WHEREAS, we believe that milk which satisfied these standards of purity and sanitation does not require pasteurization for the protection of the public health; and

WHEREAS, we believe that when pure, sanitary milk is processed by clean, healthy and skillful operators under the conditions of factory sanitation required by the laws of the State of Wisconsin that much milk produces palatable, healthful nutritious cheese which conforms in every respect with the legal requirements of the State of Wisconsin and the federal government; therefore

BE IT RESOLVED, that we, the members of the Wisconsin Cheese Makers Association, in convention assembled, are opposed to any legislative acts or regulations which would forbid licensed or otherwise qualified cheesemakers to manufacture into cheese pure, sanitary milk in its natural, raw, unpasteurized condition.

(Moved and seconded that the resolution be adopted; carried.)

Resolution No. 11—

BE IT RESOLVED, in the interest of advertising dairy products and more particularly cheese, that the Wisconsin Department of Agriculture be encouraged in a program that will put dairy advertising on the barns of Wisconsin farms. We believe these barns offer an ideal means of acquainting thousands of our own citizens and tourists with our famous products—milk, butter, cheese and ice cream.

(Moved and seconded that the resolution be adopted; carried.)

PRESIDENT WHITING: In Resolution No. 10 I slipped up a little bit. That is in regard to pasteurizing or in regard to non-pasteurizing milk for cheese. I would like to ask for a few comments from Mr. Price on that.

MR. PRICE: Ladies and gentlemen, this loud speaker gives me the sensation of spitting about a mile. This resolution No. 10 which had to do with pasteurizing of milk for cheese was inspired by some events which took place at one of the hearings in Washington. Some of you men who were there were amazed to hear some member of the cheese industry outside of Wisconsin ask that all cheese should be made from pasteurized milk by force of law.

That was so startling not only to me but to them also that they asked me to prepare this resolution which you have just heard and which you have just approved. I think Mr. Whiting asked me to talk to you quite simply, to make clear the feeling of these men in respect to this matter, and in view of that I want to just point out one or two things that you might think about in connection with this resolution.
Now, some types of cheese can be made from pasteurized milk. Some types of cheese have not yet been made from pasteurized milk, while there are other types that should be made from pasteurized milk and are made almost 100 per cent. Under those circumstances and the varying conditions in the cheese industry it is ridiculous, it seems to me, to ask for a law compelling the manufacture of all cheese from pasteurized milk. The only justification for a law which would compel manufacturers to pasteurize all milk would be one which would be inspired by the protection of public health.

At a recent hearing on cheese standards in Washington, D. C., the question of compulsory pasteurization of milk for cheesemaking was discussed. Such a question naturally should attract the attention of the members of this association.

It is known that certain types of cheese can be made on the commercial scale from pasteurized milk, that certain other types are usually made from pasteurized milk while some types have not yet been successfully made from such milk. The idea of compulsory pasteurization of all milk to be used for cheese making is not equally applicable from the commercial standpoint to all types of cheese. The only justification for a law compelling pasteurization for all cheese seems to be based on the necessity of protecting the public health.

Dr. C. D. Kelly of the New York State Experiment Station at Geneva, N. Y., in a discussion (Circular 175 Aug. 1, 1937) presents the following summary of the status of pasteurization from the public health standpoint:

"The early studies on the survival of pathogenic organisms in cheese were largely concerned with the tubercle organism and it was shown at that time that the bacillus of tuberculosis died out before the cheese would normally be consumed. Because of this it was felt that pathogenic organisms in cheese did not have the significance that they have in market milk. Now, however, with cheese going on the market much sooner than previously, and since recent investigations have shown that certain pathogenic bacteria not only survive but grow in cheese, there has been a revival of interest on the part of public health authorities in the pasteurization of cheese milk. As tuberculous cows have largely disappeared in the United States, public health men are more concerned with other types of pathogenic bacteria.

"In studies on septic sore throat made at this Station, some of the causative organisms were added to cheese milk and not only survived over a considerable period in the cheese but increased in numbers. During the summer of 1936, a scarlet fever outbreak in a summer camp was studied and was traced to the milk of one shipper
which had been brought in from a cheese factory to help out in a week-end shortage. A study of the cheese in the factory showed the organisms present in the cheese on the days previous to the weekend and on the days after, but not during the time the milk was going to the camp.

"In recent years food poisoning epidemics have been studied more extensively, and though the cause has seldom been traced to cheese, there have been a sufficient number of cases to warrant consideration.

"It is not surprising that these findings have raised a question whether it may not be desirable to pasteurize milk for cheese making as a public health precaution."

Pasteurization destroys organisms which contaminate the milk before the making process begins. Contamination of the cheese by unhealthy cheesemakers, graders or grocery clerks may occur after pasteurization. From such infections the consumer must rely on government agencies that are responsible for the protection of the public health through regulation of all food industries or the consumer must depend upon the integrity and reputation of the manufacturer to guarantee the healthfulness of his product. The consumer, however, must be protected by some means.

Our present laws define pure, sanitary milk in a very clear manner. The enforcement of these laws should be adequate protection against disease for the consumer. If there is any reason to question the purity or sanitary quality of the milk then pasteurization of such milk would be justified and might well be regarded as mandatory both by the American cheese industry itself as well as by those governmental agencies which are dedicated to the protection of the public health. In November, 1937, I addressed this Association on the desirability of producing and advertising a certified type of cheese under sanitary control measures which would satisfy the requirements of any food regulatory bodies. That explanation might well have been given today for your consideration.

I am personally convinced of the merits of pasteurizing milk for American cheese. I believe that under ordinary circumstances the chief benefits to be derived are control of quality, uniformity, keeping properties and yield. Under unusual circumstances pasteurization may be necessary to guarantee the healthfulness of the milk used in making the cheese. But the condition of the cheese industry and the degree of law enforcement in Wisconsin today do not require compulsory pasteurization of all milk to protect the health of the consuming public against the possibility of violations of our existing laws. Why should the American cheese industry be saddled with compulsory pasteurization of milk when no other branch
of the dairy industry is compelled by law to pasteurize its raw material?

PRESIDENT WHITING: Thank you, Professor Price. We will have the amendments to the constitution at this time. We have one here:

BE IT RESOLVED, that the members of the Southeastern Wisconsin Cheese Makers Association recommend that the Wisconsin Cheese Makers Association amend its constitution and by-laws to increase the board of directors from five to seven men.

That is the only one that we have.

MR. KOPITZKE: Isn't it a fact that all the officers are now directors? They would have to increase it from nine to eleven because they are all directors.

MR. E. F. HORN: Mr. Chairman, the intention in making this request of the state organization was that we believed a better service could be rendered all over the entire state of Wisconsin. The West, Northwest, and the extremely Southwest is not represented by this organization insofar as the directorship is concerned. We have members in that section and we could possibly increase our membership if we gave them a director in their section. There was nothing particular they wanted outside of giving better service to these people. That is the object of introducing that amendment.

MR. THOMPSON: Mr. Chairman, I believe the effect of that amendment was also there was to be provision made in there to elect the officers from the directors.

PRESIDENT WHITING: Well, gentlemen, we will get under way with this amendment. What is your pleasure, you heard the reading of this amendment?

MR. THOMPSON: I move the amendment be adopted.

(Motion to adopt the amendment seconded and carried.)

PRESIDENT WHITING: Mr. Peters has another amendment to offer. It was also brought up yesterday.

MR. PETERS: Ladies and gentlemen, this amendment which was read yesterday afternoon is the one that has been misplaced and lost somewhere. I will endeavor to tell you what this amendment consisted of. It was brought up at the council meeting yesterday afternoon. Under the present constitution and by-laws we elect a president, vice-president, secretary and treasurer and five directors. The proposed amendment was going to do this—instead of electing these four officers from the floor, we proposed the amend-