,328
Hopper	96	20	7	0	103
Suspension	68	17	3	5	76
Computing	5,239	22	570	34	5,842
Wagon	596	80	115	6	717
Port. platform	2,988	459	212	38	3,238
Dormant	581	98	119	7	707
Spring	1,860	163	134	189	2,183
Torsion	47	0	4	5	56
Beam	457	13	16	3	476
Slot machine	113	34	11	5	129
Prescription	114	0	5	3	122
Jeweler's	19	0	0	0	19
DRY MEASURE	4,919	0	5	48	4,972
LIQUID MEASURE	14,754	9	132	623	15,509
PRES. GRAD.	988	0	0	68	1,056
AUT. PUMPS.	1,786	371	215	14	2,015
LINEAR MEASURE	3,506	51	6	52	3,564
WEIGHTS:					
Avoir	23,367	860	204	244	23,815
Presc	2,605	69	5	163	2,773
Trov	353	33	1	20	374
MISCELLANEOUS	9	0	4	0	13
Totals	66,861	3,715	1,870	1,565	70,296

Note.—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

**SUMMARY BY CITIES OF MECHANICAL WORK PERFORMED BY CITY
DEPARTMENTS FOR FISCAL YEAR ENDING JUNE 30, 1920.**

City	Weights and Measures Appliances					Containers		
	Sealed	Adj.	Cd. Rep.	Cond.	Total	Cor- rect	Incor- rect	Total
Antigo.....	1,806	45	31	38	1,875	468	56	524
Appleton.....	1,238	184	11	35	1,284	542	54	596
Ashland.....	175	22	2	2	179	31		31
Baraboo.....	1,423	72	4	11	1,438			
Beaver Dam**	219		5	2	226		6	6
Beloit**.....	237	103	6	11	254	91	11	102
Chippewa Falls.....	217	87	16	3	286			
Eau Claire.....	523	130	24	15	562			
Fond du Lac.....	1,513	226	74	84	1,671	147	8	155
Grand Rapids.....	684	159	16	25	725	1,503	303	1,806
Green Bay.....	3,411	593	161	182	3,754	226	32	258
Janesville*.....	740	41	42	17	799			
Kenosha.....	1,130	48	22	34	1,186			
La Crosse.....	1,623	85	20	48	1,691	60		60
Madison.....	4,154	238	63	170	4,387	596	224	820
Manitowoc**.....	557	39	0	1	558	200		200
Marinette*.....	300	66	28	12	340	24	48	72
Marshfield.....	730	110	10	29	769	99	21	120
Menasha.....	273	75	4	20	297	37		37
Menomonie.....	694	48	7	29	730	1,975	1,401	3,376
Merrill*.....	109	1	1	0	110			
Milwaukee.....	26,560	79	648	128	27,336	807	1	808
Neenah.....	958	20	6	3	967	1,335	73	1,408
Oconto*.....	20	5	2	0	22			
Oshkosh.....	3,527	156	130	24	3,681	89	4	93
Portage.....	986	5	0	20	1,006	2,808		2,808
Racine.....	2,637	304	196	210	3,046	1,502	351	1,853
Rhinelanders.....	789	109	28	31	848	379		379
Sheboygan.....	2,492	60	104	31	2,627	113	6	119
So Milwaukee*.....	74	15	2	4	80	89		89
Stevens Point****								
Superior**.....	1,065	89	8	16	1,089	1,343	128	1,471
Watertown.....	1,132	129	63	32	1,227	291	28	319
Waukesha.....	352	75	1	5	358	2		2
Wausau.....	2,309	140	29	65	2,403	759	22	781
West Allis.....	2,204	157	103	228	2,535	410	16	426
Totals.....	66,861	3,715	1,870	1,565	70,296	15,926	2,793	18,719
Per cent.....	95.11	5.28	2.66	2.23				

Note.—The appliances adjusted have been sealed and in figuring the totals are included in the "Sealed" column.

SUPERVISIONAL WORK CITY SEALERS

The following table shows the supervisional work performed by the city sealers for the past year according to the reports submitted to the state department. The total number of try-outs made represents a large amount of work in the aggregate. It is possible that a great deal of the try-out work performed in different cities is not reported. However on the basis of the reports which have been made it is apparent that in many cities in the state enough time has not been devoted to this class of work.

The city sealer, residing as he does in the city where all of his work is performed, has an ideal opportunity to keep in close touch with all of the commercial activities of his city and he is in a position to check at its very beginning any tendency on the part of his local merchants or dealers to violate the weights and measures laws or the rules and regulations which should be observed by such merchants and dealers. It is felt that too great emphasis cannot be placed upon the importance of thorough and systematic supervisional work on the part of every city sealer in the state. It should be remembered that the mechanical work of testing and inspecting and weighing and measuring equipment constitutes only half of the sealer's duty. In the last analysis, the thing with which the city sealer is concerned is the result of the transaction between buyer and seller and a mere assurance on the part of the local official that the equipment itself is in good condition is not sufficient because if he is to discharge his full duty he must be equally assured that this equipment is being used as it should be used.

In justification for the small amount of supervisional work done in some cities it is only fair to say that the same considerations as were mentioned above in the discussion of the supervisional work of the state inspectors operate in the case of the city sealers; that is where the city sealer is inadequately paid for the amount of work which he should perform, with the result that he cannot devote the proper amount of time to his duties, it is essential that he first make sure of the mechanical correctness of the equipment in use and as a consequence there is only a limited amount of time at his disposal to be devoted to the supervisional part of his work.

SUMMARY BY CITIES OF SUPERVISORIAL WORK PERFORMED BY CITY
DEPARTMENTS FOR FISCAL YEAR ENDING JUNE 30, 1920.

City	Try-Outs				Prosecutions	
	No. of Visits	No. of Tests	No. Found Short	Mis-branded	Cases Brought	Convictions
Antigo.....		687	27			
Appleton.....	716	3,716	237			
Ashland.....	224	360			1	
Baraboo.....	81	1,347	299			
Beaver Dam..						
Beloit.....	553	2,162	308	94	1	1
Chippewa Falls	68	434	35			
Eau Claire.....	16	117	26			
Fond du Lac.....	376	1,447	52	21		
Grand Rapids.....	1,721	1,887	181		1	1
Green Bay.....	330	4,309	1,628	40	9	9
Janesville.....	55	48				
Kenosha.....	104	552	1		2	2
La Crosse.....	195	1,143	6		2	2
Madison.....	838	3,319	1,381	232		
Manitowoc.....						
Marinette.....	149	185	9	61		
Marshfield.....	131	179	20	8		
Menasha.....	73	123	0			
Menomonie.....	315	1,064	12			
Merrill.....	10	41	3			
Milwaukee.....	576	26,477	316	96	13	13
Neenah.....	1,405	14,570	77	79	1	
Oconto.....	21	21	1			
Oshkosh.....	134	527	51	3		
Portage.....	181	945	63			
Racine.....	1,471	4,958	901	652	4	4
Rhineland.....	362	2,568	44	43	2	2
Sheboygan.....	363	842	172			
So. Milwaukee	35	113				
Stevens Point						
Superior.....	281	998	40	84		
Watertown.....	840	1,023	26	2		
Waukesha.....	261	280	20			
Wausau.....	1,179	3,821	175	28		
West Allis.....	159	1,515	37		4	4
Totals.....	13,173	81,778	6,148	1,446	40	38

LEGISLATION

In the matter of proposed legislation by far the most important subject to be considered is the procurement of equipment for the proper testing of railroad track scales. In another portion of this report the work which has been done during the past year in this State by the track scale testing equipment of the Bureau of Standards has been discussed and the necessity for work along these lines by the State Department has been shown. In spite of the present high cost of materials and labor, it is felt that further delay by this department in the matter of securing the necessary equipment to test railroad track scales can only result in actual money losses to the people of the state far in excess of

the cost of the equipment necessary to properly supervise the weighing of railroad-cars.

The ideal equipment for the use of the state in the testing of railroad track scales would be a duplicate of the Bureau of Standards equipment No. 3 which consists of two seven foot wheel base test cars weighing 40,000 and 80,000 pounds respectively. By the use of these cars very accurate tests are made and these tests serve the double purpose of approximating commercial weighing when both trucks are used on a scale and of revealing the particular section of a scale where trouble exists when one truck alone is used for the test. Specifications on this equipment could be secured from the National Bureau of Standards so that there would be no question regarding the proper design of the equipment ultimately purchased.

In connection with the test cars themselves it would be necessary for the state to install a so-called master track scale, this master track scale to be used for the purpose of maintaining the standard weight of the state test cars and for standardizing the test cars used by the various railroads in their inspectional work. The bureau of standards has prepared specifications for master track scales suitable for this use and these specifications should be followed in any installation made in this state.

No attempt will be made here to give an estimate of the cost of this equipment because an estimate secured at this time might be higher or lower than the price at which this equipment can be secured at the time its purchase is authorized by the legislature. It is felt that every effort should be made to secure the passage of this necessary legislation at the coming session of the legislature so that the very essential work of testing the railroad track scales of the state may be carried on.

There seems to be at the present time a movement tending toward the standardization of the loaf of bread. This movement is apparent not only in this state but in other states as well and in most cases the movement seems to be either inspired by, or at least supported by, the bakers themselves. You will recall that some years ago an effort was made to have passed in this state a statute fixing the size of the standard loaf of bread, this regulation to apply to the entire state. This bill failed of passage but since that time the feasibility of such a regulation has been clearly demonstrated by the war time regulations of the food administration. The old time argument of some of the bakers that it was impossible for them to produce loaves of bread uniform in size within a reasonable degree of tolerance has been refuted. During the war the baking of a standard loaf of bread was universal. With cities within the state passing local ordinances standardizing the loaf of bread, these ordinances differing in many respects, it is believed that considerable confusion will result which would be eliminated under a state wide standard.

The one pound standard loaf, with the sale of loaves weighing $1\frac{1}{2}$, 2, 3, and 4 times the weight of the standard loaf permitted, appears to be the most satisfactory regulation and the one which is meeting with most general approval throughout the country, and this is the regulation which is recommended for your consideration.

During the past year several cases have been brought to the attention of the state department where unauthorized parties remove from weighing or measuring equipment the mark or tag which had been placed thereon by the inspector of weights and measures. It is suggested that the weights and measures law be amended to provide a penalty for this offense which is not now specifically covered by the law.

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