and the cause of it in most cases soon found. Cheese makers should also strive to keep their factory and apparatus perfectly clean and neat so as to always give a good example to patrons. He should also keep the surroundings of the factory in good order to make a good impression. There is another thing that is neglected in a good many factories and that is the whey tanks. Where the patrons have extra cans to take the whey home in, it is not so important but where the farmers use the same cans that they use for milk, that tank should be perfectly clean, it should be washed every day, as well as any other apparatus or tools that may come in contact with the milk. In general, the cheese maker can do very much to improve his milk supply by keeping his patrons interested in improving the quality of milk that is delivered to his factory.

The Chairman: We have down in our section what we call a trouble shooter. He is hired by the Southern Wisconsin Cheese Makers’ and Dairymen’s Association, but the cheese makers’ and the dealers’ organization also help to pay this man’s salary to go around and help anybody who is in trouble. This work has been carried on by the Southern Cheese Makers’ Association for thirty years, and we should like to hear at this time from Fred A. Kuenzi who is our field man.

1929 SWISS CHEESE FACTORY TROUBLES

By Fred A. Kuenzi, Swiss Factory Inspector

Mr. President, Friends and Members of this Association: As inspector of cheese factories in southern Wisconsin, I have the privilege of speaking to you today in regard to the cheese troubles which I experienced in 1929.

I have inspected close to 700 factories and about 160 barns since May 1st. The most troubles to the cheese factories have proven to be the milking machines. They are a very nice and time-saving machine if they are kept clean, but a very small percentage are in a condition to be used. Most of the factories in Green and Lafayette counties have had very good success with cooling their milk which means a better quality of cheese. Oftentimes when I called on patrons and cheese makers to inspect barns, milk machines, factories and utensils, I was called down and sworn at when told of their uncleanliness, which was only for their benefit as well as others.

I must also say I cannot alone blame the farmers for the cheese troubles. Some cheese makers must be more strict and sanitary and especially have more experience, and I find the most trouble to be among the younger generation, which is a damage to our Swiss cheese industry, although we have a very great percentage of very good cheese-makers who cannot be beat. As an old cheese maker, I find that he must be the leader and be respected by the farmers. With what respect will a farmer take orders from an unclean cheese maker? I believe that our Dairy and Food De-
partment should be more severe. If some of these farmers and cheese makers would be fined and their cheese making license taken away from them, we would find that the quality of the cheese would be improved and would raise the standard of our profession as cheese makers. In my opinion the field instructor should have as much power as the state inspector, since there are places that he must go to before the inspector ever sees them.

It is my judgment that the instruction work of our organization together with the power and inspections of the Dairy and Food Commission should be so lined up that it should eliminate the unclean and inefficient cheese makers from our profession.

INCREASED USE OF THE BABCOCK TEST IN SWISS CHEESE FACTORIES

By Adolph Alplanalp, Monroe, Wisconsin

Referring to the subject of the increased use of the Babcock Test among the Swiss cheese factories, which I am to talk on today, I wish to state that we in the Swiss cheese section are still fifteen to twenty years behind the American cheese makers in the paying of the milk on the butter fat basis, even though the greatest dairy invention, the Babcock Test, was invented you might say, right in our neighborhood.

The two main reasons why I believe that milk should be paid for on the basis of butter fat test, are as follows:

First, each patron will receive his pay for the milk based on what it is worth, to which any farmer who produces good milk is entitled, against the man who has low testing milk.

Second, I have also found, that due to the fact that milk not properly taken care of will create floating cream and that when milk is delivered to the factory in this condition, the butter fat test is not as high as milk which is properly cooled and taken care of. I was very much surprised that some of my patrons found this out on their own accord and began talking among themselves about how important it was to them to be sure that their milk is properly cooled in order that they will get the full test. I found that some of the farmers this Fall used their coolers on the farm longer than it would have been necessary on account of weather, just because they wanted to make sure that the milk was in good condition, that they would realize the full test. You can realize what a difference that makes in the milk for Swiss cheese making, not only in my factory, but, if this idea should spread as it is now among other factories, it would at once make better milk for all of us.

I again refer you to my first reason where the average test was 3.15 and average price $1.94. Taking this as a basis, I will give you figures in detail that some of the farmers in my factory realized on this basis: