change starters a little oftener and start out with a pure culture and carry along the best way he can to be sure and still be practical.

In carrying the coccus type starter, they change starters every week. I know definitely it doesn't hurt to use a starter in a factory as long as it is good. When you stop to think that starter has to be carried some place, they don't just start spontaneously when you need a starter. I think it is advisable to change starters whenever you think it is necessary and it is a good idea to have a standing order for starter and change at regular intervals, just to make sure your starter is pure when you start and carry it that way, as long as you can.

PRESIDENT WHITING: Is there anyone else who would like to ask a question? If not, we thank you Mr. Nusbaum.

I might make this announcement again to all the licensed cheesemakers—remember some time this afternoon we are going to give away $100 as a cash door prize—we don't know when. You must be in this room to win it, so you better not miss.

The next on the program we have a discussion, Net Weight Ingredients on Labels of Package Cheese. I will call on Mr. Horn at this time to lead us in that discussion.

NET WEIGHT AND INGREDIENTS ON LABELS OF PACKAGE CHEESE

By Mr. E. F. Horn

Mr. Chairman, I believe everybody is more or less familiar with the pure food and drug act as enacted by congress in the spring of 1938. Well, folks, I have always been afraid of these things but I am afraid I will have to face it for a few moments today.

The net weights labelling act came under the federal food and drug act enacted by congress in the spring of 1938. Notice was given that this law would take effect on June 24th of this year. There had been considerable confusion as to just how to apply this law on cheese. We found after considering the thing and looking the thing over that it was very objectionable, especially on some types of cheese.

We are not defending the package cheese. I believe that the law is justified insofar as the controlled package of cheese and the net weight should appear on those packages. A lot of work had been done by organizations and individuals in the past. Just recently again an extension was granted insofar as ingredients are concerned on that package, but there hasn't as yet been anything done insofar as net weights on packages.
Net weight in itself, possibly in some of the American cheese, wouldn't be so difficult, yet in Swiss, in Limburger, in Brick, in Muenster and some styles of American it is quite difficult because of the fact that you have no assurance when your package leaves your plant that it may have an excess amount of weight marked on that package and it would carry well for a week or two or possibly three, but how do you know that this package will go to the consumer in that time. It may lay in the warehouse for a period of three or four months, yet you are responsible for the net markings on that package. You say it weighs five pounds, and yet three months from now can you guarantee those five pounds? Immediately you are responsible to the federal government.

It has been our contention that we should ask congress for an exemption. It had been hoped by those that have interested themselves in this particular thing, that this body here sometime during this convention pass either in resolution form or by acclamation and agreement, something whereby they would request of the incoming congress to draft an amendment to the federal food act exempting bulk cheese from the ingredients as well as the net weight measure.

That is all I have to say on that question unless someone has some suggestions to make just how we are going to do this thing.

MR. KOPITZKE: Mr. President, I would like to ask Mr. Horn, for instance 2½ pounds when packed, it is simply impossible to put on weight as long as cheese is subject to shrinkage.

MR. HORN: Mr. Kopitzke asked the question whether it would be all right to put on 2½ pounds on the 2½ pound package when packed. The words "when packed" would absolutely not protect Mr. Kopitzke because of the fact that weight must hold out to the consumer. We are not concerned with the producer.

PRESIDENT WHITING: Are there any other questions?

MR. KOPITZKE: Mr. Chairman, isn't it impossible to put on the net weight on cheese like that if you keep it for six months?

MR. HORN: Mr. Kopitzke, we believe it is impossible to do that for the individual cheesemaker. It may not be such a problem for the American type of cheese because they are not so subject to shrinkage as some of the foreign types are. We find this, that a package marked especially in Brick cheese today, with net weights, permitting possibly an ounce or two ounces for shrinkage, would have shrunk considerably more than that on some and others would hold out in weight. We would have no assurance at all as to the exact weights to the consumer.
The intentions were, when this act was set up, to protect the consumer. We contend that the greater part of the American cheese, the natural American cheese, Brick, Muenster, and Swiss is not a package cheese in itself; it is a bulk cheese. We call it a bulk cheese for the simple reason that very seldom a Daisy is sold in the whole. It is sold piece by piece by the pound, over the scale, and the same thing holds true with Swiss and Brick. There might be exceptions in the Limburger. I believe the Limburger people are trying very hard to comply with this law. Just how successful they will be, time will tell. But we feel that especially in the Brick cheese factories and Muenster factories, we have a problem that is almost humanly impossible to weigh every individual cheese and mark its individual weight and be anywhere near accurate. It is hand work. It would require extra labor, and extra time and we believe it would add at least one-quarter cent to the handling and proper marking and labelling of this cheese, to do that and do it right.

PRESIDENT WHITING: Are there any other questions? Thank you, Mr. Horn.

I might announce at this time again that the resolutions committee will meet at the Retlaw Hotel after this session. Any one having resolutions will please hand them in to this committee. The chairman of the committee is Mr. Graf and they will welcome all resolutions; and also the nominating committee will meet after this session and anyone who has nominations to make, make them to that committee. The chairman is Arthur Johns of Luxemburg.

Our next speaker on the program is Mr. C. J. Jasper of Madison, of the Wisconsin Public Service Commission, who will talk on

**TRUCKING MILK TO THE CHEESE FACTORIES**

By Mr. C. J. Jasper

I am almost in the same position Mr. Horn was. This is the first time I battled one of these things (louder speaker), but if I do as well as he did I will feel well satisfied.

This question of trucking milk to the cheese factories and other factories some five or six years ago was a boresome one. I think, however, in the meantime most cheese factories and other milk users have acquainted themselves with the law that regulates transportation, and to a large extent they found their problems had been minimized.

There have been a few things come up during the course of the last few years that the commission has ironed out and some of these