Another thing about you people when you see a new law, it kind of makes you stand up. When we came out with the license law and regulations some pretty near went wild and I don’t blame them for their point of view. They saw in every regulation a section of law and you can’t live up to all dairy laws to the letter. The law says a dairyman shall not sell milk if it contains any foreign substance and the cheese maker shall not make any cheese from it and we know practically all milk contains some foreign substance. But if we had a law stating that you may sell milk with so much dirt in it and no more that would be the laughing-stock of the whole state, so they must give us laws plenty stiff enough so that we can get the results for the industry that we can get for the good of the industry. Then the inspector has got to use judgment in the enforcement of the law. Some have been afraid that they would accidentally wobble over 40% limit. That would not cut any ice with me. If he lives up to the spirit of the law, which is all we ask, he won’t wobble over very often. If you were an inspector and watching another man doing his work, you could know if he is trying to live up to his word or not. But when his cheese for a whole week averages over 40% that would not indicate to me that he is trying to keep under 40%. Now, when I take samples for testing I never like to take a sample from one day’s make of cheese because it would not represent what a cheese maker is doing. I try to get a sample from three days’ make, at least, and maybe look over the whole lot and if there are more days in it, I try to strike a sample that will represent the whole shipment even if it is a week or two weeks’ make, and when I know the moisture on that sample, I like to be reasonably certain that it shows the average moisture content for that shipment of cheese so that if I bring him into court he cannot say it just happened on one day. I don’t know as I want to say anything more.

MY EXPERIENCE WITH THE CHEESE MOISTURE LAW

By H. J. NOYES, Muscoda.

In regard to moisture in cheese it has not worked out as it should. Competition is too strong. Each maker wants to outdo his neighbor factory; he works all kinds of schemes.

I believe the past year that many a maker has gone beyond moisture limit and feels proud that he has beaten his neighbor factory, instead of making quality as he should, helping to keep the reputation of Wisconsin cheese. There has not been the cooperation that should be.

Last spring I hired a man to run one of my factories. When he had been making cheese about ten days he telephoned me that he wanted me to come out to the factory, as things were not working right. When I arrived I found that he was not making the yield he
ought to and he was not satisfied and was anxious to get out as much cheese from one hundred pounds of milk as his neighbor. We looked over the test of the milk from different farmers and we found that it was not satisfactory. We went to a number of farmers and we found that they were taking the milk off from night cans the next morning for family use. We explained to each of these men that they had no right to do this; that they were getting too much butter fat from that night’s milk and lessening the quality of the cheese, also the quantity. There was not the cooperation that there should be. It hurt the yield of cheese per hundred pounds of milk. Instead of boosting the factory it was pulling it down by making less cheese, and was trying to evade the laws of the State.

Then the cheese makers, at least most of them, I believe work in all the moisture they dare to and if they can get in more than forty per cent moisture and not get caught, think it is pulling one over on the neighboring factory. The cheese dealers talk and talk for quality, and explain to the factory men from whom they buy cheese not to go over the forty per cent moisture mark. Sometimes he goes over the mark and takes in cheese that has more than the lawful amount; the maker thinks he took them this time and will do so again so he keeps putting in the moisture. Dairy and Food Commissioners have not been able to stop it; for this reason our cheese has not been what it should be, it lacks quality. I believe the only way to remedy it is for the patrons to deliver the milk just as it comes from the cows all in good clean condition, unadulterated. This gives the maker a chance to make the very best of cheese which should be his honest duty. He should be a loyal citizen and live up to the laws of the state. All cheese makers should cooperate with each other and make cheese that comes within the law; keep up the reputation of the cheese. The only way to accomplish this is for the farmers, cheese makers and dealers to cooperate for the best interest of all who are concerned. When we do this we will not have to call on the Dairy and Food Commissioner to enforce the laws.

Our Dairy and Food Laws were enacted for the best interest of the farmer, cheese maker, cheese dealer and the consumer; also for good pure food from dairy products and for the health of the world. Why not the dairyman, the cheese maker and the dealer work in cooperation, live up to the state laws without being forced to. It is too bad we have to have state officers going around over the state trying to force us to be honest, when it is for our best interest to do so.

I hope that the year 1919 will be one that will find everyone interested in doing his part. At the annual cheese factory meeting this matter ought to be talked over, and each and every farmer ought to sign a contract to deliver his milk just as it comes from the cow, sweet and pure; also the cheese maker ought to sign a contract that he will weigh the milk right, make all tests correct and make good cheese not containing over forty per cent moisture. A penalty should be attached to the contract, should any one fail to obey it. I believe this arrangement will help solve the problem; begin at home and
work it out. Our honest efforts should be enforced 365 days in the year.

It is hard for anyone of these parties to enforce the law without cooperation of the rest. I have worked in all branches of this business and it is almost impossible to do it.

DISCUSSION

Mr. Noyes: I wish to say further that we had some trouble this summer on account of the scarcity of old cheese makers. A good many of the new cheese makers put in place of the old ones had little experience but most of them were ready to learn and try to make cheese within the law but we had some trouble in this way. I think if this was all talked over and explained to every cheese maker and to the annual farmers' meetings that we would not have the trouble that we have been having the last two years in the moisture of cheese. It seems to me that the constant effort of the cheese maker is to work right up to the point of 40%, so that they will pay their patrons all they can. I believe that is the wrong idea and believe every cheese maker ought to make quality first. I remember the time when I helped get cheese out of the state. Now we have the reputation, why not hold it and even make a better reputation than we have? If we don't, we will lose our reputation and the cheese maker will lose in that way and the dairymen will lose in that way. It is not for the interest of the industry to sell water. It is to your interest to sell good pure unadulterated food. We have the moisture law in butter and ought to have it in cheese. This law was enacted for the benefit of our industry.

Mr. Aderhold: I made moisture tests on 22 of the high scoring cheeses in the exhibit here, cheese that scored 95 points or higher, and the average moisture content on those 22 cheese is 36.1%. I stated here last year that the cheese that made Wisconsin famous had between 35 and 38% of moisture. Now these 22 high scoring cheese have 36.1%. This gives you an idea of the percentage of moisture our best cheese contains.

Mr. Noyes: What was the test of the one that scored the lowest?

Mr. Aderhold: I don't know. But we haven't much high moisture cheese here.

Chairman: That is a reduction of 2% over last year's test that these samples made last year?

Mr. Aderhold: Yes.