Sanitary Conditions in the Cheese Factory and on the Farm.

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For the fourteenth time we have assembled in convention to co-operate and progress; through the untiring work of our officers the association was maintained, and we must concede that they brought before us the best of authorities in the country on dairying, agriculture and cheesemaking, which is proven by the progress which has been made on farms and cheese factories, which gives us an advertisement far beyond the borders of our association, as being the producers of very large quantities of good milk and cheese. Condensing companies saw fit to place their factories in the very heart of our section on that account.

We must further concede that the condensing factories in connection with the teachings at our conventions, have accomplished several things, promoting welfare and financial results. The standard of milk has been raised through their efforts to produce clean, well-cared-for milk to be delivered at the market, and the motto to buy only clean, good milk. I claim, and it is my conviction, that the moment we deliver only such milk at the cheese factories as the condensing factory requires, there will be no more No. 2 cheese, this providing the cheesemakers know their part, having in my mind the scientific part of cheese making, taught by our notable Wisconsin dairy school and Prof C. F. Doane, of the United States dairy department of Washington, D. C.
Last year I concluded my address to you by saying that I would have you go home and act upon what we had heard and learned, so we would not have to come back the next year and bewail bad conditions. And I am gratified, and must compliment you upon the fact that you have acted in accordance with the suggestion. Factory improvement, condition of milk, and sanitary conditions have taken a good jump forward, and should I be called upon for proof, I could make good. You must know we must try to manifest to the public the conviction that we are producing only clean, good, wholesome milk, cheese and butter in up-to-date dairies and factories, sanitary conditions being the chief issue. And it is up to you to make good in every instance, for you do not know where I may drop in with the public to prove our claims.

And it is here I ask and urge a few things more to aid and make the above claims complete. Mr. Wing, speaking to you on alfalfa, said, "and, listen, one thing you must never do—that is, to cut your alfalfa before the new sprouts near the ground are appearing." I say, you must never milk a cow before you thoroughly clean off the flanks and udder of the cow and take unconditionally to the use of the partly closed milk pail; provide good, clean places for cooling and keeping of the milk, summer and winter; and by all means keep that nasty fly out of the milk. Give your full attention for the general good, to the sewer discharges. I ask you to discard the practice of keeping whey barrels or tanks outside, since they are fly and bad bacteria breeders, and the source of unsanitary odors; to handle whey under shelter, and by all means pasteurize it to preserve it as a good animal food and prevent the spread of tuberculosis. Pay close attention to the neat and tidy appearance of the outside and inside premises. Then you will be a complete factor to manifest to the traveling and consuming public that milk, cheese and butter are produced under sanitary conditions, and the result, I am positive, will show up in your favor.
Besides having complied with the requirements of the Wisconsin dairy laws, without knowing it, and instead of the law being a hardship, it has proven a blessing, for you are admitting that you really are enjoying the improvements requested.

In conclusion, I would say a few words concerning the strained feeling of your cheese producers toward the national net weight law. United States legislation meant well for the people when this act became a law. It was urged by the honest merchant; and the enforcement of the same is pushed by the honest merchant. The paper of F. Downing, chief of weights and measures, has shown the need of such a law to successfully curb the sale of short weights and measures.

Of course I know the strained feeling of the cheese makers and dairymen of Southern Wisconsin regarding the net weight law, is only regarding the stamping of the net weight on each limburger and I can see that they are justified to a certain extent.

Gentlemen of this convention, a ditch never looks so wide after we jump it as before. Should the tariff reduction of three or four cents on imported cheese be restored, you could well afford the little extra labor this net weight law will cause you. The money that goes to foreign countries for cheese is lost to you producers; besides, the cheese coming in takes the place you could very well fill yourself, since you can double the production if needed; and the price paid for it before even the tariff was lowered, by the consuming public, was just when we compare the nutritious value of cheese compared with meats and other foods.