the farmers; indeed, there seems no good reason why the same sort of development may not appear in this line of industry as in others, and that the total advantages, and perhaps more than the total advantages, involved in the new form of manufacture may fall into the hands of the people immediately concerned, and the community, including the farmers and consumers, suffer rather than benefit from the industry.

I do not wish to pose as a prophet, neither would I have you understand that in the remarks I have made I am passing criticism upon the creamery industry. I have simply attempted to call your attention to those phases of your industry which interest the general community and which indicate its larger economic aspects. There is much reason to believe that the industry, in this state at least, is in good hands, and that the farmers, and consumers as well, are profiting greatly as a result of the new enterprise. Let us hope that nothing will occur in the future to interfere with the progress of the industry and that in its continued prosperity the community will share as well as those who are directly concerned with its management.

ADVANTAGES OF A CONTINUOUS SCORING CONTEST.

A. E. THOMPSON, POPLAR GROVE, ILL.

Mr. President, Ladies and Gentlemen:—

Up to a few minutes ago I did not expect to talk to you. I find it much easier to make prize butter than to make public speeches; it is somewhat more in my line. I am not used to this part of the business.

I may say, in the first place, a continuous scoring contest furnishes incentive to do the best one knows how to do, not only for the special day that he intends to send to the contest, but in every day’s make. I know I find it the case with myself. It
is certainly a great help to the buttermakers’ reputation, even if he does not score the highest. It stands to reason that if he gets a mark of 94 or 95 in a six months’ contest it is better than when he gets 97 in one scoring; it shows he is a better buttermaker. If a man gets 97 for one make of butter and cannot repeat it right along he is not as good a buttermaker as the one who scores lower but keeps up his score right along.

Another way in which sending butter to exhibits will help the buttermakers is the money they get out of it. I can say in my own case it has been a decided benefit to me in the matter of a very material increase in wages ever since I have been in the contest.

Another thing that I think is not touched upon in the contests or scoring of butter is that not enough attention has been paid to keeping qualities; they have given more attention to something that scores strictly high at the time of the scoring rather than its keeping qualities, and certainly the product that scores 95 that keeps well is better than one that scores 97 that goes off in a few days. In scoring contests properly conducted that point should be brought out and more attention paid to it.

Another thing that I am sorry is as it seems to be, is a sentiment to favor a surprise plan or unexpected call for butter. I hardly think that is just the thing, for the reason in a contest of any kind there is usually a great deal of preparation, even in a prize fight. I do not see why it is the proper thing to take a buttermaker unawares. I should consider the surprise plan a happy-go-lucky method, and it seems to me the proper plan is to have due notice and plenty of notice so that he may do the best he possibly can, and make the butter after any method he sees fit.

Another point in scoring contests: it must be educational or it is of no value, and to get this educational feature we must have due notice so that he can take account of the full history of the manufacture, such as temperature, how long held, acidity, etc. All these points are necessary to be taken into consideration.
DISCUSSION.

Mr. Michels: I would like to ask Mr. Thompson to tell us how he made the butter that won the gold medal he has on.

Mr. Thompson: To begin with, we separated the milk at a temperature of 85, we had about 12,000 pounds, the cream was skimmed to about 45 or 50 per cent. fat. I selected out 60 pounds of morning’s milk and put that directly in the cream vat. I used a starter of a special kind of my own invention. That starter was developed from a Douglas starter; this was put in before I commenced to skim the cream. At time of finishing separating the temperature was about 74. Then no attention was paid to it until 2:30; then commenced to cool to about 52. It had an acidity then of .7 with Farrington tablets; then it received no further attention until the next morning at about 4 o’clock, when it was churned at a temperature of 52. Worked on worker, salted and packed.

Question: Do you usually allow that much acid in your cream?

Mr. Thompson: Pretty nearly. Right here is a question that possibly I can get a little information on as well as others. It seems to me that the tablets were weak; there did not seem to be so much acid. Perhaps Professor Farrington can give some instruction in this line.

Prof. Farrington: I do not manufacture the tablets, but I have tested a great many and have never found them to be inaccurate in any way. They are just like salt. They will not change their strength. One point I have noticed in their use is that buttermakers some times dissolve the tablets in tubes that are not perfectly clean; they use the same measure for tablets and for acid. The tablets are extremely delicate and the least film or trace of acid left on the glassware in which they are used will make the test inaccurate. The pipette, cylinder and cup must be perfectly clean, and if the tablets are thoroughly dissolved you will find they will give accurate results.

The President: Another question has been brought up, and that is the subject of a six-months’ contest that we have all
heard so much of the last few months. It is with pleasure that I introduce to you Mr. E. Sudendorf, secretary of the National Buttermakers' Association, who will speak along this line.

Mr. Sudendorf: Regarding the six-months' contests there has been so much written in the daily press and the officers of the National Buttermakers' Association have had so many letters of inquiry that they finally concluded to take the matter under advisement and get as much information as possible from the different sections as to the wishes of the buttermakers, but there is one thing that stares us in the face, and that is the large expense bill. In order to have a six months' continual scoring contest to be of any value to the buttermaker it is necessary that it should be free from all outside interests, so that we, financially, cannot depend upon any supply manufacturers for contributions. The buttermaker has to be at liberty to use any churn, separator, salt, or any appliance he chooses, and he could only do that when there is no outside help. We have tried to figure the matter of expense down very close. We conclude that if we have 500 entries it can be done at an approximate cost of $6.00 for the five months, because the six month would be at the national convention. We figure on having three East, two in New York and probably one in Pennsylvania, and the sixth at the national convention, wherever it may be held, and use the same judges we have at the convention at each test. We do not believe it is wise to change the judges around, one month this one, one month another, and we do not think it wise to have one judge for the five months and then another for the sixth. We cannot get the judges to do that work for nothing; we have to pay them for it. When we have our scoring in the East three months we have to pay the railroad fare of one judge from Chicago, and of an expert to point out the faults, and we have to pay the expenses of the secretary, because he cannot walk and he cannot pay his own expenses; we have to pay hotel bills of these people in New York, and the railroad fare along for three men to New York and one man from Philadelphia to New York would be $150.00 to $175.00, and when we have the scoring contest West we have to pay for the New