stands ready to help in answering questions that may call for informa-
tion it has at its command. Any inquiries on your part will be cheerfully received and answered.

I thank you for your courteous attention, and extend to each of you and to your association the best of wishes for a success that will make dairying most profitable to both patrons as producers, and you as manufacturers of milk products.

HOW TO REDUCE THE SUNDAY WORK AT A CHEESE FACTORY

By Louis C. Wagner, Oconto Falls

In outlining the discussion of "Decreasing the Sunday Labor" at cheese factories, I must say that the cheese maker is entitled to have one day of rest out of seven, same as the others, but what is to be done with the Sunday's milk is the question before us. It, of course, is a known fact that in Ontario, Canada, there is a law forbidding manufacturers to operate on Sunday. There they have a system to take the milk in on Saturday morning and Saturday evening as well. They make the cheese from Saturday evening's milk on Saturday night and, as close as I can make out, on Monday they receive milk from three milkings, Sunday morning's, Sunday evening's and Monday morning's. I personally do not favor such a plan one bit. In the first place when a maker is closed up in a factory for six days a week he does not care to add any night labor to this; for another reason, during the flush of the season at the majority of the Wisconsin factories the makers are running to their very fullest capacity to take care of the two milkings on Monday, same as other days of the week, say nothing about adding another milking to this. I myself am in this boat. Last summer I handled about 800 pounds milk more than my vat is supposed to hold. I used my weighing can and some milk cans besides to take care of it all. I don't care to add another milking to this, and I know that many others are in the same fix. I have a different plan in my mind and think it will be favored by the most of the makers. I have not tried it out, but think it is well worth while to study this over to get the best possible plan worked out to reduce the Sunday's labor for the cheese maker.

My plan is to separate the Sunday's milk and get rid of the cream the best way we possibly can. We all own a whey separator and by inserting a different cream screw and reducing its capacity to about two-thirds we can separate the milk very well and the loss of fat in the skim milk would be about the same as by using a regular cream separator and if any of the makers that have a large flow of milk would find it too slow work I think it would be well worth while to install a cream separator to hasten the skimming. I have been told that a cream separator will separate whey very satisfactorily if a different screw is used, therefore it would be a great thing to have
another separator to separate whey for emergency use as well. If this could be well explained to the farmers I am badly mistaken if they would not give us the privilege because the loss that would take place would hardly be noticed by them and I think they would enjoy seeing the makers off on Sunday. The cheese maker's pay for this work could be arranged to suit the farmers and the cheese maker. It could either be set on percentage or certain amount per thousand pounds of milk. I think that working this on a percentage would be more satisfactory to the farmers, but some may think different, however, this could well be arranged. At present price of cheese and butter considering that the farmers would have skim milk in return in place of whey, there would be only a few cents difference on a hundred pounds of milk and maybe a good many of us could find a steady market that would bring us a few cents more per pound of fat that we could pay the farmers practically the same as if there was cheese made on that day and by starting the separating as soon as we receive enough milk to keep the separator going we could be all done with our work by about 9 o'clock, having everything washed to leave the factory.

Mr. Buchen: I want to say in regard to what Mr. Wagner says there, in certain factories it works out well. In certain factories where I worked we separated the Sunday's milk Sunday morning. Some farmers that had separators of their own separated it at home, and that milk was all churned into butter. They didn't want the factory to run on Sunday. We always were done at nine o'clock.

Chairman: Is the practice of not running the factory on Sunday in Kewaunee County and the Northern Manitowoc factories still in force?

Mr. Buchen: They are running on Sunday.

**MOISTURE TESTS ON CONVENTION CHEESE**

By E. L. Aderhold, Neenah

Mr. President and Gentlemen: The judges while they were scoring the cheese saved out some of the samples for me to test out for moisture, and all I knew about the samples was the numbers. I tested out seven samples of brick cheese. Four of them were high scoring cheese as I found out afterwards, very fancy cheese, and the average moisture of those was 39 per cent. I tested out two of medium scoring brick cheese and one of them tests 42.6 and the other 43 per cent. One of the very poorest brick cheese they had tested 48.4 per cent of moisture. That got a very low score.

Of the American cheese they handed me 20 samples. Ten of them were on high scoring cheese and ten of them on low scoring cheese. The lowest scoring cheese averaged 39.2 per cent of moisture. Some of them were under 37 per cent and two of them are over 42 per cent. It surely seems as though the exhibitors of those two cheese that run over 40 per cent probably are poor judges of cheese or they would not send adulterated stuff to the convention. I think it would be well