

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.

The Howe Scales exhibited are fine in construction, and were without competition.

The Knife Curd Mill, shown by C. P. Willard & Co., is the standard mill in use.

The only display, and that a partial one, of cheese making implements, was made by C. P. Willard & Co., Chicago.

J. A. SMITH, Cedarburg, Wis.,

O. S. BLISS, Georgia, Vt.,

D. E. WOOD, Huntley, Ill.,

*Committee.*

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#### *Cream Raising Utensils.*

Device of any kind for raising cream.

Display of cans for gathered cream.

Carrying can for cream.

#### REPORT OF COMMITTEE ON CREAM RAISING AND CREAM CARRYING UTENSILS.

Your committee upon the above articles beg leave to submit the endorsed statements relative to their work.

They find the devices for raising cream numerous, and evidently of greatly varying worth. They have not attempted to report upon the relative merits of any in comparison with others. The wants of dairymen in different sections of our country vary greatly, and it would be an injustice to manufacturers to give rigid decisions. The poor articles will be driven to the wall rapidly enough without a word from us.

The methods of raising cream may be set down as four in number, judging from the exhibits.

First and oldest, the shallow pan; second, the deep setting; third, the vacuum process; and fourth, the centrifugal. The submerged process is but a form of deep setting.

With all the deep setting cans it is most evident that all attention is turned toward cooling the milk rapidly.

Your committee would state that upon the day of their examination of the apparatus, Thursday, December 7, the articles were not all tagged and tabulated, so that some exhibits may have been overlooked.

#### THE COOLEY CAN.

John Boyd, 199 Lake St., Chicago, Ill.

This deep, round can is constructed for submerging. The cover is so held over the top of the can that when the whole is under water a cushion of air under the rim of the cover prevents the water from rushing into the can. A glass gauge on the side of the can enables one to see the depth of cream, and a rubber siphon at the bottom permits of removing the milk from under the cream without disturbing it. The cream is then turned out by inverting the can.