REPORT OF STATE CHEMIST.

Hon. D. L. Harkness,

Wisconsin Dairy and Food Commissioner.

Sir:—I have the honor to submit, herewith, my report as State Chemist, covering the work done up to October 1st, 1892.

Assuming the position on September 1st, of the current year, it is perhaps, permissible, to make a few explanations as to the ground covered by it.

My predecessor having submitted the results of his work, without any comment upon the same, it devolves upon me to write the entire report of the chemist, excepting the tabulated results of the laboratory work, for the period that has elapsed since the last report of this commission was issued in 1890.

In chemical work, as in almost every other vocation in life, each man has certain peculiarities in his methods of working and while I can readily deduce a series of general conclusions from the work that I have personally performed, it would be neither right nor just to either party, should I attempt to formulate the work done by the gentleman whom I succeeded in a line which he might perhaps conclude that his results did not warrant.

The mere statement of results is but a meagre part of the knowledge that is acquired from a series of chemical investigations and I have therefore tabulated the work of my predecessor and inserted it—without any comment, whatever.

Upon entering the duties of the position as chemist to this important commission, my first work was to thoroughly over haul and put in order the laboratory.

While I found the laboratory fully and adequately equipped for almost any occasion, possible or likely to arise in performing the line of work embraced in the scope of dairy and
adulterations, there were various changes in the minute details of the rooms that I made to suit my convenience.

In the limited time I have been in charge of this laboratory, I have finished the examination of the Wisconsin beers, commenced by my predecessor, a detailed statement of which, together with the other analyses made, will be found in the proper columns.

It is the writer's intention to devote what time is not consumed in the routine of laboratory work to the examination of food supplies, paying special attention to teas, coffees, sugars and the other staple articles of large and daily consumption and to also devote a portion of the time to the careful examination of drugs, all of which articles, experience teaches are now and have been, largely adulterated.

These results will necessarily appear in the report following this one and covering the work done during the twelve months ending October 1st, 1893.

BEER.

Twenty-two samples of beer, some of which were manufactured in other states and countries, but the majority being products of the various breweries in Wisconsin, have been examined.

Personally, I have examined the following brands:
Lager Beer manufactured by J. Oberman Brewing Co., Milwaukee.
Extra Pale manufactured by Schlitz Brewing Co., Milwaukee.
Culmbacher manufactured by Falk, Young & Borchert, Milwaukee.
Pilsener manufactured by Falk, Young & Borchert, Milwaukee.
Lager Beer manufactured by A. Gettleman, Milwaukee.
Lager Beer manufactured by Scheibe & Schneider, Marchfield. Standard.
There were no samples of beer taken from packages in wood