In respect to the cheese exhibits, I would like to know if there is anybody here who has any complaints to make about the payments received for his cheese, or the promptness with which they were made. Has anybody failed to get payment for his cheese? I will say that this year before Saturday night the checks will be in the mail for every cheese exhibit that has been sent, for your full payment and prizes, and some of you will find the checks at home when you get there. There may be mistakes in these figures, for we are still human, you know; we all are subject to error. To err is human but to forgive is divine. Suppose you be divine this time, and if you find a mistake write in, and you will get a prompt settlement of the mistake.

It will take only a minute to report that the registration here at Green Bay was 847 members reported just a few minutes ago. I want to give the Green Bay people credit, the Chamber of Commerce, the building officials here, the hotels, everybody, for stretching their facilities to the utmost to take care of this Convention. They have done everything humanly possible in Green Bay to accommodate us. We want to give them full credit. Certainly the officers and all of us go away from here with the utmost good feeling and good wishes for the Green Bay officials for what they have done and our appreciative thanks should certainly be given them in resolutions. With a registration of over 847 people, and with 1462 square feet in this room, I must leave you to draw your own conclusions. The legal seating capacity of this room is 428 according to State officials who have inspected it. The actual number of seats in the room at the beginning of the meeting was 462. Any other information that we can give you about the details of the Convention we will be very glad to give.

CRITICISM OF FOREIGN CHEESE EXHIBITS

By Fred Marty, Monroe

The criticism, Mr. Chairman, that I will have to offer will be very brief. The Swiss cheese in general I am pleased to state, is of average uniform good quality. A very good lot of Swiss cheeses were in the show. They are an average good lot of Swiss cheeses for this time of the year. On Limburger cheese, the criticism offered would be to the exhibitors if they are here, that in order to score a cheese 100 per cent, the cheese must have reached its maturity. That is, it must be a cured cheese, and I am surprised to find so much cheese on exhibit here in a Limburger class, that is only half cured. Now, I could state and be quite satisfied with myself, that no doubt that particular Limburger cheese that is still curdy in the center and gets nice and pliable on the outside is going to keep right on and cure into a nice piece of cheese, but we can never tell what the partly cured cheese may develop into. Consequently, I just cite that in Limburger cheese, that has gone to the curing stage and stood up and has the body, texture and flavor. Naturally you must give the prize to the cheese that is finished. In the future, for the benefit of the exhibitors present, do not exhibit a half cured cheese. Send in the cured cheese that did its full duty. So much for Limburger.

We are going into the winter months and naturally some of the factories perhaps, are not even running every day. At any rate milk is more apt to be contaminated on account of improper housing facil-
ities. Without a proper milk house, milk more readily becomes contaminated. You find some of the finest Brick cheese on exhibit here. The workmanship on that particular Brick cheese is splendid, but it is beyond science that the maker could apply the raw material he had at hand to better advantage. He got a Brick cheese full of pinholes.

Now, I want to inform the exhibitors of Brick cheese expecting the highest awards. Whatever you do, send no Brick cheese to a convention with the expectation of getting the highest award offered by this Association when it is full of pinholes because pinholes indicate milk that was not properly taken care of, and you have the instrument in your hand to make cheese without pinholes if you go after Mr. Farmer. You have the instrument in your own hands when you try one cheese out of the same batch of which one you have sent to this Convention, and all you have to do is to see whether it has pinholes or not. If it has pinholes, no use sending it to the Convention expecting to get the highest award. You may get the highest award, providing there is no other cheese here, unless it also contained pinholes. That is all I have to say.

“PRESENT DAY TREND AND TENDENCIES IN CHEESE PRODUCTION AND MARKETING”

By J. D. Jones, Jr., Milwaukee

Mr. Chairman, ladies and gentlemen of the Cheese Makers’ Convention, I am quite sure when you looked over your program you expected to see a much handsomer man than I, to get up to address you, and I assure you as I am substituting for Mr. J. H. Wheeler, who was to be here today, that you will feel deeply disappointed.

In discussing the topic under consideration this afternoon, it may well be borne in mind that the factor of change is ever present and persistently operative in the affairs of human kind. Old Mother Nature herself furnishes the best example of this indisputable fact. Gigantic mountain ranges are thrown up and almost immediately, utilizing the forces of frost, running water and air currents, a gradual but steady process of disintegration is set up which tends to level the mountain range, and the myriad minute particles of rock and sand resulting from this process may be deposited on some nearby plain or in a remote river valley or in the far distant sea. She may devote a century in growing a splendid forest which may be torn down in a few moments by the hurricane or tornado. In the waste place thus created, another forest may be grown. A slight movement of subterranean rock may devastate a great city. An extensive outflow of molten rock from an awakened volcano may engulf man-made cities, obliterate a countryside and destroy or drive away all forms of life that may be within the area of its spread.

Within the memory of most of you in this audience, the various steps from the tallow candle to the kerosene lamp, to the gas flame