cent of water in the cheese is the natural result of the method of manu-
facture. Very few brick cheese factory operators use an acid test. This
is the main reason why there is a greater variation in the water content
and the method of making as compared with that of the American cheese.
If the makers of brick cheese would depend upon the acid test and the
use of a commercial starter especially in the making of cheese during the
winter months, there would be less whey-soaked, sour cheese in the
market.

**Discussion.**

Mr. Fowler: Why do they put such a high color in cheese in Wisconsin?
Prof. Lee: Why is it that the light colored cheese sold in our groceries
is not sold as Wisconsin cheese? If it had a high color in it, it would be
sold as Wisconsin cheese.

Mr. Williman: Not long ago I was in a grocery, and there was New
York cheese on the knife, and I said, "Why not use our own cheese?"
and the grocery man convinced me in this way. He says, "I have got
to have it for the customers. We can't use Wisconsin cheese." "All
right," I said, "when you give your order ask for aged cheese." We should
see that we manufacture what people want.

Prof. Lee: Last fall when I was in Waterloo, Iowa, at a convention,
a wholesale dealer in Iowa came to Waterloo, having heard that I came
from Wisconsin. What he wanted to know is this. Can you put me in
touch with a cheese maker in Wisconsin that will supply me with several
carloads of white cheese. The people of Iowa want light cheese. In
other words, they want New York cheese. Are the cheese makers of
Wisconsin catering to the trade?

Mr. Ubbeleohde: I have had several letters this summer from dealers
in New York. This summer is the first that Wisconsin has shipped
cheese to New York in carloads, and the fault they find with this cheese
is that it is not of uniform color. The New York market demands light
colored cheese. A good many makers in Wisconsin have no definite
object in putting in so much color. A great many of our factories color
their cheese because they have got in the habit. Except in some of the
Southern states, they want a lighter colored cheese than we make, and
they want a uniform color. If you use the same amount of color, and use
a high standard color, we can get it uniform.

Member: Some of our cheese buyers want a high colored cheese.

A. D. Delana, Sheboygan: The assertion is made that if the cows were
to have more succulent feed in August, the presence of moisture would
be more. I question that. I think that the reason of the moisture is in
the manufacture rather than in the feed. You want to get too big a
yield, too much moisture in the cheese. You do it by pressing the cheese
before it is ready. After you get the whey off the cheese, the main part
of the cheese maker's skill is then to be shown. Mat that cheese frequently
and you can keep the moisture of that cheese just as you want to. Further-
more, after taking your cheese from the press and putting it in boxes
after one day and then paraffining it, you have retained all the moisture
possible, and a moisture that isn't going to help you, but a moisture that
is going to help injure the rinds of the cheese. A cheese should not be
paraffined for three or four days after it is taken from the hooks, but
many paraffin even the same day, and put them in boxes. The surplus
moisture on the outside is still there, and you are not having as good
results as you would if you held the cheese four or six days before paraffin-
ing. When you say more succulent feed will cause a larger percentage
of moisture in cheese, you are talking something you don't know about, I
think.

Mr. Delana: How much do you think is the right amount of moisture
in cheese? 36 or 37 per cent?

Secretary Bruhn: That depends on a good many things. I contend
that there is too much moisture in our cheese. I agree with Mr. Delana
in this respect.
Mr. Noyes: The trouble with Wisconsin cheese makers is they get too much moisture which causes rind rot. We don’t want too much moisture in the cheese. Any cheese maker can put as much moisture as he wants to in handling the curd.

Mr. William: We must have in view the proper normal percentage of moisture for both quality and yield, and every man must watch that. We know our past experience. Last night will tell us what the milk is in the morning. Let us be ready for it.

Secretary Bruhn: If we will just look over the average percentage of moisture for the month of August for 1910, 1911 and 1912, we will see that in 1910 we had an exceptionally dry season and the grass was mighty short in August. The percentage of moisture was 31.16; for 1911 it was 34.96; for 1912, 36 per cent. Now if the grass doesn’t do it, what does it?

We will take June which was 37.3 of moisture this year. I would like to ask Mr. Noyes a question. Will you make the assertion that the presence of moisture in cheese is absolutely under the control of the cheese maker?

Mr. Noyes: In my experience of making cheese I found if I had good milk I could get all the moisture I wanted in that cheese. If I had poor milk I never could get the moisture in that cheese, and consequently had to run it down and therefore lose my moisture in my cheese.

Secretary Bruhn: You can get all the moisture in there that the cheese buyer will take, but that is not my question, whether you can control it?

Mr. Noyes: You can control it to a great extent.

Secretary Bruhn: You control the moisture, as Mr. Delana said, in the matting. You have the moisture under. When you come to weighing up your curd you weigh it in there. You are not measuring your moisture, you are measuring the excess moisture that is in there.

Mr. Delana: It is in your hands, cheese makers, to determine the percent of moisture. That is a fact, and you cheese makers who have made a study of it and experimented somewhat know that as well as I do.

Secretary Bruhn: I agree with you gentlemen, it is in the hands of the cheese makers to control the moisture so far as the quality of the cheese is concerned but there isn’t anyone of you here who have sent cheese to the scoring exhibition and had your score and moisture content come back to you who could say, “I will make 35 or 36 moisture in that cheese in order to make the very best.” I don’t think that 31 per cent is the maximum amount of moisture that cheese will hold. You are just controlling the moisture content according to the quality; you are not controlling the moisture content, you are controlling the quality of your cheese.

SOME IOWA EXPERIENCES.

George V. Fowler, Waterloo, Iowa.

There are three dairy methods in our state; one is the farm separator method of gathering cream. That is the best method. The next one is the whole milk butter factory and the next is the cheese factory. Those that are working the most against us are the farm papers, because of the money to be derived from the sale of the farm separators. I checked up on some of the highest, the best known farm papers of the country, and I found them getting $16,500 a year to help sell the farm separators. They were partners. They say they just sell the space, but mind you, they sell the space and they sell the influence of the papers. What is the result? Today over our state they are taking eight to ten cents a pound less for butter fat on account of separating on the farm and sending off their cream. Some of the whole milk creameries are now paying as much as 40 cents for butter fat while the gathered cream pay about 30 or 31. The results have been wonderful to the farm papers and the farm separator manufacturers.