

**SECRETARY SAMMIS:** Mr. Chairman, where the cheese is continually giving off moisture in any curing room, very soon if that moisture isn't removed the air is practically saturated and the cheese won't dry any more. Then it must either be ventilated from the outside, or the moisture must be picked up by the machine. I have seen the moisture trickling right out of the machine while it is running, taking the moisture out of the air and condensing it and shooting it outside. If you try to do that by ventilation from the outside it is a very rough job; I mean to say there is no control. It is only guess work. You have to guess at everything. The humidifier, the machine, does the thing just right, automatically. I am not selling ice machines, but the statement was made here that the machine does a machine job, and the ice house with ventilation does a rough job and there is a lot of difference.

**PRESIDENT WHITING:** We will stand adjourned and we will open our meeting tomorrow morning at 10:15.

#### THURSDAY SESSION, NOVEMBER 15, 1934

**PRESIDENT WHITING:** Gentlemen, we will call the meeting to order. On our program we have, "What Changes Should be Made by the 1935 Legislature? Repeal of the Seizure Law. Change in the Moisture Law. Change in the Cheese Fat Law. Increase in Requirements to Get a Maker's License. Codes to Benefit Makers. Harmful Codes." First we will take up what changes should be made; the repeal of the seizure law. What changes in the moisture law. Anyone want to have the moisture law changed, raise the moisture or lower it? Is there any discussion on it?

**MR. HORACE DAVIS:** Mr. Chairman, I believe that the cheese makers of Wisconsin have heard me several times object to the unlimited moisture content of today. The last legislature made a moisture content of 40 per cent, but it also gave makers permission to put 42, 44 or as much moisture as they desire. Now, with too much moisture, as you all know, the cheese will develop in some cases additional acidity. I happen to have in cold storage some young Americas manufactured in July, 1931. I also have a few cheese that were made in August of 1931. The difference between the two is this, the 1931 young Americas were made with 39 per cent moisture but a 3.2 butter fat, while the other cheese was made with a 38 per cent moisture with a 4.2 butter fat. That low butter fat and the high moisture is now a brittle cheese, and is harder and drier. With the high butter fat cheese you take the plug and you can still bend it and the high butter fat has made that smooth. The point I am making is this, there is an increased call for cured cheese all over the United States, and you gentlemen, desiring as you say to make a better cheese, cannot make a cheese for curing purposes with high moisture. Years ago Hugo Alberts and Chris. Reineck made tests over a year for moisture, and they finally came to me, agreeing that 39 per cent was the limit of moisture with a 3.2 butter fat milk for curing purposes. I have been objecting to higher moisture ever since, especially as we are confronted with large quantities of cheese that cannot be sold in its present state. It has got to go into cold storage and be held there. Men that invest their money in your product are entitled to have a merchantable article, so that when they want to use it, it shall be merchantable and in good shape. Therefore, I oppose the present high moisture law and would like to see it back to 39 per cent.

**MR. SCHWANTES:** Mr. Chairman, in regard to the seizure law or the high moisture law, I don't think the seizure law has been enforced

in the last couple of years, but as far as Mr. Davis' talk on high moisture cheese, there is no reason why a cheese buyer of today should storage any high moisture cheese if he didn't want to. They have plenty of tests and can control it better than the cheese maker at the vat. A law was passed in the last session permitting no limit, there are so many hooks in it because they said you got to get your stamps and stamp your cheese, and there is enough hooks in there that whether the law would be there or not is not a protection to the cheese maker that wants to make a high moisture cheese. They can catch them at any time, it holds good one way or the other because you can't tell whether cheese is from 40 to 42 today and another man will inspect that same cheese and if it is pretty close to 42 he will give it a 42 stamp and tomorrow another man makes an inspection and it is only 41, and you are violating the grading law, and they can catch you on that, so that the danger of that law making no limit on moisture is no danger to the cheese industry.

MR. DAVIS: Mr. Chairman, I want to speak to you now as a cheese dealer who had 51 years of experience in the cheese business. What Mr. Schwantes says about our ability to detect moisture is correct. A cheese dealer has a number of contracts or engagements with various factories, and is anxious to keep along with them and please them, but a lot of cheese comes in that is high with moisture within the law. We know just which is lawful and which is that moisture cheese. It comes in and I can't hold it and it destroys the market on good cheese. I make a market by forcing off what I cannot hold, where if I were able from the quality of that cheese to hold it I could put it into cold storage and hold it until I got a market that was more satisfactory to me.

MR. SCHWANTES: In reply to that, you have the grading low and still your standards and grade stands in the old moisture law. If that half cent on the grade doesn't hold, then raise it to a cent difference and you find a better quality cheese.

MR. DAVIS: Mr. Schwantes, we have been talking about quality of cheese in this state for over one hundred years, ever since its conception. I may stretch that a little to make it self-apparent to some of you, but what good is the present moisture law as it is on the statutes, that has no limits. I think that 38 with a tolerance of one up to 39 is all right from my experience, and I want to say to you Mr. Schwantes and most of the cheese makers, you have a different character of cheese in June, July and August than you have from September, October and November. You have the natural heat in your factories that helps cure those goods. You will not buy coal or wood to keep your factories warm enough to cure your cheese in the fall and in the winter. Even though it is 39 per cent moisture, your cheese hasn't had the natural heat or curing. Put it in cold storage where it does not cure properly and you have a cheese next spring that is pasty.

Now, you have an increased butter fat of course in your milk. If you would, when you increase your butter fat, just make your curd a little higher in moisture then it will come out better in spring, and when you have a 40 per cent moisture you will have a cheese in spring that is nice and tasty.

PRESIDENT WHITING: Ladies and gentlemen, we have discussed that enough. We have next on our program the University of Wisconsin Dairy Department by Professor H. C. Jackson, Madison, Wisconsin. I take great pleasure in introducing Professor Jackson.