

meantime, we notice a man, working desperately in separating a few boards from an old fence, we go over to him and, as expected, find him to be the proprietor, we then fall into a lively conversation; the farmer explaining particularly of how much they can make on their cows upon averaging over a dollar per hundred for their milk, we then ask him what was made out of the milk, he quickly mentioned cheese, so we ask him to show us the factory. He said, just where I was going, I am gathering a few boards to repair the factory floor as I think it needs some fixing. It is therefore as a rule the poorest building we find to be the cheese-factory. However, we now have some exceptions, but as a rule the new building or factories which are built, are yet in too close a touch with the old style. However with aid of our Association we trust to overcome this in the future. I take it as my duty to urge every young man who intends to become a cheese maker to attend the State Dairy school, since there is no branch of manufacturing where theory and practical knowledge are so much dependent on one another as in dairying, cheese and butter making, therefore, I again say, young men especially, accept the opportunities offered to you by the State Dairy school, appear in larger number—40 and 50 strong and better arrangement will be made in our divisions at the Dairy school, which not only will be a benefit to you, but to the whole Swiss cheese industry of Wisconsin.

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DISCUSSION.

A Member: Can you make just as good Swiss cheese in this country as you can in Switzerland, and if not, why?

Mr. Marty: We are manufacturing a fine grade of cheese here, and I think the only reason why we can't do quite as well is the poorly constructed buildings. We have sections where we can obtain an elegant, an ideal Swiss cheese, in Green county, and there is no reason why we could not manufacture a Swiss cheese fitted for the world's market.

Mr. Baer: Is it not a fact that a large part of the so-called imported Swiss cheese that is sold in Wisconsin is made right in Green county?

Mr. Marty: We have had experience where that was done. There was a case happened in Ohio; there was a cheese bought that was to be tested and compared with some imported cheese, and when the cheesemaker unwrapped the package, he found it was a cheese that he had manufactured at his own factory, his own brand, brought in there as imported.

A Member: Do you make Limburger cheese in Green county?

Mr. Marty: Oh, yes.

A Member: And is that Swiss cheese?

Mr. Marty: It is a different manufacture altogether. It is classed in with foreign cheese.

A Member: You have to devote the factory to one kind of cheese, don't you? You can't make different kinds in the same factory?

Mr. Marty: Oh, yes, although we prefer, when the conditions are the same, upland, more dry, when we manufacture the Swiss cheese. In a different locality, low bottom marsh lands, we manufacture the brick and Limburger cheese.

Mr. Goodrich: Do you use the Babcock test as a basis for dividing the money between the patrons?

Mr. Marty: I am very sorry to say that is something that has not been adopted in Green county or in the foreign cheese industry. I think it should be, I can see no reason why it should not.

Sec'y Burchard: State what resolution was passed by the Swiss Cheese Convention last week on that subject.

Mr. Marty: There were a couple of papers read at the convention, showing the different results obtained in regard to payment on the different per cents of milk, the actual worth of the milk, and there was a resolution passed as to whether it would not be a good plan to pay on the Babcock test, and the resolution was accepted at the Swiss Cheese Convention.

Ex-Gov. Hoard: Is there a similar waste of butter fat in the manufacture of Swiss cheese that there is in cheddar?

Mr. Marty: Yes; we find as a rule that our loss, if I may call it loss, which goes into the whey is as high as one per cent of fat as an average. That is brought in by the so-called whey butter.

Ex-Gov. Hoard: You make up for it there?

Mr. Marty: Yes. We find that we obtain a very fine quality of cheese from the higher per cent milk in the fall. The flavor is richer, the texture is finer, and we have the same results in regard to the fermentation and the curing process, although it seems that we cannot accept but such a certain per cent of fat in the curd. We find that if the milk is richer, that our loss is also higher in the whey.

Ex-Gov. Hoard: That is due to your process.

Mr. Marty: It may be due to the fine breaking up of the curd particles and the continual stirring, also the high temperature we give our curd.

Ex-Gov. Hoard: What temperature do you give your curd in cooking?

Mr. Marty: It varies all the way from 125 to 130, Fahr.

Ex-Gov. Hoard: And what is the temperature in cheddar cheese?

Mr. Baer: 98 to 102 or 104, about 100 is the temperature used in manufacturing American cheese.

Mr. Luchsinger: In appearance and flavor, just as good cheese can be made in the proper locations in Wisconsin as in Switzerland. As a rule, when you get off the high, dry lands anywhere, even in Switzerland, you cannot make a good article of Swiss cheese. You can make Limburger or brick cheese. Limburger is the product of the low country, Holland is very low. A year ago, a cheese maker from Mount Horeb received the gold medal for Swiss cheese at the Cheesemakers' Association, and it was an elegant cheese. The same man got the gold medal for brick cheese. It is not only Green county, it is all the southwestern part of Wisconsin in the limestone region that is actually producing this fine quality of cheese.

The President: We are honored this afternoon by having with us a representative of the Department of Agriculture of the United States Government, the dairy veteran, Major Alvord, who will now address us.

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ADDRESS.

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WHEY BUTTER.

Major Alvord, Washington, D. C.

Mr. President, correspondence with the Department at Washington and articles that have appeared lately in the public press, have indicated that the impression has gone abroad in this state that there was some opposition to the manufacture of whey butter, or that the government or government officers intended to interfere with the manufacture of whey butter by special taxation or otherwise, and it seemed to me that this was a fit and desirable opportunity to say a word on this subject.

There is but one law upon the statute books of the United States which relates to butter, and that law was largely an accident, and rather exceptional in that respect. Generally, these laws of this class result from long continued agitation and special effort, but in connection with the latest legislation on the subject of oleomargarine, and in the course of formulating that legislation, committees of Congress, of their own motion, as you may say, because of information which came to them while they were perfecting the oleo legislation, saw fit to include in the oleo bill three or four sections relating to butter, and among those sections certain classes or kinds of butter, if found anywhere in the United States, may be specially taxed—must be specially taxed, and the manufacturers of those particular kinds or grades of butter are subjected to license fees and certain restrictions in their business.