May Fluid Milk Price—$2.10, June—$2.00

As stated in the May issue of this paper no price was agreed on for May fluid milk at conferences held on April 26th and April 30th. Another conference was held on May 9th with the same result.

The Griswold milk control bill had been signed by the governor and the Department of Agriculture and Markets decided that the price of $2.10 per hundred for fluid milk should continue through May.

At the conference held on May 27th the board of directors reluctantly accepted a price of $2.05 for June fluid milk. Butter and cheese prices had gone down and with them went condensed prices which, under the code, are based on butter and cheese.

We could not argue that cost of feed was still high as cows were out on pasture on most farms. Production was up way from the previous month. All in all it’s a buyers’ market with prices of competing markets down and the supply up.

The Department of Agriculture and Markets sanctioned the agreement on June fluid milk at a meeting of the commissioners held on May 29th. That the commissioners will have a tough job to enforce a price of $2.05 for fluid milk for June except on the better companies is a foregone conclusion for the chisellers have been paying much less for some time.

OTHER MARKETS

Des Moines, Iowa producers received an average or composite price of $1.68 per hundred for April milk. The fluid price was $2.00 per hundred according to Iowa Dairy Marketing News.

Pure Milk, the official publication of the Chicago Pure Milk Association, has this to say in discussing the Mayor Kelly Ordinance: “The Pure Milk Association in—

(Continued on page 3)

A NEW DEDUCTION

The new milk control law known as the Griswold Law which gives the State Department of Agriculture and Markets power to set and regulate prices in fluid milk markets contains the following provision: “In order to effectively administer the provisions of this section, all dealers in areas subject to this section shall deduct from all moneys paid to producers for all milk an amount per hundred pounds of milk to be uniform throughout all areas subject to this section, to be fixed by the commission by general order, in no case to exceed one-half of one per cent per hundred pounds of all milk purchased, received or handled by such dealers. Such moneys shall be set aside at each time when payment is made to producers by dealers, and shall be deemed adequate in amount for payment by the department in settlement of the commission by such dealers. The funds so collected shall be paid over to the commission on or before the twentieth day of the month following the month in which such milk was delivered to the dealer. Dealers who themselves produce any or all of the milk in which they deal shall pay over to the commission the same amount per hundred pounds of milk handled by them as dealers buying or receiving their milk from producers, and such sums shall be held and paid over to the commission in the same manner and at the same times as required by this section of the dealers buying their milk from producers. The commission may at any time, after notice and hearing as provided in section 99.24, change the amount of the sum per hundred pounds to be so deducted and paid by milk dealers, or may suspend the requirement of such deductions and payments for such period of time as,

(Continued on page 4)

MAY PRICES

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<tr>
<th>GRIDLEY DAIRY CO.</th>
<th>LUCKY DAIRY CO.</th>
<th>LAYTON PARK DAIRY CO.</th>
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ENFORCEMENT OF THE MILK CONTROL LAW

The Department of Agriculture and Markets has a big job on its hands to enforce the new milk control law.

Several companies have not paid the allowed price for many months, in fact a few have not paid anything according to reports. If these companies, operating in the guise of cooperatives, have been unable to pay in the past, how can they do so now?

As we see the situation accountants need to be put to work at once, the facts ascertained and if violations are evident prompt court action or cancellation of licenses should follow. The distributors that do not pay the allowed price seem to have plenty of money to hire lawyers. Perhaps that is why there is so little for the farmers. It will be just too bad if these distributors can underpay the farmers and thumb their noses at the State of Wisconsin.

THE NEW EDITOR

Miss Ann Prinz, who has been doing office work for our organization for the past two years, has been named editor of the new page. "Home News and Views."

Miss Prinz will have charge of this page and will be pleased to receive comments, criticisms and contributions that will be helpful in making the "Home News and Views" page interesting and instructive to our readers.

FEDERATION OPPOSES TARIFF REDUCTION

The National Co-operative Milk Producers' Federation, representing between 360,000 and 400,000 dairy farmers in 42 different states, who are members of 54 co-operative dairy marketing associations, is vigorously opposed to any change whatsoever in the present tariff structure of the United States on dairy products, as a concession to Canada in connection with the proposed reciprocal trade negotiations between these two countries. The Federation opposes any lowering of tariffs duties on dairy products for the following reasons:

Canadian milk and cream imports compete directly on our large eastern markets with the products of New England dairy farmers. Milk and cream imported from Canada into the United States comes largely from the southern parts of Ontario and Quebec directly into the large cities of the northeastern (Continued on page 6)

SHARP DECLINE IN BUTTER REDUCES COMPOSITE PRICE

With a drop in the average price of butter of nearly seven cents per pound the manufactured price is twenty-nine cents per hundred dollars in May than in April. The price of cream milk is down by the same amount and for the same reason no one seems to be able to explain just why butter has not devied from thirty-seven cents on March 9th to twenty-three and one-half cents on June 1st.

Imports of butter and the heavy consumption of butter substitutes undoubtedly played a large part in the reduction to around a thirty cent level but it's hard to explain the decline past that point. Perhaps the consumer is on a silent strike believing the price too high.

Certainly there are few forms and it is equally certain that feed up to fifteen days ago was short. In this market receipts are heavy right now but the peak of production should be reached by June 12th.

Our composite price is not high enough to make dairying profitable but it is high enough to tempt farmers producing for outside markets to try to get in this market.

CITY WANTS A MILK MONOPOLY

A hearing was held on Bill 964A by the Assembly Committee on Agriculture. This bill, introduced by the Committee on Education at the request of Mr. Koegel, socialist assemblyman from Milwaukee, would, if enacted into law, allow any city in Wisconsin to take over the milk business.

The bill provides that whenever the common council of any city shall by a resolution passed by a majority vote of the members-elect, declare that it is necessary to provide municipal distribution of milk and dairy products, it shall be the duty of the mayor of such city within thirty days of the passage of such resolution to appoint five citizens, residents of such city, who shall be known as the "Municipal Milk Authority." After such authority shall have acquired and prepared the necessary buildings, plants and other conveniences for that purpose, such authority shall have the sole and exclusive privilege of conducting and carrying on the pasteurization, distribution and sale of milk and cream, other than manufactured milk or

SERVE CHEESE AND SERVE THE NATION

BRICK, LIMBURGER AND AMERICAN CHEESE AVAILABLE AT THIS OFFICE AT COST PRICE

(Continued on page 8)
HEAR YE!! HEAR YE!!
The contest is over, the winner is named!
We wish to take this opportunity to announce that the title "Home News and Views" was submitted by Mrs. Walter Hinehiltse, Kansasville, R. I. We congratulate the winner of the $5.00 prize.
We heartily wish to thank each and everyone who contributed titles for this page, and regret all of them could not be used.

WHY COOK WITH MILK?
Milk improves the flavor of other foods.
Milk makes other foods "go farther."
Milk helps to make other protein foods more nearly complete.
Milk increases the energy and fuel value of vegetables.
Milk supplies to cereals the minerals in which they are lacking, and is itself improved by being combined with them.
Milk desserts may round out an otherwise inadequate meal.

AID TO BEAUTY
If the women of Milwaukee (or anywhere as far as that goes) would possess the enviable pink complexion of a rose and be healthy, the following information will be of interest to them.
All they have to do, according to Madame Castel, famous African beauty, is to purchase a box of pink powder and a lip stick. By taking these articles and walking three miles out in the country, and burying them, and walking out every day and seeing if they are still there, their complexions will soon become rosy and their bodies healthy and strong.

MRS. W. M. WERNER, Slinger, R. 1.

ATTENTION
Come on, ladies! Send in those choice recipes. I am sure each one of you has some favorite tucked away that someone would be glad to prepare.
Don't you have some time-saving hint you can pass along that has probably saved you time, steps and money?
Come on, send them in, we'll be waiting.

WASHING BLANKETS
Sunshine and warm winds constitute an ideal time to wash blankets, but special precautions must be taken, says the New York State College of Home Economics.
Never rub blankets and never rub soap directly on them. Do not use water which has been softened with large amounts of water-softener. The safest water-softeners to use are borax and ammonia.

After it is washed in the first suds, squeeze the water out of the blanket and wash in a second suds of the same temperature as the first. Squeeze and swish the blankets in the water, but do not rub or twist them. Blankets may be put through a loosely set wringer, but care should be taken not to twist, pull or stretch them as they go through. Hand-washing is less likely to cause woolens to shrink and lose their softness than machine washing.

Rinse the blankets in several changes of lukewarm water about the same temperature as the suds, squeeze out the water without twisting the blankets and hang them out-of-doors only on a warm day. Blankets should never be allowed to freeze. They are best hung lengthwise on a line, with one-half or one-quarter of the blanket over the line. Occasionally the excess water which drips to the ends should be squeezed out. When they are about dry change their position on the line, and hang them crosswise.

When dry, brush the blankets with a stiff brush in one direction to loosen the nap and to restore their original fluffiness.

SERVE CHEESE AND SERVE THE NATION
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USING MORE MILK IN COOKING
Means Better Health and Less Surplus

These Are Tested Recipes

Cream or White Sauce

I
1 cup milk
1 tablespoon flour

II
1 cup milk
2 tablespoons flour

III
3 tablespoons butter
3 tablespoons flour
1 cup milk
1 teaspoon salt
Melt butter in saucepan, then add flour, stirring till mixture becomes foamy, but not brown. Add milk, continue stirring to insure smoothness, cook till thickened. Season.

White sauce number I is used in preparation of creamed vegetables. Number II is used in cream soups and scalloped dishes. Number III is that usually used for croquettes.

Chicken a la King

2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
2 cups milk
2 cups cooked chicken cut in pieces
¼ teaspoon pepper
Melt the butter, add flour. Add seasonings, milk and chicken. Allow to cook a few minutes until sauce thickens, and serve on toast.

Fruit Rice Pudding

2 cups rice
2 cups milk
½ cup chopped dates
½ cup chopped nuts
½ cup sugar
1 teaspoon cinnamon
¼ teaspoon nutmeg
Put 2 cups of boiled rice in a baking dish, and 2 cups sweet milk, the sugar, chopped dates, nuts, season with cinnamon and nutmeg. Bake until brown. Serve with a lemon sauce.
A NEW DEDUCTION
(Continued from page 1) in the judgment of the commission, the needs of the milk control fund hereinafter created may require, consistent with good management and sound financial policy. The dealers should show this deduction on the statement which goes to the producer with the milk check. Deductions began on May 17 according to General Order No. 57 mailed to all dealers under date of May 17 which reads as follows:

STATE OF WISCONSIN
DEPARTMENT OF AGRICULTURE AND MARKETS
General Order No. 57
Madison, Wis., May 17, 1935
Under authority of subsection (6) of section 99.165 of the Wisconsin statutes, as enacted by chapters 58 and 80 of the laws of 1935, the commissioners of the Department of Agriculture and Markets of the State of Wisconsin hereby issue this their General Order No. 57, relating to a deduction to be made by milk dealers.

1. IT IS ORDERED that the terms “dealer,” “producer,” and “department,” wherever used in this general order, shall mean as defined in section 99.165, Wisconsin statutes, as enacted by chapters 58 and 80 of the laws of 1935.

2. a. IT IS FURTHER ORDERED that every dealer doing business in any area in which there is in effect a general order of the department relating to the supply, distribution and sale of milk issued under authority of section 99.165, Wisconsin statutes, shall at each time when payment is made to any producer by such dealer for milk received from

such producer on or after the 17th day of May, 1935, deduct from such payment a sum equal to one-half of one cent per hundred pounds of all milk so received and purchased or handled by such dealer and shall set aside such sum and hold it in trust for the department;

b. That every such dealer who himself produces any or all of the milk in which he deals shall set aside and hold in trust a sum equal to one-half of one cent per hundred pounds of all milk handled by him on or after said date;

c. That every such dealer shall pay all such sums so set aside to the department on or before the 20th day of the month next following in which such milk was delivered to or handled by such dealer.

3. BE IT FURTHER ORDERED that every dealer doing business in any area to which the provisions of section 99.165, Wisconsin statutes, shall be extended by general order of the department shall make, hold and pay to the department a deduction as heretofore provided on all milk delivered to or handled by such dealer on and after the effective date of such general order.

BY THE COMMISSION:
CHARLES L. HILL, Chairman,
J. D. BECK,
F. SCHULTHEISS,
Commissioners.

If the expenditure of this money results in a more stable market and insures payment to all producers of the agreed or ordered price no producer can have reason to complain about paying one-half cent per hundred pounds of milk.

(Continued on page 8)

Prime Electric One-Wire Fence
Manufactured Under GENGLER Patents

The best assurance of the value of a product is the opinion of the farmer that's using it. Try a unit for 30 days and convince yourself that this is a good investment. It saves you money.

Distributed by E. J. GENGLER, Station F, Milwaukee (Located on Highways 100 and 57, 4 miles North of Milwaukee

The electric fence I purchased from you is certainly a great thing. The day before I installed it I had to drive my cattle out of the corn four times. The cows have not been in the corn since it was put up and I am using only one wire.

R. W. GAUGER, Rockfield, Wisconsin.

In addition to the regular 110 A.C. model, a unit is now available to be used on a 32 volt home electric plant.

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LAUTERBACH RESIGNS AS DAIRY CHIEF; SUCCEEDED BY GAUMNITZ

The Agricultural Adjustment Administration recently announced that A. H. Lauterbach has resigned as chief of its dairy section effective July 1, to become general manager of the Inter-State Milk Producers' Association, Inc., Philadelphia. Edwin W. Gaumnitz, assistant chief of the section, will become chief to succeed Mr. Lauterbach on the same date.

Mr. Lauterbach joined the Adjustment Administration in March, 1934, succeeding J. H. Mason as chief of the dairy section. He has been associated with co-operative creameries in Minnesota and with Land O' Lakes Creameries, Inc., as well as manager of the National Cheese Producers' Federation of Plymouth, Wis.

In accepting the resignation of Mr. Lauterbach, Chester C. Davis, administrator of the Adjustment Act, expressed reluctance to lose his services, and praised his work as leader of co-operative thought along dairy lines and his ability to meet problems arising in the complex field of fluid milk and manufactured dairy products.

In a formal statement to the industry prior to his leaving the federal service, Mr. Lauterbach said: "We in the dairy industry are engaged in an enterprise that calls for the best thought of all, regardless of party or region. The main problems confronting dairymen is one of educating producers, distributors and the consumers as to the intricate and interrelated aspects of the in-
ELEVENTH ANNUAL ROUND-UP OF CO-OPERATIVE LEADERS

Rounding out eleven years of educational work, the American Institute of Co-operation will hold its 1935 summer session at Cornell University, July 15-20.

The annual summer session of the institute has come to be regarded as the most important educational gathering of co-operative leaders in the Western Hemisphere. In the past ten years the institute has held sessions at leading institutions in representative agricultural communities from coast to coast. Its proceedings have been published in sixteen volumes totaling 9400 pages, representing 926 separate contributions by 595 contributors, in addition to the discussions.

Each year the character of the institute has differed from previous years according to the region in which it is held and the changing aspects of national problems affecting the agricultural co-operative movement.

This year the dominant note of the institute will be how to improve the business practices of co-operatives. The sessions will be in charge of men and women active in co-operative associations, whose records of success give them the right to speak with authority.

Every lecture and every conference will be focused upon this central theme. For that reason alone this year's session will have particular appeal to employees of co-operative associations as well as to the executives and directors.

There will be another significant change in this year's sessions. In the past the mornings have been devoted to a general conference participated in by all attending the institute. The afternoons have been so arranged that many specialized conferences could be held. This year the instructional method will be followed, and lectures will be the features of the morning sessions. While about sixty well known specialists will treat the subjects assigned to them, these lectures will be co-ordinated by a discussion leader who will be responsible for the arrangement of each lecture course. Every morning the discussion leader will briefly summarize the work of the preceding day or days. In the afternoons the subjects of the morning sessions will be elaborated in detailed treatment and general discussion by interested groups. Each of the afternoon sessions will be under the direction of a trained discussion leader.

POTATO PLOT TO BE SET OUT IN WASHINGTON COUNTY

Washington County is one of the lucky counties of Wisconsin for 1935 as a joint committee of the Wisconsin Potato Growers' Association and the Extension Division of the University have decided to plant and cultivate an experimental potato plot on the Rheinhold Kressin farm, located in section 35, Town of Jackson on the Jackson-Germantown town line.

About 20 varieties of potatoes will be planted on the plot. Old standbys will be planted with varieties being grown in other states, some new strains will be tried, and the organizations will watch them closely to see which potatoes yield the best, how they withstand rot, how uniform the produce will be, in fact everything to have a good usable potato.

It is expected that a field day will be held at the plot some time in July so that the people of the vicinity can see the progress of the field and we will attempt to publish a full report of the production of the field when the potatoes are harvested next fall.

NO MORE LOSS

due to a poor sediment or bacteria tests

If you are using a strainer without a baffle plate, three pourings of milk will wash thin spots into the cotton disc and let the sediment through, while the baffle plate in the

Cram City "SKY-TEST"
Milk Filtering Strainer
breaks the fall of the milk and stops the swirling; it drops down straight onto the disc without "washing it out." IT GETS ALL THE SEDIMENT AND FILTERS FAST.

Cram City "SEAMLESS-SOLDERLESS" Milk Cans
Cost only 50c more than an ordinary seamed can of the same weight, yet what a difference, what a saving in the long run.

No more resoldering expense. No more leaks, no more loss of milk due to a high bacteria count caused by an open solder seam. Easy to keep clean and sanitary. You will be proud of them . ..... ACCEPT NO OTHER.

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GEUER, PAESCHKE & FREY CO.
330 N. 15th Street - Milwaukee, Wis.

TRAILER USERS
PLAY SAFE...

Faulty coupling causes most trailer accidents. Makeshift trailer couplings are dangerous. Don't take chances of accidents, damage to trailer, car or truck.

Star Safety Trailer Coupling has famous bell and socket hitch that can't become accidentally unhooked. Easy to attach. No tools needed to couple or uncouple. Strong. Simple. Safe. Practical.

For Automobile Trailer Loads up to 3500 pounds. $2.00 postpaid in U. S.

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CANNOT BE ACCIDENTALLY UNHOOKED

SERVE CHEESE AND SERVE THE NATION

BRICK, LIMBURGER AND AMERICAN CHEESE AVAILABLE AT THIS OFFICE AT COST PRICE
THE BUTTER MARKET

May butter opened at twenty-eight cents and slipped down to finish the month at twenty-four and one-half cents. Right now creameries can’t pay out more than one dollar per hundred for 3.5% fat milk.

The United States Department of Agriculture, Bureau of Agricultural Economics under date of May 31st discusses the butter market for the last week in May in part as follows:

"BUTTER MARKETS WEAK, DECLINING 1¼ CENTS: The butter market displayed general weakness throughout the current week as reflected by daily fractional price declines, according to the U. S. Bureau of Agricultural Economics. Most significant weakening factors were an increasingly unfavorable statistical position, increasing receipts, advice of ideal conditions for production, an unusually low level of consumption, liberal usage of oleo and uncertainty regarding foreign butter next fall and winter. Buyers sensed the downward trend with the result that speculative interest subsided and regular buyers were inclined to operate hand to mouth. Willingness by certain dealers to store surplus arrivals has afforded some resistance to declines but lower levels, in the opinion of the majority of the trade, were inevitable. Following Friday’s decline, sentiment improved. In some quarters dealers predicted the low point had been reached while elsewhere further gradual declines were anticipated before adequate speculative support would be forthcoming. It is generally conceded that in view of fairly liberal supplies for the coming season, attractively low retail prices must prevail to broaden the consumption outlets. Receipts of medium and undersized are running heavier. Buying interest has been limited in these grades both for current use and speculation resulting in moderate accumulations in first hands. PRODUCTION TREND CONTINUES UPWARD: Gains shown by the three major production groups for the week ending May 29th were less pronounced than during the previous week. All groups showed more or less decline from the corresponding week last year and a comparatively slower rate of increase. However, the trend continues definitely upward. In contrast to last year’s drought conditions practically all dairy sections report ample to excessive moisture. Prevailing cool rainy weather has produced good to excellent pasture with conditions generally favorable for a well sustained high level of production. Total creamery butter production in April was estimated at 127,460,000 pounds, an increase of 19 per cent over March but a decline of 4.6 per cent from April last year. United States milk production for May 1st was estimated at 119.2 billion pounds, lower than the same date last year although number of milk cows on farms was 5 per cent less. IMPORTS FAIRLY HEAVY: Imports of foreign butter at New York thus far this week include 300 cases of Swedish, 4,125 casks, and 2,000 boxes of Holland, and 4,066 cases of Holland and Baltic. Approximate imports for May 3, 861,200 pounds and since January 1st, 22,374,858 pounds. Current asking prices on Lithuanian and Holland are 14 cents and higher. Lower domestic prices and foreign markets discouraging new commitments. However, some moderate sized shipments due in next two weeks on previous purchases.

CITY WANTS A MILK MONOPOLY

(Continued from page 2)

cream, within the territory of said municipality and all milk and cream which shall enter such municipality for said purpose shall be delivered at the pasteurization plants of said authority and nowhere else.

At the above mentioned hearing which was held on June 5 the Assistant City Attorney, Mr. Knapp, was the only one who appeared for the bill. Mr. Koegele, the author, who is a bricklayer by trade, probably not being as familiar with the dairy industry as Lawyer Knapp.

Messrs. Hartung and Dineen opposed the bill for our organization. Many producers from other parts of state and some distributors registered opposition to the bill.

DAIRYMEN TO CONVENE AT INDIANAPOLIS

Washington, D. C.—More effective organization of fluid milk cooperative marketing associations, ways and means of perfecting large-scale co-operative central sales agencies for manufactured dairy products and problems of operation under the Agricultural Adjustment Act will be the principal subjects of discussion at the nineteenth annual convention of the National Co-operative Milk Producers' Federation in Indianapolis, October 10, 11 and 12.

More than 1,000 delegates from 54 co-operative marketing associations comprising the national federation are expected to be in attendance. These delegates speak for the oldest and largest commodity federation in the United States. More than 350,000 farm families residing in 41 states comprise the membership. These co-operative units of the national federation now sell $250,000,000 worth of dairy products each year, even under conditions of low prices. Within the membership more than 120,000 farm families are interested, both in the fluid milk and manufacturing problems, 70,000 primarily in fluid milk bargaining operations and over 150,000 are the members of co-operatives that are interested in the problems of marketing only manufactured dairy products.

The membership associations of the federation having individual farm members in Indiana will be hosts of the annual convention. Among them are: The Mid-West Producers Creameries, Inc., Indianapolis; Evansville Milk Producers' Association, Inc., Evansville; Indiana Dairy Marketing Association, Inc., Muncie; the Pure Milk Association of Chicago, Illinois; the Falls City Co-operative Milk Producers' Association, Inc., of Louisville, Kentucky; and the Co-operative Pure Milk Association of Cincinnati, Ohio.

Milk and Cream Cans

Rebuilt and Retinned

WACHO MFG. COMPANY, 3048 W. Galena St., Milwaukee, Wis.

Rapid-Flo Cotton Filter Discs

SERVE CHEESE AND SERVE THE NATION

Brick, Limburger and American Cheese Available at This Office at Cost Price
Mr. Fletcher Says I . . . .

One of the basic problems that the fluid milk organizations may not be giving enough consideration to is the spread between the resale price of condensed milk and fluid milk. This spread during the past few years, has been too wide, with the result that many consumers changed from fluid milk to canned milk.

This spread has been caused mainly because condenseries, located in areas where their competition is cheese and butter, have bought their raw product at an extremely low price as compared with fluid milk.

It is extremely doubtful whether consumers would have turned to condensed milk in large volume, if their purchasing power had remained high, but with fluid milk at 10c per quart and canned milk at 6c per quart, the economic pressure drove them to use the canned product.

We producers will eventually be called upon to face this problem, and unless some plan, either economic or artificial, is devised to force the price of condensed milk up, we will be forced to see our retail price reduced or we shall find many more people substituting canned milk for our product.

Sometimes it is the little losses that create some of our big losses, and one of those little losses may be filling milk cans too full.

When a can is too full, pressing down the cover causes waste and generally of very rich milk, for if the milk is cold, cream rises rapidly to the top. Not only is there considerable waste, but the can becomes unsightly when milk goes over the side of it.

While at a hearing held by the Department of Agriculture and Markets recently we heard a man who thought himself big enough to offer himself as a candidate for Governor of this State last fall say that the farmers in this milk shed were receiving $1.10 per hundred for their milk. Inasmuch as we understood he was representing the interests of three comparatively new dairies, it is probable that he was quoting their figures. That may have been high at that, but when he intimates that is the fluid price paid in his market he either exhibits a colossal amount of stupidity or has an ulterior motive in desiring to drive down the fluid price to that figure.

Last summer when he ranged up and down this State posing as a "friend of the farmers" he should at least have taken enough time off to determine how milk is sold in markets, but that might have been too large a job for him to handle. We do not think, though, that he is vitally interested in seeing that labor and the industry get their fair share and that the farmer may have the poor pickings that are left after they get through. Well, Bill, I think that in the future just as in the past the vast majority of the farmers will be too wise to fall for your oratory and will still demand their honest share of the consumers' dollar.

WORLD'S RECORD BROKEN FOR LIFETIME MILK YIELD

The world's lifetime milk record was recently broken by the registered Holstein Colantha Mooie 509736 owned by John G. Ellis of Lee, Massachusetts. In eleven lactations this cow has an official credit of 205,928.5 pounds of milk containing 7,129.5 pounds of butterfat, according to a report issued by the Holstein-Friesian Association of America. Her fat yield ranks third on the national list. It is rather hard to conceive what a prodigious amount 205,928.5 pounds of milk is. It is 102.9 tons or enough to fill 2,394 ten-gallon cans. An average dairy cow yields about 22,000 pounds of milk during her lifetime so it would take over nine average cows to equal the yield of Highfield Colantha Mooie. Two other cows, both Holsteins, have topped the hundred ton milk mark. Tilly Alcarran held the world's record for many years with a credit of 201,137.9 pounds. The famous Michigan Holstein, Traverse Colantha Walker, was in second place with a yield of 200,114.9 pounds. "Mooie" is a good example illustrating the noted longevity of the Holstein breed. There are at least fifty-two cows of the breed in the United States with official records totaling fifty tons or more.

KEEP YOUR MILK PURE
STERILIZE ALL YOUR UTENSILS with

Diversol

• INSURES A LOW BACTERIA COUNT.
• WON'T RUIN OR DAMAGE UTENSILS.
• EASY AND ECONOMICAL TO USE.
• WORKS INSTANTLY IN HOT OR COLD WATER.
• COMPLIES WITH HEALTH REGULATIONS.

Order Today From Your Milk Station
THE DIVERSEY CORPORATION
CHICAGO, ILLINOIS

WANT DEPARTMENT
RATE—3 CENTS PER WORD
Minimum Charge—$1.00
In computing amount of remittance add 30" extra words if desired. Send Ad to Blind Address. Blind Address — 35c EXTRAS to care of the one sending out replies from this office.
REMITTANCE MUST ACCOMPANY ORDER.

MILKING MACHINE RUBBER
For All Makes of Milkers
At Nearly Half Price
Free Trial—Improved test-cup suit-able for all pipeline milkers. Better, faster milking. Allowing made for old stock. Save money on all milking machine equipment. Write for price list today, stating name of your machine.
RISE-WAY PRODUCTS CO., Dept. C, 4009 N. Tripp Avenue, Chicago


FOR SALE—New Hydro-Vac Milk Cooler at a bargain. 1633 N. 13th St., Milwaukee, Wis.

INVITING
Home Improvement Loans
Loans for repairing and modernizing your home are available at low cost and repayable in monthly installments.

BADGER STATE BANK
Fond du Lac and North at 31st St.
OTHER MARKETS
(Continued from page 1)

tends to continue to supply Chicago with the kind of pure milk required by the new Mayor Kelly Milk Ordinance governing the production of milk.

"In order to produce such milk, the Association is entitled to an increase in price that will repay producers for cost of construction, storage and tank equipment for washing and sterilization of utensils, and the daily labor required to perform the many exacting details required by the Grade A Ordinance effective in Chicago, January 21, 1935."

Attention was called to the fact that a fire hazard would be created if stoves to heat water were installed in the milkhouse or in adjacent buildings.

The Association members are of the opinion that hot water for cleansing milk utensils as already provided will be sufficient. Many producers making less than three or four cans of milk have complained that construction requirements in the ordinance, together with the increased labor costs, are all out of proportion to the amount of milk they produce. They insist that they cannot produce milk under such a heavy handicap, unless the price paid them is increased enormously.

The Association is requesting that small producers making three cans of milk or less should not be required to install washing and heating apparatus in their milkhouses. It is claimed that the job can be done more efficiently under the present methods now being used.

Since the Chicago Board of Health has not yet adopted enforcement measures or similar legislation for manufactured dairy products (condensed milk, etc.) the Association will request that this be done to eliminate the unfair position in which the ordinance has now placed the fluid milk producer.

Also, since there is little or no state regulation outside the city limits of Chicago, and surrounding suburban cities, it is expected that a possible price differential will be created which will be taken advantage of by uninformed milk consumers. This, of course, will handicap the dairy farmer further in producing Grade A milk.

The Association, therefore, has requested full co-operation of all civic bodies in Illinois and Chicago to cooperate in educating the consumer to assure the finest quality of milk that they are receiving from the Pure Milk Association.

FEDERATION OPPOSES TARIFF REDUCTION
(Continued from page 2)

states. In these markets it directly replaces milk and cream from dairy farmers of these states, forcing a larger portion of their products into less remunerative manufacturing channels. Since the passage of the Lenroot-Taber Act in 1927 establishing quality standards for imported milk and cream, and to a greater extent since the increase in tariff duties on milk and cream granted under the Tariff Act of 1930, the milk and cream requirements of these large cities have been adequately supplied by domestic dairymen. The results have been higher returns to eastern dairymen and a higher quality of milk and cream for the consumers.

Prior to the passage of these Acts protecting eastern dairymen from this competition, imports of cream from Canada totaled close to 5,000-6,000 gallons each year. Imports of fresh milk were about the same in volume. With these Acts in effect, such imports have declined to negligible amounts both for cream and milk. Any lowering of these duties will result immediately in an increase of imports, thereby depriving eastern dairymen of a part of their choicest and most remunerative market, and forcing lower prices for all milk and cream on these markets down to lower levels.

The immediate influx of heavier supplies would be particularly disastrous on the New England markets in which co-operative marketing associations have been sponsoring production control measures for the last few years in order to stabilize prices and market conditions. On such markets, producers have been contented along lines of quality production and have joined together under basic and surplus plans whereby the production of milk for fluid milk and fluid cream consumption is closely geared to the demands of the market. The results of such plans are that the consumers are assured an even supply of high quality milk throughout the year at stable prices, and co-operating producers are assured a stable market for their high quality milk. The entire market structure in such cities is based upon known supplies of milk of known quality. The injection of Canadian milk and cream into such a picture would jeopardize this entire structure and would result in market chaos.

Canadian milk and cream imports affect all dairy farmers and all dairy markets in the United States. Aside from replacing milk and cream from eastern dairymen on the large markets in the East, milk and cream imported from Canada directly affects all dairymen and all dairy product markets in this country.

LAUTERBACK RESIGNS AS DAIRY CHIEF; SUCCEEDED BY GAUMNITZ
(Continued from page 4)

industry. In that regard we have made considerable progress already and the way is open for still further advance.

"The situation does not lend itself to snap judgment or to instant solution, nor is it something which producers acting as scattered groups or as isolated individuals can solve independently of each other's counsel. The same applies equally to distributors, processors and consumers."

"There is a tremendous chance to improve the production and marketing of manufactured dairy products through building up quality and better merchandising, aiming by degrees to remove unwholesome competition between groups of producers."

"Co-operation between states and federal government is vital even though the means to that end are not yet as clearly legal as we might wish. The dairy industry is not content to drift back into old channels, to repeat old errors. The advancement of marketing practices to a higher plane of equality and fair play so that the better methods now in use may be the foundation for wider adoption is imperative. It is also hoped that the campaigns for herd improvement and the sanitary programs for elimination of injurious and costly diseases of dairy cattle may be promptly carried on with the sanction of congress. We are also hopeful that steps may be taken to safeguard the industry against reckless over-expansion or ruinous competition so that a fair balance may be retained for the dairy industry representing a quarter of the entire farm income of the United States."

"Although not as complete or as far-reaching programs for dairying were feasible as for some of the other farm commodities under present conditions of production and demand, there is real need for serious thought by the leaders of dairying in behalf of such programs in the immediate future, and I am certain that my successors in the dairy section will be as eager as I have been to find a practical way to be of service to the whole industry."

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