MR. DAMROW: I don’t know. This is the report I got from the professors in Milwaukee. I asked them what the solids were in whey and I guess they took that from Henry’s book on feed and feeding.

MR. MARTY: The question in my mind arises, how many pounds of milk sugar is there in whey after it is developed into lactic acid to the extent of coming from an American cheese factory? When you have the acidity in American cheese factory whey developed to the fullest extent, after the milk sugar has gone in that way, what element in the composition in that particular whey is there left to make 6.50 pounds of solids? I can’t figure it out.

MR. DAMROW: I don’t know either.

MR. ADERHOLT: Part of the sugar is developed into lactic acid.

MR. DAMROW: The only thing I know is that actual feeding experiments have been made, that it actually produced pork and bacon at a very nominal figure. Very little grain or solids was fed. I would like some cheese maker to get some conscientious farmer to put up a bin and provide a litter of eight pigs, and divide them into two litters, and feed one with whey and the other with water, and keep an actual record, one grain fed and the other less grain fed, and see what is the actual difference, and that can be done in a very short time. I think if that is done, that is one of the best things you can do in a cheese industry.

MR. MARTY: Mr. Damrow, after sterilization of whey, don’t you think it would keep the original feed value of that whey more so than without sterilization?

MR. DAMROW: Certainly, far better. It is absolutely essential that whey is kept as sweet as possible, as when it is pasteurized. You have far better feed value that way than if it is not pasteurized. One particular factory I know has a farmers’ whey tank over his making room. Far less odor than you find in the average factory where the tank is 200 feet away.

The Vice-President: An amendment to the constitution has been presented and according to the by-laws it will have to be read at this time, if we want to vote on it some time tomorrow. It is as follows:

We members propose an amendment to the constitution that in the future no one can hold an office or take part in the election of officers in the Wisconsin Cheese Makers’ Association, unless he is a licensed cheese maker, making cheese at least a part of the year, or producer of milk, delivering milk to a cheese factory. Signed by L. E. Kopitzke, Ed. Malczewski and W. J. Dehn.

That is all there is to that at this time. Now you can discuss it between yourselves and it will be in order to vote on it tomorrow.

REPORT OF THE CENTRAL WISCONSIN CHEESE MAKERS’ ASSOCIATION

By President Martin

MR. MARTIN: Mr. President, Ladies and Gentlemen: About ten minutes ago the Secretary asked me if I could take the place of Miss Bruhn. I don’t think that is hardly fair to Miss Bruhn because if she wasn’t any better looking than I am she would never get a husband. But I have noticed here today that there are quite a few strange faces here and I have been wondering whether we couldn’t
meet them sometime at the Central convention. We are always glad
to welcome our old friends and members, but we are also glad to wel-
come the new ones.

IMPORTANT OF VAT COVERS

Now, while I have been called on, I am going to say just a few
words in regard to cheese vat covers. During the past five years on
the road, being in daily contact with the cheese makers, I have noticed
that only about seven per cent are using cheese vat covers. I think it
is very essential for the cheese makers to have a vat cover. In the
very first place while your milk is coagulating it keeps out flies.
Possibly I shouldn’t say that. We don’t have any flies in the Wis-
consin cheese factories. They are not allowed and therefore we keep
them out. But it also keeps your milk at a more even temperature.
You notice sometimes in the summer you have your windows open
and the draft will go across your vat, and the top of your milk in the
vat will cool to a certain extent, and knowing that the rennet will co-
agulate faster at a higher temperature sometimes it may be possible
that when the curd seems ready to cut on the top, it is beyond that
stage at the bottom. It will appear stringy; but that is not due to
the vat cover. Sometimes by letting the vat stand too long it will be
stringy.

Now, during your matting period your curd will work and process
much more rapidly by keeping it at an even temperature. I person-
ally would like to see covers come back, and as I say, the vat covers
keep the dust and dirt out of the vats. I thank you.

REPORT OF THE SOUTHERN CHEESE MAKERS’ ASSOCIATION

By Mr. Fred Marty, Monroe

Mr. Marty: Mr. Chairman, you have all no doubt heard of the
Southern Cheese Makers’ & Dairymen’s Association, that covers the
Swiss, brick, block and limburger cheese makers in the southwestern
part of the state of Wisconsin, an organization that is within six or
seven years of the same age of this organization. The Southern
Wisconsin Cheese Makers’ & Dairymen’s Association has been active
practically every year since it exists, with actual field work. We
engage a man, known as an instructor, known as a trouble man.
Particularly during the summer months when the gases, and so forth
are troublesome, he complies with requests from makers having
trouble with gassy curds, and so forth.

SWISS CHEESE MAKERS’ SCHOOL

We inaugurated some ten or eleven years ago, a special course for
that particular line of manufacture of cheese. It was first given in
Monroe, Green County, for two years, and it proved a lively aggrega-
tion, well attended. I think it had as high as sixty students the
second year, before we transferred it to Madison, so that we were