you a most cordial invitation to hold your next convention in Milwaukee, with the assurance that we shall always be glad to join in extending to you a hearty welcome.

Wishing you continued prosperity, we are,

Yours truly,

Citizens' Business League.

By R. B. Watrous,
Secretary.

WISCONSIN CHEESE AT THE WORLD'S FAIR.

H. K. LOOMIS, SHEBOYGAN FALLS, WIS.

Mr. President, Members of the Wisconsin Cheese Makers' Association: It seems hardly necessary that any one should try to impress on the minds of those who are interested in the welfare of this state, the importance of a creditable exhibit of dairy products at the Louisiana Purchase Exposition to be held at St. Louis next summer, opening May 1st and closing December 1st. For the last forty years Wisconsin has been hard at work building up this great industry. Today we have in the neighborhood of $150,000,000 invested in the business. We should take pride in being able to say that Wisconsin is the second state in the production of cheese, and, as dairy farms are rapidly being opened up in the northern part of the state, it is only a question of short time when we shall produce more and better cheese than any state in the union. It is true, conditions are greatly in our favor. Our climate, soil and water are all we could ask. Notwithstanding all these natural conditions, we must not fail to take advantage of all opportunities to advertise and call the attention of people from other sections of the country to our dairy products.

Wisconsin has been more fortunate than most states in having so many good, thorough business men engaged in the dairy business. They have built up our dairy school that is second to none. Our dairy call-boards of trade are a great advantage to localities where they are held. Again we have an opportunity
to exhibit our dairy products at a great Exposition. We must keep up with the procession.

The dairy exhibit at the St. Louis World’s Fair will be in the Agricultural building. This building has 800,000 square feet of floor space, covering nearly twenty acres of ground and divided into sections of about 100 x 40 feet. Refrigerator cases with all modern improvements will be erected on two of these sections in about the center of the building. One of the refrigerators will be used for cheese and the other for butter. These cases will be opposite each other with an aisle or passage way of about twelve feet. The sides and ends are to be of glass, permitting visitors to see the butter and cheese. Our space is limited; all we could secure was 16 x 8 feet. New York has the same number of feet in the cases as Wisconsin. All other states and countries have less. Wisconsin has the southwest corner of the cheese case and the southeast corner of the butter case, giving the advantage of the glass on the ends. No one can fail to see that we can display but few cheese and a small number packages of butter. It has been decided to secure the cheese for the exhibits from the dealers or cheese buyers, trying to secure cheese as far as possible from all parts of the state where cheese is made. The cheese will be entered in the name of the cheese makers and in case of award of medal or diploma it will be given to the cheese maker and the factory where made will receive favorable mention.

The rules governing the exhibit have not yet been approved by Mr. Taylor, chief of Agricultural Department. A draft of the rules has been made which I will read, and, as I read them, if any person present has any suggestions to make, or any changes he thinks would be improvement, I should be glad to hear from him. Mr. Sudendorf, Superintendent of the Dairy Department, is present, and I am sure he will place before Mr. Taylor, for his consideration, anything this body may think an improvement on these rules.

The address of Mr. Loomis was followed by a few remarks by Mr. E. Sudendorf, chief of the Dairy Department of the World’s Fair, who also bespoke the hearty interest of all cheese makers of the state of Wisconsin, in the Louisiana Purchase Exposition at St. Louis.
Mr. Loomis: I must not forget to mention that there will be four tests during the season, namely, in June, July, September and October.

Mr. Michaels: How will the cheese be collected for that test?

Mr. Loomis: We expect to get these cheese from dealers, and for this reason, that the average cheesemaker while we consider him a good judge of cheese, oftentimes he has not the opportunity to judge anything but his own cheese. A buyer is handling the cheese of so many different manufacturers that he can judge them better. We can get them through those men and get a better run of cheese that will score higher than in any other way. We want the advertisement. If you want to send cheese, you can. The dealers give me the names and the cheese are delivered in your name. If you send a box of cheese there, it is entered in your name, or rather, if the dealer sends a box of your cheese. I know pretty nearly who the cheesemakers are in this state myself, and I do not believe that the dealers would attempt to take any advantage of them as has been suggested. It is to their interest not to do so.

The Chairman: It seems to me it would be well to appoint a committee of this association and take this up and leave it to them to work with Mr. Loomis. I think we will settle it that way.

ADDRESS.

SIDNEY C. THOMPSON, STATE DAIRY AND FOOD COMMISSIONER,
WINTERPORT, MAINE.

Mr. Chairman and Gentlemen: We have all listened with a great deal of interest to the papers and discussions here, particularly those of Professor Barr. I cannot come before you as an expert cheesemaker, coming as I do from a state that is doing but little work in that direction. In our state we are mostly engaged in the industry of selling cream, and our creameries have driven the cheese factories, what few we had, out of