cheese I will make, if I have the privilege of sending home all the milk that I don't want.”

Mr. Beckwith—I want to say about the Stowell's evergreen corn. I used ensilage corn for two years. It was planted on a field that had been a pasture. It had manure very thick over the whole field, so that the ploughshare cut through and turned it under. I put this corn in with a corn planter. I wanted a large yield of stalks that year, and I got a tremendous crop. I had enough on that field to feed into April. I did not take it out of the field. I tied it up in large bunches, and set it up nicely, and my corn was nice and green in the winter. I had forty tons per acre of this ensilage corn, and consider we were raising double the quantity of ensilage that we got of the Stowell's evergreen. I have not a silo, but, as soon as I am able, I shall get one. I like the Stowell's evergreen in the fall of the year when you can feed right along; but after that I prefer ensilage or fodder corn.

REPORT OF COMMITTEE ON DAIRY PRODUCTS.

Your committee to whom was assigned the duty of judging the butter and cheese, beg leave to submit the following report:

Each one of the judges worked separate from the other, and held no consultation whatever until the work was completed.

CLASS I.—Premiums on Butter.

C. F. Fargo, Lake Mills, first premium. ....................... $10 00
Harris Bros., Spring Prairie, second premium ............... 5 00

CLASS II.—Print Butter.

Mrs. E. S. Robertson, Viroqua, first premium ................ $5 00
Mrs. Adell M. Bragg, Viola, second premium .................. 8 00

CLASS III.—Granulated Butter.

N. L. James, Richland Center, first premium .................. $3 00
C. F. Fargo, Lake Mills, second premium .................... 2 00
CLASS IV.—*Cheddar Cheese.*

Excelsior Factory, Sheboygan Co., first premium........................... $10 00
Harris Bros., Spring Prairie, second premium ............................. 5 00

CLASS V.—*Hart Silver Cup.*

T. P. Fish, Richland Center.

It has been won by A. H. Wheaton, Auroraville, 1878; Olin & Clinton, Waukesha, 1879; W. S. Baker, Cold Spring, 1880; H. A. Congar & Son, Whitewater, 1881; August Klessing, Centerville, 1882; Marr & Dyer, Whitewater, 1883; E. P. Ingalls, Milford, 1884; H. Z. Fish, Richland Center, 1885 and T. P. Fish, Richland Center, 1886.

Respectfully submitted,

C. F. DEXTER,
W. H. HINTZ,
CHESTER HAZEN,

Committee.

Report on motion was adopted.
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### TABLE SHOWING THE ENTRIES OF BUTTER IN CLASS 1, AND THE AWARD OF THE JUDGES ON A SCALE OF 100 OR PERFECTION.

<table>
<thead>
<tr>
<th>Name of Exhibitor</th>
<th>Flavor 40</th>
<th>Grain 30</th>
<th>Salting 10</th>
<th>Color 15</th>
<th>Style of package 5</th>
<th>Total 100</th>
<th>Grand total</th>
<th>Average judgment</th>
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</thead>
</table>
| C. B. Keys              | 37        | 27       | 10         | 15       | 5                  | 72        | 83          | 83
|                         | 25        | 25       | 10         | 7        | 5                  | 85        | 83          | 83
|                         | 33        | 24       | 10         | 13       | 5                  | 72        | 83          | 83
| C. F. Fargo             | 37        | 29       | 10         | 15       | 5                  | 96        | 91          | 91
|                         | 35        | 23       | 10         | 12       | 5                  | 87        | 87          | 87
|                         | 35        | 27       | 10         | 14       | 5                  | 91        | 91          | 91
| Mrs. W. E. Bush         | 35        | 27       | 10         | 15       | 5                  | 75        | 83          | 83
|                         | 25        | 30       | 10         | 15       | 5                  | 75        | 75          | 75
|                         | 32        | 25       | 10         | 12       | 5                  | 84        | 84          | 84
| N. L. James             | 34        | 28       | 10         | 15       | 5                  | 92        | 92          | 92
|                         | 15        | 20       | 5          | 0        | 5                  | 45        | 50          | 50
|                         | 30        | 25       | 10         | 10       | 5                  | 80        | 80          | 80
| F. E. Carswell          | 36        | 29       | 10         | 15       | 5                  | 95        | 95          | 95
|                         | 15        | 15       | 8          | 5        | 5                  | 48        | 50          | 50
|                         | 34        | 28       | 10         | 13       | 5                  | 90        | 90          | 90
| Hiram Smith             | 35        | 27       | 10         | 12       | 5                  | 89        | 89          | 89
|                         | 25        | 20       | 10         | 5        | 5                  | 65        | 65          | 65
|                         | 32        | 27       | 10         | 13       | 5                  | 86        | 86          | 86
| Harris Bros.            | 34        | 26       | 10         | 15       | 5                  | 90        | 90          | 90
|                         | 35        | 25       | 10         | 15       | 5                  | 90        | 90          | 90
|                         | 34        | 26       | 10         | 15       | 5                  | 87        | 87          | 87
| J. M. Thomas            | 37        | 28       | 10         | 15       | 5                  | 95        | 95          | 95
|                         | 25        | 15       | 7          | 15       | 5                  | 67        | 67          | 67
|                         | 32        | 24       | 10         | 13       | 5                  | 84        | 84          | 84

Note — The judges were C. F. Dexter, Chicago; W. H. Hintz, Elgin, Ill.; Chester Hazen, Brandon, Wis.; and their markings are in the order named. To get the average judgment the grand total is divided by 3, the number of judges.
TABLE SHOWING THE ENTRIES OF CHEESE IN CLASS V. FOR THE HART SILVER CUP AND THE AWARD OF THE JUDGES.

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The judges in cheese were C. F. Dexter, Chicago, for many years a commission man in butter and cheese, and judge in cheese at the World's Exposition at New Orleans; H. W. Hintz, dealer in butter and cheese, Elgin, Ill., and Hon. Chester Hazen, of Brandon, Wis., who is one of the largest cheese manufacturers in the state, also dealer in cheese. Their markings are put down in the order in which they are named.

In class 4 it will be seen that there are two Canada cheese and one New York cheese.

The executive committee instructed the secretary to purchase these cheese to compare them with Wisconsin cheese. C. E. Casswell, of Ingersol, Ontario, Canada, a cheese dealer, purchased the two Canada cheese from their best average factories. Messrs. Robert McAdam & Son, of New York City, cheese dealers, purchased the New York cheese marked with the state brand of New York. Will C. Davis, of Sheboygan, Wis., a cheese dealer, purchased a Wisconsin cheese made at the Excelsior factory in Sheboygan county.
All of the cheese in class 4 were numbered, and all brands and marks removed. The judges did not know who their associates were until the judging was completed.

The noted cheese maker, J. B. Harris, of Antwerp, N. Y., was asked to judge the cheese and kindly consented to do so.

He set out a table across the room facing in an opposite direction from the cheese, and samples were carried to him on a fryer, each sample being numbered to correspond with the cheese. In almost every instance his markings corresponded with those of the judges.

He placed the first and second premiums exactly where the judges did, but on Canada cheese he marked a little higher. The executive committee desired to get at the relative merits of the different cheese as near as it was possible, in an impartial manner.

REPORT OF COMMITTEE ON DAIRY GOODS AND MANUFACTURES.

Mr. President — Your committee beg leave to submit the following report on dairy goods:

The old standard rectangular churns, represented by Cornish, Curtis and Green, have been so long in use their merits are well known, and the committee cheerfully recommend them to all who are in need of churns.

The firm also have a large exhibit of butter workers and all tools necessary for the manufacture of fine butter.

Haney & Campbell, Bellone, Iowa, have on exhibition Jacked carrying cans and refrigerator tank for carrying cream. They also have a good assortment of dairy supplies.

F. D. Fargo Co., Lake Mills, have on hand butter coloring; also fine cream carrying tank and parchment paper for covering butter. Such articles we consider worthy of trial by those in need of them.

The patent test churn exhibited by Andrews & Burnap, Dubuque, Iowa, in the opinion of the committee, is the best machine for ascertaining the true butter value of milk or cream yet in use so far as we know.

The Cooley creamer, manufactured by John Boyd, Chicago, acknowledged to be the standard of the submerged system, is so widely known it needs no recommendation by the committee.

Samuel B. Davis & Co., Chicago, have on exhibition a sample of their