

it on our minutes as how dirty some factories are and some patrons don't even eat the cheese and all this and that. For that reason I believe that sweepstakes from the convention should go to a factory where those patrons eat the most cheese. Then we could get some free advertisement through the papers which would show the city people actually who took the sweepstakes and how much cheese that factory sold to its patrons.

MR. GRAF: There is one question in my mind. Who would be the judge though as to the number of pounds of cheese that was sold in the cheese factory to the patrons.

MR. SCHWANTES: You could have a committee, anyone that was entitled to a sweepstake and anyone could examine the list and you could plainly see how it was taken out and someone could examine the record that the cheese was not taken out and sold or re-sold and it was actually consumed and the record would actually show the way the cheese was taken out.

PLACE AND TIME FOR NEXT CONVENTION

MR. GRAF: I make a motion that we vote by ballot where we hold our next convention. (Motion seconded and carried).

Motion made giving the secretary a rising vote of thanks.

MR. KOPITZKE: I want to make a motion that we specify the cheese reporter.

MR. MULLOY: I would like to have that motion read, we enter into this agreement with the Cheese Reporter asking them—he has offered us a proposition and I would like to offer an amendment, that we enter into this proposed agreement with this Cheese Reporter to handle the news letters.

Motion seconded and carried.

PRESIDENT WHITING: You will hear the results of the ballot. The recommendation of where the next convention is to be held by the members: Madison, 2; Sheboygan, 24; Milwaukee, 1; Fond du Lac, 73; Green Bay, 53.

(The convention adjourned).

A. J. KAEMPFER,
Convention Reporter.

FOUR-DAY SCHOOLS FOR EXPERIENCED CHEESE MAKERS

A series of four-day Extension Schools for experienced cheese makers was given this winter by the University of Wisconsin Dairy Department, at the request of local Branches of this Association, as listed below. Six hundred eighteen cheese makers attended the schools last year.

These schools (excepting at Marshfield and Monroe) are held on Tuesday, Wednesday, Thursday and Friday afternoons and evenings, from 1:30 to 8:30 p. m. No fees are charged. Bring a pencil and note book, or get them at the school.

During the four-day course, every detail of the daily work and factory business, will be discussed by the class, varying the time spent on each subject to meet the needs of the makers present. Testing methods can be practiced at the school.

Kewaunee—November 27-28-29-30, 1934 at the Court House.