

# BUTTER AND CHEESE.

Abstract of the Proceedings of the Annual Meeting of the Minnesota Butter and Cheese Association—Addresses and Discussions.

The third annual meeting of the Minnesota Butter and Cheese association was held at Austin, Mower county. The attendance was large, and the proceedings during three days' session were of considerable interest to farmers, and especially to dairymen. President C. E. Marvin of Rochester presided.

An address of welcome was made by Rev. E. R. Lathrop of Austin, and a response by C. A. Houston of Iowa, who attended the first Minnesota Dairymen's association at Rochester two years ago. He said: "That part of Iowa which had given attention to stock raising and dairying has extended every other part in prosperity, as is seen in the comforts, improvements and conveniences of farm life there. We believe that Southern Minnesota, which lies in the great dairy belt of this grand country, is to be lifted up into great prosperity by mere attention to this great interest. In five years more the change from wheat to dairying will be wonderfully apparent."

President Marvin delivered an annual address. He said the growth of this industry during the past few years is marvellous. Single counties in our State that a few years since only made from 50,000 to 100,000 pounds of butter and cheese, annually have increased under its creamery and factory system to 500,000, and in some cases to more than 1,000,000 pounds a year. This has proportionately increased the amount of beef, pork, poultry and eggs produced as these products increase in the same ratio with butter and cheese. From a reputation of manufacturing only the most common grades of butter and cheese, the product of the Northern dairy has so improved that it is highly complimented and sought after in all the leading markets because of its superior body, texture and flavor.

The solution of the oleomargarine adulterated product question it seems to me is to produce goods of the highest possible quality and standard; co-operate to make them on the most economical practicable plan; place them on the markets at prices that will guarantee their use by the masses; insist that impure goods shall be sold for what they are, and soon their demand will so diminish that factories must close for want of patronage. To successfully accomplish this the patrons must sustain manufacturer and be willing that he should realize a fair profit, which will enable him to successfully prosecute his business.

Secretary Rice of Olmsted county made an address in which he spoke of the advantages of paying increased attention to the industry. These are seen in increased thrift, industry, peace, and culture. Olmsted county in four years has doubled her number of cows, raised 500 sheep, and quadrupled her number of hogs; and never, with two exceptions, raised so much wheat as this year. Rochester stores keep hardly any book accounts; \$8,000 a month is paid for Olmsted county cream, and three farm mortgages are now paid off where one is put on. Fourteen Olmsted county men have gone to Europe this year to buy stock.

A large volume of statistics were introduced to which brief reference may be made.

The value of this year's butter product in Minnesota at an average valuation of 33 cents per pound, will exceed \$5,000,000, and that of last year was less than \$5,000,000. In 1880 there wasn't a single creamery in the State worthy the name and the one erected at Spring Valley in 1831 was much commented upon. To-day there are seventy six creameries or butter factories, and their number is being augmented almost every month. The success of farmers in Northern Iowa, in raising milk cows and selling the product, stimulated interest in the matter in Southern Minnesota and from the Manchester creamery in Iowa, established no longer than 1878, scores have sprung up in both States. The middle and central northern portions of Minnesota are also beginning to follow the example of the more southerly parts, and good judges predict that within the next decade the value of the annual dairy product in Minnesota will exceed ten millions of dollars. The methods employed have been described frequently. A creamery is built in a town or small city in the center of a good grazing country. Farmers with milk cows are supplied with cans of such diameter that an inch of cream thereon will make a pound of butter, and are paid by the inch, the price ranging from nine to twenty-five cents, though the latter is unusual and regarded very high. The farmers generally acknowledge that they receive more for the cream when sold in this way than they could make if they manufactured it into butter and then sold it. The creameries have wagons and regular routes from which the cream is gathered as often as needed. Few of the farmers have any large herds, the object being to make the dairy interest an adjunct to the regular agricultural pursuits. The steers were raised for beef and enough of the heifers are kept to insure a large enough herd to make the business pay. As the creameries have the milk on the farms the calves don't have to be killed as formerly and a usual adjunct of the cattle herd is a drove of hogs, to whom the surplus milk is given. Both hogs and cattle require care for fattening purposes, and it is insisted that in Fillmore the largest dairy county in the State, 65,000 acres were planted in corn last year, as against 37,000 acres in 1882. The latter acreage being largely in excess of that of former years. The creameries do not furnish butter for home consumption, but send their product to the east, or to large home cities like St. Paul and Minneapolis. The making of cheese does not meet with much favor, and the amount manufactured in the State in 1882 was but 247,186 pounds. Cheese factories take all the milk, leaving nothing for fattening calves and hogs.

From advance sheets of Commissioner McLaren's statistics for 1883 it appears that there were 247,000 cows in the State of Minnesota in 1883; butter made in 1882, amounted to 17,736,788.

The number of pounds of butter for 1883 is not given or estimated, but at 71 3/10 pounds to the cow, the yield of 1882, the product for the present year will reach 17,747,954, or more than 60,000 in excess of the product of 1882. Coupled with the above table is a column in which it is stated that there are thirty-three cheese factories in the State.

With the growth of the dairy interest came the interesting query "What is the most profitable breed of cattle for Minnesota's use?" The question has not been fully settled, since the years of trial have as yet been so few. Many farmers have spent large sums for pure bred bulls, and the improvement in quality is one of the most notable outgrowths of the last few years. Shorthorns, Holsteins, Friesians and Jerseys have been brought in, and at the Mankato convention last year Messrs. McGilincy of Minnesota and Curtis of New York were unqualified in their advocacy of the Jerseys as cream givers. They might have quoted the remark of a Pennsylvania owner of a small-framed Jersey, who averred "You can pick up your Jersey cow and carry her when you want her, but set her down and milk her and it will tire you to carry away the cream." The Friesian, Angus, with large frames and sturdy constitutions, are regarded highly as beef cattle, and Shorthorns, Holsteins and other breeds have their warm advocates, the predilections of the owners probably governing their judgment to some extent.

The first paper read was on Creameries and Their Object, by F. A. Richardson of Austin. He said: These are varied and many. First—it is to make better butter larger in quantity and more uniform in quality. In proof of this we simply refer to the daily market quotations. Our whole attention is paid to this one branch of industry. New plans and methods are tried constantly. We watch our cream and churn it at the right time. We gain a uniformity and a quantity that 200 or 300 patrons guessing at the condition of the cream cannot reach. Second—in the wake of better butter comes a better breed of cattle. A farmer is no longer satisfied to milk a cow that does not yield a good flow of reasonably rich milk. The farmers are culling over their herds so as to get larger results from the same number of cows. Third—the creamery system allows the farmer to keep more stock as the home labor is lightened; can take better care of them, bestow better treatment on them. A patron of a creamery finds out that kindness to his cows pays at the cream gauge. Fourth—it educates the patrons how and where to set their milk to get the best results. Fifth—it furnishes the patrons with a market at their own door and pays him his cash, and all the hard labor of making butter is removed. Sixth—a creamery assists dairyman who are not fit patrons by moving out of their market large quantities of butter which would otherwise be in direct competition with their business. Seventh—it enables the farmers to raise his calves, swine and poultry in good condition. Eighth—it brings character, reputation and wealth to the community where they are established. We quote Olmsted county in illustration. Milk and cream is the best dairy state in the Union, and we need fear no market competition for our creamery products.

An interesting discussion was brought out by this paper, regarding the practical work of gathering cream. In regard to the handling of milk Mr. E. F. Holmes on this subject said: First—Select good cow, kind, yellow-skinned, quiet. Second—Give good, warm stable. Third—Give her all she can eat and digest. Put in stable summer and winter alike. Fourth—Milk quickly and strain at once; and set apart from anything that can impart bad odors. Set in deep cans; skim in about twenty-four hours, and stir the whey every time you put cream into the cream tank. He went on to show very vividly the striking contrast between the care and ignorant dairy farmer without plan or judgment, and the improved dairy farmer who takes due care of every point of his herd, and of his milk and cream. He said 64 to 68 deg. in winter, and 56 to 58 deg. in summer is the proper temperature for churning. A paper was read by O. C. Gregg of Marshall, How to Make Farming in Minnesota Successful. He said: The style of farming in this section of Minnesota for the past ten years has not proved it a paying business. Mortgages are stacked up in every county and great prosperity is not apparent. Successful farming is not connected exclusively with grain raising. It must include stock raising. Wheat raising, if successful, must in the future mean to take cheap wheat to the world's market. Our experience in wheat raising is not promising for this section. But Minnesota is the very first as an oat State, second as a rye State, third as a corn State, and in the highest place we must put the production of grasses. Blue grass, timothy and clover are perfectly adapted here. Acre for acre we cannot be beaten in these. We have seen a rising to raise the most difficult crop, and discrediting those more natural and most profitable.

On the management of creameries C. D. Vernon of Mankato, said: Successful management, in order to obtain the best results, involves the best means and skill in the manufacture of butter; good financing, and retaining the highest degree of confidence and good will among patrons. H. A. Holmes of Chatfield followed on the same subject. First, must be co-operation of the creamery men with each other. Farmers are coming to recognize the creameries as their best helpers. The difference in weather and station makes a difference in the quantity of butter obtained. Forty-eight to 55 deg. is the proper temperature for raising cream. Ice should not be used in raising cream. The last point was disputed by Secretary Rice, Mr. Hinton and Col. Litter. Mr. A. P. McKinstry read a paper on the best methods of testing cream. He said, two methods are known to me, which have the past year met with success: First, the test-tube plan; second, the Schobach & Bolander system. The test-tube system gives only a solid inch of cream, without reference to its value as a butter maker. The Schobach & Bolander plan consists in taking a half inch (56 cubic inches) of each patron's cream, churning and weighing the butter by itself, thus determining the exact amount of butter he should be paid for. The butter in the cream is in fact what is purchased. The test is, of course, made at the creamery. Any one can make it at home by taking a two-ounce fruit jar and putting in a quart of cream and shaking it by hand until the butter comes.

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Mr. E. Miller, D. D., pastor of the First Methodist church of St. Paul, gave an address on Mental Culture and Agriculture. An address was made by Col. A. M. Little, so many times re-elected secretary of the National Butter, Cheese and Egg association. His subject was the Importance of Our Dairy Interests. One speaker says: "The cow is the best mortgage lender in the world." Another said: "There is such a thing as a dairy bit, just as much as there is a No. 1 hard wheat bit, and we are right in the midst of it."

Tuesday morning after an inspection of the dairy fair, the association listened to the lecture of Dr. Grange on health of animals. He took up first the cause of abortion, naming among these: Very cold water in later season before parturition. Frosted food, especially to its impure water. Excessive muscular exertion and excitement. Animals threatened with abortion should be kept quiet. Relatives should be administered, such as fineure of lau lanum or chlorhydrate, and kept in a carefully ventilated room. If the mother is properly cared for, milking should be stopped six months before the birth of the calf; should be carefully fed, but not made too fat; allowed plenty of outdoor exercise; no surgical operations. After calving, mother kept in a comfortable place for a few days. The calf as soon as born should be attended to. Membranes removed from nose, etc.

Col. Litter has used for eighteen years one pint of wheat flour scalded to a paste for the successful bringing away of the afterbirth. Garget is inflammation of the udder, often accompanying parturition or deep inlets, all quarters or one being affected—result of over-supply of milk. Sometimes result of bad milking. Garget, hard, hot and red. Two forms of treatment, constitutional and local. First consists in removing constipation with epsom salts, etc., then give diuretics like saltpetre. Local treatment consists of application of hot water to cause fermentation, or poultice of spent hops, which retain heat and moisture a long time.

There was a discussion on the Schobach & Bolander system of testing cream. A. P. McKinstry and C. A. Houston advocated it, and believed that this would in time prevail. This method is fair to both buyer and producer. A certain quantity of cream does not represent a certain quantity of butter. C. A. Houston then discussed the importance of brand reputation. Brands in connection with any other good article are very valuable and important. A certain brand of flour sells for twenty-five cents more in Cedar Rapids than any other. The same fact is true of the dairy. Every creamery butter establishment over market price. If any creamery will produce a uniform grade of first-class product, its brand will add to the value, and establish and maintain a reputation.

Col. Litter spoke of the criminality of using another's brand without permission. A law should be on every statute book making the false use of brands a penal offense. E. D. Potter, a Minneapolis dealer, spoke of the producer keeping the products up to the brand. Never use your brand on inferior articles. A vigorous discussion next following on butter or cheese, in which Lawrence Dismar, Lansing, said that—Farmers did not receive a dollar a hundred for their milk by selling to creameries. The cheese factory pays this. He gets his calves well started before these manufacturing companies. There is too wide a difference between the price paid for cream and the market price of creamery butter. President Marvin, who manufactures about one half of the cheese produced in Minnesota, said: The average paid for cream in Olmsted county was 18 cents last summer. One hundred pounds of milk makes four inches of cream. Add the values of skim milk for calves and pigs and saving of oats. Butter is a necessity. Not one in six eats cheese. Butter making is not liable to be overdone as is cheese making. In this settled country butter is the most profitable. The over-production of cheese is easy and reduces the market. The price should be fixed for both cheese and butter when either pays best.

C. A. Houston believed in cheese factories and in creameries, too. His factories are fixed up to make both butter and cheese. In June and July they make butter, and let the calves have the skim milk. The rest of the season they turn to cheese. A spirited discussion followed. The general sentiment was that both were profitable in their place. The committee on change of name recommended a change to Minnesota Butter Cheese and Dairy association. Adopted.

The committee on premiums awarded: On Creamery Butter—First premium, F. D. Holmes, Owatonna; second, Marvin & Cammack. The Austin creamery made no entries. Dairy Butter—First premium, S. N. Frisbie; second, A. P. McBride; third, N. J. Leavitt. Red Butter—First premium, D. B. Vaughn; second, E. E. Spooner. Granulated Butter—First premium, Marvin & Cammack; second, F. D. Holmes. Sweepstakes on Butter—First, F. D. Holmes; second Marvin & Cammack. On Cheese—First, C. P. Williams; second Marvin & Cammack. On Dairy Utensils—First, S. D. Cherry, cream gatherers; second, O. V. Cairn company.

In the test made with the Goshen oval churn before the committee, six inches of cream used, temperature 62 deg., churning accomplished in eighteen minutes, producing six pounds of very fine butter. The committee on nominations for next year reported: C. E. Marvin, President; O. C. Gregg, vice president; W. C. Rice, secretary and treasurer. Mr. Marvin positively declined. The committee substituted the name of Col. C. G. Edwards of Spring Valley for president. Adopted as thus amended.

The committee on location reported Austin for the place of meeting next year of this association. The following is a complete list of the entries in the dairy fair in connection with the association. Entries closed on the night of the 19th inst: Class A—Creamery Butter—Marvin & Cammack, Rochester; F. D. Holmes, Owatonna. Class B—Dairy Butter—J. S. Decker, Austin; A. P. McBride, Lansing; R. Peck, Aust; D. Bero Lansing; William Richards, Austin; S. D. Brockway, Rochester; S. E. Spooner, Windsor; F. Conant, Udolpho; M. Peeler, Lansing; D. Gates, Austin; S. N. Frisbie, Owatonna; E. P. McBride, T. F. Gosline, London; R. H. Dinsmore, Austin; N. J. Leavitt, Waseca. Class C—Sweepstakes—Includes all entries. Class D—Roll Butter—H. Lyon, Lansing; H. Peck, Austin; S. N. Frisbie, Owatonna; S. E. Spooner, Windsor; F. Conant, Udolpho; S. B. Vaughn, Lansing; J. Jones, Harvey, Lansing; D. Gates, Austin; R. H. Dinsmore, Austin; M. McAdams, Austin; N. S. Lardy, Moscow; F. D. Holmes, Owatonna. Class E—Granulated Butter—A. P. McBride, Lansing; Marvin & Cammack, Rochester. Class F—Dairy apparatus—C. N. Beisecker, Austin, forty and sixty pound butter tubs; Marvin & Cammack, Rochester, sixty pound butter tubs; Henry Warren, Oschen, Ind., oval churn; Schock & Bolander, Orangeville, Ill., test churn; J. C. Cherry, Cedar Rapids, Iowa, carryme cans, and setting cans; J. H. Patterson, Austin, dairy apparatus; Ames Bros., Austin, Diamond feed mill; Ames Bros., Austin, rotary mower and wind mill grinder; A. H. Reed, Glenwood, Minn., Little Monitor corn sheller.

Wednesday evening the audience repaired to the new Masonic hall, where an elegant banquet was served, tables beautiful with flowers, individual bouquets at each guest's plate, mottoes cut from cheese on the walls. Two hundred and ninety plates were laid, and all were occupied.

Minnesota butter and cheese association is a pronounced success. Its third annual meeting has fully met the highest expectations of its officers. Far more pronounced societies have attracted less attention and called together a less noted body of practical agriculturists and dairymen. Among those present were: Col. R. M. Little, secretary National Butter and Cheese association, Deavenport, Iowa; Rev. E. Miller, D. D., S. J. U.; Dr. E. A. Grange, University of Michigan; C. A. Houston, president, Iowa Butter and Cheese association, and president Cedar Rapids dairy board of trade; O. C. Gregg, Marsh Hill, Minn.; S. S. Sweeney, Osage Iowa; O. L. G. Edward, Spring Valley; H. A. Holmes, Chaska; B. H. Holmes, Spring Valley; William Leavitt, Owatonna; Waseca; J. G. Cherry, Cedar Rapids; Col. Reed, president McLeod County Agricultural society; C. D. Vernon, Mankato; F. D. Holmes, Owatonna; A. P. McKinstry, Winnebago City; J. A. St. Clair, Fairmont; C. H. Blom, Algona; F. J. Curtis, Chicago; A. B. Hudson, Minneapolis; W. C. Rice, Rochester; C. E. Marvin, Rochester; besides a large number of the practical farmers of this whole section.

Col. Litter has used for eighteen years one pint of wheat flour scalded to a paste for the successful bringing away of the afterbirth. Garget is inflammation of the udder, often accompanying parturition or deep inlets, all quarters or one being affected—result of over-supply of milk. Sometimes result of bad milking. Garget, hard, hot and red. Two forms of treatment, constitutional and local. First consists in removing constipation with epsom salts, etc., then give diuretics like saltpetre. Local treatment consists of application of hot water to cause fermentation, or poultice of spent hops, which retain heat and moisture a long time.

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There was a discussion on the Schobach & Bolander system of testing cream. A. P. McKinstry and C. A. Houston advocated it, and believed that this would in time prevail. This method is fair to both buyer and producer. A certain quantity of cream does not represent a certain quantity of butter. C. A. Houston then discussed the importance of brand reputation. Brands in connection with any other good article are very valuable and important. A certain brand of flour sells for twenty-five cents more in Cedar Rapids than any other. The same fact is true of the dairy. Every creamery butter establishment over market price. If any creamery will produce a uniform grade of first-class product, its brand will add to the value, and establish and maintain a reputation.

Col. Litter spoke of the criminality of using another's brand without permission. A law should be on every statute book making the false use of brands a penal offense. E. D. Potter, a Minneapolis dealer, spoke of the producer keeping the products up to the brand. Never use your brand on inferior articles. A vigorous discussion next following on butter or cheese, in which Lawrence Dismar, Lansing, said that—Farmers did not receive a dollar a hundred for their milk by selling to creameries. The cheese factory pays this. He gets his calves well started before these manufacturing companies. There is too wide a difference between the price paid for cream and the market price of creamery butter. President Marvin, who manufactures about one half of the cheese produced in Minnesota, said: The average paid for cream in Olmsted county was 18 cents last summer. One hundred pounds of milk makes four inches of cream. Add the values of skim milk for calves and pigs and saving of oats. Butter is a necessity. Not one in six eats cheese. Butter making is not liable to be overdone as is cheese making. In this settled country butter is the most profitable. The over-production of cheese is easy and reduces the market. The price should be fixed for both cheese and butter when either pays best.

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The committee on nominations for next year reported: C. E. Marvin, President; O. C. Gregg, vice president; W. C. Rice, secretary and treasurer. Mr. Marvin positively declined. The committee substituted the name of Col. C. G. Edwards of Spring Valley for president. Adopted as thus amended.

The committee on location reported Austin for the place of meeting next year of this association. The following is a complete list of the entries in the dairy fair in connection with the association. Entries closed on the night of the 19th inst: Class A—Creamery Butter—Marvin & Cammack, Rochester; F. D. Holmes, Owatonna. Class B—Dairy Butter—J. S. Decker, Austin; A. P. McBride, Lansing; R. Peck, Aust; D. Bero Lansing; William Richards, Austin; S. D. Brockway, Rochester; S. E. Spooner, Windsor; F. Conant, Udolpho; M. Peeler, Lansing; D. Gates, Austin; S. N. Frisbie, Owatonna; E. P. McBride, T. F. Gosline, London; R. H. Dinsmore, Austin; N. J. Leavitt, Waseca. Class C—Sweepstakes—Includes all entries. Class D—Roll Butter—H. Lyon, Lansing; H. Peck, Austin; S. N. Frisbie, Owatonna; S. E. Spooner, Windsor; F. Conant, Udolpho; S. B. Vaughn, Lansing; J. Jones, Harvey, Lansing; D. Gates, Austin; R. H. Dinsmore, Austin; M. McAdams, Austin; N. S. Lardy, Moscow; F. D. Holmes, Owatonna. Class E—Granulated Butter—A. P. McBride, Lansing; Marvin & Cammack, Rochester. Class F—Dairy apparatus—C. N. Beisecker, Austin, forty and sixty pound butter tubs; Marvin & Cammack, Rochester, sixty pound butter tubs; Henry Warren, Oschen, Ind., oval churn; Schock & Bolander, Orangeville, Ill., test churn; J. C. Cherry, Cedar Rapids, Iowa, carryme cans, and setting cans; J. H. Patterson, Austin, dairy apparatus; Ames Bros., Austin, Diamond feed mill; Ames Bros., Austin, rotary mower and wind mill grinder; A. H. Reed, Glenwood, Minn., Little Monitor corn sheller.

Wednesday evening the audience repaired to the new Masonic hall, where an elegant banquet was served, tables beautiful with flowers, individual bouquets at each guest's plate, mottoes cut from cheese on the walls. Two hundred and ninety plates were laid, and all were occupied.

being evident that the proposition could not pass, Senator Logan withdrew it. Washington Special.—The election of Senator Sabin as chairman gives universal satisfaction, owing to the confidence felt by all in his personal fairness and his business-like politics. He said that the honor was unexpected and unexpected. He had declined, thinking it wiser to take some other member; but his colleagues were better otherwise and he had yielded when it was known that he was the unanimous choice. He had been in favor of Blaine in 1880, but had no candidate, as yet, for 1884. He was not insensible to the compliment to himself and to Minnesota, and should do all in his power to accomplish the most good for his party, with perfect fairness to all aspirants for the presidential honor. Mr. Sabin is one of the youngest men in the senate, being but forty years of age, and is, in addition one of the new members of that body, but is already considered one of its most promising men. He has been a delegate to every national convention since he went to Minnesota, namely those of 1872, 1876 and 1880, having gone to the state in 1871. In 1872 he was in favor of Grant's nomination, and in 1875 and in 1880 favored Blaine, although obliged to cast the Minnesota vote at Chicago for Widdow.

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