particular man that makes Swiss cheese in Wisconsin. Some fine morning some other state across the lake to the West of us will give a law just exactly as is needed for the manufacture of Swiss cheese, and they will go on and steal a march on us and here we are, our legislature preventing us.

DISCUSSION OF SKIM MILK CHEESE LAW ENFORCEMENT

By J. Q. Emery, Dairy and Food Commissioner

Mr. Chairman, I have a few words I would like to say, I think it is recognized I am very glad to say, that the Wisconsin cheese industry is immense. I have been at different times in the office of the Dairy and Food Commissioner and besought to set aside a law for the particular benefit of classes or individuals, that I know on my part as Dairy and Food Commissioner would be a criminal act punishable with imprisonment. I have never been willing as Dairy and Food Commissioner to serve the state in that capacity. It is the legislature of Wisconsin that declares the public policy of the state. The legislature is composed of men chosen by the voters of the state and in that legislature they legislate in the capacity of the people of Wisconsin represented in the Assembly. That body has dictated to the Dairy and Food Commissioner his duties to perform to the best of his ability.

Now I am speaking of this to show why if I were disposed, I should not listen to the pleas of special classes or special privileges of any kind. And no man in an official capacity who will do that is worthy of his position.

Trace the laws through from the beginning to end and you will find that it has been duty of the Dairy and Food Commissioner to follow the dairy production from the cow to the consumer. That has been its maxim. No tampering with milk that is sold to the public; no tampering with milk that is brought to the cheese factory by the farmers; no tampering of the milk in any way. It shall be a pure product. What has been our problem years ago and what were the failings of the milk business—adulteration and impurity by injecting into it skimmed milk and foreign fat and the palming off on the public as something else.

Now in the same law they enacted the oleomargarine law, part of the same section of this provision of law which as Dairy and Food Commissioner I have charged with and for enforcement and it is this, I have been appealed to to ignore or set aside knowingly and wink its violation by some gentlemen who are in this room. There is a law on the statutes as I say, a part of the law that enacted the oleomargarine law, that provides that in the manufacture of skimmed milk cheese, which is therein defined, or cheese produced from milk from which any portion of the fat has been removed is prohibited; unless it is put into cheese on certain specified dimensions and that law has been on the statute books for nearly a third of a century. Now that
is a special law and I ask your attention to this, that is a special law regarding skimmed milk cheese and it defines skimmed milk cheese in that section. The courts have held and do hold, that in all these transactions this special law is to take precedence and govern over a general law. Now the law to which my friend Marty refers is a law not regarding skimmed milk cheese, it is a law regarding cheese of whatever kind—skimmed milk cheese and cheese are separate and defined in the statutes separately provided for and in the law defining cheese this provides the amount of butter fat that shall be in cheese and it provides the minimum amount merely, not the maximum. All those laws set the minimum. It provides that there shall be a minimum standard of 43 per cent. That is a law in regard to cheese itself. It is a general law in that respect.

Now this has been my attitude and I want this to be understood. I am accused I believe of not being elastic enough to suit some people. I am not elastic enough as an officer to myself to deliberately violate a law at anybody's bid. As to standardization in milk; let me say again, when these appeals have been made to me in my office as Dairy and Food Commissioner this has been my attitude. Here is a great industry and there are one hundred and eighty-five thousand farmers know this interest as a whole, and there are factories covering two million dollars invested in the dairy industry and no man, no special set of men will get me committed to any policy against the general prosperity of the dairy interests of the state. As I have said gentlemen, get the concensus of opinion of the cheese industry of Wisconsin fairly and deliberately obtained and when you have got that, go to the legislature and get the legislature to declare its policy, but do not expect of an official of the state, appointed to enforce law in general, to have any special favorites, or to try and use my influence to get a law that shall be, maybe, an advantage to somebody but a detriment to the interests of the whole. Now if the dairy industry of Wisconsin want to go into the business of standardizing milk, so called, you have got this great industry, but it is now understood that Wisconsin cheese is made from milk and not from skimmed milk. If the dairy industry and cheese industry has deliberately considered that, all right, but I as Dairy and Food Commissioner am not to solve that problem. That is not my business, it is the function of the legislature to solve those problems and I shall endeavor to cooperate with the concensus of opinion of the dairy industry and of the cheese industry in establishing laws that shall promote that industry as a whole.

Now, that is what I wish to have considered and that you gentlemen when you are considering the matter of standardization of the milk, get this as I do. If the cheese industry of Wisconsin knowingly wants to embark upon the experiment of changing from the manufacturing of cheese out of milk to the manufacture of cheese out of skimmed milk, all I have to say gentlemen, go to it, but I am not going to be the leader, I tell you that.

Some years ago in the comparative infancy of the dairy industry of Wisconsin, you who could see a few dollars in front of them regard-
less of the interest of the whole undertook to take out the milk fat and we know what that means in recent years more than we did then and put in hog fat or other fats and tried to palm off on the public. It took more than a quarter of a century to recover from that and they did recover but that recovery has not been completed yet and now gentlemen my argument is this, before plunging into to many extremes consider it fairly and squarely what it involves. (Great applause.)

THE SWISS CHEESE MAKER'S WORK AND PAY

By C. M. Gere, Brodhead, Wis.

Mr. Chairman: This part of the program is easier to me.

As our American cheese makers make up this gathering, I have gone into a little more detail in outlining the manufacture of the wages, etc., of the Swiss cheese maker and the duties of the Swiss cheese maker in starting his regular routine work. He of course, takes in milk and starts it the same as you do in any ordinary factory. The time occupied for the manufacturing process of Swiss cheese of course, occupies about four or five hours, the actual manufacturing process is cutting the curd, working and stirring and taking the cheese out and cleaning up. This part of the work depends on whether the milk is received once or twice a day. More than 85 per cent of our Swiss cheese factories are receiving milk and making cheese twice a day which of course involves eight or nine hours in the actual manufacturing. Then we come to the amount of milk that can be handled by one man in comparing the work of the American cheese maker and the Swiss cheese maker. It is possible only for one man to handle approximately five thousand pounds of milk for Swiss cheese daily. That would be about the maximum and it would probably be considered a good day's work for the American cheese maker. In this five thousand pounds of milk the yield of Swiss cheese, the average would be seven to seven and one-half pounds of milk. The yield that would make approximately three hundred to four hundred pounds of cheese. In American cheese it would represent approximately—it would yield approximately five hundred or four hundred and seventy-five pounds of cheese. After the cheese is taken out, instead of developing acid in the vat as American cheese does, the cheese is placed on the press. This cheese is turned four or five times and remains on the press over night until the next morning. Then it is taken from the press and placed in a curing room, or in salt, or a salt brine tank. The cheese is allowed to cool off. The cheese is naturally very warm and has to be cooled off before going into the salt. Then it goes into the salting tank where it lays for a couple of days. After the actual manufacturing process is finished the cheese maker has his afternoon duties in a Swiss cheese factory. He has to go into the cellar. Cheese has to be turned twice a week, washed and salted and new boards placed under the cheese so as to