top, his influence has always taught to have clean milk. Mr. Oswald Schneider has won the first prize on brick cheese for six years at this convention, an enviable record of which any man might be proud. I am going to ask Mr. Marty to present this medal to you.

Mr. Marty: Mr. Oswald Schneider, it is indeed a pleasure to meet you here this morning. It has been twenty years or more that I have had the pleasure of judging your cheese. I have awarded gold medals to you in a national way as well as through our organization. Your name, Mr. Schneider, has become famous not only in your home surroundings, but they have heard of you from coast to coast, Mr. Schneider, and I will say this, that I got so that I knew your cheese whether it was in Memphis, in Minnesota, in St. Louis. All I wanted was a trier, I didn’t have to see your cheese. I could tell your cheese, it was so outstanding from any other cheese that usually goes out on the market. At a state fair about 1921, Mr. John Cannon introduced you to me. I told Mr. Cannon that I would like to go up there sometime and have the opportunity of seeing you make this cheese. I am not trying to belittle your work, but Mr. Cannon was inclined to give a lot of this credit to your wife. Now then, I am informed that your wife is, to our sorrow, dead and gone for a number of years and still Oswald Schneider kept right on making the same kind of brick cheese. So I believe Mr. Schneider that you are responsible for the kind of goods you have been putting out into the world. I must say, Mr. Schneider, that we were compelled to take this particular step. A year ago the brick cheese makers of Wisconsin said, “What is the use of sending a cheese down to the Wisconsin State Fair? Schneider will get first any way.” Last year at Green Bay the Brick cheese entries dwindled down to 15 entries and when they found out Mr. Oswald Schneider wasn’t in the entries any more it went up to sixty. So, Mr. Schneider, I confer upon you this medal, this emblem of honor, the highest we can award you, in appreciation of the work you have done for this association.

TROUBLES ENCOUNTERED IN BRICK CHEESE FACTORIES

By W. J. Kramer, Department of Markets

The principal or primary cause of our poor Brick cheese is due to poor milk. This is brought about by a small percentage of producers delivering poor milk, and when mixed at the factory we have a larger volume or a vat of poor milk to manufacture into poor cheese. The result is a vat of poor cheese from 95% or more of good milk delivered to the factory. On first analysis of this condition, it would seem a simple matter for the makers to reject the poor milk and manufacture all good cheese. Your experience has taught you that this remedy is not as simple as it appears on the surface, in fact this is where the makers’ troubles begin. Many of
you makers have tried to get some erring patron to deliver better milk, either by rejecting or some other method, and for your efforts the patron tells you if the milk is not good enough for you he will take it elsewhere. The patron is well aware of the fact that owing to the small size of your factory you can ill afford to lose him as a patron. The common reaction from this situation is for the maker to lay down the bars and accept all the milk as delivered at the intake. The next step on the part of the maker is to attempt to make good cheese from this milk. This is the procedure. The maker starts to experiment with his methods of making to fit the quality of milk delivered to him. The result of this condition is a vast difference of methods of manufacturing Brick cheese amongst the different makers to such an extent that I doubt whether there is any other kind of cheese manufactured in the State under such varied methods as Brick cheese. In many instances there is as much difference as in the methods of manufacturing the different kinds of cheese. Results from this condition are that some day's make is better and others worse. Brick cheese is in general uniform.

Troubles as reported to me by the cheese makers are numerous. Some of these troubles are as follows:

1. Cheese very gassy, fermented, slow in taking salt.
2. Cheese splitting open in center after certain length of time on the shelf—unable to get a good set.
3. Cheese becoming slimy on surfaces.
4. Cheese cracking on shelf.
5. Unable to get yield of cheese wanted.
6. Cheese off flavor due to pea silage or some other strong feed.
7. Cheese short in texture.
8. Cheese weak in body due to excess moisture.

I make sediment tests regularly and disc appears clean, still I have trouble with gas holes in my cheese. This is proof that a clean sediment disc is no criterion that the milk from which it was taken will always make a good cheese. Makers tell me that if it were not for some milking machines, they would have less trouble in making. There are two kinds of milk machines from a cheese maker's standpoint: a clean machine and a neglected dirty machine, the latter causing all the trouble in making from this source.

Some say "I am getting the market price for my cheese. Why make better if I cannot sell it for more money?" That is a bad condition and one that must be remedied if we expect to improve our Brick cheese quality. There are many other troubles as reported to me by the makers. It is obvious that cheese makers that are in a position where you cannot demand a good quality milk from your patrons are in a hopeless and pitiful position, and those that can demand a good milk should depend a great deal upon their God-given powers for detecting poor milk at the intake. Your sight and sense of smell can detect most of your causes of trouble. If you cannot locate your trouble by your sight or smell, then resort to the different tests, such as Methylene blue, or Wisconsin curd test, Fermen-
tation test and so forth, and when the day comes when cheese is properly stamped with its true grade, we can expect a differential in price between grades, which will be the fruits of a true grading system and under such a system we can create an inducement to the producers, makers and cheese dealer to put forth their best efforts to improve the quality of our cheese.

THE USE OF THE BABCOCK TEST IN BRICK CHEESE FACTORIES

By Mr. F. C. Westphal

Mr. President, Ladies and Fellow Cheese Makers: The subject, “Use of the Babcock Test in Brick Cheese Factories,” is a broad subject. Nevertheless I will try and confine myself to the importance of its use in Dodge and adjoining counties, this being the Brick cheese section of Wisconsin.

First, why is it not just as advantageous to test and pay for milk in Brick cheese factories as in American cheese factories?

The Brick cheese section has suffered immensely for the past many years, and many are the reasons. Many operators and cheese makers contended thirty years ago, that there was very little difference in yield of cheese between a 3% fat milk and a 4% fat milk, whereas the difference is from 2½% to 2¾% of cheese per hundred pounds of milk. Since this is a known fact, why continue to operate on the pooling system?

Let us stop and analyse why the Babcock Test was not introduced at this time. Some cheese makers and operators have contended all along that testing milk and paying for same is all a fake. Of course I believe that there are still makers in this Brick cheese section who are not thoroughly acquainted with taking samples, proper care of samples and milk testing. Some still make pencil tests. Others manipulate the test in keeping all patrons’ tests about the same so as to keep the patrons satisfied. Also the strong competition existing in some instances, between the milk plants and cheese factories has caused dissatisfaction. Field men of some of the milk plants are using dishonest means of getting milk samples from cheese factory patrons, and boosting tests so as to break down certain factories so as to hold their jobs as field men. Therefore, many obstacles have stood in the way of placing the Brick cheese factories on some basis to pay for milk by fat test.

I want to urge every cheese maker in this Brick cheese section, first, to take fair samples; second, take proper care of these samples; and third, make accurate fat tests. In the long run “Honesty is the best policy.”

How many cheese makers here warm the composite samples in summer and winter to 90° Fahrenheit? How many stir or shake the sample? How many pour composite sample from one container