Exhibition in the heart of the independent dairy development of the south, namely St. Louis, Missouri, with a contract by the City of St. Louis guaranteeing the National Dairy Exhibition $75,000 a year for the next five years to come with a pro rata increase depending upon the increase of the demands of the Exhibition, I can assure you that they are positively going to do something for dairying in the south.

AMERICAN CHEESE MAKERS’ ASSOCIATION

By R. H. Sampe, Osceola

Mr. President, Ladies and Gentlemen: About five years ago we organized at New Richmond what is known today as the American Cheese Makers’ Association.

Then three years ago it was decided to hold a Convention. This organization was formed with several objects and aims in view. What we had in mind was an organization controlled by cheese makers only. The object is to improve and protect the position of the cheese maker and manager and to promote the welfare of the dairy industry. Therefore, a constitution and a set of by-laws was drafted, namely these:

1st. The Association shall employ lawful means to obtain its object, and especially the following:
   A. To establish and maintain districts.
   B. By regulating and supervising the training in cheese making and factory management.
   C. By increasing and maintaining the efficiency of our members.
   D. By eliminating from membership in this Association as far as lies in our power the inefficient maker or manager.
   E. Our organization differs from this one wherein we partake mainly to the manufacture of American Cheddar cheese, and only a licensed maker can become a member.

   The dues are $5.00, and $2.50 for junior members.

By gathering once a month and discussing our troubles, and explaining new developments in the dairy industry, a feeling of good fellowship and cooperation is established.

The members pledge their support to this and other associations. Owing to the expense of attending here, delegates will be sent here every year; also all members are urged to send in their cheese exhibits.

We are always anxious to have the industry run smoothly, to meet success, and to help inspire the less trained man to make a better product.

Cheese making is a progressive calling, and we must constantly seek new knowledge and improved methods as year by year we are called upon to do better work. Our aim will be to keep the members in our neck of the woods wide awake to all that is going on in the
dairy industry, always ready to welcome new ideas, and to help put this grand old State in the foremost ranks for quality cheese. I thank you.

NORTHEASTERN WISCONSIN ASSOCIATION

By A. WILHELM, Oconto Falls

Mr. Chairman, Students and Fellow Cheese Men: Mr. Sammis wrote me three letters, and asked me to give a report in behalf of the Northeastern Wisconsin Cheese and Butter Makers' Association. He wrote me three times. It happened I wasn't home, but when I did get home I told him I would. It appeared in Mr. Sammis' letter that he was a diplomat, and I was pretty well convinced that all the diplomats don't meet in Parliament.

I heard a little story over the radio the other night. The boy, said to his father, "What makes the world go around, and he said: "Son, how many times must I tell you to keep out of the cellar?" I realize you are all here to help make the dairy industry better and greater. I am going to tell you just why the Northeastern Wisconsin Association was formed.

First of all, to create better fellowship, for educational purposes, and to work in harmony with the Dairy and Food Commissioner. We know lots of the boys that look at the Dairy and Food Inspectors as men with horns and so on. A lot of boys from the country are afraid of them. But we want to meet them on our own ground; we want to mix with the Dairy and Food Inspectors so we may have a better understanding. We were organized in March. We didn't have any particular plan to go by, but after the constitution and by-laws were adopted we got started. We had one picnic and two dances, which were successful, and we managed to raise enough money to carry on our first Convention which was held in Shawano two weeks ago.

From the reports I have received from outsiders, letters and also a few telegrams, it must be a success. I have not talked with the secretary and treasurer, but I am surely convinced that the financial standing is O. K. One of the things that the boys who started the organization really had in mind is that Northeastern Wisconsin Cheese territory is best for the purpose of making cheese. Up to now everybody knows that an outside firm can come in and all they have to do is to get a permit and ship milk, regardless of whether conditions warrant it or not. I don't know whether Mr. Kramer is here or not, but I don't believe that permits should be issued unless the outside party can show that for improvement in the dairy industry there is actual need for an outside firm to come in and ship milk.

You know as well as I do that they actually do not pay more. They only gyp the farmers. If they don't get him the first time they keep on going there until they get him. The average cheese maker doesn't have time to bother the farmer, and as Mr. Glover says, the factory