Wisconsin Cheese Makers' Association
TWENTY-FIRST ANNUAL MEETING
Milwaukee, 1913

The conventions for the past three years of the Wisconsin Cheese Makers’ Association have been held in the month of January in Milwaukee. The proceedings having not been printed annually, it was decided best to consolidate and print in one volume the report of these meetings for 1913, 1914, and 1915. Hereafter it is expected the proceedings of each annual meeting of the convention will be printed promptly each year, following each meeting.

The twenty-first annual meeting of the association was held in Milwaukee, January 8, 9, 10, 1913, at the Republican House.

The opening session was called to order with President O. A. Damrow of Sheboygan Falls in the chair. After an address of welcome by James P. Keenan, secretary of the Citizens Business League, and response by H. C. Chaplin, of Plymouth, Mr. Damrow delivered the president’s annual address:

PRESIDENT DAMROW’S ADDRESS

We have good dairy laws in Wisconsin and our worthy Dairy and Food Commissioner, J. Q. Emery, and his able and vigilant assistants have put forth their best efforts to raise the standard of Wisconsin cheese and other food products and they have succeeded well.

The Wisconsin Cheese Makers’ Association has also done a world of good for the betterment and education of our cheese makers and factory managers; still it is with a sense of regret and disappointment that I call attention to the fact that with 1900 cheese factories in the state, the membership of our association is only about one-third of that number. I think every cheese maker and factory manager in the state should be a member of this association.

It seems to me the time is not far distant when we cheese makers will have to organize for mutual protection. What concerns one concerns all of us in general. We only are fighting the battle individually.

Travel, brother cheese maker, over the country roads in the dairy districts of Wisconsin and you will find beautiful country homes with large modern dairy barns that you can point to with pride. But how about the cheese makers’ homes? I believe I am safe in saying that not one-third of them live in dwellings separate from the factory, but in rooms over the factory. Let me ask why is it thus? Simply because many of us are struggling along for an existence and cannot afford a separate home. I believe as our former president, Mr. McCready, said: "The competent cheese makers of Wisconsin are underpaid."

The cost of producing a pound of cheese today is 50 per cent higher than it was ten years ago, yet the price paid for making has hardly increased at all. Furthermore, the prices obtained for cheese and the returns to the patron are on a much higher level than they were a few years ago, yet we cheese makers do not seem to share in this general advance of prices. I am of the opinion that we are in need of a state wide organization to provide for our future welfare. If we had such an organization together with local county organizations, we could establish a more uniform price for making that would be fair and equitable. Then there would be no reason why
competent cheese makers should not be encouraged to continue in the business if they are paid what their services are worth. Through such an organization every cheese maker could be passed upon as to his qualifications by a board selected for that purpose and it would aid in improving our own conditions. The man with only a few months experience, who is not proficient in his work, would be prevented from taking charge of a cheese factory until he had learned his business before he entered into competition with experienced cheese makers.

It is generally conceded that the call board system of selling cheese in Wisconsin these many years past has been largely instrumental in bringing out the highest possible prices and that it is the best and fairest and only reliable system of establishing a market price. While only a small portion of the product is sold on the call boards, the sales thus made form a basis on which nearly all the cheese made in the state is paid for. Therefore every cheese maker, factory manager and factory patron ought to support the call board system wherever it is in his power and see that his cheese is sold on the call board whenever he is situated so that he can. It is to be deeply regretted that the sales on the call boards have fallen off so extensively during the past two years, and I wish to warn the salesmen and those he represents that if the time ever comes when the call board system is abandoned, they will have no reliable means of knowing the price cheese sells for and they will be sorry they did not support the boards.

LIMBURGER CHEESE MAKING

Jacob Lehnherr, Monroe

The chairman introduced Jacob Lehnherr, of Monroe, formerly instructor in sweet curd cheese making at the Minnesota Dairy School. Mr. Lehnherr said in part:

The real difference between brick and limburger is that the brick cheese contains less moisture and is cured in a dryer atmosphere than is the case with limburger. These conditions of moisture, both inside and outside of the cheese influence the character of the fermentation of the cheese.

Limburger is perhaps more generally known by its odor than by anything else.

Limburger is made from sweet milk, it requires practically the same milk as it does for brick or Swiss cheese.

A steam vat and curd knives like those used for brick cheese are employed in the manufacture of limburger.

The same draining tables are used for this cheese as are mentioned for brick cheese; wooden molds 5 inches wide, 30 inches long and 8 inches deep make six pieces of cheese, 5-inch square blocks when cut.

The milk is set at 90 degrees, enough rennet should be used to coagulate the milk in thirty-five to forty minutes.

The curd is ready to cut when it will break clean before the finger, and is cut a little coarser than for brick cheese. The curd is thrown with the milk scoop from one side to the other and then allowed to stand for five or seven minutes before turning on the steam. The curd is stirred by hand for about eight or ten minutes and then the steam is turned on and stirring can begin with the rake.

The temperature for cooking the curd is from 96 to 98 degrees.

The curd is dipped when a little softer than for making brick cheese. When curd is firm enough whey is drawn off about half of it, then it is stirred again and the molds are immediately filled, after about fifteen or twenty minutes the molds are carried into the cellar, at the same time molds are tipped upside down. The turning of the cheese in the molds will take place about four times a day. After 10 or 12 hours cheese is taken out of the molds and is cut into 3-inch square blocks and will be salted immediately.

The salting usually extends over three days.