making in the west is no longer an experiment, but is an established fact. What we lacked in the beginning we have made up with our money and close application to our business. The quality of our own cheese is such that it will command respect and a ready sale in any of the eastern markets, it can only rescue them from the odium of being made in the west, and there is no way to do this except to boldly place our brand upon every cheese that leaves our factories; stop selling all our good cheese as New York factory, and all the poor as Western factory.

DAIRYING IN WINNEBAGO COUNTY.

BY J. G. PICKETT.

From Correspondence of the Northwestern.

UTICA, WIS., August 14, 1874.

Twenty-eight years ago the present season, the writer was present at a law suit held in the town of Black Wolf, before his honor, Esq., Howard, then the only magistrate in the county south of the river, if not in the whole county. The occasion was the settlement of a little unpleasantness between two citizens of Utica, and was the first case of assault and battery which the officers had been called upon to settle in the county. In attendance at court was the entire male population of our town, and although his Honor held office in a small "pre-emption" log shanty, the court room was not uncomfortably crowded. At the close of the trial the losing party paid the whole costs of the court by delivering to his Honor three small

WHITE OAK CHEESES,

kindly loaned the unfortunate party by our townsman, Mr. H., the same being the first cheese made in the county.

But a very small corporal's guard of those present at tha
memorable gathering are now living in the County, but
doubtless your P. M., has a distinct remembrance of assist-
ing in the division of that cheese among the proper Officers,
Attorney’s, &c., by the active use of a Cooper’s froe.

This little incident is recalled to memory as I sit down to
write out the notes of what I saw in a recent visit to the
cheese factories of Winnebago County, or those of the num-
ber located south of Fox river.

There are probably but few of your readers who realize
the magnitude of the dairy interest of our county, or the im-
portant position it occupies in the food producing industries
of the rural population. It is not an easy matter to correctly
estimate the amount of butter manufactured in the county,
but certain it is that more than enough is yearly made to
supply the demand in the several towns and cities, and leave
a large amount for export.

But a few years since, all the factory, or Hamburg cheese,
as it was called, which was sold in our towns was imported
from the eastern states, principally from New York.

At the present time, although the consumption of cheese
has increased more than four fold, it being used as a staple
article of food by all classes, the whole demand is supplied
by factory made cheese, manufactured in our own county,
and of a quality equally as good as that manufactured at the
east, besides leaving a large surplus which goes to supply
the Lake Superior trade, as well as many tons annually
shipped to the N. Y. market.

THE MUNSILL FACTORY

is located in the thriving little town of Elo, at the center of
Utica, and is surrounded by probably the finest area of farm-
ing land in the county, if not in the state. The soil is admi-
rably adapted to dairy farming or when properly cultivated
will produce the heaviest crops of grain of all kinds.

There are but very few farms in the surrounding country
but what are supplied with pure running water for the use of stock, and where the exception is found the want of it is nearly perfectly supplied by the modern and nearly perfect wind-mill, enabling the farmer to furnish at all times a bountiful supply of the purest well water for his stock just where he wants to use it, and at no cost after the erection of the mill.

The factory is owned by Mr. R. Munsill, on whose beautiful farm it is located, and is leased for a term of years by Messrs Seals & Ellsworth.

The factory was built last season and did a very large and profitable business for the proprietors, the season's make, I believe, amounting to nearly

60,000 pounds

of prime cheese, a large portion of which was sold in New York.

We found Mr. S. Butts, a graduate from some of the best factories of Oneida county, N. Y., presiding over the cheese vats, and as capable of entertaining visitors as he is of making a good quality of cheese as goes upon the market.

The farmers are many of them this year pursuing a

SUICIDAL POLICY

in regard to the business, providing they wish a factory sustained for their accommodation, the high price of butter this season having tempted many of the patrons of the factory who should give it a liberal support to manufacture milk into butter at home. A factory to remain permanent should receive a good patronage; and in this instance those farmers whose interest it is to encourage the proprietors who have invested their money for the farmers benefit, may awaken to the fact that a factory cannot live without patronage. This factory is making an excellent quality of cheese which finds a ready sale.

There is delivered at the factory daily 2,200 pounds of
milk by sixteen patrons. Greatest distance milk is carried is two miles. Will probably make 30,000 lbs. of cheese.

From Elo we follow the Oshkosh road to Fisk's, a R. R. station located on the extreme northern limit of the Prairie region of Wisconsin.

Going north from here we see a marked difference in the soil, as well as condition and variety of crops.

The black loam of the prairie with the immense fields of wheat extending as far as the eye can reach, gives place to a heavy clay soil which is better adapted to grass and grazing purposes than for raising grain.

Soon after passing Fisk's we came upon the general level of

FLOWING WELLS

by which nearly every farm is supplied with the purest running waters. We are now in the vicinity of the

KNAPP'S CHEESE FACTORY

which this season is not in operation. Mr. Knapp is the pioneer in the business of Associated Daries in the county, and from this factory has been taken some of the best quality of cheese sold in our markets. The Knapp brand is well and favorably known by all dealers.

The farmers in this vicinity all show the thrift and tidiness of appearance which is characteristic of all dairy countries.

The farm buildings are commodious and well arranged for convenience.

The land is much of it seeded to grass, and the growing crops all show a careful and systematic course of farming, which is always remunerating.

THE HUMPHREY FACTORY.

In the S. E. corner of the town of Omro, a new factory was built this spring by Mr. Henry Alberts, one of the business men of Oshkosh. It is located on the farm of Mr. S. H. Humphrey and is known as the Humphrey factory.

There is probably no factory in the state which has started
under more favorable auspices than this. The farmers appreciating the fact that the proprietor has expended a large amount of money in an enterprise for their convenience, and which has enhanced the value of all farm property in the vicinity, are in return giving the factory a liberal patronage. At other factories we heard complaints that farmers only sent their milk when the price of butter was below a paying price but at this factory many of the patrons are buying their butter for family use in order that the factory may do a successful business.

The building is the most conveniently arranged of any we have visited. Pipes are laid through the building through which is constantly running a stream of pure fountain water nearly ice cold, which is a great convenience, and almost a necessity in the business. All the fixtures are new and of modern improvement.

The superintendent of the factory is Mr. E Roberts, whose reputation as a cheese maker is known wherever the Knapp cheese has been sold, he having run that for several years.

The factory receives daily 4,000 pounds of milk from twenty-six patrons, the greatest distance milk is drawn being three miles, and will manufacture this season 20,000 pounds of cheese.

**THE OMRO CHEESE FACTORY,**

located in the village of Omro, was built last season by Mr. D. Grossman, and is now operated by him. He is doing what all factory men should do in order to be successful in their business—acting as his own foreman—and as a consequence it would be difficult to find a factory better conducted or manufacturing a better quality of cheese than this.

The whole building, which is a very large one, was neat and clean and as devoid of offensive odors as is the dining room of a well kept farm house. It would delight the eyes of any one to see so large a show of excellent cheese.
THE CURING ROOMS

are located on the first and second floors, and are provided with tables about fifty feet in length, upon each of which are four rows of cheese of very uniform size, and nearly a perfect uniformity of quality.

All the cheese in the factory are so well cared for that they show a polish like marble. Visitors are at all times welcome and the proprietor justly takes pride in showing his work and explaining to them the details of cheese making.

The factory has a stream of pure fountain water running through it, and is supplied with a steam boiler of eight horse power.

It has the largest patronage of any factory in the country, receiving daily 610c pounds of milk. The greatest distance drawn is forty-one miles.

Mr. Grossman will manufacture this year 70,000 pounds of cheese.

From Omro we drove up the Fox River Valley to the

"EUREKA FACTORY,"

located in the village of Eureka. This is the only factory in the country operated upon the eastern plan, of joint stock association by the patrons of the factory.

A number of farmers last year erected a convenient building, which is supplied with entirely new fixtures and machinery. Mr. Charles Vedder, the foreman, can show no graduating diploma from eastern factories, but is simply a Winnebago County cheese maker.

The quality of his work may be judged from the fact that the proprietors are paying him I think higher wages than is secured by any other cheese maker in the State—something more than one hundred dollars per month. There may be plenty of factories making as good a quality of cheese as this, but certainly from outside appearance the cheeses are faultless. It is very seldom that in a collection of five or
six hundred cheeses the eye is unable to detect the slightest difference in size or shape.

THE CHEDDER-SHAPED CHEESE

is exclusively made here—in size about fifteen inches in diameter by nine inches high, and will weigh about fifty-five pounds each.

The reputation of the factory draws patronage from a long distance. The daily receipts of milk are 4600 pounds. The largest amount from one patron 440 pounds.

The greatest distance drawn, five miles.

The season's make will amount to 60,000 pounds.

From Eureka a very pleasant drive of five miles brings us to

WAUKAU FACTORY,

located in the village of Waukau.

This factory is surrounded by a section of the best dairying country. The soil, generally a stiff clay, is well adapted to the growth of grass. The farms are nearly all well watered by springs or small brooks. Flowing wells are also producible on most farms at a small cost.

The factory was built last season by Messrs. Garlick & Seoaves. The building, though not so expensive as some in the country, is commodious and conveniently arranged. The proprietor last year and this secured the service of Mr. J. H. Pugh as foreman, who had had several years' experience in the business in the best eastern factories.

The writer from personal knowledge, by using and handling much of the Waukau cheese, can testify to its excellent quality.

The bulk of last season's make was shipped to New York, and sold but little if any below that of the best eastern cheese.

The business of the factory has greatly increased over last season, and as soon as the farmers in the vicinity can change
their course of farming from grain raising to stock growing and dairying, this factory will do a very heavy business.

There is received daily 5000 pounds of milk, the greatest distance drawn is five miles. Will make this season 65,000 pounds of cheese.

From Waukau we drove in a south-east direction over a good road, lined on either side by well cultivated farms, over which the reapers were being driven, and dropping in regular rhythm the golden sheaves in lines often a half mile in length. A distance of seven miles brings us to

**Picket's Station,**
in Utica. At this point A. Pickett & Son have this season erected one of the best factory buildings in the State. A three story building of stone and brick with a finish as good as the best dwellings. The factory is planned upon the theory that to manufacture the best quality of cheese the curing process must proceed slowly. For this reason dealers prefer fall made cheese to that made in the heat of the summer.

At this factory the cheese is kept in the basement, a cool, dry room, till about fifteen days old, when it is elevated to the second story, and afterwards to the third, where the curing process is completed. This plan of curing has given good results so far this season, when the extreme heat has been very trying to cheese in wooden buildings not properly protected from the heat.

The building is supplied with pure fountain water and many conveniences not found in other factories.

The proprietors propose converting the building into a

**Creamery or Butter Factory,**
after the close of the cheese season.

The foreman in the factory is Mr. Morgan Bennett, an Oneida county cheese maker, whose work speaks well for his knowledge of the business.
The factory has thirty-three patrons, who deliver daily 5000 pounuds of milk, the greatest distance drawn being five miles, and will probably manufacture this season 55,000 pounds.

The factories visited are all located in the three towns of Omro, Rushford and Utica. The receipts of milk as given are the greatest amount received daily. The estimates of the proprietors of the above named factories, place the amount of cheese they will manufacture this season at 330,000 POUNDS,

Which at 12½ cents per pound gives it a valuation of $41,250. This for a branch of farming which up to the present time has been but experimental, gives a good show of results.

Those farmers who have patronized these factories for a year or two have made the discovery that it costs them as much to send a car load of wheat to the New York market, worth at present prices say $350, as it does to send a car load of cheese now worth $2,500, or of butter worth double the amount.

Taking into consideration the fact that of late years the average yield of wheat in the country has not exceeded ten bushels per acre; that our farms are rapidly becoming impoverished and wheat sick, while dairy farming properly conducted is sure to be remunerative, and will at the same time improve the grain-producing qualities of the farm, it would seem that a change in our system of farming would be profitable and desirable.