happiness instead of sorrow. An industry that builds instead of destroys. An industry of no regrets.

Mr. Olson, Olson Publishing Co., Milwaukee, Wis.

Friends, Butter Makers', Ladies and Gentlemen:

I was very much interested in your President talking about 40 years ago. That is a long time to be in the butter making business, publishing business, and a long time to be married. I know all three.

I am much interested in all organizations, but more so in this one. I was a Wisconsin butter maker before this organization was organized. Made butter in one factory and cheese in two. Made butter in Jansen Creamery, Polk County. Had first creamery at Atlas, Wisconsin, about 40 years ago. I can look back 40 years, but some of you fellows weren't born when I was a butter maker. Prior to that, I had a few experiences in butter making. Made butter in Minnesota before I started in Wisconsin. Got my training in Denmark, don't know what it is called now. Proud of the country I was born in, but I am more proud of the United States. Looking back 50 years ago, when I became an American citizen, it was the greatest day of my life.

I don't want to take up all your time, but I do wish you all kinds of success. When you come to Milwaukee come to see us. We are on the coast, hope it will never be the kind of coast they have in Europe.

Wednesday Morning, October 2

Professor L. C. Thomsen, University of Wisconsin

The average health official in the performance of his duties in connection with dairy plants is interested primarily in the sanitary aspect of floors, walls, and ceilings of such plants. He recognizing that there are certain fundamental problems which when properly taken care of will greatly minimize his difficulties. His viewpoint is quite adequately express in Public Health Bulletin No. 220, (1939 edition) Milk Ordinance and Code, as recommended by the U.S. Public Health Service, Federal Security Agency, Washington, D. C. On page 85 of said publication, we find that "all rooms shall be well lighted and ventilated." The reason is quite obvious. Ample light promotes cleanliness. Satisfactory comformance with this regulation is assured "if the unobstructed window or skylight space in each room of pasteurization plants is not less than 10% of the floor area" or "if artificial light is provided equivalent to one 50 watt electric light per 100 square feet of floor area, reasonably evenly distributed."