

cow, and the quality of milk that the cow will produce. It is a fact that in all our herds more or less we will find cows that will give you five pounds of butter to the one hundred pounds of milk. You turn right around and see perhaps a cow that it will take thirty-five or forty pounds of milk to make a pound of butter. Now can you afford to do so? You say you sell the milk, but you sell at the price of bringing down the whole price of milk delivered there. There is more in this examination of the individual cow for her ability to produce butter than has been credited as a rule in our state. That attention has not been given to it which ought to have been at the very beginning. Select the cow for the butter producing qualities in that cow; and when you find a cow that it takes forty pounds of milk to make one pound of butter, you had better let somebody else have her, or let her go to the butcher.

Mr. Hiram Smith—I wish to say in regard to this whole question Mr. Sherman has talked of, in order to allay the fear of those who are haunted with the ghost of over-production, that Mr. Sherman, in his several factories, has handled about two thousand and two hundred pounds of butter per day, making about a carload in every ten days. Now, this butter, or a large portion of it, goes out of the market; it goes to one party, where your butter will never interfere. He has built up a business there because he knows how to do it. Now, it is for our interest to learn from others.

---

### GERMAN CHEESE.

By JOHN MEHLE, Milwaukee.

*Ladies and Gentlemen, Members of the Association:*—My manufactory is in Milwaukee. I am manufacturing a kind of German cheese, cheese made out of skim milk, soured loppered; after the cream is taken off you let the milk get thick and then heat it up to about eighty-five degrees and let it get sour. I am buying of different parties in the state at present; have bought of parties here at the present time; Mr. Hiram Smith is one. I have a box of the cheese and also a box of curd in the cheese room, and if any of those present wish to see it, it is there for examination. My object is this: to make it an object to butter makers to make the best profit they can get out of it. People who have tried my plan, have

found that they can realize more than fifty per cent. more out of their skim milk by making it into curd and selling it to me than they ever could realize by fattening hogs or calves. I am now paying three cents a pound for the curds.

The Chairman — Will you tell us how you would have the curd prepared for your use?

It is very simple. After the cream is taken off, generally, you leave the milk in the winter standing in a warm room, of course, until it gets loppered; then you heat it up to about eighty or eighty-five degrees. Some of my shippers put it into a small vat and heat it up, and then press it and send it away in tubs, ship it to Milwaukee.

The Chairman — How much pressure does it need?

It all depends upon your milk. If you have a creamery, you press it in a cream press, but I have other shippers where the press is made a little larger, and it is easier.

The Chairman — How many pounds of curd do you get from skim milk?

We are getting about fourteen pounds out of one hundred pounds.

The Chairman — That gives forty-two cents a hundred pounds? Yes.

Mr. Hiram Smith — I get about ten pounds. I think he might get fourteen under the old method of making butter, and I will say I have no doubt that Mr. Mehle is correct in his estimate with regard to the value of the curd at three cents a pound, above any use it can be put to upon the farm in hogs or calves.

H. Smith moved that we adjourn until 1:30.