The President: The next will be the awarding of premiums by Hon. J. Q. Emery, our State Dairy and Food Commissioner.

AWARDING OF SPECIAL PRIZES, DIPLOMAS AND PRO-RATA PREMIUM FUND.

Hon. J. Q. Emery, Madison, Wis.

Dairy and Food Commissioner.

Mr. President, Ladies and Gentlemen:

I want to give a little credit to myself in the way of prophecy. Those of you who were here a year ago will recall, I think, that at the close of the awarding if special prizes in the room at the hotel, when that room was full to overflowing, many people standing, I said that I thought the association had outgrown the capacity of that room and it seemed to be up to the officers of the association to find a larger place for its meeting if the association were to grow from that time on. The larger room has been provided and this afternoon it is filled, so I think in one respect I may claim a little of the spirit of prophecy.

Something has been said here this afternoon in regard to the matter of prizes. Life is a struggle for prizes. We are all seeking those prizes, some gaining more, others less. Now the prizes that are awarded are, as I understand it, for the purpose of stimulating an interest, inducing people to participate in these scoring contests that might not otherwise do so, to awaken interest, and as such they have great value. Now in the educational scoring contest that is being carried on by the dairy school, beginning last year, there are three men assigned to the work of judges. They are experts and if they are not the best men in the state they are certainly equal to any in the state in the matter of scoring cheese. These men come together and pass individual judgment upon the cheese, probably arrive at about as accurate conclusion as can be expected of human nature. At a meeting of the Minnesota Butter and Cheesemakers Association, a few weeks ago, there was
a scoring contest for the scorers of butter. The experts who score butter were called upon to pass judgment at different times on the same tubs of butter. They did not score it twice alike in a great many cases but they came so near it that I have had my confidence greatly strengthened in the accuracy of these scoring contests. "Wisconsin's progress in the dairying industry has been studied throughout Europe," said Sir Horace Plunkett, member of the British Parliament from Ireland, in an address to 300 agricultural and dairy students at the University of Wisconsin.

Fifty-seven million dollars of annual revenue from all classes of dairy products, including by-products from cheese factories and creameries, 102,000 patrons, 944,000 cows contributing more than 3,166,000,000 lbs. of milk annually to 2,925 cheese factories, creameries and skimming stations, factories and machinery approximating $5,000,000 in value—such are the figures that give a somewhat inadequate notion of Wisconsin conditions as to the extent of her dairy industry. First, in the number of cheese factories, first in the number of creameries; first in the combined number of cheese factories and creameries, first in the total aggregate for butter and its by-products; second only to the Empire state in the total aggregate for cheese and its by-products; second only to the same state in the total aggregate for all dairy products, including by-products, with Iowa as third, Illinois as fourth, Minnesota as fifth and Pennsylvania as sixth, exceeding the combined total aggregate of all dairy products and by-products of Iowa and Minnesota by more than $2,000,000 and of Illinois and Pennsylvania by more than $5,000,000—such is the rank of Wisconsin among the great dairy states of the Union as shown by the United States census of manufacturers for 1905. Cheese that commands the highest prices in the best cheese markets of the world, creamery butter whose percentage of "extras" is not exceeded by any state and which returns to Wisconsin patrons a net price equal to, if not exceeding, that of any other state—such is the quality of Wisconsin commercial butter and cheese.
The beautiful Rock River Valley, undulated by hills and valleys, abounding in crystal waters, with a pure atmosphere rightly tempered by winter snows and summer rains, a conspicuous part of the original as it now is of the greatly extended Elgin creamery butter district, far-famed for the superior quality of its creamery butter; a deep rich soil supplied with purest water, yielding abundant, luxuriant grasses, along the eastern portion of the state bordering on Lake Michigan that gives to the climate an evenness of temperature and a degree of moisture peculiarly conducive to high quality in cheese, and like conditions extending over central and northern Wisconsin—these are some of the conditions which nature has contributed to the results above indicated. Wisconsin's great variety of soils with the presence of her varied hills and valleys, combined with her geographical location, were the tempting causes that brought within her borders dairymen from the East and sturdy, industrious and frugal German, Swiss, Scandinavian and other foreign immigrants who, following the habits acquired in their boyhood home, have produced dairy products, especially cheese, in variety and of a quality unexcelled elsewhere.

The cheese business of Wisconsin is carried on by about 1,650 cheese factories, having buildings and machinery estimated at a value of more than $2,000,000. To these cheese factories 34,000 patrons contributed in 1906 two hundred and six million, two hundred and fifty-five thousand pounds of milk from 348,850 cows, which produced 124,980,360 lbs., of cheese, and for this cheese the patrons received $13,907,600. Estimating the value of by-products at $10.00 a cow, the aggregate for by-products from cheese factories exceeds $348,000.

Proprietors, managers, cheese makers and butter makers, patrons, the Wisconsin Dairymen's Association, the dairy press, the Wisconsin Agricultural College, the Wisconsin Dairy School, the Wisconsin Cheese Makers' Association, the Southern Wisconsin Cheese Makers' Association, the Wisconsin Butter Makers' Association, the Wisconsin Farmers' Institutes, the Wisconsin County Agricultural Training Schools, the Wisconsin Dairy and Food Commission, the dairy supply men and cheese buyers and butter buyers, and other factors, have each contributed a share to the achievements before men-
tioned. The co-operation of all these factors is necessary for successful results. The failure of any one of them to perform properly his part must to that extent lessen successful achievement. Limitation of time precludes my speaking in detail of each of these agencies or forces.

The articles of incorporation of the Wisconsin Cheese Makers' Association declare as among the objects of this association, the education of its members for better work in the art of making cheese, the care and management of factories, the sale of their products and the weeding out of incompetency in the business of cheese making. That this association has made great progress in the accomplishment of these objects is a statement that I am sure will go unchallenged. The annual meetings of this association have surely grown in interest and in value from year to year. Corresponding with this the membership of the association has been enlarged from year to year and its influence extended. The annual reports contain discussions of the many topics involved in the cheese industry from the ablest and best authorities and constitute an up-to-date text-book on these subjects. The history of the annual meetings of this association is the embodiment of the spirit of progress.

I am quite sure that I voice the unanimous sentiment of this association when I say that the wisdom displayed by the association, year after year, in the choice of its secretary has been a very large contribution to the magnificent success in the growth and beneficial results of the association. It is disparagement to no one when I say that the faithful and unselfish work and zeal of the secretary of this association in its behalf, in the preparation of its program, in the provision for the comfortable entertainment of the membership of the association, in the high quality of the speakers provided for its annual programs, in the premiums provided for successful competitors, in the educational scoring contests and exhibitions and in multitudinous other ways, have constituted a conspicuous feature in the successful history of this body. He has placed the interests of the association first and foremost in all his efforts. He has not exploited himself, but has been a quiet, impersonal force. He has sought harmony and not discord. Such a spirit becomes contagious.
It is known to this association, but not so well known to
the public, that the better grades of all varieties of well-cured
Wisconsin cheese have no superior anywhere in the world in
like varieties; that inferior grades of cheese made in other states
have been palmed off on Wisconsin consumers as Wisconsin
cheese, and that the better grades of Wisconsin cheese have often
been sold under the brand of another state.

I suggest that this association make provision whereby the
editors of daily papers in this city be furnished samples of
each variety of the prize cheese of this exhibit.

As I understand it, the accustomed annual scoring contest of
the Wisconsin Cheese Makers' Association and the Monthly
Educational Scoring Contest inaugurated two years ago and now
continued by the Wisconsin Dairy School are merged for this
meeting. As you are all familiar with the detailed work of these
contests, I need not here enlarge upon that topic.

The quality of cheese of whatever variety is all important to
the success of the enterprise. It is to improve the quality of the
different varieties of Wisconsin cheese that these educational
scoring contest and exhibitions have been established and are
maintained. The cheese maker is the pivotal agent in securing
the highest quality of cheese. He must see to it that the milk
which is manufactured into cheese is produced under clean and
sanitary conditions from cow to cheese factory. He must have
knowledge, skill, tact and back-bone. An oyster can never be
a good cheese maker.

The winning of the prize does not mean simply expert skill
in the mechanical work of making the cheese. It means that
to be sure; but it means more. It means that conditions have
been created and maintained whereby milk of good quality has
been obtained. It takes knowledge, skill, tact, perseverance, in-
dustry, courage, back-bone to create and maintain such condi-
tions. As before stated, these educational scoring contests and
exhibitions tend to emphasize the necessity of these requisites
and stimulate their activity. If he is to be regarded a benefactor
who makes two blades of grass grow where only one grew be-
fore, what shall be said in praise of the man who brings it about
that a prime cheese is made where only a poor cheese was made
before?

Your product has been carefully examined and scored by three
highly competent, expert judges. From month to month you
have received from the dairy school comments on your cheese that pointed out its defects and suggested how they might be improved. It is only our friends who kindly tell us how we can improve. Our enemies do not want us to improve.

Because these special prizes stand for high quality, I take pleasure in awarding them. These contests, these awards, these special prizes, call the attention of the public to the high quality of Wisconsin cheese. I am sure that all those who have participated in these contests, though may have won no special prize, have yet gained what is of great value. They have gained new knowledge, new skill, and I trust new interest, new aspiration, new hope and renewed determination to succeed. Those of you who have improved by this experience have thereby gained a veritable prize.

DISTRIBUTION OF SILVER CUPS AND SPECIAL PRIZES.

The prizes offered by the association were twelve silver cups, and were awarded to the following:

American Cheese—First prize, J. L. Zehren, Marion, Wis.; second prize, Charles Rasmussen, Clintonville, Wis.; third prize, John Hoeppner, Marion, Wis.

Limburger Cheese—First prize, Ernest Regez, Jr., Blanchardville, Wis.; second prize, Ernest Regez, Sr., Richardville, Wis.; third prize, Jacob Senn, Belleville, Wis.

Brick Cheese—First prize, Casper Anderegg, La Crosse, Wis.; second prize, Ernest Regez, Sr., Blanchardville, Wis.; third prize, Ernest Regez, Jr., Blanchardville, Wis.

Swiss Cheese—First prize, John Rothlisberger, Judah Wis.; second prize, Jacob Marty, Brodhead, Wis.; third prize, Jacob Hefty, Mt. Horeb, Wis.

The prize chairs offered by Hon. S. A. Cook of Neenah, Wis., were awarded to the first, second and third highest average of seven scores in the dairy school monthly scoring exhibitions: $35 chair to P. H. Kasper, Welcome, Wis.; $25 chair to N. L. Ropp, Wrightstown, Wis.; $15 chair to John Hoeppner, Marion, Wis.

The Marschall Dairy Laboratory prizes were awarded to the following: $50 gold watch to P. H. Kasper, Welcome, Wis.; $25 gold watch to J. L. Zehren, Marion, Wis.; $25 gold watch to