

Tillamook Herald.



ISSUED TWICE A WEEK—TUESDAY AND FRIDAY

LARGEST CIRCULATION OF ANY PAPER IN TILLAMOOK COUNTY

L. XX.

TILLAMOOK, OREGON, OCTOBER 31, 1913.

NO. 81

BUTTER AND CHEESE MAKERS AND DAIRYMEN'S CONVENTION MEETINGS ARE WELL ATTENDED.

Fifty Guests From Outside Points in Attendance, as Well as Good Delegations From All Parts of the County. Banquet at Hotel Tillamook is a Brilliant Affair. Chas. Kunze is Made President of Dairymen.

Tuesday's Session

Tuesday morning was taken up in the discussion of two papers, the first, on "Quality," by L. P. Høgersen, Junction City. He said:

How I interest my patrons in bringing better cream.

We started our creamery about a year ago with 41 patrons and have about 141 at the present time. The thing that I observed when I first began to receive cream, was the poor quality of a large percentage of same. It was old and stale, caused by feeding the different varieties of feed, such as kale, cabbage, potatoes, turnips, etc., at the improper time. These should only be fed immediately after milking. Quality is also reduced by mixing cream before thoroughly cooled, or by the use of unsanitary utensils. And also by being put in places where it absorbs bad odors, such as stables, caves or houses. Another bad thing is milking with hands wet from milk or not cleaning the udder before milking. In this way thousands of bacteria get into the milk and neither milk or cream will have a keeping quality. All these evils have to be overcome before we could make a good quality of butter. This of course took a great deal of time until I got the farmers to see that it was to their own interest.

Every can of cream is examined at the creamery in the presence of the patron. If it is fine he is told of it. This encourages him to continue with proper care for the cream. If in bad condition, he is asked questions and instructed in a pleasant way how to take care of his dairy utensils etc. They should be thoroughly washed and scalded and stored in wooden cans. Always be sure to clean the cow's udder before milking. If moist hands are necessary for milking, he should use a little vaseline.

In cooling his cream, I suggest he use a building with a cement floor where he could have room for his separator and also a tank for water for cooling the cream. This should be connected with a stock tank outside, so all the water that is pumped will go through the small tank and thus keep the cream cool. I tell the farmers who rent or those who are not financially able to do this, to use a wash tub in a shady place and change the water several times daily. By doing this, the patrons are keeping their cream fairly sweet and deliver it two and three times a week in the summer and twice in the winter.

Our competition has no restriction on the time of bringing in the cream or its quality. The farmers can keep the cream until the can is full, if it takes him two weeks. Can good butter be made from such a time? This I call unfair competition. But how can it be improved? My view of this is, a reaction must take place, each creamery must be confined to its own territory before the Oregon state brand will also represent quality. I hope to see the time when all creameries and stations will reject all bad cream the same as here in Tillamook and that no other creamery will accept what has been refused. The cows are tested for bacteria so that the farmers can weed out the poor ones or boarders. Skimmed milk is also tested so that they can guard against the loss of butterfat in the same.

The patrons are also urged not to skim less than 30 per cent cream, because skimmed milk is valuable on the farm and will also injure the keeping quality of the cream.

The barns should be so constructed that plenty of windows should be placed in such positions that the sun can readily enter them, because sunlight is one of the best agencies for killing bacteria that we have.

White washing of the barns is also recommended, as lime can be bought very cheaply and is one of the best purifiers that we can obtain.

My instructions are usually received with interest and improvements are shown along the lines advocated. When ever we have a creamery meeting or when I have a chance to talk quality to the patrons, I urge them to take care of the cream from the cow to the creamery, so that they will realize how important it is for them to cooperate with the buttermaker. Good cream is the foundation for the making of good butter.

We buttermakers must also show the patrons that we keep the creamery neat and clean in every respect. I was very much surprised when

attending our state convention at Albany to see the lack of interest shown by the buttermakers and also here. There are between 80 and 90 creameries in the state and we only had 14 entries of butter. More butter and nearly as much machinery was shown at a county fair in Wisconsin. Of course, we cannot expect the supply man to go to the expense of bringing a big line of up-to-date machinery when the creamery man does not attend. The question is this, why do the Oregon buttermakers not attend their conventions and exhibit their butter? How can we make the conventions more educational and enjoyable?

I feel that it is our duty to work hand in hand so that this organization will prosper still more in the future than it has in the past.

Mr. Høgersen was complimented by Messrs. Lea and Ziemer, on the excellent manner in which he conducted his creamery, which was fully up to date.

Factory Inspection.

Deputy Dairy and Food Commissioner L. B. Ziemer followed with a paper on "Factory Inspection," which was as follows:

Mr. Chairman and Gentlemen of the Convention: At the present time there is in every line of business whether in commerce manufacturing agricultural, or mining, a distinct, a very marked tendency towards improvement. A few years ago there was less effort in this direction.

Once in a while a man happens on some improvement which he gave to the world and we were glad to receive it, but we did not make a business of looking for improvements as we do now. At the present time there are a number of men employed by the State and by private firms. All looking to see where each line of business can be improved and how this can best be done. The search for improvements is becoming a business in itself, and that is a thing that I want to bring to the attention of the cheese and butter makers here. It is not only your business to make good cheese or butter and to do your daily duties well, but it is also your business to be looking for improvements. How can you make your factory better and your work better next year, than it is this year? There are many signs that conditions are improving in the dairy business.

It is only a little more than twenty years since the Babcock test was invented. About five years later the Marshall rennet test came out. About the time the Babcock test was given to the world, the Manns acid test was first described by Dr. Manns. Those events stand out like great landmarks in the cheese world. They were great and remarkable accomplishments, note worthy deeds far above the ordinary events of the day in importance.

We have the combined churn and worker, the starter can, combined pasteurizer and cooler which all add to the efficiency of our work.

Our factories should be large enough so we can turn around when we have to clean the corners. Have plenty of light for it is light that we want the more the easier it is to keep clean. The factory should be painted outside and inside. The doors and windows should be well screened so as to keep the flies out, for every living fly is a crime against society.

Consider for yourself the number of times you have seen flies feeding on sputum, on garbage, on filthy excreta. They dance and prance in our creameries and cheese factories, and hold high carnival at our dinner table. They scrape their feet, rub their wings and drop their specks on our sweet meats, yet we eat them. Do you like it?

In Denver during the fall of 1908, fifty six cases and six deaths from typhoid fever resulted from milk from a milk man, whose milk was found contaminated with flies that had fed on typhoid excreta from an uncovered vault.

The drainage of our factories is also very important and should be looked after to insure the factory, good drainage at all times.

The whey tank is directly responsible for a great many of our gases and whey flavor in our cheese, and should be washed every day.

Keep everything about the factory scrupulously clean. Your personality must not be overlooked. Have a nice lawn, plant trees and flowers, as this will help to get June fresh

air and add to the outside appearance of the factory for the outside looks of the factory is what is judged by the stranger as he passes by. Finish all of your work each day in the very best way that you can, and never allow your work to crowd you. But rather crowd your work.

Then let us be clean, and clean is my earnest request from the Oregon cheese and butter makers.

A discussion followed the reading of both of these papers. President Townsend taking exception to using the Oregon brand on poorly manufactured good. Mr. Ziemer did not see how they could help it, for butter which was made to-day might be in good condition, but by keeping it a few weeks it would become bad.

The afternoon session opened with an address by G. M. Dambert, of the U. S. Dairy Division, who explained what that department was doing to improve dairying all over the country.

At this meeting President Townsend appointed a publicity committee which was composed as follows: Addison Bennett Portland; Carl Abrahams, Salem; F. C. Baker, Tillamook.

Yield Causes Some Interest.

Adam Schmelzer read a paper on "Butter Fat and Cheese Yield," which created considerable discussion, and it was shown that the yield of cheese in Tillamook County was greater than in Wisconsin, as the cheese makers did not have to abuse the milk as much here as in the east. Reference was made to the Wisconsin cheese being put up much drier than Tillamook cheese, which some of the makers contended was the cause of the greater yield for Tillamook County.

Carl Haberlach read an interesting paper on "Dairy Development in Tillamook County," which we will publish later.

Foreign Competition.

A. H. Lea followed with an address. He complimented Tillamook County cheese makers for the excellent quality of cheese they were manufacturing, and stated that dairymen in this county were receiving more for their product than those of any other section. He further stated that Tillamook cheese had a wide reputation all over the coast country, with a good demand for it. Mr. Lea expressed himself as being somewhat concerned about the new tariff law and gave a number of instances where butter and cheese was being shipped in from Canada and other countries, some of which had been shipped to this country and placed in bond before the tariff bill was signed. He did not know what effect the foreign product would have on the price of our butter and cheese, but as it came in competition with the home product, he advised that the grade of our product be kept up and improved so that foreign competition can be more easily met.

Two letters were read by Secretary Kent, the first asking for some creamery man to consider the establishment of a new creamery at Silver Lake. The second was from the Corvallis creamery at Corvallis, and protested vigorously against the action of the Dairy Section of the Oregon Agricultural College, charging it with purchasing cream at a premium which no commercial creamery could pay and directly competing with the very busi-

ness men who by their taxes supported the institution. Prof. R. E. Graves of the O. A. C., who had just arrived in Tillamook, was asked to visit the convention and reply. He said that the College is teaching the making of butter to its pupils. It believes in making the highest grade only. For that reason it requires only the best of cream and to get it has offered 35c. The school makes only a limited amount of butter and sells it only to those connected with or near the college. Further conference between college authorities and the management of the protesting creamery was promised.

The Banquet.

The banquet at the Hotel Tillamook was a brilliant affair and reflected much to the credit of that splendid hostelry. The dining room was beautifully decorated and seven courses were served to 110 people without a hitch.

Jenkins orchestra furnished the music for the occasion and the musical program was augmented by two vocal solos; one by Miss Griffith of Portland and the other by Attorney Gerson of this city, both of which were well received.

At the conclusion of the banquet F. C. Baker, president of the Commercial Club acting as toastmaster, brought forth the cheese which had taken first prize that day and announced the maker of the same, Adam Schmelzer. The announcement was received with applause, and Mike Abplanalp, one of the directors of the Red Clover factory, the factory in which the cheese was made, was called forth to the honor of cutting the same for distribution.

After the distribution of the cheese, President Townsend of the Butter and Cheese makers made a few remarks which were followed by a statement by Secretary Kent, giving the scoring of the butter and cheese which had been entered in the prize winning contest of the day. He said that the cheese entries from Tillamook County had scored above 90, which showed a uniformity in make which meant that our cheese makers were progressive and all doing their best. The uniformity of the scoring also spoke well for the quality of Tillamook cheese.

The result of the scoring is as follows:

Butter—M. W. Rasmussen, Sunset Creamery, Portland, 96; J. C. Frost, Portland Pure Milk Company 95; Herbert Russell, Capital City Creamery, Salem, 94; Hygeia Farms company, Portland, 93; Ashland Creamery company, 92; N. Werth, Eugene, 92; Junction City Creamery, 92; Merril Meat company, Portland, 91; Merrill Creamery company, 90.

J. M. Dickinson, president of the Dairymen's Association, was called on for an address. The gist of Mr. Dickinson's remarks was a plea for unity between the Butter and Cheese Makers and Dairymen's Associations. It seems that there was a disposition on the part of some of the Butter and Cheese makers to hold their convention at La Grande instead of at Tillamook this year. This the Dairymen objected to vigorously, because of the fact that the interests of both organizations are so closely allied. The butter and

(Continued on Page 4.)

Scoring of Entries in Cheese Contest.

Maker.	Factory.	Flavor.	Texture.	Color.	Finish.	Total.
A. J. Schmelzer.	Red Clover.....	43 1/2	29	14 1/2	9	96
Hugh Barber.....	Mohler.....	43 1/2	28	14 1/2	9 1/2	96 1/2
Clarence Nelson...	Pleasant Valley..	43	28 1/2	14 1/2	9 1/2	96 1/2
A. Tinner.....	Fairview.....	42	29	14 1/2	9 1/2	95
Guy Ford.....	Maple Leaf.....	43	27 1/2	14 1/2	9	94
A. Christensen....	Tillamook.....	42	28 1/2	14	9 1/2	94
H. W. Thomas....	Clover Leaf.....	42 1/2	28	14 1/2	9	94
N. N. Kirby.....	Cold Springs.....	42 1/2	27 1/2	14 1/2	9 1/2	94 1/2
G. L. Burge.....	Long Prairie.....	41 1/2	28	14	10	93 1/2
Guy Bunn.....	Central.....	41	27 1/2	14 1/2	9 1/2	93
A. Schiappi.....	South Prairie.....	42	27 1/2	13 1/2	9	92 1/2
J. P. Mattoon.....	Nashokin.....	41	27	14 1/2	9 1/2	91 1/2
PERFECT SCORE.....		45	30	15	10	100

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