

Thoroughbred Males. Premium \$175.

A.—Best Jersey or Guernsey.....	\$25 00
B.—Ayrshire.....	25 00
C.—Holstein or Friesian.....	25 00
D.—Devons.....	25 00
E.—Herefords.....	25 00
F.—Shorthorns.....	25 00
G.—Polled Cattle.....	25 00

- A.—Awarded to I. J. Klapp, Kenosha, Wis.
 B.—Awarded to Chester Hazen, Brandon, Wis.
 C.—Awarded to Thos. Bell & Son, Concord, Wis.
 D.—Awarded to L. Ranson & Son, Oak Creek, Wis.

Judges—Same as above.

DIVISION 4—*Dairy Implements.**Butter Making Utensils.*

- Display Revolving Churns.
 Display Churns with Dashers or Floats.
 Display Factory Churns.
 Display Power Butter Workers.
 Display Butter Workers for Farm Dairies.
 Display Butter Trays, or Boards.
 Display Butter Ladles.
 Display Butter Moulds.
 Display Butter Stamps.
 Display Butter Printer.
 For best general display of Implements for Butter Making,
 Premium, Gold Medal.

REPORT OF COMMITTEE ON BUTTER MAKING UTENSILS.

REVOLVING CHURNS.

Cornish & Curtis, Fort Atkinson, Wisconsin, made the largest and best display of revolving churns, exhibiting Rectangular, Square Box and Factory churns—in all some twenty churns.

These churns are well and substantially made, of good timber and in a first class manner.

The churning with the Rectangular is done with less power, and the butter drained with greater facility, than with other revolving churns.

H. F. Bachelor & Sons, Rock Falls, Illinois, made a fine exhibit of their popular Barrel churns, which are well made, and are a great favorite with many dairymen. They exhibited sizes for the wants of all, from a one cow dairy to fifty. These churns are a great improvement over the old dash and paddle churns.

Chas. P. Willard & Co., 20 La Salle St., Chicago, exhibited a great variety of churns, adapted the wants of all. Among them the Rectangular, Square Box, Barrel, Blanchard, Union and Thermometer Churn. It was a creditable display of well manufactured goods.

The Vermont Farm Machine Co., of Bellvus Falls, Vermont, made a fine display of Oscillating Churns, possessing many points of merit. Parties using this churn are much pleased with it.

They also exhibited Nesbet's Butter Printer.

FACTORY CHURNS.

Cornish & Curtis exhibited five Curtis Improved Factory Churns, ranging in capacity from one to three hundred gallons each. These churns are substantially made and of the best material.

Their display was the largest and best in Factory Churns.

Chas. P. Willard & Co. exhibited a Curtis Improved Factory churn, and a Factory Size Burwell Churn.

H. F. Bachellor & Sons exhibited one of their mammoth factory-sized Burwell Churns, made in a substantial manner.

POWER BUTTER WORKERS.

Cornish & Curtis exhibited two of their Mason Power Butter Workers.

These workers are a great favorite with the dairymen of the northwest, and can be found in nearly every creamery—butter can be worked as desired, and the grain not injured in the least. The workers are made of hard wood, and in a substantial manner.

A. H. Reid, Philadelphia, Pa., exhibited a Power Worker, which has the merit of being well and substantially made. It is in use in several creameries, and is highly spoken of.

Chas. P. Willard & Co. exhibited a Mason Power Worker, and Reid's Power Worker.

BUTTER WORKERS FOR FARM DAIRIES.

Cornish & Curtis made an exhibit of Lever Butter Workers, which for simplicity, ease of working, and durability, is not excelled. It has folding legs, which can be folded up and the worker set away, taking up but little room when not in use.

They exhibited four sizes, also three sizes of the Eureka or Roller worker which is used in large dairies.

A. H. Reid exhibited several of his Farm Dairy Workers, which are so well and favorably known.

It is a durable butter worker, and simple in its arrangement, is easily kept clean, and occupies but little space when not in use. It is a labor-saving machine, well manufactured.

Charles P. Willard & Co., exhibited Eureka, Lever, Reid's, and Cunningham workers. They also exhibited Butter Printers, Butter Trays, Butter Moulds, Ladles, etc.

A. H. Reid exhibited a Self-Gauging Butter Printer, which weighs or gauges the butter into pound or half pound prints. This machine will be found very convenient to those wishing square prints for transportation or packing.

Cornish & Curtis exhibited Creamery and Dairy size Butter Trays, Laddles, Milk Testers, Thermometers, etc. They also exhibited the Howe Scale and F. A. Philbrick's Milk Safe, with adjustable and revolving shelves. The dairymen who use the common pan for raising cream, will find this milk safe of great value.

W. G. Hyder, Fort Atkinson, Wis., exhibited a Milking Stool which has the appearance of being a good "thing" for every dairyman.

For the best general display of Implements for Butter Making, we award the GOLD MEDAL to Cornish & Curtis, Fort Atkinson, Wis.

Respectfully submitted.

A. D. DELAND, Sheboygan Falls, Wis.

H. L. DEAN, Tipton, Iowa.

J. B. VOSBURGH, Richmond, Ill.

Committee on Butter Making Utensils.

Cheese Making Utensils.

Display Cheese Press.

Display Cheese Vat.

Display Curd Mill.

Display Carrying Can.

Display Set of Scales.

Display Milk Pail.

Display Machine for Making Cheese Boxes.

Display of Tin or Metal Cans for Dairy Use.

For best general display of Implements for Cheese Making,
Premium, Gold Medal.

REPORT OF THE COMMITTEE ON CHEESE MAKING UTENSILS.

The committee found but one cheese press and hoops on exhibition—the Frazier Gary press and Telescopic hoops. It is known to the committee that said press and hoops have become the standard utensils for molding and pressing cheese, and recommend it as the best known. Exhibited by C. P. Willard & Co., Chicago.

The Wire Self-Agitating Circular Cheese Vat, exhibited by H. H. Roe & Co., Madison, Ohio, we regard as a great advance in cheese making, for use in large factories. A device for stirring milk and curd by machinery. Jenk's Automatic Cheese Maker we deem of utility, as it can be applied to any of the rectangular vats now in use.

The Self-Heating Vat exhibited by G. H. Simons, Keil, Wisconsin, we regard as one of the best now in use.

The large copper kettles for the manufacture of Swiss cheese were finely made and seemed well adapted for their special use. Manufactured by Otto Zwitush, and by F. Richter, Milwaukee, Wisconsin.

In Cream Carrying Cans we award the preference to J. G. Cheny, Cedar Rapids, Iowa.