

MR. KASPER: As soon as we got our starter set we wash them with washing powder and lay them on top of a barrel and leave them lie there until the evening. The bottles are always nice and sweet.

THE PRESIDENT: Do you sterilize them after you have washed them with Wyandotte?

MR. KASPER: No sir, we don't. Rinse them out with warm water.

MR. CHAPMAN: One thing I think Mr. Kasper spoke of which wasn't emphasized enough, that is regarding his curd cutting, and I find in going around throughout the country that they practice it to cut them wide and then a large space between each operation to allow the moisture to escape. We used to do those things in the days we used to put in 40 per cent of moisture, but we don't do it today and I would like to emphasize the fact that in order to keep that curd warm and keep it in shape, we should keep it mellow and pretty close together.

HOW TO GET MORE UNIFORM CHEESE

By H. L. NOYES, Muscoda, Wis.

In the first place, there should be some way for all the cheese makers in the state to be made to realize the importance of good cheese, and the value it would be to them, to the state and the consumers—thus encouraging more trade.

At the Convention here this week we find a good many of the cheese makers who wish to learn how to make better cheese, but there is an even greater number at home who are unable to take advantage of the talks and instructions given here. In other words, we are not reaching all the people we should toward improving cheese making in Wisconsin.

One way of getting in touch with all is to organize each county or district having thirty or more factories that are not too far apart. Then the cheese makers could get together occasionally, talk over their troubles and cooperate generally in putting out a better product.

I know this idea has been carried out in certain parts of the state with good results, and you will find those sections represented here with the best.

In the average warehouse today, you will find that if a cheese maker gets a grade of "Fancy" on his cheese one week, the next week it will be Number One Grade. If you ask him why, he will tell you that he does not receive any more for the Fancy than for the Number One and that he cannot afford to make any better since he gets a better yield, and therefore pays his farmers more for their milk. This, of course, gives him a bigger reputation but works toward the detriment of the cheese industry.

To remedy this evil, I would suggest changing the grading law so as to make all cheese that scores over eighty-nine—"Fancy". In this way the cheese makers would have to work for the better quality because the market would be on the "Fancy" grade, and we would have ninety per cent of our cheese fancy.

Cheese that scores below eighty-nine I would mark Number Two, and buy according to quality.

If such a law should go into effect, I believe we would improve our cheese at least twenty-five per cent, because every cheese maker would strive to better his product in order to get into the "Fancy" class, and if he did not, he would not get the Board price.

Last summer the Department of Markets wanted us to grade more cheese fancy, even saying that a cheese having seven or eight shot holes in it could be marked fancy. Now, I contend that we mark too many of our cheese fancy now, and that last winter, here at the Convention, a lot of our cheese that were on exhibition were graded "Fancy" at the warehouse, but when they were scored here, they were found to be a Number One, and a poor Number One at that.

I think our state graders would do a lot more good if they would work right out in the factories helping to make better cheese, staying two or three days in a place where they are having trouble. The makers all over the state are asking for more state men to visit them at their factories and to help them with their troubles.

In the past year I do not think the State Grader, who visits our warehouse, has ever kicked about the grade we have put upon our cheese, in fact, he has told us that it is up to us to sell the cheese for the grade we put upon it. If this is the case, that it's up to us entirely, I cannot see but what we would receive a great deal better cheese if that grader spent his time at the factories helping the makers make better cheese.

At the National Dairy Show at Milwaukee, we had quite a few cheese exhibits from our Western states, and they showed up fine. Some of them were kept there without any refrigeration whatever, and while the surface showed oily, they did not huff and they drew a very fine plug—showing good body and flavor.

Wisconsin enjoys a good reputation for being, by a long way, the heaviest producer of cheese. However, the Wisconsin cheese makers must look out or they are going to lose that reputation for quality. This fact must be brought home to the cheese makers, so that each and everyone will put forth his best effort to make the best cheese he is capable. When our cheese makers will do that we shall not need to worry about a market for their product and the public will cry for more.

I should add a word here in regard to the finished appearance of any cheese. Everyone knows just how far the buyer judges by the appearance of the product, and I know that a general uniformity among the cheese would build up your sales.

Another thing that I think is important is the fact that when an inspector visits a factory and finds that the cheese maker there is not capable of making good cheese, that maker's license should be taken from him until such time as he can show the state that he can make good cheese.

At the present time we find that if a maker has worked the required time and keeps his factory clean, the state cannot take away his license, no matter how bad his cheese is.

Now, I claim that when a man can show that he can make good

cheese the year round, that then and not until then, he should have his license whether it has taken him one year or forty to learn to make that cheese.

SOME RECOLLECTIONS OF THIS ASSOCIATION

By E. L. ADERHOLD, Neenah

Mr. President: I want to call your attention to the purposes of the organization as explained at that time. One was to eliminate incompetency in cheese making. The other was to wage a warfare on the unjust practices of pooling milk regardless of fat content. Those were the two chief purposes as explained in organizing this Association.

One of the by-laws was that no man could become a member of the organization if he was connected with the manufacture of filled cheese. A lot of your young people probably won't see any necessity of a by-law of that kind, but we had a few factories in Wisconsin manufacturing filled cheese. Before we had state laws, or Federal law that wiped out filled cheese, we had a by-law that anybody who was connected with the manufacture of filled cheese or handled filled cheese could not become a member of the organization; and I distinctly remember where such a man had a membership in this organization and his attention was called to this by-law, and he got his dollar back. That is something that doesn't happen nowadays. Now one more thing I want to tell you about. We had a man in those days at every one of our Conventions by the name of J. A. Monrad. Monrad was the representative of the Chris. Hansen people and he was a very deep student of the dairy industry and he was a very handy man. He attended all of our Conventions and he was a great help to us in having successful Conventions and good discussions. He was so helpful at all times that we called him a godfather of the Association. His son is still connected with the Chris. Hansen people—he is here today. I am going to get a little more dope on this early history of the Association and then I will write it up for the report. I am sorry I haven't got it all ready now. What I have here probably will interest you. It is the program of the first Convention. If you wish I will read it to you, as it is short.

This copy of the Program will be mounted between glass and preserved in the Agricultural Library, College of Agriculture, Madison.