

DEPARTMENT OF AGRICULTURE

Des Moines, Iowa

R. W. CASSADY,
Secretary

M. G. THORNBURG,
Assistant Secretary

OFFICERS AND EMPLOYEES OF THE DAIRY AND FOOD DIVISION

Chief	R. G. Clark.....	Des Moines *
Assistant Chief.....	M. E. McMurray....	Des Moines
Chief Chemist.....	E. L. Redfern.....	Des Moines
Assistant Chemist.....	W. G. Jordon.....	Des Moines
Chief Record Clerk.....	C. S. Bogle.....	Des Moines
Chief Clerk.....	A. W. Day.....	Des Moines
License Clerk.....	R. V. Barker.....	Des Moines
State Inspector.....	J. B. Frisbie.....	Sheldon
State Inspector.....	F. L. Odell.....	Sioux Rapids
State Inspector.....	T. A. Clarke.....	West Bend
State Inspector.....	Guy Thomas.....	Clear Lake
State Inspector.....	Roy Scoles.....	Nashua
State Inspector.....	C. N. Hart.....	McGregor
State Inspector.....	D. T. Broers.....	Dyersville
State Inspector.....	Peter White.....	Davenport
State Inspector.....	F. D. Payn.....	Muscatine
State Inspector.....	Burr Willits.....	Burlington
State Inspector.....	A. A. Nolte.....	Ottumwa
State Inspector.....	L. E. Utterback.....	Centerville
State Inspector.....	J. W. Milnes.....	Creston
State Inspector.....	R. E. Long.....	Shenandoah
State Inspector.....	S. S. Rygh.....	Council Bluffs
State Inspector.....	E. J. Evans.....	Sioux City
State Inspector.....	B. F. Schultz.....	Sac City
State Inspector.....	Frank Johnson.....	Fort Dodge
State Inspector.....	A. D. Fiete.....	Iowa Falls
State Inspector.....	A. L. Landis.....	Waterloo
State Inspector.....	F. W. Stephenson.....	Oelwein
State Inspector.....	W. W. Newland.....	Cedar Rapids
State Inspector.....	O. P. Thompson.....	Iowa City
State Inspector.....	A. E. Robertson.....	Oskaloosa
State Inspector.....	B. O. Brownlee.....	Atlantic
State Inspector.....	E. E. Mittlestadt.....	Carroll
State Inspector.....	S. H. Oatman.....	Boone
State Inspector.....	Fred Susie.....	Marshalltown
State Inspector.....	H. E. Ritter.....	Des Moines
State Inspector.....	H. W. McElroy.....	Des Moines
Heavy Scale Inspector.....	E. J. Nolan.....	Des Moines
Heavy Scale Inspector.....	A. B. Briggs.....	Ottumwa
Assistant Record Clerk.....	Agnes L. Hermansen	Des Moines
Stenographer	Evelyn Rees.....	Des Moines
Stenographer	Helen T. Hackley.....	Des Moines
Stenographer	Fay Seaman.....	Des Moines
Janitor	W. W. Shaffer.....	Des Moines

LETTER OF TRANSMITTAL

HON. N. E. KENDALL, *Governor:*

Sir: I have the honor to transmit herewith the Thirty-seventh Annual Report of the Dairy and Food Division of this department for the year ending October 31, 1923, as a part of the twenty-fourth Iowa Year Book of Agriculture.

R. W. CASSADY,
Secretary, Iowa Department of Agriculture.

Des Moines, January 1, 1924.

DAIRY AND FOOD REPORT

DAIRY COMMISSIONERS

NAME	County From Which Chosen	Date of First Appointment	Years Served
Henry D. Sherman.....	Jones	May 1, 1886.....	1886—1890
Augustus C. Tupper.....	Mitchell	May 1, 1890.....	1890—1894
William K. Boardman.....	Story	May 1, 1894.....	1894—1898
*Levi S. Gates.....	Delaware	May 1, 1898.....	1898—1898
Byron P. Norton.....	Howard	Nov. 8, 1898.....	1898—1902
Herbert R. Wright.....	Polk	May 1, 1902.....	1902—1906

*Died October 11, 1898. Byron P. Norton appointed to fill vacancy.

Note: Name of Office changed by Act of Thirty-first General Assembly to Dairy and Food Commission.

DAIRY AND FOOD COMMISSIONERS

Herbert R. Wright.....	Polk	July 1, 1906.....	1906—1910
William B. Barney.....	Franklin	May 1, 1910.....	1910—1922
Russell G. Clark.....	Hamilton	May 1, 1922.....	1922—1923

CHIEF DAIRY AND FOOD DIVISION

Russell G. Clark.....	Hamilton	July 1, 1923.....	1922—
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LAWS ENFORCED BY THE COMMISSIONER

Dairy Law	Turpentine Law
Pure Food Law	Weight and Measure Law
Agricultural Seed Law	Sanitary Law
Concentrated Feeding Stuffs Law	Cold Storage Law
Condiment Stock Food Law	Commercial Fertilizer Law
Paint and Linseed Oil Law	Calcium Carbide Law
Insecticide and Fungicide Law	Egg Law
Restaurant Law	Hotel and Rooming House Law
Oil Inspection Law	Iowa Butter Mark Law
Container Law	Rendering Plant Law

Since the last report of the Dairy and Food Commission (October 31, 1922) a radical change has been made in the scope and manner of handling much of the Department's work. The Fortieth General Assembly created a new Department of Agriculture by consolidating under one head the Dairy and Food, Veterinarian, Animal Health, Oil and Hotel Departments.

The Dairy and Food Department was taken over in its entirety and placed in a division by itself, known as the Dairy and Food Division. Its powers were not curtailed, but rather increased as all the oil inspection and hotel inspection was placed in the Dairy and Food Division. After eliminating the city milk inspectors, the inspection force of the Department was increased from eighteen inspectors to thirty-two inspectors. The policy of having special inspectors for each line of work was changed to having each inspector do all the inspection in the territory allotted to him. The state was divided into thirty districts. With the exception of two scale men the remaining thirty inspectors were each given a district and authorized to do all the inspection work of the new department in his district. This strengthened the Department along dairy lines. By the nature of the work required it necessitated getting thirty men of dairy and creamery experience. This increased the old force of nine men proficient in dairy and creamery work to thirty.

As the consolidation act went into effect July 1, 1923, this report will include the eight months from November 1, 1922, to June 30, 1923, of the old Dairy and Food Commission and the four months from July 1, 1923, to October 31, 1923, of the Dairy and Food Division of the Department of Agriculture.

If the first four months' work of the new Department is an index of what is to be accomplished by the change, there will be a great increase in efficiency, as well as a marked decrease in expense. So far almost twice the work has been done at about two-thirds of the cost when the several departments were working separately. That the dairy and creamery work is not to suffer by the consolidation, the following comparison between the inspection done last year in July, August, September, and October and what was done this year during the same months is here given:

	Inspection 4 Mo., 1922	Inspection 4 Mo., 1923	Gain in 4 Mo.
Cream Test Scales.....	863	2,953	2,090
Cream Station.....	1,685	3,098	1,413
Creameries.....	344	631	287
Dairyman.....	94	461	367
Ice Cream Factories.....	176	308	132
Milk Wagon.....	36	306	270
Farm Dairies.....	122	225	103
	3,320	7,922	3,602
	4 Mo., 1922	4 Mo., 1923	Gain
Number Meetings Attended.....	51	221	170
Number Complaints Investigated.....	318	744	426
Number Samples Collected.....	232	1,017	785
Number Samples Tested.....	2,238	2,452	214
Number Prosecutions.....	27	84	57
Number Examinations Given.....	300	572	272
	3,166	4,869	1,704

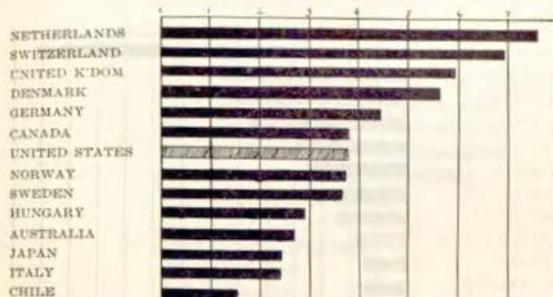
This represents only a small part of the improvement made by the consolidation, and is mentioned here to justify the claim that was made at the time, that the Dairy Department would not suffer by the change. What has been accomplished by the inspection service since July 1, 1923, is shown in other parts of this report.

DAIRYING

Ever since the first settlers came into Iowa in their ox drawn covered wagons with the little cow tied behind, the cow has played an important part in the agricultural growth of the state. From the first the cow and the hen have borne the burden of the household expenses, furnishing much of the food and with the surplus traded at the store for that which could not be raised on the farm. Each year as the farmers have come to realize the commercial value of their roughage when marketed in the form of milk, cream and butter, the interest in dairying has increased. It is through the dairy cow that this roughage is converted into food products which form such a large and important part of the diet of our entire population, and for which consumers pay more than \$3,000,000,000 a year or about \$30.00 per person. She is a machine that converts the grasses of the pasture, the roughage and by-products of the grain into milk, the most valuable food for man. Only through the agency of animals can such roughage be converted into human food. No animal on the farm returns a product of so much food value as the cow for the food eaten.

It is in the lean years of drouth, soft corn and crop failures that dairying is most appreciated. The cream check and the egg money do much to tide the farmer over these years of depression. Dairying has increased in some portions of our state to the extent that the cow dominates the work on the farm. Where this occurs prosperity prevails. Even during the recent deflation the dairy farmer was in much better shape than his grain growing neighbor. As the larger tracts of land were divided into smaller farms it became necessary

AVERAGE MILK PRODUCTION PER COW
Thousand Pounds Per Cow



to cultivate the land more thoroughly, keep more stock, and to transform on a more diversified plan. The cow fitted well into this transformation. She is adapted to intensive farming, largely because she produces the most human food to the acre. She enriches rather than depletes the land. Those ingredients of the soil that maintains its fertility are left almost entirely on the land when the products of that land leave the farm in the form of dairy products. The cow builds up instead of tearing down.

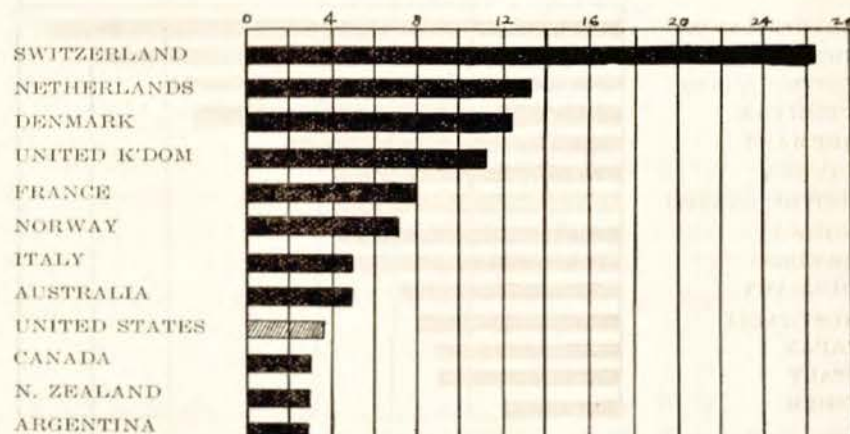
Dairying does not expand rapidly. A good dairy farm is the result of slow growth. The best herds are obtained by a consistent course of breeding rather than by purchase, and at less cost. High prices do not stimulate production to over-production as other branches of agriculture. It is a stable enterprise, providing a regular income and appeals to the man who is satisfied to spread his success over a period of years and not to the get-rich-quick type. The increase in the number of calves in any one year will in two or three years increase the number of cows for milk production,

but lower prices and unfavorable conditions may decrease the number of calves raised the next year. So there is very little danger of a rapid increase in dairy cattle.

Dairy products fluctuate less from year to year than most farm products, as the last three years have demonstrated. Dairy cattle when no longer desired for milk purposes can be fattened and sold for beef. These cattle with the veal calves from dairy herds furnish about one-fourth of our beef and veal supply.

Science has played an important part in the demand for milk

YEARLY PER CAPITA CONSUMPTION OF CHEESE
POUNDS PER CAPITA



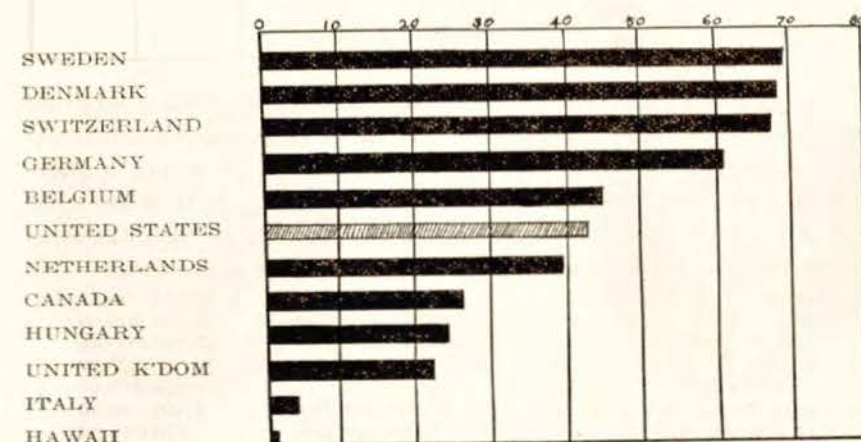
products in the last few years in bringing the public to realize the part milk plays in developing a strong and healthy people. Rich in fat, dairy products are also rich in vitamine (A) so necessary in the development of children. While this important vitamine is found in egg yolk and green leaf vegetables the mother need not worry over this important factor in the diet when milk, butter, and cheese are used regularly.

The records show an increase in the use of dairy products in both cities and rural districts of our country. This is due in part to the increased knowledge on the part of the public of the food value of milk and also to the better quality and improved methods of distribution. Most cities of any size so regulate the sale of milk that many times they get a better and more even quality and handled more sanitary, than is delivered in the smaller and rural communities. In our own state there are cities which have passed milk ordinances requiring all milk not coming from credited herds to be pasteurized, also defining the sanitary conditions under which this

milk shall be handled. That all this has its effect on the amount of milk that is consumed is shown in the following: In 1890 the annual per capita consumption of milk in the United States was twenty-two gallons. In 1920 it was forty-three gallons, and 1922 fifty gallons.

That we may have no fear of over production for some years at least, comparisons of the yearly per capita consumption of milk, butter and cheese in the different countries have been herein inserted. These comparisons were taken from the 1922 report of the United States Department of Agriculture. All of which goes to show there is much room for expansion right here at home.

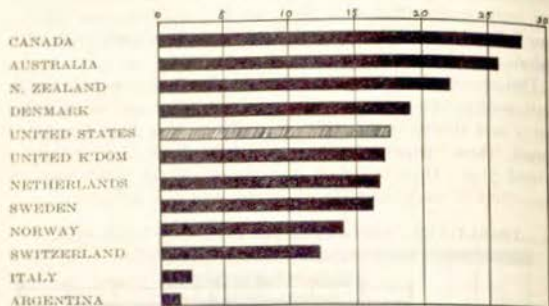
YEARLY PER CAPITA CONSUMPTION OF WHOLE MILK
GALLONS PER CAPITA



Too much praise cannot be given the National Dairy Council for what they have done and are doing to increase the consumption of dairy products. Now if the farmers will do their part by decreasing the cost of production, which can be done without decreasing their margin of profit, by better cows and more consistent feeding, there will be little danger of the farmer having to sell the products of his cows for less than the cost of production.

Nineteen hundred and twenty-three will go down in history as a good year for dairying. The dairy farmer has had a good market and a keen demand for his product. 1922 and 1923 will be long remembered as the complaining years for the farmer. His cries of distress have been widely published by the press and re-echoed by the politician, but you have heard little from the man who milked the cow.

YEARLY PER CAPITA CONSUMPTION OF BUTTER
POUNDS PER CAPITA



The interest in dairying as well as the production has not lessened any during the year. Never have our farmers shown so much interest in the pure bred of high producing strain. It is not a question of more cows so much as better cows. Even as it is the cow is doing her part toward increasing Iowa's income as the following estimate of the total value of her products for last year show:

Creamery Butter	132,878,353 lbs.	\$ 52,500,000.00
Ice Cream	5,800,000 gal.	5,356,000.00
Market Milk	900,000,000 lbs.	22,500,000.00
Cheese	441,940 lbs.	88,125.00
Cottage Cheese	250,000.00
Farm Dairy Butter	11,250,000 lbs.	4,500,000.00
Condensed Milk	7,500,000 lbs.	570,000.00
Skim Milk and Butter Milk	3,500,000,000 lbs.	9,720,000.00
Fertilizer	11,600,000 tons	16,400,000.00
Total	\$117,614,125.00

IOWA BUTTERMILKERS MAKE GOOD

If there ever has been any doubt about Iowa buttermilkers' ability to make the best butter in this country, that doubt surely must have been dispelled this year when we consider what our buttermilkers did at the two national contests held at Syracuse, New York, and Madison, Wisconsin. They won all the prizes offered except a silver and bronze medal. They won five out of six at Syracuse and duplicated this at Madison. In addition to this, they won the prize banner offered by the National Creamery Buttermilkers' Association to the state obtaining the highest average score. At Madison buttermilkers from sixteen states competed, while at Syracuse

twenty-three states competed with Canada and Ireland in addition.

That Iowa's buttermilkers are not only good at making butter, but are also good at judging butter, is evidenced by their record at the judging contest held at Madison during the National Convention. They won four out of the five premiums offered.

Too much praise cannot be given these men for what they have done. The benefit that their creameries, their state, and the dairy industry receives directly and indirectly cannot be measured in definite terms. Their reward must come through the knowledge that Iowa fully appreciates what they are doing to demonstrate that we not only can, but do make the best butter in the United States.

IOWA'S MEDAL WINNERS IN NATIONAL CONTEST

Syracuse, New York



John M. Hansen, Coulter
Gold Medal
Score 95



A. H. Bents, Maynard
Silver Medal
Score 94.75

STORAGE
BUTTER
CONTEST



Andrew P. Anderson,
Graettinger
Bronze Medal
Score 94.5



Otto F. Weger,
Strawberry Point
Gold Medal
Score 96

FRESH
BUTTER
CONTEST



Watson Shiek,
Lone Rock
Silver Medal
Score 95.75

IOWA'S MEDAL WINNERS IN NATIONAL CONTEST

Madison, Wisconsin



A. H. Bentz, Maynard
Gold Medal
Score 96

FRESH
BUTTER
CONTEST



D. W. Mohler, New Hampton
Silver Medal
Score 95.75



John S. Smith, Rockwell
Bronze Medal
Score 95.5



Otto Weger
Strawberry Point
Gold Medal
Score 95.75

STORAGE
BUTTER
CONTEST



D. W. Mohler
New Hampton
Bronze Medal
Score 95.25

FILLED MILK LEGISLATION

Since our last annual report our legislature as well as congress have both passed a filled milk bill. Filled milk is a compound of skimmed milk and coconut oil. The butter fat is taken out of whole milk by separation. The skimmed milk is then mixed with from three to four per cent coconut oil and this mixture is then reduced by evaporation to about one-half its bulk. The evaporation reduces the bulk of the coconut oil very little so that when the mixture is ready for canning it consists of skimmed milk reduced one-half containing six to eight per cent fat as the coconut oil was not reduced to speak of. The compound is an exact imitation of evaporated milk in color, consistency, smell and taste. It can be distinguished from evaporated milk only by a chemical test. As it can be manufactured for half the cost of evaporated milk the inducement is not only strong for its manufacturer but it appeals to the merchant on account of its lower selling price.

It was a violation of the pure food and drug act to sell this imitation as milk, but it was permitted to be sold under its own distinctive name. The manufacturers therefore did not label their product milk but used such trade names as "Hebe," "Caroline," "Nutro," etc. As it was put up in the same size and style can as the genuine article there was a strong temptation for the merchant to pass out the imitation instead of the genuine article. This practice was becoming so general that the public health and dairy interests demanded a law prohibiting its manufacture, that being the only way to prevent its being passed off on an unsuspecting public.

An eminent physician made the following statement before the New York legislature: "I am in favor of prohibiting the manufac-

ture and sale of filled milk. There is no economic necessity in our country for this imitation and debasement of pure evaporated milk. There is a biological function of butter fat which cannot be supplied by any vegetable fat in combination with skimmed milk. The growth of their bodies, the quality of their teeth and the health of the children depend largely upon milk in the diet. There is no evidence of a satisfactory substitute. There is every evidence against this invasion of cheap vegetable fat."

Our civilization depends more upon milk than any other article of our diet. We should, therefore, do everything possible to encourage dairying. We need it both to preserve the fertility of the soil and to furnish the public with nature's best food for the growing child.

The law passed by the forty-eighth general assembly prohibits the manufacture and sale of milk cream, ice cream skim milk, butter milk, condensed milk or evaporated milk, powdered or desiccated milk, condensed skim milk or any fluid derivatives of any of them to which has been added any fat or oil than milk fat, either under the name of said products or any trade name whatever. It carries a penalty of from \$25 to \$100 for its violation. Its enforcement is placed in the department of agriculture.

CREAM GRADING

Last fall a meeting was held at the college at Ames to agree on some regulations for grading cream. Representatives of the college, the dairy and food commission, the co-operative creameries and the centralizers were present. Four grades were agreed upon. These grades were made a ruling of the Dairy and Food Department by the Commissioner and were approved by the Executive Council December 22, 1922.

The four grades are here presented:

EXTRAS

Extras shall consist of sweet cream, clean in flavor and not to contain more than .2 of 1% acidity.

FIRSTS

Firsts shall consist of cream that is clean, smooth, free of all undesirable odors, clean to the taste, only slightly sour, and shall not contain more than .4 of 1% of acidity.

SECONDS

Seconds shall consist of cream that is too sour to grade as firsts: May contain undesirable flavors or odors to a slight degree, also that which is too old to pass as firsts. All sour cream containing less than 28% butterfat shall grade as seconds.

ILLEGAL CREAM

Under the law cream is food, and any cream produced from an unhealthy cow or consisting in whole or in part of a filthy, rancid, decomposed or putrid substance shall not be offered for sale. Neither shall such cream be purchased.

An economical and practical acidity test was adopted by the Commission, which consisted in taking nine cubic centimeters of cream and adding to it a certain amount of lime water to which an indicator has been added. As alkalies destroy acids, the amount of lime water used will destroy the acid up to the standard fixed and the mixture will remain pink, the color of the indicator. If the acid content is higher than the standard the mixture will remain white.

Any operator can make his own lime water by adding four ounces of builders' unslaked lime to one gallon of water. Add to this a small quantity of the indicator on the point of a knife until the mixture, after a thorough stirring, is a bright cherry red.

The size of the cup used for measuring the lime water depends on the acidity standard. That is, it would take a measure twice the size for testing firsts as one for testing extras. These cups or measures can be purchased at any supply house. The capacity of a cup to test extras would be 4.2 cu. cn., for firsts or .4 of 1% acidity 8.2 cu. cn., and for .6 of 1% acidity 12.7 cu. cn.

There is no controversy over the question as how cream should be paid for. Everyone admits the price should conform to the quality of the product. Several attempts have been made at different times to get a general agreement, by the centralizers, co-operatives and individual buyers of cream, to go on to a cream grading basis. While all were of one mind as to the desirability of such a plan, competition was too keen to permit a practical carrying out of the scheme. At the present time cream grading is largely an individual affair. Each move that is made is a step forward and leaves its imprint on the business. There are always a few of the many that try it that stick and they are today our most progressive creameries. Of the 435 creameries in the state 176 grade, most of them making two grades. Each year finds additions to those who

are recognizing quality in their buying and it is the prediction of this department that competition, if nothing else, will soon put all our cream buyers on a grading basis.

The amount that is lost to this state each year because of the amount of our butter scoring below 90 is enormous. It runs in the millions. We doubt if any other class of business would be content with such a waste. For it is a waste to permit the number of pounds of butter fat each year that we do, to shrink in value from two to ten cents per pound between the time when the cow gives down the milk and the butter is put on the market.

THE STATE BUTTER MARK

We are again calling the people's attention to the Iowa Butter Mark, a cut of which is here shown with a list of the licensed Iowa creameries using the state trade mark. Four creameries were added this year. Cuts of their butter makers are also presented in this issue.

The dairy interests of Iowa owe much to the twenty-one creameries and their butter makers who have complied with all the requirements that entitles one to use the trade mark on his butter. They are the men who maintain the standard towards which all our creameries should work. Coupled with our prize winners they do even more for their state than for themselves. Iowa as well as the whole middle west profited infinitely more than John Stewart back in 1876 when the butter made in his creamery won the gold medal at Philadelphia, and so it has been from that day to this. It is the prize winners, the men who break the records, they who make a product whose quality is unquestioned, who advertise our state as no other form of advertising does.

We doubt if our creameries realize the commercial value of a trade mark such as the State Butter Mark. It has been stated that the word "Royal" the trade mark of the Royal Baking Powder is valued at \$1,600,000 per letter or \$8,000,000. This perhaps is an exceptional case, but it goes to show that it pays to make your product of such quality that you can market it under a brand that guarantees it to the purchaser. Emerson is credited with the following: "If a man write a better book, build a better house or make a better mouse trap, even though he live in the wilderness, the world will make a beaten path to his door." We cannot see why this would not apply to butter as well as to books or mouse traps. Quality is the best insurance that a creamery can take out against

over production, a sluggish market or any of the drawbacks to which trade is heir to. It is the steady trade that appreciates a dependable product and is willing to pay a little extra for it that is the backbone of any well established business. The sooner our butter makers appreciate all this and bring their creameries up to the State Butter Mark standard, the sooner will we have that beaten path to Iowa.

It means a better price to the farmers, better dividends to those who own our creameries and better salaries for the butter makers. It will do much to help solve the problems that now confront the farmer.

Rules and regulations concerning the use of the State Butter Mark are printed in pamphlet form and can be had by writing to the department. Ask for Bulletin No. 16.

TRADE-MARK ADOPTED FOR FIRST QUALITY
IOWA BUTTER



LIST OF LICENSED IOWA CREAMERIES USING STATE
TRADE-MARK

Strawberry Point Farmers Cry. Assn.	Strawberry Pt.	License No. 1
Farmers Creamery Company	Manly	" No. 2
Algona Co-operative Creamery Co.	Algona	" No. 4
Bremer Creamery Company	Bremer	" No. 6
Hull Co-op. Creamery Co.	Hull	" No. 7
Center Valley Creamery Co.	Sumner	" No. 8
Lake Mills Creamery Co.	Lake Mills	" No. 9
Washington Creamery Co.	Waverly	" No. 10
Tripoli Creamery Co.	Tripoli	" No. 12
Tenold Creamery Co.	Northwood	" No. 13
Denver Creamery Co.	Denver	" No. 14
Klinger Creamery Co.	Readlyn	" No. 15
Readlyn Creamery Co.	Readlyn	" No. 16
Artesian Creamery Co.	Waverly	" No. 17
Farmers Co-op. Creamery	Oelwein	" No. 18
Siegel Creamery Company	Tripoli	" No. 19
Farmers' Mutual Co-op. Creamery	Maynard	" No. 20
Lost Island Creamery	Graettinger	" No. 21
Plymouth Co-op. Creamery	Plymouth	" No. 22
Farmers' Butter and Cheese Assn.	Northwood	" No. 23

THIS YEAR'S ADDITION TO IOWA'S BUTTER MARK
GROUP



O. I. Kloock, Northwood
Farmers' Butter and Cheese
Association



A. H. Bentz, Maynard
Farmers' Mutual Co-op.
Creamery



A. P. Anderson,
Graettinger
Lost Island Creamery



M. Mikkalson, Plymouth
Plymouth Co-op.
Creamery

MARKET MILK

As stated at the beginning of this report the Department of Agriculture discontinued the financial aid to the city milk inspectors in the eighteen larger cities of the state that was given them by former dairy and food commission.

It was thought by the department and concurred in by the committee of retrenchment and reform that as so many of our cities were passing a milk ordinance it was hardly fair for the state to give aid to twenty of the larger cities, who on account of their size were better able to stand the expense of its milk inspection than the smaller community.

The law permitted a limited amount of state aid to not over twenty cities of at least ten thousand population. Notwithstanding the change the department has not ceased to be interested or withdrawn its support from any of the cities of the state.

Our inspectors are under instructions to work with and help in every way possible the local authorities in the regulation of their milk supply. They inspect dairy farms, milk wagons and all places where milk is sold or prepared for sale. They pick up samples and test same. By our thirty men all having dairy experience we now give all the cities, large or small, the same attention that only the larger ones received before.

We conducted a market milk contest this fall in twelve of the larger cities, the same as last year and the year before. We find these contests have a stimulating effect on the milk distributors in the several cities.

Below we give the basis on which the scoring is made. The number of points opposite each distinctive quality of the milk being necessary for a perfect score:

35 points for bacteria
25 points for flavor and odor
10 points for cleanliness
10 points for fat
10 points for solids not fat
5 points for acidity
5 points for container

100

The scores for the contests for last three years are as follows:

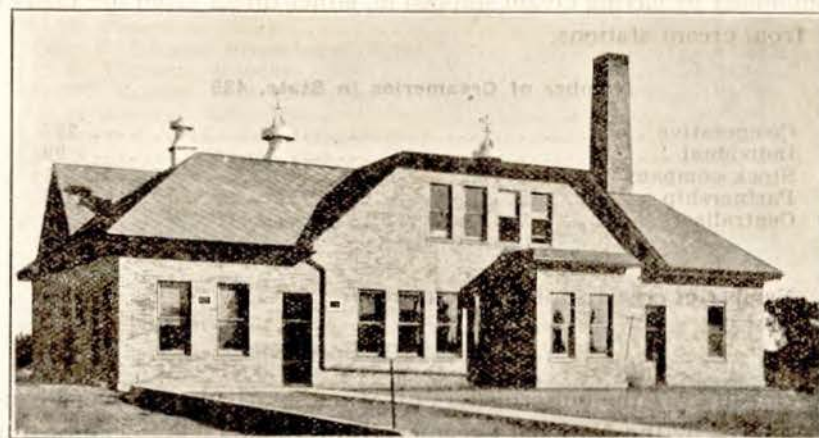
	1921	1922	1923
Cedar Rapids	88.93	74.00	73.91
Sioux City	80.57	78.06	78.42
Dubuque	77.36	79.57	84.40
Des Moines	76.20	77.22	90.65
Burlington	69.35	65.32	68.00
Waterloo	68.83	71.72	67.63
Davenport	64.08	73.04	67.30

Marshalltown	63.26	71.32	68.40
Mason City	62.58	80.88	84.32
Ottumwa	61.80	72.29	76.05
Fort Dodge	61.64	78.57	84.17
Council Bluffs	69.00

The falling short of a perfect score is due largely to high bacteria count and not to low points on the other qualities. In none of the cities was the bacteria count high enough to indicate a dangerous condition. The milk distributed in our larger cities is good, yet we must not let it rest there. We should be satisfied with nothing but the best here in Iowa, where all the conditions for the highest type of dairying exist.

The highest scoring individual milks were as follows:

Raw Milk Class	
H. E. Cox Dairy, Fort Dodge.....	96.50
Phil Craig, Dairy, Des Moines.....	95.75
F. A. Taylor Dairy.....	95.00
A. Coppen Dairy, Sioux City.....	95.00
Pasteurized Class	
Irv Jones Dairy, Des Moines.....	96.00
Graham & Garretson Dairy, Ottumwa.....	94.00
V. E. Soderstrom Dairy, Sioux City.....	93.75



Iowa's 435 creameries (an increase of 11) have had another prosperous year. Their output totalling 132,878,353 pounds is an increase over last year of 8,910,264 pounds. The following table shows the amount of milk and cream purchased to produce this, also where disposed of:

Milk received	173,418,417 lbs.
Cream received	360,706,338 lbs.
Pounds butter manufactured.....	132,878,353 lbs.
Pounds sold to patrons.....	4,687,725 lbs.
Pounds sold in Iowa.....	30,792,353 lbs.
Pounds sold outside the state.....	106,521,280 lbs.

The following table showing the amount of creamery butter sold in Iowa during the past twelve years may be of interest:

1912	12,694,729 lbs.
1913	14,716,555 lbs.
1914	15,105,725 lbs.
1915	15,842,119 lbs.
1916	16,439,883 lbs.
1917	12,958,678 lbs.
1918	16,827,457 lbs.
1919	15,842,119 lbs.
1920	18,719,251 lbs.
1921	22,627,283 lbs.
1922	25,714,769 lbs.
1923	25,480,078 lbs.

The foregoing figures represent butter manufactured by Iowa plants and does not include butter consumed within the state manufactured by plants located in adjoining states, or made on the farm.

There are few communities in the state that do not have a creamery or the cash cream station. We give here the number and kind of creameries in the state. We have classed as centralizers those creameries (mostly stock companies) who buy outside of their own community by having cream shipped in, either direct from the farmer or from cream stations.

Number of Creameries in State, 435

Co-operative	227
Individual	99
Stock company	41
Partnership	18
Centralizers	50
	435
Number of cream stations (estimated)	3,500

IOWA WINS THE BANNER

Prior to 1921 the buttermakers of Minnesota had won every banner offered by the National Creamery Buttermakers' Association for the best ten scores. That year (1921) ten of our buttermakers came to the front with an average score of 95.45 and the banner was brought to Iowa for the first time. Last year (1922) we again had to bow to Minnesota's high score. But not discouraged, our boys entered the contest this year with the determination that if Minnesota retained that banner it would be at the end of a real contest. An error was made by the officials in computing scores and it was first thought, and so announced, that the banner would go to Minnesota, but on checking over the scores again by the officials it was

found that Iowa had won with a final average score of 94.558. Minnesota's final average was 94.540 and Wisconsin's 94.316.

This, coupled with almost a clean sweep in all classes at both Syracuse and Madison, makes this truly a banner year for Iowa's buttermakers. A list of those to whom we are indebted for this last triumph follows.

Fresh Butter

A. H. Bentz, Maynard	96.00
D. W. Mohler, New Hampton	95.75
John S. Smith, Rockwell	95.50
H. J. Wargowsky, Boyden	95.25
A. D. Gimer, Klemme	94.75
M. J. Mikkalson, Plymouth	94.50
A. F. Bremer, Hampton	94.25
Theo. F. Slack, Sumner	94.25
Otto Kloock, Northwood	94.25
Carl Hovland, Lake Mills	94.25

Average 94.875

Cold Storage—First Scoring

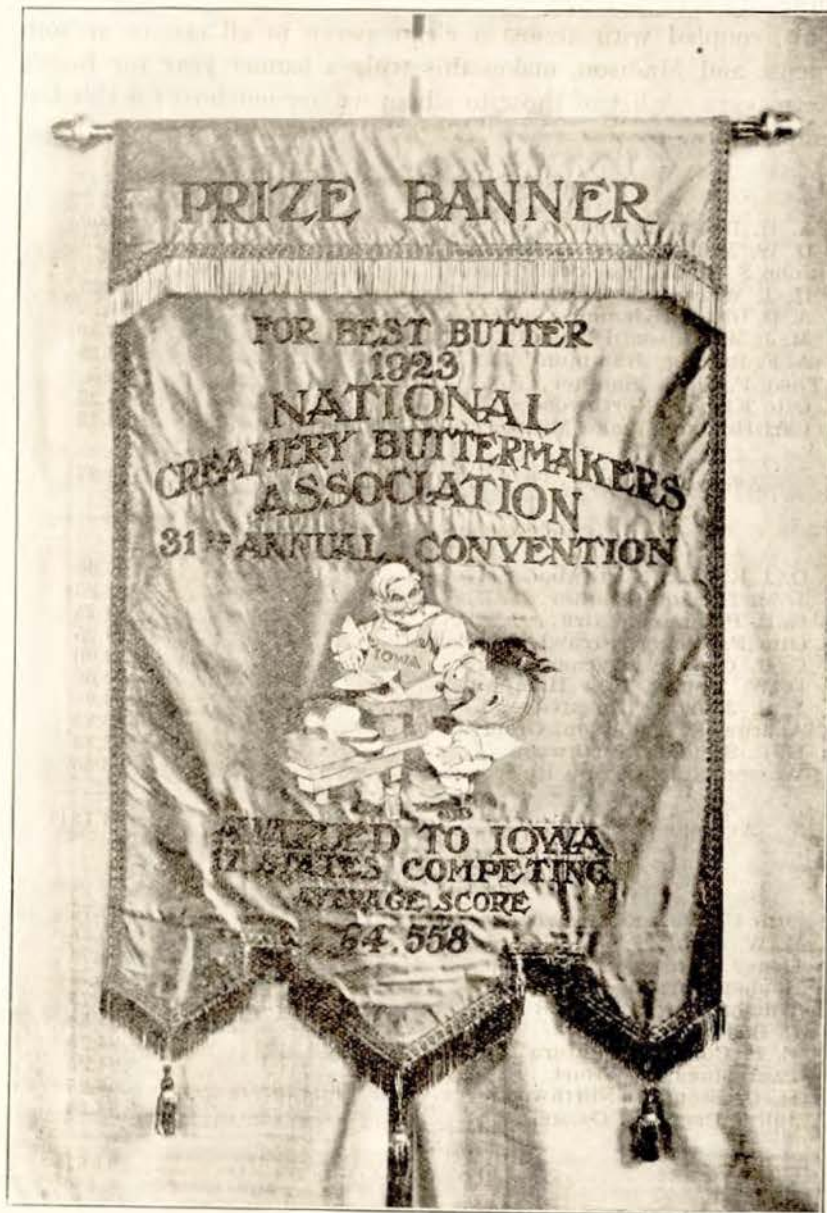
O. J. Kloock, Northwood	95.00
J. M. Hanson, Coulter	94.25
C. B. Peterson, Exira	94.25
Otto F. Weger, Strawberry Point	94.25
C. R. Conway, Garner	94.00
D. W. Mohler, New Hampton	94.00
J. C. Jenson, Ringsted	94.00
Andrew P. Anderson, Graettinger	93.83
H. C. Stendel, Northwood	93.83
Watson Shick, Lone Rock	93.83

Average 94.124

Cold Storage—Second Scoring

Otto F. Weger, Strawberry Point	95.75
D. W. Mohler, New Hampton	95.25
Henry Hanson, Graettinger	94.75
Reuben Larson, Osage	94.75
Watson Shick, Lone Rock	94.75
C. B. Peterson, Exira	94.50
E. P. Conway, Ventura	94.25
Paul Macauley, Burt	94.25
H. C. Stendel, Northwood	94.25
Julius Brunner, Osage	94.25

Average 94.675



Prize Banner for Best Butter, 1923

EGG LAW

The purpose of the Egg Law which went into effect April 25, 1919, was to promote fair dealing in eggs, and increase the value of Iowa's egg crop. The enforcement of this law has been no easy task. With only ten inspectors in the field, whose duty it was to enforce egg candling, they were unable to get over their territory often enough but what the opportunity between visits to buy case count was too good.

A good share of the eggs are bought direct from the farmer by the country merchant, who is taking these eggs not for a profit in handling but as a means to draw customers. He is often willing to stand the shrinkage of bad eggs, if by so doing he draws trade. The big buyer is also inclined at times to side step the law, and offer a case count price in order to turn shipments his way. Hence it has been a constant fight to keep the trade well within bounds.

We have been rather more successful this year than usual, partially because we have been more rigid in the enforcement of the law, and partially because since July 1 we have had three times as many men in the field, whose duty it was to enforce the candling of eggs before being paid for. Since May 1 of this year prosecutions have been made against twenty-nine dealers. So far as the law goes, it has been a great help in eliminating the bad eggs, but beyond that we are still at the mercy of the indifferent producer whose interest in his eggs does not go beyond the egg unfit for food. He takes no pains to eliminate the little egg, the dirty egg, or the held egg, so long as it has not reached the inedible stage.

A trade journal says that a survey of the New York egg market for one year by the U. S. Department of Agriculture shows that less than one-half of the eggs sold on that market grade as extra first, or strictly fresh stuff. A representative case showing the average percentage of low grades, would sell about as follows when strictly fresh is worth fifty-one cents:

Grade	Per Cent	No. Doz.	Price	Total
Loss	3.4	1	.00	.00
Checks	9.2	2¾	.32	.88
Dirtyes	12.5	3¾	.35	1.32
Seconds	10.1	3	.40	1.20
Firsts	20.1	6	.42	2.62
Extra firsts	47.7	13½	.51	6.88
	100	30	.43	12.90

This figures out a loss of \$2.40 per case from what a case would bring if the whole case had sold for 51c or a loss of 8c per dozen.

This loss does not take into account the loss that is sustained here at home before the eggs are shipped.

We would not say it is possible to have every egg delivered in New York a strictly fresh egg, but we can deliver on the average more than 47%. We should have at least 75% grade as Extra First. That would be an increase of 5c per dozen on the 175,000,000 dozen produced in Iowa last year, provided 51c was the average price for the year. As the average price was around 36c the increase would be nearer 3c or close to \$5,000,000.00 on Iowa's yearly output. Add to this the shrinkage caused by the bad and broken eggs thrown out before the eggs are shipped and we fall short between \$6,000,000.00 and \$7,000,000.00 of what our yearly production should bring if 75% of the eggs laid were delivered in market as extra first or strictly fresh.

The loss will not be overcome as long as the farmer gets full price for his little and dirty eggs. Eggs should be graded before paid for instead of after. The loss would then be placed where it belongs. Then, and not until then, will we reduce in any marked degree that large percentage of eggs that grade between the strictly fresh and the bad eggs. Even under the present system it would be practical to buy on a two grade basis, putting all little, dirty, cracked and held eggs into second grade. This would leave the clean, fresh and fair sized eggs for the first grade.

As a large percentage of the eggs are produced in four months of the year the refrigeration or holding is imperative in order to stabilize the business and prevent a glutted market in the spring and an egg famine in early winter. Cold storage men say a strictly fresh egg placed in storage in the spring can be so held under the present methods of refrigeration that in the fall it is a better egg than many of the so-called fresh eggs you get from the average grocer. Here again, quality is a prime factor in the holding of eggs. What the cold storage man meant by a strictly fresh egg were eggs that were delivered at least twice a week, that had been laid in clean nest, and kept in a cool and dry place free from undesirable odors. The shell of the egg is not impervious, and the yolk easily becomes tainted when subjected to strong odors or damp and musty surroundings. What taint the egg gets, no matter how slight, is not eliminated by refrigeration. It may be held in check, but on being taken from the storage warehouse that taint soon manifests itself. As so much of the damage is done before the egg reaches the packer, too much stress cannot be laid on the manner the farmer handles his eggs.

Much of the prejudice against the cold storage eggs is due to the manner in which the retailer sells or tries to sell them. In too many cases he resorts to all the means possible to hide the identity of the egg, thereby creating an impression that there must be something wrong in an egg so held. If a strictly fresh egg put in storage in April or May is as good an article of food in the fall as is claimed for it (and we are satisfied it is) why not say so. Advertise it for just what it is. Tell the customer the truth that he may understand the difference in price is not because the held egg is in any way unfit for food. We are now doing in a commercial way, in a scientific manner, and on a large scale what the farmer and thrifty housewife have done for years. A No. 1 storage egg should not be looked upon with any more disfavor than canned corn or dried fruit. The storage plant plays an important part in our food supply and the sooner the public fully understands what it does for us the sooner much of the prejudice will disappear.

Each year sees fewer chicks hatched under hens. The incubator is taking her place on many farms. While the mammoth hatcheries are convincing many it is more economical for them to purchase their baby chicks each year than to incubate them. There is no objection to this but farmers buying baby chicks from commercial hatcheries should exercise great care in deciding upon where they buy their year's supply.

The question of most importance to a purchaser of baby chicks is the source of supply of eggs for the hatcheries. Do they come from a hatchery who have their business so well organized that they can guarantee the quality of their chicks or from a hatchery that is not so particular where it gets its eggs and is not, therefore, in position to guarantee high quality chicks?

Especially where the chicks are to be used for layers and developing the flock, should the purchaser insist upon some statement as to the quality of the eggs used. The poultry raiser should be as particular as to the ancestry of his fowls as to the other animals on the farm. Only eggs from a strong, healthy hen, with a good laying record, should be used for setting.

The following tabulations will be of interest, as it shows the variations in price one month with another for the last twelve years. Also it compares the receipts and prices of this year with those of last. We are getting back close to pre-war prices:

EGGS

No. Doz. 1921.....	133,100,000
No. Doz. 1922.....	159,720,000
No. Doz. 1923.....	175,000,000
Average Price 1921.....	38.6c
Average Price 1922.....	27.26c
Average Price 1923.....	25.33c
Total Value 1921.....	\$51,376,000
Total Value 1922.....	\$43,539,672
Total Value 1923.....	\$40,360,000

AVERAGE PRICE PAID TO IOWA FARMERS FOR EGGS ON
THE FIRST DAY OF EACH MONTH OF THE
YEARS SHOWN

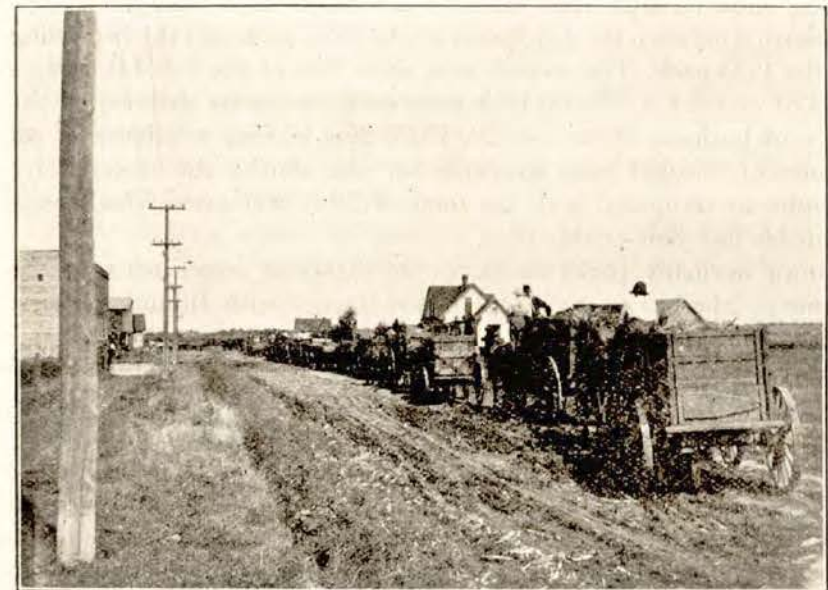
	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
1910	28	28	21	18	18	17	16	14	17	20	22	25
1911	26	21	14	13	14	13	12	12	14	17	20	25
1912	27	28	23	17	17	16	15	16	17	19	22	25
1913	23	20	17	15	15	16	15	14	16	19	23	29
1914	27	26	22	16	16	16	16	16	20	21	21	26
1915	28	30	22	16	17	16	15	15	16	20	23	27
1916	28	27	22	17	18	19	19	20	21	26	30	34
1917	35	36	33	25	30	31	27	28	32	34	35	39
1918	42	47	38	30	31	28	28	33	33	39	42	51
1919	56	45	30	34	37	38	33	37	38	47	52	59
1920	55	45	39	37	38	33	37	44	48	53	64	61
1921	49	32	21	18	16	20	22	26	27	37	46	44
1922	26	23	18	20	20	16	16	15	19	33	40	40
1923	35	25	20	22	21	18						

Rules and Regulations Pertaining to Buying and Selling of Eggs

1. All persons, firms or corporations engaged in the business of buying, selling, dealing in or trading in eggs, except those retailers who buy direct from dealers who have an Iowa license, and who do not sell in lots greater than one case, shall obtain an egg dealer's license.
 2. A separate license must be obtained for each place of business where eggs are bought. This includes the huckster, the local retail merchant, and others.
 3. All eggs bought must be candled before settled for. This prohibits the buying or selling of eggs straight or case count.
 4. Each license must be numbered and numbers will be assigned in the order that the applications are received, except when those who for business reasons desire the same license number each year shall apply for their new license at least six weeks before their old license expires, stating the number of their old license and their desire for the new license to bear the same license number.
 5. Farmers and other producers of eggs are not required to secure a license to sell or trade in eggs produced by them.
 6. Any violation of the egg law is an offense and renders the offender subject to a fine of not less than \$10.00 and more than \$50.00.
 7. The licensee shall discard all eggs known to be addled, mouldy, black-rots, white-rots, blood rings, adherent yolks, eggs incubated beyond blood rings, and all other eggs commonly classed on inedible.
 8. The licensee shall return to the producer on request, or so far as possible the rejects for the producer's own examination.
- For further particulars as to the handling of eggs as well as the law itself write to the department for Bulletin No. 23.

CANNING INDUSTRY IN IOWA

C. L. Austin, Secretary of the Iowa-Nebraska Canners Association, has given us the following pertaining to the sweet corn pack in Iowa and Nebraska for the season of 1923. The acreage was about 40,000 acres which was 5,000 acres more than the ten year average and 10,000 more than 1922. On account of this increase in acreage and all plants running it was anticipated the canners would produce approximately 2,700,000 cases. Instead they produced a total of 2,464,000 cases, or 91% of their anticipation. This includes all grades, varieties and sizes in Iowa and Nebraska.



Corn on the way to cannery

This shrinkage was due to a backward spring and early frosts. The quality though was exceedingly good, due possibly to the short season. The fifty individual canneries operated in the two states were owned by forty separate companies. Of the fifty belonging to the association five are in Nebraska.

It is generally conceded that the 1923 pack of Iowa-Nebraska was of the best quality that has ever been packed in the state. This fact has been proven through awards for quality of grades at exhibits. Seventy per cent of the entire 1923 pack, all varieties and grades, was graded of the extra standard and fancy quality. Eighty-

two per cent of the 1923 pack were members of the Iowa-Nebraska Cannery Association.

In 1922 the Iowa-Nebraska corn pack totaled 2,100,000 cases. This was an extremely short pack due to the failure of many canners to operate. Last year at the conclusion of the pack there was a carry-over of 519,000 cases of 1921 pack of corn in the hands of the Iowa-Nebraska canners, which with the 1922 pack of 2,100,000 cases made a total of 2,619,000 cases available. Of this 2,619,000 cases, only 507,000 cases had been sold for future delivery, leaving a total of 2,112,000 cases yet to be sold at the conclusion of the 1922 pack.

This year the carry-over in the canners' hands was only 9,000 cases, showing that spot sales of 2,103,000 cases had been consummated between the conclusion of the 1922 pack and the beginning of the 1923 pack. The records now show that of the 2,464,000 cases packed in 1923, 1,828,000 have been sold for future delivery at the close of business September 28, 1923, thus leaving a balance of all grades of 636,000 cases available for sale during the next twelve months, as compared with the total of 2,112,000 cases which were available last year at this time.

Iowa normally packs one-sixth of the total sweet corn of the country. She has to divide the honor though with Illinois for first place. Since 1913 with one or two exceptions it has been Illinois one year and Iowa next with the greatest production for the several states.

Of recent years the corn packers of Iowa have placed emphasis on quality, rather than quantity. One of the big contributing factors to this end has been their annual short course, held each year in conjunction with the Iowa State Agricultural College, Ames, Iowa. These have been conducted for past five years. The short course in reality is simply a school designed for the special benefit of plant superintendents and assistants. Every phase of the canning industry is studied and discussed in round table talks and lectures from seed and soil to the finished product in the can. Competent speakers from the National Cannery Association, the United States government, as well as the agricultural and horticultural departments of Iowa, appear on their programs.

The Iowa-Nebraska association through its general association activities, such as market surveys, freight rates, uniformity of grades and standards, with its data on acreage, production and movements of stock, has done much to stabilize the canning business in their territory. Also through their technological activities have they im-

proved the varieties of corn and the supply of seed, the machinery and equipment of their plants as well as the efficiency of operation. They require a sanitary condition in their plants fully as strict as required by the department and are therefore working in harmony with the laws that pertain to food and food producing establishments.

Acreages in Evergreen corn under contracts with canneries for the past five years together with approximate average price per ton paid:

Year	Acreage	Average Price Per Ton
1919	47,811	\$16.00
1920	47,511	14.00
1921	14,398	9.00
1922	29,710	7.00
1923	40,000	10.00

The average price per ton paid in 1914 was \$7.00; in 1915, \$8.00; in 1916, \$8.00; in 1917, \$12.00; in 1918, \$14.00.

Prices paid at various plants will vary from these prices by allowances for haul, unloading, etc.

The following shows comparatively the total sweet corn packs of commercial canneries for the past five years express in cases:

	1917	1918	1919	1920
Iowa	2,280,306	2,300,241	2,406,000	3,246,000
Illinois	2,421,053	2,199,344	2,225,000	2,271,000
Maine	536,498	1,112,912	1,652,000	1,588,000
Ohio	1,200,131	1,584,064	1,300,000	1,544,000
Maryland	2,001,544	2,032,944	2,081,000	2,217,000
New York	257,296	488,912	1,014,000	829,000
Wisconsin	165,492	372,924	635,000	500,000
Indiana	742,491	512,688	586,000	861,000
Minnesota	201,909	309,136	456,000	643,000
Missouri				
Michigan				
Delaware				
Vermont				
Pennsylvania				
All Other States	306,188	419,400	268,000	487,000
Total	10,802,952	11,721,800	13,560,000	15,040,000

	1921	1922	1923
Iowa	1,190,000	1,950,000	2,464,000
Illinois	1,711,000	1,939,000	2,833,000
Maine	911,000	1,005,000	923,000
Ohio	850,000	1,073,000	1,320,000
Maryland	1,130,000	1,944,000	2,250,000
New York	564,000	616,000	434,000
Wisconsin	576,000	625,000	648,000
Indiana	709,000	605,000	1,208,000
Minnesota	573,000	508,000	808,000
Missouri			
Michigan			
Delaware			
Vermont			
Pennsylvania			
All Other States	189,000	223,000	292,000
Total	8,843,000	11,419,000	14,188,000

CANNING PLANTS

The following is a list of the Iowa canning companies showing locations of plants and products packed in 1923.

KEY: A—Sweetcorn; C—Tomatoes; E—Green beans; F—Pumpkin; I—Hominy; J—Lima beans; K—Kraut; N—Succotash; Q—Beets; b—Cherries; l—Pork and beans; j—Spinach; p—Pulp; r—Red kidney beans; t—Catsup; Sp—Specialties; (N. O.)—Not Operated 1922. *Designates principal office of companies operating more than one plant.

Company	Location	Manager	Products Packed
Ames C. Co.	Ames	Sid R. Clift	A
Anderson Bros. Co.	Oskaloosa	Jim DeBoard	A-C
Atlantic C. Co.	*Atlantic	J. W. Cuykendall	A-F
Atlantic C. Co.	Freemont, Neb.	J. W. Cuykendall	A-F
Audubon C. Co.	Audubon	R. J. Loveland	A
Baxter Bros. Co. (office, Brunswick, Me.)	Wapello	J. P. Baxter, Jr.	A-N
Belle Plaine C. Co.	Belle Plaine	A. C. Geiger	A
Brighten C. Co.	Brighton	W. O. Schafer	p-t
Cambridge Packing Co.	Cambridge	H. V. Weir	(N.O.)
Cedar Falls C. Co.	Cedar Falls	H. S. Gilkey	A
Cedar Rapids C. Co.	Cedar Rapids	Frank Kleintob	C-E-Q-b
Center Point C. Co.	Center Point	R. W. Brookman	A
Clarksville C. Co.	Clarksville	W. Strippel	A
L. E. Denmire	*Montrose	L. E. Denmire	O
L. E. Denmire	Farmington		C
L. E. Denmire	Sandusky (mail Montrose)		O
Dexter-Farmer C. Co.	Dexter	E. H. Gunter	A-F
Dexter-Farmer C. Co.	Van Horne		A
Elgin C. Co.	Elgin	Al Schori	A
Gilman C. Co.	Gilman	E. W. Virden	(N.O.)
Glenwood Fruit Pro.	Glenwood	A. G. Beamer	O
Grimes C. Co.	*Grimes	W. A. Clapper	A-F-I-J-I-r
Grimes C. Co.	Altoona		(N.O.)
Grimes C. Co.	Pella		A-F
Grimes C. Co.	Perry		A
Grimes C. Co.	Rockwell City		A
Grinnell C. Co.	Grinnell	Geo. R. Kelley	A
Growers' C. Co.	Council Bluffs		(N.O.)
Bell Canning Co.	Grundy Center	S. C. Bell	(N.O.)
Guttenberg C. Co.	Guttenberg	A. H. Borman	A
Independence C. Corp.	*Independence	F. J. Wackerbarth	A
Iowa Canning Co.	*Vinton	G. E. Carrier	A
Iowa C. Co.	Garrison		(N.O.)
Iowa C. Co.	LaPorte City		A
Iowa C. Co.	Shellsburg		A
Iowa City	Iowa City	Paul Reed	A
Iowa Valley C. Co.	Marengo	B. S. Scartzbaw	C
Keokuk C. Co.	*Keokuk	W. V. D. Maas	O
Keokuk C. Co.	Ft. Madison		A
Lake Mills C. Co.	Lake Mills	Irving Nelson	A
Merrill C. Co.	Harian	G. W. Kirtley	A-C-E-F-I
Marshall C. Co.	*Marshalltown	Merritt Greene	K-N
Marshall C. Co.	Ackley		A
Marshall C. Co.	Hampton		(N.O.)
Marshall C. Co.	Roland		A
Marshall C. Co.	Waverly		A
J. LeRoy Farmer C. Co.	*Monticello	J. LeRoy Farmer	A
J. LeRoy Farmer C. Co.	Tipton		(N.O.)
Otoe Food Pro. Co.	Hamburg	L. E. Shannon, Supt.	(N.O.)
Red Oak C. Co.	Red Oak	A. R. Tracey	A
Riverside C. Co.	Hamburg	F. W. Castleman	A
Sac City C. Co.	*Sac City	M. W. Jones	C
Sac City C. Co.	Storm Lake	B. Marchant, Supt.	A
S. T. Farmer C. Co.	*Story City	S. T. Farmer	A
S. T. Farmer C. Co.	Columbus, Neb.		A
Tripoli C. Assn.	Tripoli	L. W. Stagner	A
Virden C. Co.	Forest City	L. W. Perry	A
V. F. Farmer C. Co.	Mt. Pleasant	V. F. Farmer	A
Waterloo C. Co.	*Waterloo	S. C. Bell	A
Waterloo C. Co.	Dyersville		A
Waterloo C. Co.	Dysart	Tom Evans, Supt.	A
Weir C. Co.	Toledo	H. V. Weir	A
Ziegler C. & Pres. Co.	Muscataine	F. L. Grigg	A
			C-K-F-p-t

THE SANITARY LAW

There was a time even within the memory of men now living when most of the food was prepared in the home. Butter and cheese was made on the farm and the slaughtering of animals was confined to the farm or local slaughter houses. Every family was subject to and controlled by its own sanitary conditions. Since then great changes have taken place in the manner in which much of our food is prepared.

There are in Iowa between six and seven thousand places where food is either manufactured, prepared for sale or sold, such as bakeries, slaughter houses, meat markets, canning factories, creameries, ice cream and candy factories, etc., add to this the five thousand restaurants where food is prepared and sold as well as the thousands of groceries, candy stores, soda fountains and we get some conception of the amount of food that is prepared and handled under conditions of which the public know very little about.

There are some two thousand hotels that cater to the transient guest in our state. The railroad, the interurban, the automobile and the good roads have so increased travel that it is difficult to estimate what portion of the people's time is spent in sleeping and eating away from home as also what portion of the food we eat is made outside of the home.

Public health demanded that there should be some supervision over this wholesale food production and the thousands of places where it was prepared. Hence, the sanitary law which was passed by the thirty-fifth general assembly in 1913. Its enforcement was placed with the inspectors of the Dairy and Food Commission and is therefore now with this division of the Department of Agriculture.

The sanitary law goes hand in hand with the pure food and weights and measure law. It specifically states how all food producing establishments shall be constructed as to light, ventilation, drainage, plumbing and convenience for keeping clean. It prevents the employment of persons infected with any communicable disease. It prohibits the street display of meat products and permits the display of other foods only when in glass cases or a similar device that will protect them from dust, flies and all contamination. It requires a certain degree of cleanliness in all restaurants and hotels as well as regulating the kind of bedding, table linen and kitchen utensils.

A license fee is required of all hotels from \$4.00 to \$15.00 as to the number of rooms and a \$3.00 license fee from all restaurants,

candy factories, ice cream factories, slaughter houses, meat markets or places where fresh meats are sold, canning factories and bottling works.

The department is authorized to revoke the above license for violations by the licensee of the law or rules of the department.

The law is a big factor in preventing the spread of contagious diseases and our inspectors are always ready to assist the local authorities in locating the cause of any trouble or epidemic that they have to contend with. We are particularly well equipped when the milk supply is under suspicion to be of much assistance.

The law requires at least one inspection per year of the places under its supervision, but by the number and location of our inspectors, we are able to give at least two and where closer attention is needed they can and do go several times. As "eternal vigilance is the price of success" our inspection force under its present arrangement is better prepared than ever, before to give this law the time and attention which augurs so well for its enforcement.

The only resentment that comes from its enforcement is that class of citizens who through ignorance or intent will violate any law for profit. They are a menace to society both morally and physically and we are glad to say that we are gradually weeding out that class of establishments.

PURE FOOD LAW

The pure food law, like our sanitary law, was the outgrowth of a universal demand that all food and food products should be so manufactured and put on sale that the public might know just what they were getting and just how much they were getting with a reasonable assurance that the article had been prepared in a clean and sanitary manner. The law prohibits the manufacture, sale, exchange or in any manner trafficking in food that is adulterated or misbranded. It makes and issues standards for certain foods as well as authorizing the Secretary of Agriculture to establish standards not fixed by or inconsistent with the law. It defines food as any article or articles that enter into the composition of food, drink, confectionery or condiment for man or domestic animal, whether simple, blended, mixed or compound. It sets forth in detail what constitutes adulteration, and misbranding. It requires all package foods to be labeled as to their exact contents, and in a manner to be in no way misleading. It prevents the use of any substance in the manufacture of food that is poisonous or injurious to health, as well as the sale of any diseased, filthy, rancid, decomposed or putrid

animal or vegetable substance. It deems an article adulterated when a valuable constituent of the article has been wholly or in part abstracted, or where an inferior substance has been substituted for that abstracted.

No law has done as much to put merchandising on a higher plane than the pure food and drug act. Substitution was the order of the day at the beginning of the present century. There was hardly an article of food that you bought that was not deceptive in one form or another. A small per cent of your maple syrup came from Vermont. There was more cereal in your coffee than coffee berry. Starch, gelatine, and glucose with an artificial flavoring were displacing the fruit juice of your jellies, jams and preserves. In most cases the label on an article of food meant what it was sold for rather than what it was made from. The sole aim of too many manufacturers was price instead of quality.

Today a large share of our food production is on a sound and healthy basis. The man who desires to be honest in his business (and our inspectors' reports show that most of them do) has a fair chance for success. Those who do not conduct their business as the law directs are now a negligible minority. This law, like the others under the jurisdiction of this department, is receiving fully twice as much attention as ever before. Much of its violations are of a minor character and easily remedied. The trade is realizing as it never did before that quality is now being given as much consideration as price by the consumer. Food manufacturers invite inspection by the public, knowing as they do that that is one of the best forms of advertising. The retailer vies with his competitor in the cleanliness of his store and the appearance of his stock.

The pure food law has wrought a wonderful change in the handling of all our food products and is doing much to prove the truth of that old saw "Honesty is the best policy."

VIOLATIONS OF DAIRY AND PURE FOOD LAWS

No.	Sold for	Violation	Prosecution Against	Inspector
8838	Milk	Below standard	Victoria Lunch, Des Moines, Iowa	W. B. Barney, Jr.
7993	Oysters	Excess moisture and ice	San Brien, Des Moines, Iowa	C. S. Bogle
2303	Ice Cream	Filthy condition	William Keenan, Fonda, Iowa	T. A. Clarke
2306	Milk	Below standard	L. Carter, Goldfield, Iowa	T. A. Clarke
2326	Testing Cream	Over-reading test	O. H. Nichols, Shambaugh, Iowa	B. O. Brownlee
6301	Butter	Below standard	Tri-City Butter Co., Davenport, Iowa	C. O. House
6303	Butter	Below standard	Pioneer Butter Co., Davenport, Iowa	C. O. House
6302	Butter	Below standard	Davenport Dairy Products Co., Davenport, Ia.	C. O. House
8837	Bread	Misbranded	Max Turner, Des Moines, Iowa	J. A. Jackson
8836	Tankage	Below standard	C. L. Percival Co., Des Moines, Iowa	J. A. Jackson
3049	Eggs	Decomposed	Wilmar Nelson, Winfield, Iowa	J. M. Morrow
7825	Candy	Not properly covered	R. R. Reef, Mgr., Wapello, Iowa	J. M. Morrow
1821	Oysters	Excess moisture and ice	John Williams, Ft. Dodge, Iowa	E. J. Nolan
1806	Oysters	Excess moisture	Joe Sternberg, Ft. Dodge, Iowa	E. J. Nolan
2255	Eggs	Not candling	M. M. Freidman, Forest City, Iowa	Otterson
626	Eggs	Decomposed	Frank Vilimek, Hartley, Iowa	F. L. Odell
627	Milk	Below standard	Henry Meeteren, Sheldon, Iowa	F. L. Odell
639	Milk	Below standard	A. A. Montbrand, Cherokee, Iowa	F. L. Odell
642	Candy and Dried Fruit	Not properly covered	Abe Goldstein, Lake Park, Iowa	F. L. Odell
6140	Meat	No license	J. D. Mullaney, Mason City, Iowa	Roy Scoles
1254	Testing Cream	Over-reading test	John C. Luster, Harpers Ferry, Iowa	Roy Scoles
1053	Dried Fruit	Not properly covered	Geo. Zenter, Bellevue, Iowa	H. A. Stearns
1055	Candy and Food	Not properly covered	S. G. Fause, Lisbon, Iowa	H. A. Stearns
7869	Candy and Food	Not properly covered	F. R. Dullock, Mgr., Cedar Rapids, Iowa	H. A. Stearns
7860	Candy and Food	Not properly covered	J. B. Pullis, Mgr., Clinton, Iowa	H. A. Stearns
7859	Candy	Not properly covered	B. S. Fulmider, Mgr., Clinton, Iowa	H. A. Stearns
7858	Candy and Fruit	Not properly covered	Amos Pollastrini, Clinton, Iowa	H. A. Stearns
7857	Candy	Not properly covered	R. H. Benson, Clinton, Iowa	H. A. Stearns
3813	Hebe	Fraudulent advertising	Independent Gro. Co., Waterloo, Iowa	O. P. Thompson
6977	Milk	Adulterated	Riverside Dairy, Dubuque, Iowa	Pierce H. Hodge
6976	Milk	No license	Riverside Dairy, Dubuque, Iowa	Pierce H. Hodge
18457	Milk	Unsanitary	John Kuyk, Marshalltown, Iowa	R. M. Allen
18458	Milk	Below standard	Quality Dairy, Marshalltown, Iowa	R. M. Allen
18459	Milk	Below standard	Jas. Allison, State Center, Iowa	Wm. McGuinness
2398	Testing Cream	Over-reading test	P. W. Peterson, Ringsted, Iowa	T. A. Clarke
3851	Ice Cream	Unsanitary	C. E. Fern, Rodman, Iowa	T. A. Clarke
11177	Eggs	Decomposed	Lawton Mercantile Co., Lawton, Iowa	E. J. Evans
11178	Eggs	Decomposed	J. J. Hansen, Salix, Iowa	E. J. Evans
11179	Eggs	Decomposed	B. Ginsburg, Sioux City, Iowa	E. J. Evans
11180	Lunch Room	Unsanitary	Jim Louis, Sioux City, Iowa	E. J. Evans

10200	Milk	Below standard	Busy Bee Cafe, Eldora, Iowa	J. D. Flete
11208	Ice Cream	Below standard	J. W. Seofinger, Iowa Falls, Iowa	J. D. Flete
3256	Testing Cream	No license	Alfred Baker, Rockwell City, Iowa	B. F. Schultz
4777	Meat Market	Decomposed	Thomas Conlon, Superior, Iowa	F. L. Odell
6024	Eggs	Not candling	J. A. Halberg, Mgr., Storm Lake, Iowa	F. L. Odell
6617	Ice Cream	Below standard	John M. Coroneo, Le Mars, Iowa	F. L. Odell
6618	Ice Cream	Below standard	Guy A. Boyce, Le Mars, Iowa	F. L. Odell
6619	Eggs	Decomposed	Wm. Bertram, Struble, Iowa	F. L. Odell
6621	Cafe	Unsanitary	S. J. Smith, Marcus, Iowa	F. L. Odell
823	Tankage	Below standard	C. L. Percival Co., Des Moines, Iowa	F. L. Odell
10632	Eggs	Decomposed	I. & I. Grocery, Muscatine, Iowa	P. D. Payn
10634	Eggs	Decomposed	Farmers Union Exchange, Riverside, Iowa	P. D. Payn
10635	Store Basement	Unsanitary	O. O. Willis, Muscatine, Iowa	P. D. Payn
10636	Testing Cream	Over testing	Mrs. M. L. Gay, Conesville, Iowa	P. D. Payn
9096	General Store	Unsanitary	A. Siegal, Des Moines, Iowa	H. E. Ritter
8843	Grocery and Market	Unsanitary	Wm. Booth, Des Moines, Iowa	H. E. Ritter
10978	Testing Cream	Over and under reading test	Rudolph Sehlke, Magnolia, Iowa	S. S. Rygh
10977	Eggs	Decomposed	Koch & Paulos, Council Bluffs, Iowa	S. S. Rygh
10981	Milk	Filth and dirt	Piggly & Wiggly, Council Bluffs, Iowa	S. S. Rygh
6206	Testing Cream	Not holding samples	J. J. Blauer, Lewis, Iowa	S. S. Rygh
6301	Milk	Below standard	Sun Cafe, Council Bluffs, Iowa	S. S. Rygh
6302	Milk	Below standard	Neda Cafe, Council Bluffs, Iowa	S. S. Rygh
6205	Eggs	Not candling	J. J. Blauer, Lewis, Iowa	S. S. Rygh
10685	Milk	Filth and dirt	Maplewood Dairy, Maplewood, Iowa	S. S. Rygh
11219	Testing Cream	Over-reading test	P. Friedman, Webster City, Iowa	J. D. Flete
11214	Milk	Below standard	Busy Bee Cafe, Eldora, Iowa	J. D. Flete
11216	Eggs	Not candling	Friedman & Co., Eldora, Iowa	J. D. Flete
11223	Eggs	Decomposed	Roosevelt Gro., Clarion, Iowa	J. D. Flete
5878	Eggs	Not candling	P. Friedman, Webster City, Iowa	J. D. Flete
5879	Eggs	Not candling	John Spitzer, Webster City, Iowa	J. D. Flete
4081	Restaurant	Unsanitary	Sam Nereson, Ossian, Iowa	C. N. Hart
10463	Eggs	Not candling	W. F. Junk & Son, Guttenberg, Iowa	C. N. Hart
3782	Ice Cream	Unsanitary	H. I. Miller, Lacona, Iowa	H. W. McElroy
905	Ice Cream	Unsanitary	Pershing Way Cafe, Benton, Iowa	W. W. Newland
11253	Testing Cream	Over testing	I. E. Neff, Mgr., Wayland, Iowa	Burr Willis
11254	Milk	Below standard	Oxford Cafe, Mt. Pleasant, Iowa	Burr Willis
10178	Eggs	Not candling	Lon Chrisman, Klerim, Iowa	B. F. Schultz
10177	Testing Cream	No license	Frank Waddicor, Schaller, Iowa	B. F. Schultz
10182	Eggs	Not candling	Galva, Iowa	B. F. Schultz
10183	Eggs	Not candling	Weidman & Son, Richards, Iowa	B. F. Schultz
10186	Paint	No label	Refiners Distributing Co., Ft. Dodge, Iowa	B. F. Schultz
10187	Testing Cream	False testing	A. S. Higgins, Galva, Iowa	B. F. Schultz
10188	Eggs	Decomposed	Chas. H. Witter, Rhinard, Iowa	B. F. Schultz
11277	Eggs	Decomposed	E. F. Shomen, Conrad, Iowa	Fred Susie
11279	Eggs	Decomposed	John Gladstone, Wellsburg, Iowa	Fred Susie
11300	Testing Cream	No license	Joe Velky, Clutier, Iowa	Fred Susie
11265	Eggs	Not candling	Vernon Nagle, Ft. Madison, Iowa	Burr Willis
19742	Milk	Below standard	C. W. Bell, Burlington, Iowa	Burr Willis
19733	Ice Cream	Below standard	Loomis Confectionery, Keokuk, Iowa	Burr Willis

VIOLATIONS OF DAIRY AND PURE FOOD LAWS—Continued

No.	Sold for	Violation	Prosecution Against	Inspector
8260	Testing Cream	False testing	E. Lateel, Goodell, Iowa	Guy Thomas
8237	Slaughter House	Unsanitary	J. D. Mullaney, Mason City, Iowa	Guy Thomas
8238	Milk	No license	Tony Rootkin, Mason City, Iowa	Guy Thomas
8236	Slaughter House	Unsanitary	J. D. Mullaney, Mason City, Iowa	Guy Thomas
8239	Milk	Unsanitary	Tony Rootkin, Mason City, Iowa	Guy Thomas
8244	Ice Cream	Unsanitary	H. B. Frey, Meservey, Iowa	Guy Thomas
8242	Restaurant	No license	H. B. Frey, Meservey, Iowa	Guy Thomas
8240	Eggs	No license	C. J. Windell, Meservey, Iowa	Guy Thomas
8244	Meat Market	Unsanitary-decomposed	W. Swensen, Swaledale, Iowa	Guy Thomas
8243	Ice Cream	Unsanitary	B. W. Erwin, Clear Lake, Iowa	Guy Thomas
8248	Eggs	Decomposed	C. W. Bantelior, Britt, Iowa	Guy Thomas
8246	Testing Cream	Overtesting	A. Durmin, Britt, Iowa	Guy Thomas
8246	Eggs	Not candling	A. Durmin, Britt, Iowa	Guy Thomas
8247	Eggs	Decomposed	A. Durmin, Britt, Iowa	Guy Thomas
8269	Testing Cream	Overtesting	A. Durmin, Britt, Iowa	Guy Thomas
8268	Dairy	Unsanitary	A. Hansel & Son, Bradgate, Iowa	Frank Johnson
8300	Eggs	Not candling	Wm. Jordison, Coalville, Iowa	Frank Johnson
4077	Milk	Below standard	Clover Leaf Dairy, Davenport, Iowa	Peter White
11256	Fruit	Uncovered	Carl Lagomarcino, Burlington, Iowa	Burr Willis
19737	Ice Cream	Below standard	Alley Inn, Keokuk, Iowa	Burr Willis
19739	Ice Cream	Below standard	Bergman Drug Co., Ft. Madison, Iowa	Burr Willis
19735	Ice Cream	Below standard	Scott & O'Riley, Keokuk, Iowa	Burr Willis
19738	Ice Cream	Below standard	Fred J. Warneke, Keokuk, Iowa	Burr Willis

CONDIMENTAL STOCK FOODS

Our law regulating the sale of these products seems to fall short of fulfilling the purpose for which it was enacted. It was the intent of the law that all manufacturers or dealers in patented, proprietary, or trade-marked stock or poultry feeds claimed to possess medical or nutritive properties, or both, should pay an annual inspection fee of \$100.00. The law has been largely nullified by the parties making these products changing the name from a feed to a remedy. So out of fifty odd manufacturers of this class of stock remedies only twelve paid the license last year.

A bill was introduced in the legislature last winter, the passage of which would have remedied the defects in our present law. It failed though to be acted upon before the legislature adjourned. We are looking for much better success this winter.

COMMERCIAL FEEDING STUFFS

Commercial Feed is that class of food in concentrated form intended for feeding to domestic animals, except hay, straw, whole seeds, unmixed meals made from entire grains of wheat, rye, barley, oats, Indian corn, buck-wheat, or broom corn. Neither does it include wheat flour or other flours fit for human consumption.

The law requires that all commercial feeds which are offered for sale in Iowa shall first deposit with the department a registration fee of 50c and an affidavit that corresponds within reasonable limits to the commercial feed which it represents. In this affidavit there shall appear the items required by law to be printed on the label.

While these registrations are permanent, they can be changed upon a written request of the manufacturer.

An inspection fee of 10c per ton is required upon commercial feeding stuff sold or offered for sale. A tax tag must be on every package of feed offered for sale, except wheat brand, shorts and middlings; rye brand, shorts and middlings; and buck-wheat brand, shorts and middlings. Local dealers are liable for the sale of these feeds not bearing the statements and inspection tags required by law.

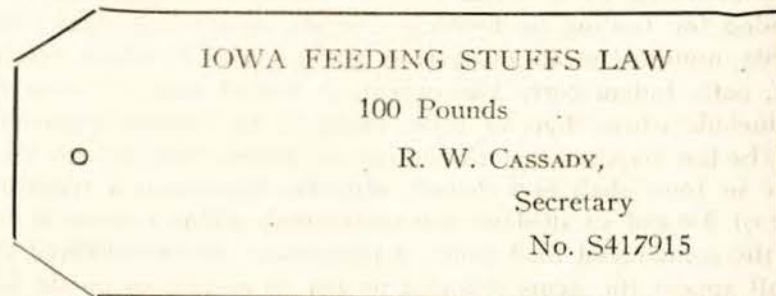
These tax tags are printed in 25 pound, 50 pound and 100 pound denominations, and are furnished by the department at 10c per ton.

Some manufacturers do not attach a tag to each package but send the required amount in a separate package with each shipment, expecting the dealer to put them on. The dealer does not always do this, which makes trouble for him. The law requires the manufacturers to attach the tag to each sack, and the dealer has the right to demand that this be done.

The statement of the manufacturer is usually printed on the reverse side of the tax tag and enables the purchaser to satisfy himself as to whether he wants that particular feed. If after purchase he is satisfied it does not contain the proper proportions of ingredients claimed, he can send a sample to the Dairy and Food Division with \$1.00 and an analysis will be made for him.

The department has no way of forcing a refund in case a shortage of protein is found. We can, and often do calculate the amount of refund based on the shortage of protein, which forms a basis for settlement. If the manufacturer refuses to make satisfactory settlement, the purchaser can resort to a civil suit. A shortage of the ingredients claimed in the statement makes the manufacturer liable to prosecution by the department.

In the following list of analyses made during the last year it shows that the manufacturer in most cases is aiming to comply with the law.



This is the Iowa official tag for a 100-pound package of feed

WEIGHTS AND MEASURES

Perhaps the oldest and one of the most important laws that this department enforces is the weights and measure law. It first appears in the code in 1851 and was then practically a copy of the U. S. standards then in force. It was first under the jurisdiction of the State Treasurer. Later it was placed under the Secretary of State, then transferred to a superintendent of weights and measures to be appointed by the Governor from the professors at the State University. Finally in 1913 the thirty-fifth general assembly rewrote the entire law and placed its enforcement with the Dairy and Food Commission.

The benefits received by a large per cent of our citizens, who would otherwise be at the mercy of the unscrupulous and careless merchant, can not be over-estimated. The advent of the milk bottle, gasoline pump and the automatic weighing devices as well as the tendency to sell so many of the articles of trade in package

form has increased the necessity for a strict enforcement of the law. It was estimated by the inspection division that close to \$8,000.00 was lost by the purchasers of gasoline in July and August through inaccurate pumps and measures. Out of some 4,000 pumps and measures tested during that period 400 were found giving short measure.

Department officials are inclined to think that a large part of this shortage was due to carelessness in not keeping their pumps adjusted and their measures free from dents rather than any intent on the part of the station men to give short measure. The result though is just the same to the purchaser.

During the year ending October 31, 1923 the following scales were inspected and tested: Counter 20,133, Cream Test 7,133, Platform 9,384 and Wagon 2,957, making a total of 39,607. There were also 9,042 gasoline pumps and measures tested.

Of the counter scales about seven per cent were found incorrect, but not more than half of these were condemned, for fully half if not more were adjusted, much of the time by the inspector without any expense to the owner. Of the cream test scales a much smaller per cent were found, less than one per cent being incorrect. Of the large wagon scales between ten per cent and twelve per cent were found incorrect and condemned.

An inspection fee is charged the person owning or operating a scale in accordance with the following schedule:

- Scales over 500 pounds capacity up to and including 4,000 pounds capacity, \$1.00.
- Scales over 4,000 pounds capacity up to and including 21,000 pounds capacity, \$3.00.
- Scales over 21,000 pounds capacity not including railroad scales, \$5.00.
- Railroad track scales \$10.00 each.

All persons operating any scales or scales known as money in the slot or automatic scales or any weighing device when compensation is derived, must first take out a license for which a fee of \$3.00 is charged. Said license is in the form of a tag which must be placed on the front of the weighing device. Gasoline pumps or meters also require that this fee be paid.

No person shall be required to pay more than two fees a year. Where a special request is made that a scale be inspected the owner or person making the request shall pay the actual cost of inspection.

Last year \$8,685.25 was received for scale inspection, \$6,585.00 for scale tags and \$20,466.00 for gasoline pumps, making a total of \$35,736.25. This is turned over to the state treasurer as it is received. This is a big factor in offsetting the expenses of the department which are paid by a direct appropriation of the legislature.

WEIGHTS OF ONE BUSHEL, ONE PECK, AND ONE QUART OF CERTAIN PRODUCTS AS PROVIDED BY THE LAWS OF IOWA.

	1 bushel pounds	1 peck pounds	Ounces 1 quart
Apples	48	12	24
Apples, Dried	24	6	12
Alfalfa Seed	60	15	30
Barley	48	12	24
Beans, Green	56	14	28
Beans, Dry	60	15	30
Beans, Lima	56	14	28
Berse	56	14	28
Bluegrass Seed	14	3½	7
Brain	30	7½	15
Broom Corn Seed	50	12½	25
Buckwheat	50	12½	25
Carrots	50	12½	25
Castor Beans	50	12½	25
Charcoal	20	5	10
Cherries	40	10	20
Clover Seed	60	15	30
Coal	80	20	40
Coke	40	10	20
Corn, Ear	70	17½	35
Corn, unshusked	75	18½	37½
Corn, shelled	56	14	28
Corn Meal	48	12	24
Cucumbers	48	12	24
Emmer	56	14	28
Flax Seed	40	10	20
Grape, Stems	44	11	22
Hemp Seed	50	12½	25
Hickory Nuts Hulled	50	12½	25
Hungarian Seed	50	12½	25
Kaffir Corn	56	14	28
Lime	80	20	40
Millet Seed	50	12½	25
Onions	52	13	26
Onion Top Sets	28	7	14
Onion Bottom Sets	32	8	16
Orchard Grass Seed	14	3½	7
Osage Orange Seed	32	8	16
Parsnips	45	11¼	22½
Peaches	48	12	24
Peaches, Dried	32	8¼	16½
Peanuts	22	5½	11
Peas	45	11¼	22½
Peas, Unshelled	50	12½	25
Peas, Dried	40	10	20
Plums	48	12	24
Pop Corn, Cob	70	17½	35
Pop Corn, Shelled	56	14	28
Potatoes	60	15	30
Quinces	48	12	24
Rape Seed	50	12½	25
Redtop Seed	14	3½	7
Rutabagas	60	15	30
Eye	56	14	28
Salt	80	20	40
Sand	130	32½	65
Shorts	30	7½	15
Sorghum Seed	50	12½	25
Speltz	40	10	20
Sweet Corn	50	12½	25
Sweet Potatoes	50	12½	25
Timothy Seed	45	11¼	22½
Tomatoes	50	12½	25
Turkeys	55	13¾	27½
Walnuts	50	12½	25
Wheat	60	15	30
All root crops not specified above.	50	12½	25

1 dry qt. — 67.2 cu. ins. 1 liquid qt. — 57.75 cu. ins. A dry qt. holds 14 per cent more than a liquid qt. Dry commodities must be sold by weight or dry measure.

VIOLATIONS OF THE WEIGHTS AND MEASURE LAW

No.	Field Per	Violation	Prosecution Against	Inspector
245	Oil	No license.	S. L. Collins Oil Co., Albia, Iowa.	A. B. Briggs
246	Oil	No license.	S. J. Collins Oil Co., Albia, Iowa.	A. B. Briggs
1888	Apples	Short weight	Stiefel & Mertland, New Hampton, Iowa.	E. J. Nolan
1889	Apples	Short weight	Sunwood Coal Co., Jew Molok, Iowa.	E. J. Nolan
2041	Wooling Coal	No ticket	C. W. Havlin, Waterloo, Iowa.	E. J. Nolan
1965	Coal	No ticket	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
2006	Coal	Short weight	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
2008	Coal	Short weight	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
1940	Coal	No ticket	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
1944	Coal	No ticket	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
1945	Coal	No ticket	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
1946	Coal	No ticket	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
1947	Coal	No ticket	Stannwood Fuel Co., Jew Molok, Iowa.	E. J. Nolan
2202	Coal	Selling other than by weight.	Bar Bros., Dubouque, Iowa.	E. J. Nolan
2203	Coal	Selling other than by weight.	Clancy Transfer Co., Dubouque, Iowa.	E. J. Nolan
2204	Coal	Selling other than by weight.	Clancy Transfer Co., Dubouque, Iowa.	E. J. Nolan
2205	Coal	Misbranded	Quality Bakery, Sioux City, Iowa.	E. J. Nolan
2206	Coal	Misbranded	Quality Bakery, Sioux City, Iowa.	E. J. Nolan
2207	Coal	Misbranded	Quality Bakery, Sioux City, Iowa.	E. J. Nolan
2208	Coal	Misbranded	Quality Bakery, Sioux City, Iowa.	E. J. Nolan
902	Gasoline	Selling contrary to law	Central Paper, Centerville, Iowa.	E. J. Nolan
903	Gasoline	Selling contrary to law	Central Paper, Centerville, Iowa.	E. J. Nolan
904	Gasoline	Selling contrary to law	Ivan Sanders, Benton, Iowa.	E. J. Nolan
2209	Coal	Selling contrary to law	J. H. Korman, Benton, Iowa.	E. J. Nolan
2210	Coal	Selling contrary to law	J. H. Korman, Benton, Iowa.	E. J. Nolan
1176	Gasoline	False tickets	L. C. Irgsen, Carroll, Iowa.	E. J. Nolan
1177	Gasoline	Selling contrary to law	Standard Oil Co., Iowa City, Iowa.	E. J. Nolan
		Selling contrary to law	Standard Oil Co., Iowa City, Iowa.	O. P. Thompson

CHEMICAL LABORATORY

The chemical laboratory is a necessary adjunct to the department. Its function is to analyze samples of all the products coming within the laws which the department is delegated to enforce. Most of these samples are collected by the inspection force under the direction of the laboratory. The law establishes standards for many products offered for sale on the market and to keep these up to the required standard it is necessary to make analyses of them constantly. The law also requires certain kinds of labeling on various products and forbids any false statements or claims to be made upon the label. To determine these points a chemical and physical analysis is necessary.

The law in seeking to protect the consumer of feeding stuffs provides that the laboratory shall analyze a sample of any feed, the labeling or composition of which he has cause to doubt, for a nominal charge of \$1.00 the State bearing the balance of the expense. The laboratory also furnishes chemical direction to prospective manufacturers of the various products coming under the laws enforced by the Department. The analysis of liquors for the County Attorneys of the various counties is a work that has required much time in recent years and is on the increase. While the law does not require that we do this work we have done it feeling that these officers of the law should have some place where reliable work of this kind could be done to assist them in enforcing the law.

The analysis of samples of butter collected at the 422 creameries located in the state, most of which are farmers co-operative plants, gives us a check on the quality of the butter as to moisture and fat content and assists them in controlling these factors in their butter.

The laboratory is called upon constantly to decide differences between the producers of milk and cream and the dairies and creameries over the fat content of their products.

Chemical and bacteriological analyses are frequently made of the milk in cities where the quality is in doubt. Every assistance is offered city milk inspectors in their work of controlling the milk supply.

REPORT OF THE LABORATORY

The work of the laboratory during the year has been on samples collected by the inspectors and miscellaneous samples submitted by individuals. The analysis of samples of liquors for County At-

torneys has continued throughout the year and much of the time of one chemist has been spent in this work and attending Court in the various counties.

The following is a tabulation of the samples analyzed during 1923:

Milk and Cream.....	1897	Samples
Ice Cream	105	Samples
Miscellaneous Foods	213	Samples
Paints and Oils.....	53	Samples
Butter	203	Samples
For County Attorneys.....	248	Samples
Seeds	58	Samples
Stock Foods	241	Samples
Bacteriological	341	Samples
Total	3359	Samples

HOTEL AND RESTAURANT INSPECTION

A division of our work on which we have found it necessary to spend considerable time on account of the general condition we have found existing throughout the state.

The hotel and restaurant department was eliminated by the Legislature when they arranged for the consolidation of departments, and the work which they had supervision over was transferred to the new Department of Agriculture, July 1, 1923.

Our men have had special instructions regarding this line of work, and it has been our aim to be as efficient as possible and at the same time be reasonable with all parties concerned in conducting this work.

There are approximately two thousand hotels and rooming houses and four thousand restaurants or eating places operated at this time in the state, which are patronized to a certain extent by all residents of the state, as well as the general travelling public throughout the year. Realizing that it was important that these establishments should be systematically inspected that the public might be protected, we made an effort in the last six months to make a thorough inspection of all hotels and rooming houses, and we have also endeavored to make a complete survey of the conditions under which all eating places are being operated.

We have found in making these inspections that there are three classes of hotels and eating places; viz., good, bad, and indifferent.

We find a great per cent of hotels being operated which are putting forth every effort in order to give the public a desirable place to stay. They are very willing and anxious to co-operate with the department in any changes or requirements that have been requested.

There is a class of hotels being operated which are very indifferent, and do just as little as possible with reference to keeping their place in a safe and sanitary way for the travelling public. It is, therefore, necessary that our inspectors bear down on this class of hotel operators and compel them to put their establishment in a condition so that it will comply with the law. We find some instances where the fire escapes have not been sufficient to supply safe exist for all guests within a reasonable time. We have compelled them to provide additional fire escapes in such cases.

There is still another class of hotel which we have found being operated under very bad conditions, and it has been necessary in some cases for the inspector to close establishments of this kind and not permit them to operate until they have put their place in

proper condition, and we have refused to issue a license until they have complied with the law. The law provides a license fee for all hotels and eating places. It also provides that certain requirements shall be complied with before a license can be issued. It is necessary that we inspect these places very often in order to make sure that they keep their place in the proper condition.

We have made an inspection of every hotel at least once within the past six months, and many of them a great many more times, and as a whole we find that there has been a great improvement.

In the inspection of restaurants, which also includes cafes, cafeterias, dining halls, lunch counters, lunch wagons, or any place where food is served for pay to the public, we find, as in the hotels, that there are a great number of these eating places which are endeavoring to comply with the law in every respect, and to serve the public with the best of food in the most sanitary way possible, and take a pride in having their place, as well as their employees, neat and clean.

There is another class of eating place, where we find that the food in preparation is not taken care of in a sanitary way. It has been necessary in some cases to refuse to issue a license to this class of restaurant until they have complied with the law.

Still another class, such as lunch counters and lunch wagons, which do not have equipment for handling food stuffs, are very hard to keep lined up, and we find it necessary for our inspectors to make an inspection of these places quite frequently.

Our inspectors during the fall months made an inspection of every lunch stand, restaurant, and dining hall operated at the county and state fairs, and required the same to comply as near as possible in every respect with the law before issuing them a license.

Our aim is to make even more efficient inspections in the future.

OIL INSPECTION

A new line of work for the department. Why it was necessary to reorganize and the progress we are making.

The Oil Inspection Department was eliminated July 1st when this work was taken over by the Department of Agriculture.

The old department formerly employed twenty-two men as oil inspectors, none of which were kept by the new department because they did not have the particular training we considered our men must have in order to handle all lines of our work. Under the old system these twenty-two men were kept busy with oil inspection work exclusively, we therefore, found it necessary to change the

entire system of handling this work to make it possible for the small number of men we now have to handle it. In doing this we want you to keep in mind that we are now handling all lines of our work with thirty-two men as compared with seventy men employed before the department was consolidated.

The oil inspectors under the old system were compelled to keep a set of books on all of the oil companies doing business in their territory which took considerable time, and they also at the end of each month collected from each of these oil companies the inspection fees due them. These fees were then turned over to the department at Des Moines, which department had to keep a complete set of books on twenty-two inspectors, all of which made a lot of unnecessary work. On July 1st we changed this system so that now the inspectors in this department collect the inspection fees at the time they take the oil samples. These fees accompany the inspector's report to this office, which report is filed. An entry is also made on our books of the fees collected by each inspector and each entry corresponds with the reports filed, making the transaction for the men, as well as the office, as simple as possible and leaving a correct record which is easily checked.

In making these changes we have had the co-operation of all the oil companies. It is our plan to make still further changes and we have now started another method of handling oil samples, which will save the men in this department considerable time and expense in collecting them by having these samples mailed to the inspectors in special containers which we have purchased. This method of getting the samples is working out very satisfactorily, and we hope by the end of the year that we will have this system thoroughly established throughout the state.

In making these changes we have tried to conduct our work so that we would be able to give the oil companies better service.

We have also had in mind reducing the oil inspection fees by cutting down the expense of handling this work.

IOWA STATE DAIRY ASSOCIATION ACTIVITIES IN 1923.

Executive Committee

R. W. Cassady, Chairman, Secretary Department of Agriculture.
 C. F. Curtiss, Dean of Agriculture, Iowa State College.
 M. Mortensen, Department of Dairying, Iowa State College.
 Allan Wallace, President State Dairy Association, Durango, Iowa.
 Fred Stephenson, Secretary State Dairy Association, Oelwein, Iowa.
 By Fred E. Ferguson, Field-Secretary.

DAIRY CALF CLUBS ORGANIZED IN 1923.

Pure Bred Heifers.		
Organized by	No. of Calves	Breed
Worth County Farm Bureau	5	Holsteins
	2	Guernseys
Cerro Gordo County Farm Bureau.....	8	Holsteins
	1	Guernseys
Mitchell County Farm Bureau.....	12	Holsteins
	9	Guernseys
Bremer County Farm Bureau.....	29	Holsteins
Fayette County Farm Bureau.....	17	Holsteins
Clayton County Farm Bureau.....	19	Holsteins
	13	Guernseys
	1	Jersey
Delaware County Farm Bureau.....	14	Holsteins
Buchanan County Farm Bureau and Iowa Jersey Cattle Club	7	Jerseys
Hardin County Farm Bureau and Hardin County Holstein Breeders	12	Holsteins
Webster County Farm Bureau.....	14	Holsteins
Jasper County Farm Bureau	7	Holsteins
Commercial Interests of Oskaloosa	16	Holsteins
Grade Heifers		
Kossuth County Farm Bureau and Titonka First National Bank	18	Guernseys
	7	Holsteins
Worth County Farm Bureau.....	9	Holsteins
Dallas County Farm Bureau	12	Holsteins
Greene County Farm Bureau.....	12	Holsteins
Guthrie County Farm Bureau	32	Holsteins
	37	Guernseys
Franklin County Farm Bureau	27	Holsteins
	1	Jersey

DAIRY CALF CLUB CHIEF PROJECT SINCE 1917

Since 1917 one of the main projects of the Iowa State Dairy Association has been the boys' and girls' dairy calf club. The contention was held that successful dairy heifer clubs accomplished many improvements in dairy practices on the Iowa farms. In order to provide tangible information as to the definite results coming from this type of extension work, the State Dairy Board directed that a survey of the older clubs be made. In accordance, slightly over 300 questionnaires, three pages in length, were sent out to the oldest of the club members. From this lot 62 per cent, or 187, made replies sufficiently full that results could be tabulated.

WHAT THE CLUBS HAVE ACCOMPLISHED

1. *Club Heifer Starts a Herd.*—It was believed that the majority of club members became so attached to their club heifers during the work that these heifers were kept on the farm even after the

club had ended. The survey showed that 88 per cent of the members in purebred clubs had kept their heifers, while 82 per cent of both grade and purebred club members still owned their original club heifers. Of the 33 who no longer owned their heifers, 22, or two-thirds of them, had lost them through death, or sold them because they had reacted to the tuberculin test; because they became non-breeders, or for other, similar causes. From these replies one can readily conclude that at least 90 per cent would have retained their heifers on the home farm had nothing interfered. It cannot be doubted that the club heifers have been the start for dairy herds in many cases.

2. *Fathers Used Purebred Sires in 94 Per Cent of Cases.*—It was always thought that the owning of a good club heifer induced the use of better sires. The survey shows that 98 per cent of fathers of members in purebred dairy calf clubs own purebred sires, while 94 per cent of all club members have purebred sires in use on the farms where they live. From the beginning of the club, the members are urged to be very careful that their heifers do not get bred to a scrub or beef bull and that they breed their heifers when the time comes to the best purebred dairy bull they can find near them. Local breeders with good purebred sires have always very generously offered to breed the club members' heifers to their sires without cost to the members.

In the vicinity of Titonka in Kossuth county, there are now more than 30 purebred dairy sires in use, whereas none were owned in the same territory before 1919. Those closest to the situation claim that every one of these have come as a result of the grade clubs carried on in that community. Many dairy herds have been started. With the same number of patrons contributing, the receipts of Titonka farmers' creamery have nearly doubled in the same length of time.

3. *Club Benefits the Parents.*—It was found that 86 per cent of the club members said their fathers had become more interested in the dairy business and in purebred cattle because of their work in the club. In the survey, 91 per cent of members of purebred clubs states their fathers had become more interested. It has long been claimed that the dairy calf clubs did reach the parents through the child and many such cases were known, but the survey shows clearly that a large majority of parents have benefited. In the questionnaires, parents were asked to state their opinions of the work. The percentage who did not favor the work was very small, while many enthusiastic endorsements were received.

4. *Majority of Herds Improved in Production.*—In reply to the question as to whether the dairy cows on the home farm were better producers today than they had been before the youngsters entered the club, 80 per cent of the purebred members replied in the affirmative, while 75 per cent of all members stated their herds had improved since they entered the club.

5. *Members Become More Interested in Milking.*—We asked whether dairy calf club work had made the member more interested in milking. Of the replies, 89 per cent stated that they now found milking more interesting, while 92 per cent of the purebred members said they had become more interested. One drawback which Iowa farmers have voiced toward dairying was that their children and farm help did not like to milk. Our survey would indicate that in about 90 per cent of the cases club work has helped this situation.

6. *Farming Becomes More Attractive.* When asked if the club work had made them more interested in farming, 90 per cent stated that it had, while here again, the members with purebred heifers led with 92 per cent saying they had become more interested in the farm because of their club work. The replies to this question bear out very definitely the claimed advantage of dairy calf club work—that it helps to interest the farm boys and girls in farming and to make them want to stay on the farm.

7. *Practically All Members Are Benefited.*—The percentage who stated that calf club work "had helped them in some way," was 93 per cent for all members and 95 per cent for members of purebred clubs.

8. *Conclusions.*—The dairy calf club, properly conducted on the long time basis, continuing through one milking period (preferably for a three-year period), permits the teaching of practically every phase which dairying educators have been working on. Thru the contest system members are induced to try out advocated practices for more efficient dairying. The old saying, too, that the young twig is most easily bent, applies in this work. Systems are put into practice on the farm which probably never would have been tried, at least not for many years, if it were not for the club member and his club heifer. Much good advice has been handed out for many years to better dairying. The stumbling block has been that it was hard to get those "being educated" to even try these new things. The club work starts them.

FUTURE PLANS FOR CLUB WORK

Because club work has and is proving so successful in actually solving many of our dairy problems, it is planned to follow up the old clubs and push the work the coming year just as much as time and funds will permit. There are approximately 500 dairy calf club members in Iowa today, distributed in 25 counties, while 5 other counties have clubs practically organized and expect to put out calves in the spring. There are upwards of 50 counties that have signified through their farm bureaus, banks, creameries or other agencies, their intention of starting clubs next year. With the present plan of meeting with the club members in their meetings and teaching the dairy practices, the problem of giving each of these counties adequate assistance is becoming more difficult. The mere organization and starting of the club is the smallest part. The work which follows and the amount of time given the members will in a large measure determine the success of the club.

In asking for suggestions to better the dairy calf club work as handled in the past, a very large percentage of the members in the survey asked for more meetings of the club members. We are now endeavoring to have each club on the standard basis with at least five meetings a year, elect their own officers and carry on such other work as will benefit them.

CO-OPERATION WITH BREED ASSOCIATIONS

During the first four months of the past year, the state field secretary work of the state breed associations was handled thru the Dairy Association. The breeders' associations who were given assistance contributed to the financial support of the Dairy Association. Since May 1st only one man has been in the educational department of the Dairy Association and this necessitated discontinuing charge of the state breeders' work. As much assistance as possible, however, will be given in the future to the county and state association and several of these meetings have been attended by request since May.

EXCHANGE BUREAU

The Dairy Association attempts to give all possible assistance to farmers and dairymen who want to buy dairy cattle or purebred dairy sires. Not only are they directed to sources where they may find these cattle, but personal assistance in selection of the animals has been given whenever possible.

PURE BRED SIRE WORK

The first campaign to be tried out to any extent in the state with respect to purebred sires will be attempted in four counties during the next few months. This work will be directed by the Association with the cooperation of the Extension Service and Dairy Husbandry Department of Iowa State College; the Department of Agriculture; county farm bureaus and state breed associations. The Association has always furthered the purebred sire crusade in every way possible, favoring this plan of improving our dairy herds in preference to buying dairy cows outside the state.

GENERAL EXTENSION AND SERVICE DEPARTMENT

Many calls come in to the Association office each year for speakers to address gatherings of farmers at creameries, institutes, or dairy meetings. The records show that during the past year 95 meetings were attended and there were approximately 300 farm visits during the same period.

EXCELLENT CO-OPERATION HAS AIDED

The Dairy Association has had the cooperation of the Dairy Husbandry and Club sections of the Extension Service and the Dairy Husbandry and Dairy Teaching divisions of Iowa State College, the Department of Agriculture and the Farm Bureaus thru the county agents. Full credit is extended these organizations for the part they have played in making the work of the Association a success the past year.

FUTURE PLANS

The matter of funds is largely a limiting factor in the amount of work which can be done. The total Association expenditure the past year was \$6,439.15, altho only one man was employed 8 of the 12 months, while two men served the other 4 months. The above exceeds one-half of the appropriation for the biennial period. Memberships and the assistance from the state breed associations have materially aided in financing the Association.

The Educational department feels that the dairy calf club work should continue to be the chief project of the Association, in view of the results which are being obtained. Other lines of work will be continued and strengthened as much as possible.

DAIRY AND FOOD DEPARTMENT

DAIRY AND FOOD DIVISION

Fees Received Year Ending October 31, 1923.

Egg Licenses	7,736.00
Babcock Testers Licenses	10,079.50
Scale Tag Licenses	6,585.00
Scale Inspection Fee Tags	5,655.25
Sanitary Licenses	17,552.00
Milk Dealers' Licenses	5,552.00
Gasoline Pump Licenses	20,400.00
Cold Storage	325.00
Butter Trade Mark	40.00
Commercial Fertilizer	305.00
Inspection Fee Tags	21,432.52
Seed Analysis Fees	20.00
Feedingstuff Analysis Fees	99.00
Stock Food Licenses	1,200.00
	<hr/>
	\$100,907.67
Oil Inspection Fees	\$ 20,755.80
Hotel Transfer Licenses	57.00
Hotel Licenses	645.00
Fair Restaurant Licenses	4,254.00
Restaurant Licenses	1,737.00
Warehousing Law	35.50
Rendering Plants	325.00
	<hr/>
	\$128,716.97

MILK AND DAIRY DEPARTMENT TELEPHONE

REPORT OF COMMISSIONER

DAIRY AND FOOD DIVISION

Expenses for Year Ending October 31, 1923.

Name	Salary	Expense	Total
R. G. Clark	\$ 3,300.00	\$ 222.50	\$ 3,522.50
M. O. McMurray	2,000.00	471.37	2,471.37
E. L. Redfern	2,700.00	223.96	2,923.96
C. S. Bogle	2,400.00	32.90	2,432.90
W. J. Jordan	2,100.00		2,100.00
A. W. Day	2,000.00		2,000.00
E. V. Barker	1,800.00		1,800.00
Agnes Lee Hermann	800.00		800.00
Ernest Dow	440.00		440.00
Ray Seaman	725.00		725.00
Helen Teel	1,110.00		1,110.00
Hilsh Liodblott	460.35		460.35
Marian Karr	538.20		538.20
Maurine Mack	219.35		219.35
J. W. Lytton	800.00		800.00
W. W. Shaffer	300.00		300.00
Milk inspectors fees	6,005.00	288.37	6,293.37
General office and laboratory expense		9,654.75	9,654.75
30 autos and supplies	4,402.40		4,402.40
D. O. Brownlee	2,100.00	1,575.63	3,675.63
H. E. Ritter	2,100.00	1,152.58	3,252.58
T. A. Clark	2,100.00	750.52	2,850.52
H. W. Stephenson	2,100.00	1,237.12	3,337.12
O. P. Thompson	2,100.00	1,163.97	3,263.97
F. L. Odell	2,100.00	1,140.48	3,240.48
J. W. Milos	2,100.00	1,008.88	3,108.88
A. B. Briggs	2,100.00	1,300.40	3,400.40
E. J. Nolan	2,100.00	1,601.60	3,701.60
Ray Seale	2,041.67	1,227.67	3,269.34
H. W. McElroy	1,487.50	696.12	2,183.62
Wm. McGuinness	1,442.00	843.22	2,285.22
L. P. Morrison	1,400.00	435.20	1,835.20
A. Countryman	1,400.00	654.32	2,054.32
J. M. Morrow	1,400.00	801.25	2,201.25
H. A. Stearns	1,400.00	679.37	2,079.37
C. C. House	1,141.67	640.95	1,782.62
J. H. Jackson	1,241.65	362.88	1,604.53
M. W. Knapp	900.00	1,471.77	2,371.77
J. P. McGuire	602.65	233.15	835.80
M. W. Knapp	550.00	290.00	840.00
C. Osteron	750.00	326.25	1,076.25
Hour Writts	720.00	320.33	1,040.33
Paul Ruse	600.00	368.61	968.61
E. Titzback	600.00	172.50	772.50
D. L. Broers	600.00	704.43	1,304.43
E. J. Evans	600.00	377.47	977.47
A. D. Fiete	600.00	331.96	931.96
C. N. Hart	600.00	251.00	851.00
P. W. Johnson	600.00	94.80	694.80
A. L. Landis	600.00	254.36	854.36
H. F. Long	600.00	252.16	852.16
E. E. Mittelstadt	600.00	295.10	895.10
W. W. Newland	600.00	153.91	753.91
A. A. Nolle	600.00	137.91	737.91
S. H. Ostman	600.00	202.30	802.30
F. D. Payne	600.00	175.54	775.54
A. E. Robinson	600.00	247.00	847.00
S. Erb	600.00	711.42	1,311.42
H. P. Schultz	600.00	102.00	702.00
Peter White	595.00	149.41	744.41
E. Woodcock	75.00	41.23	116.23
J. B. Friebe	600.00	61.60	661.60
Guy Thomas			
	<hr/>	<hr/>	<hr/>
	\$ 72,194.94	\$ 58,766.05	\$ 131,061.00

*Employed less than a year.

WORK OF INSPECTORS

During the year ending October 31, 1923, a total of 100,291 inspections were made by our inspectors. Of this number 46,470 were made by the Dairy and Food Commission during the eight months ending June 30, 1923, and 53,821 were made by the Dairy and Food Division of the Department of Agriculture during the four months ending October 31, 1923. This shows a marked increase in the work done by our inspectors over what was done during the same period the year before as shown by the tabulation that follows:

	Eight Months Ending June 30, 1923	Four Months Ending Oct. 31, 1923	Total Inspections for Year Ending Oct. 31, 1923
Groceries	8,733	6,131	14,864
Meat Markets	4,499	2,686	7,185
Cream Stations	3,909	3,098	7,007
Produce	3,066	3,321	6,327
Creameries	1,086	631	1,717
Bakeries	538	520	1,358
Confectionery	548	874	1,422
Ice Cream	444	308	752
Slaughter Houses	367	207	514
Dairy Men	417	401	818
Feed Stores	285	113	398
Farm Dairies	168	225	393
Milk Wagons	152	306	458
Elevators	175	10	185
Bottling Works	36	49	85
Seed Dealers	34	12	46
Wholesale Groceries	23	6	29
Coal Dealers	175	117	292
Miscellaneous	351	609	960
Gasoline Pumps	536	7,803	8,339
Counter Scales	9,952	10,181	20,133
Cream Scales	4,180	2,953	7,133
Platform Scales	4,615	4,975	9,590
Wagon Scales	1,565	1,086	2,651
Penny-in-Slot Scales	15	21	36
Restaurants	421	3,825	4,246
Hotels		848	848
Oil		2,463	2,463
Rendering Plants		42	42
	46,470	53,821	100,291
Total inspection same period year before—			
Dairy and Food			46,047
Oil Estimated			2,500
Hotel and Restaurant Estimated			2,452
			50,999

CREAMERY STATISTICS OF IOWA

Showing Pounds of Milk and Cream Received, Pounds of Butter Made and Disposition of Same, So Far as Reported

County	No. of Creameries Reported	Pounds of Milk Received	Pounds of Cream Received	Pounds of Butter Manufactured	Pounds of Fat Patrons	Pounds in Iowa	Pounds Shipped out of Iowa
Adair	1	15,288	1,061,816	419,287	27,330	72,300	210,594
Adams	1		7,200,000	2,700,000	10,000	10,000	10,000
Adair	1	467,276	2,841,318	97,415	46,415	46,415	10,000
Appanoose	1	61,003	1,800,349	749,312	27,968	104,100	498,487
Ashtabula	1	10,400,800	3,415,000	1,428,000	107,800	1,127,370	1,451,351
Black Hawk	2	59,358,441	1,194,368,441	393,875	10,300	130,632	60,623
Bremser	23	11,829,522	2,771,672	234,532	277,392	277,392	27,781,312
Buchanan	1	21,829,522	5,700,200	1,453,002	15,285	171,414	1,466,472
Butler	19	5,800,572	1,146,507	483,002	57,085	380,670	1,726,879
Calhoun	1	790,498	27,435,500	1,855,000	15,903	407,000	1,466,900
Cass	2	2,001,200	1,107,000	1,100,000	90,500	111,618	1,070,464
Cedar Rapids	1	4,421,268	11,242,700	8,054,170	8,744	79,250	2,050,600
Cherokee	1		19,002,114	2,603,170	148,341	131,046	1,961,984
Chickasaw	1		641,983	235,200	10,174	85,980	139,213
Chickasaw	4	17,280,070	30,600,070	4,007,784	126,704	213,084	2,671,987
Clayton	1	4,804	1,430,384	2,414,522	44,300	194,477	2,128,901
Clinton	1	6,745,801	500,000	207,185	1,250	227,165	72,118
Dallas	1	5,384,737	6,901,741	2,400,977	292,000	139,787	2,300,445
Dawson	12	7,830,720	2,671,452	844,501	26,401	115,546	790,773
Delaware	15	9,200,200	9,200,200	5,241,901	110,000	784,300	4,566,304
Des Moines	17	13,130,300	3,290,200	2,113,018	70,000	200,000	2,913,018
Diakon	4	138,300	2,400,000	985,440	60,510	300,550	871,500
Dubuque	1	2,250,000	2,485,000	775,500	50,100	36,000	80,000
Franklin	1	600,000	46,300,000	902,000	47,300	84,745	770,644
Fremont	6	27,700	46,300,000	832,700	28,600	242,200	164,434
Geneseo	1	1,070,107	870,225	470,885	25,150	115,640	320,077
Greene	1						
Hamilton	1						

CREAMERY LIST

Name of Creamery	Located at or Near	Name of Proprietor or Manager	P. O. Address of Proprietor or Manager	Name of Secretary or Buttermaker	P. O. Address of Buttermaker
Adair County— Adair Co-operative Creamery— Greenfield Creamery Co.	Adair Greenfield	H. R. Soule W. A. Foster	Adair Greenfield	Chris Jensen R. Reynolds	Adair Greenfield
Adams County— Prescott Creamery	Prescott	Chris Lundberg	Prescott	Chris Lundberg	Prescott
Allamakee County— Artic Spring Creamery Ass'n	Quasada, 6 mi. S. Min. Spring, Iowa	O. C. Flatberg	Spring Grove, Minn.	Olaf Goodino	Spring Grove, Minn.
Calhoun Creamery Co.— Farmers Waukon Creamery Co.	Lansing, 6 mi. W. Waukon	T. E. Bondt T. E. Johnson	Churchville Waukon	Fred Johnson A. H. Hanssener	Waukon Waukon
Lowell Co-operative Creamery— New Albin Co-operative Creamery Co.	Waukon, 7 mi. S. W. New Albin	Todd Johnson Henry Schubert	Waukon New Albin	Victor V. Johnson W. A. Johnson	Waukon New Albin
Postville Farmers Co-op. Co.	Postville	H. T. Armstrong	Postville	Vern Stres	Postville
Appanoose County— Central Creamery	Centerville	G. S. Armstrong	Centerville	Joe Brubly	Centerville
Milani Ice Cream Co.	Centerville	Gus Milani	Centerville	Ralph M. Boyer	Centerville
Audubon County Co.— Audubon Township Creamery Ass'n	Adubon	John Jensen	Audubon	Johannes Johannson	Audubon
Crystal Springs City, Co.	Kimballtown	L. F. Lauritzen	Extra	L. F. Nelson	Extra
Shannon Creamery Co.	Kimballtown	L. F. Lauritzen	Kimballtown	L. F. Nelson	Kimballtown
Shannon Creamery Co.	Audubon	M. Nelson	Audubon	M. Nelson	Audubon
Butler County— Farmers Creamery— Model Creamery	Belle Plaine Newhall	Peter Thueson Wm. Garbman	Belle Plaine Newhall	Peter Thueson H. J. Stelling	Belle Plaine Newhall
Vinton Subiary Creamery	Vinton	Wm. Matler	Vinton	Wm. Matler	Vinton
Black Hawk County— Becker Falls Creamery Co.— Cedar Falls Creamery Co.	Cedar Falls Waterloo	P. A. Linted J. H. Franklin	Cedar Falls Waterloo	J. F. Lorenzen Herman Heringberg	Cedar Falls Waterloo
Chick Creek Creamery— Hudson Co-operative Dairy Ass'n	Denver, 6 mi. S. E. Hudson City	Wm. Meier H. J. Larson	Denver Hudson City	Wm. Meier Wm. McFarlane	Denver Hudson City
W. Vernon Creamery	Cedar Falls	John H. Robinson	Cedar Falls	Bobd. Kerr	Cedar Falls
Waterloo Co-operative Dairy	Waterloo	R. W. Chubbink	Waterloo	Hoger Jensen	Waterloo
Boone County— Powers Ice & Butter Co.	Boone	H. P. Stelling and L. E. Wood	Boone	O. J. Wells	Boone
Rosendale Co-operative Creamery Co.	Story City, 7 mi. W. 1/2 S. J.	L. C. Peterson	Story City	L. C. Peterson	Story City
Bremser County— Aronson Creamery Co.— Climax Creamery Co.	Waverly, 7 mi. E. Sumner	Henry Seegers H. Sell Nord	Waverly Sumner	C. J. Meier H. P. Bestrom	Waverly Sumner
Denver Creamery Co.	Denver	W. J. Moschling	Denver	W. J. Spitzberg	Denver
First Maxfield Creamery Co.	Sumner	Ed. R. Kuchel	Sumner	O. A. Day	Sumner
Frederika Creamery Co.	Frederika	Leah Alcock	Tripoli	J. Ambrose	Frederika
GIU Dairy Creamery Co.	Tripoli, 6 mi. SE.	E. W. Pink	Tripoli	C. W. Zickman	Tripoli
Greene Hill Creamery Co.	Orman, 6 1/2 mi. E. and S.	F. W. Beckman	Paintfield	C. W. Zickman	Paintfield
Jonesville Creamery Co.— Klinger Co-operative Creamery Co.	Readsville, 8 mi. S.	J. Kauk Henry Otto	Fairbank Jonesville	Robert Wagner O. Salonen	Fairbank Jonesville
Knute Creamery Co.	Readville	J. Stradman	Readville	H. C. Koenkel	Readville
North Valley Creamery Co.	Sumner	Chas. Kruger	Sumner	James Nelson	Sumner
North Valley Creamery Co.	Sumner	Chas. Kruger	Sumner	E. B. Ooks	Sumner
Quality Dairy	Sumner	E. B. Ooks	Sumner	E. B. Ooks	Sumner
Spring Fountain Creamery Co.	Sumner	H. A. Grise	Sumner	H. A. Grise	Sumner
Sumner Creamery Co.	Sumner	G. C. Schwabe	Sumner	Prof. Bremer	Sumner
Washington Creamery	Waverly	Geo. Vasselt	Tripoli	Albert E. Zerath	Sumner
Washington Creamery	Waverly	P. M. Probstmayer	Waverly	C. L. Gehring	Tripoli
Washington Creamery	Waverly, 5 mi. N. 1 mi. W.	Wm. Oberken	Waverly	Geo. Huns	Waverly
Buchanan County— Farmers Co-operative Creamery Co.	Brandon	W. R. Crabb	Brandon	W. R. Crabb	Brandon
Farmers Co-operative Creamery Co.	Brandon	W. L. Warren	Brandon	Geo. Millstead	Brandon
Hudson Farmers Creamery Co.	Hudson	D. E. Hilde	Hudson	Ed. Pallmer	Hudson
Laurens Creamery Ass'n	Laurens	D. E. Hilde	Laurens	E. A. Corrie	Laurens
Rosby Farmers Co-op. Co.	Rosby	J. R. Watson	Rosby	C. E. Brney	Rosby
Waukon Creamery Ass'n	Waukon	J. C. Wessinger	Waukon	Boy Stover	Waukon
Walthrop Creamery	Walthrop	J. C. Phillips	Walthrop	H. C. Jensen	Walthrop

CREAMERY LIST—Continued

Name of Creamery	Located at or Near	Name of Proprietor, Secretary or Manager	P. O. Address of Proprietor, Secretary or Manager	Name of Buttermaker	P. O. Address of Buttermaker
Buena Vista County—					
Clover Leaf Dairy.....	Alta	L. H. Hatch	Alta	Earl Post	Alta
Farmers Creamery & Produce Co.....	Newell	E. P. Thruse	Newell	N. C. Olson	Newell
Storm Lake Produce Co.....	Storm Lake	L. W. McCreery and M. L. Crowley	Storm Lake	L. W. McCreery	Storm Lake
Butler County—					
Albion Creamery Co.....	Parkersburg	W. H. Chapman	Parkersburg	W. H. Chapman	Parkersburg
Clarksville Creamery.....	Clarksville	H. W. Sime	Clarksville	M. A. Jones	Clarksville
Community Creamery.....	Parkersburg	C. J. Rohde	Parkersburg	Art Sheppard	Parkersburg
Dumont Creamery Co.....	Dumont	Ludemann & Hinrichs	Dumont	Ludemann & Hinrichs	Dumont
Farmers Co-operative Cry. Co.....	Allison	Wm. Allen	Allison	J. Jacobson	Allison
Farmers Co-operative Cry. Co.....	Greene	J. Jacobson	Greene	E. E. Brooks	Greene
Jefferson Creamery Co.....	Shell Rock	C. J. Harms	Shell Rock	C. M. Reeve	Shell Rock
New Hartford Farmers Co-op. Cry.....	New Hartford	E. F. Perrin	New Hartford	F. D. Daniels	New Hartford
Shell Rock Creamery Ass'n.....	Shell Rock	D. C. Austin	Shell Rock	P. F. Anderson	Shell Rock
White Rose Creamery.....	Austinville	S. L. Patterson	Austinville	P. F. Anderson	Austinville
Calhoun County—					
A. Baird & Co.....	Lohrville	J. J. Stamen	Lohrville	J. J. Stamen	Lohrville
Berk Creamery Co.....	Manson	J. J. Bork	Manson	J. J. Bork	Manson
Cedar Creek Creamery Co.....	Somers	S. P. Peterson	Somers	S. P. Peterson	Somers
Pomeroy Creamery Co.....	Pomeroy	H. A. Albrecht	Pomeroy	George Froom	Pomeroy
Carroll County—					
Carroll Creamery Co.....	Carroll	H. F. Lange	Sac City	Geo. Margel	Carroll
Dedham Creamery Co.....	Dedham	H. Lauridsen	Dedham	H. Lauridsen	Dedham
Farmers Co-operative Cry. Co.....	Breda	A. J. Polking	Breda	J. E. DeCharme	Breda
Halbur Creamery.....	Halbur	M. J. Wagner	Halbur	M. J. Wagner	Halbur
Jensen Creamery.....	Coon Rapids	Irene Jensen	Coon Rapids	Wm. Rugard	Coon Rapids
Manning Cry. Co.....	Manning	J. A. Bruck	Manning	Paul Bomler	Manning
Rose Valley Creamery.....	Rossie	M. Friedman	Carroll	M. Friedman	Carroll
Templeton Creamery Co.....	Templeton	John Bierl	Templeton	Frank J. Domayer	Templeton
Cass County—					
Central Iowa Poultry & Egg Co.....	Atlantic	New York	Chicago, Ill.	Victor Harrison	Atlantic
Swift & Co.....	Atlantic	L. A. Carton	Chicago, Ill.	A. V. Jensen	Atlantic
Cedar County—					
A. J. Barth Creamery Co.....	Tipton	A. J. Barth	Cedar Rapids	Otto Wieman	Tipton
Durant Farmers Creamery Ass'n.....	Durant	A. H. Lamp	Durant	H. G. Davis	Durant
Golden Star Creamery Ass'n.....	Bennett	W. H. Kroeger	Bennett	R. G. Weeks	Bennett
Lowden Farmers Mutl. Co-operative Creamery Ass'n.....	Lowden	Kosuth Pauls	Lowden	O. B. Ball	Lowden
Massillon Co-operative Creamery.....	Massillon	P. H. Schneider	Massillon	R. L. Little	Massillon
Sidwell Dairy Co.....	West Branch	Albert B. Sidwell	Iowa City	W. E. Hunter	West Branch
Cerro Gordo County—					
Dougherty Co-operative Creamery Co.....	Dougherty	Miss Luella Murphy	Dougherty	P. J. Gotslingst	Dougherty
Farmers Mutual Co-operative Co.....	Clear Lake	W. F. Paul	Clear Lake	S. S. Hudson	Clear Lake
E. B. Higley Co.....	Mason City	W. S. Wilcox	Mason City	G. A. Swartz	Mason City
Plymouth Co-operative Cry. Co.....	Plymouth	C. E. Hehnke	Plymouth	M. Mikkalson	Plymouth
Rockwell Co-operative Cry. Co.....	Rockwell	F. C. Siegfried	Rockwell	John S. Smith	Rockwell
Swakelak Creamery.....	Swakelak	Henry Donner	Swakelak	Henry Donner	Swakelak
Thornton Creamery.....	Thornton	Geo. & Henry Assink	Thornton	Henry Assink	Thornton
Ventura Farmers Creamery Co.....	Ventura	H. H. Olsenburg	Garner	E. P. Conway	Ventura
Cherokee County—					
Cherokee Creamery Co.....	Cherokee	John H. Goeb	Cherokee	Dean S. Gallup	Cherokee
Chickasaw County—					
Alta Vista Farmers Cry. Ass'n.....	Alta Vista	Geo. J. Sobolz	Alta Vista	T. F. Shipman	Alta Vista
Farmers Co-operative Cry. Ass'n.....	Nashua	S. W. Blinn	Nashua	Monroe Bolls	Nashua
Fredericksburg Butter Factory.....	Fredericksburg	J. D. Trepelt	Fredericksburg	R. D. Sweet	Fredericksburg
Ionia Farmers Creamery Ass'n.....	Ionia	C. B. Moody	Ionia	Wm. Dilley	Ionia
Jerico Farmers Mutual Co-op. Ass'n.....	Jerico	Earl Cochran	New Hampton	P. W. Nelson	New Hampton
Lawler Creamery Ass'n.....	Lawler	R. E. Nulty	Lawler	Johnnie Finegan	Lawler
New Hampton Farmers Cry. Ass'n.....	New Hampton	Joe Deising	New Hampton	D. W. Mohler	New Hampton
Sauls Farmers Co-op. Cry. Ass'n.....	Lawler	J. P. Landsverk	Newcombs	J. E. Flakerud	Lawler
Williamstown Creamery Ass'n.....	New Hampton	C. M. Burmaster	Fredericksburg	Aug. Bremer	New Hampton
Clarke County—					
Burns Creamery.....	Osceola	B. H. Brown	Osceola	Fred S. Davis	Osceola
Clay County—					
Farmers Creamery Co.....	Dickens	O. R. Henderson	Dickens	Wm. M. Anderson	Dickens
The Langdon Mutl. Co-op. Cry. Ass'n.....	Spencer	Mrs. Martin Caldwell	Spencer	Emil Jensen	Langdon
Spencer Dairy.....	Spencer	M. W. Hensley	Spencer	Harry Stowe	Webb
Webb Creamery Co.....	Webb	Birdsall & Anderson	Webb	Harry Stowe	Webb
Clayton County—					
Crown Brand.....	Elkader	J. T. Leonard	Elkader	Gerald Dinan	Elkader
Parkersburg & St. Olaf Co-op. Cry. Co.....	St. Olaf	Wm. Pubman	St. Olaf	J. F. Fisher	St. Olaf
Farmers Co-op. Creamery Co.....	Edgewood	W. A. Robinson	Edgewood	Ben Frank	Edgewood
Farmers Co-op. Creamery Co.....	McGregor	Adam Erbe	McGregor	D. H. Clymer	McGregor
Farmers Creamery Co.....	Osterdock	John White	Garber	Carl E. Wilkinson	Osterdock

CREAMERY LIST—Continued

Name of Creamery	Located at or Near	Name of Proprietor, Secretary or Manager	P. O. Address of Proprietor, Secretary or Manager	Name of Buttermaker	P. O. Address of Buttermaker
Garber Farmers Co-op. Creamery.....c	Garber	J. I. Borrett	Garber	Warren Costigan	Garber
Garnavillo Creamery Co.s	Garnavillo	A. J. Kregel	Garnavillo	F. W. Hessel	Garnavillo
F. H. Hatch Co.s	Edgewood	F. H. Hatch	Edgewood	W. I. Dilger	Edgewood
Littleport Farmers Co-op. Cry. Co.c	Littleport	G. C. Ruegnitz	Elkport	Earl Batchelder	Elkport
Luana Farmers Co-op. Cry. Co.c	Luana	H. R. Roderick	Luana	C. C. Bomberger	Luana
Millville Creamery Co.c	Millville	H. G. Friedlein	Turkey River	H. D. Ash	Turkey River
Star Creamery Co.c	No. Buena Vista	P. J. Schroeder	No. Buena Vista	P. J. Vanalstine	No. Buena Vista
Strawberry Point Far. Cry. Ass'n.c	Strawberry Point	W. A. Carrier	Strawberry Pt.	Otto F. Weger	Strawberry Pt.
Union Farmers Co-op. Cry. Co.c	Monona	John Sabbann	Monona	P. A. Jordahl	Monona
Volga Farmers Co-op. Creameryc	Volga City	A. E. Olinger	Strawberry Pt.	F. P. Gernand	Volga City
Volga Valley Creamery Co.c	Mederville	A. R. Dittmer	Strawberry Pt.	Fred Ford	Mederville
Clinton County—					
Charlotte Creamery Co.s	Charlotte	Martin Nielsen	Charlotte	Martin Nielsen	Charlotte
Clinton County Central Cry.i	DeWitt	O. C. Capper	DeWitt	O. C. Capper	DeWitt
Farmers Co-op. Cry. Co.c	Toronto	M. G. Yule	Toronto	Levi Cramer	Toronto
Farmers Co-op. Cry. Co.c	Wheatland	W. A. Templeton	Wheatland	W. L. Sloan	Wheatland
Swift & Co.cen	Clinton	Swift & Co.	Chicago	Edward Witt	Clinton
Welton Creameryi	Welton	C. B. Berst	Welton	C. B. Berst	Welton
Crawford County—					
Armour Creameriescen	Denison	J. G. Handford	Denison	J. C. Christiansen	Denison
Dallas County—					
Farmers Co-op. Cry. & Pro. Co.c	Dexter	E. A. Liehty	Dexter	W. L. McMenamin	Dexter
Perry Milk Products Co.cen	Perry	H. J. Ryner	Perry	W. H. Gray	Perry
Delaware County—					
Colesburg Co-op. Creamery Co.c	Colesburg	Robert A. Gull	Colesburg	A. L. Landis	Colesburg
Earlville Creameryp	Earlville	I. S. Hutton	Earlville	Kenneth Klaus	Earlville
Farmers Co-op. Creamery Co.c	Greeley	W. S. Bissell	Manchester	C. N. Baehler	Greeley
Farmers Creamery Co.c	Ryan	J. Helberger	Ryan	L. W. Ross	Ryan
Farmers Mutual Creamery Co.c	Sand Springs	John L. Batchelder	Hopkinton	John L. Batchelder	Hopkinton
Hazel Green Creamery Co.c	Ryan, 6 mi. E.	Daniel King	Delhi	Alex Graham	Delhi
Hopkinton Co-op. Creamery Ass'n.c	Hopkinton	H. M. Reese	Hopkinton	C. W. Rouse	Hopkinton
Manchester Co-op. Creamery Ass'n.c	Manchester	Elmer J. Reed	Manchester	Elmer J. Reed	Manchester
Masonville Creameryp	Masonville	Krause & Guehring	Masonville	F. W. Krause	Masonville
Petersburg Farmers Cry. Co.s	Petersburg	Joseph Dingbaum	Earlville	J. E. Taylor	Dyersville
Silver Spring Creamery Co.s	Delhi	A. L. Clark	Delhi	C. L. Jackson	Delhi
Thorpe Creameryc	Thorpe	R. P. Hockaday	Manchester	G. Stoenst	Manchester
Des Moines County—					
Burlington Creamery Co.cen	Burlington	H. K. Tweedell	Burlington	Leslie Simmons	Burlington
Burlington Farmers Merc. Co.s	Burlington	Lyman Roth	Burlington	R. E. Palmer	Burlington
Burlington Sanitary Milk Co.s	Burlington	A. D. Reppert	Burlington		Burlington
Dickinson County—					
Lake Park Co-op. Creamery Co.c	Lake Park	J. G. Chrysler	Lake Park	E. E. Starr	Lake Park
Millford Farmers Butter & Cheese Ass'n.s	Millford	Fred W. Born	Millford	Fred W. Born	Millford
Spirit Lake Produce Co.cen	Spirit Lake	H. O. Dean and I. N. Clark	Spirit Lake	Vie Welter	Spirit Lake
Dubuque County—					
Balltown Farmers Co-op. Cry. Co.c	Balltown	L. J. Sigwarth	Waupeton	Al Barker	Waupeton
Beatrice Creamery Co.cen	Dubuque	O. F. Hays	Stockings, Ill.	J. Love	Dubuque
Cascade Creamery Co.c	Cascade	J. N. Kremer	Cascade	Claude Miller	Cascade
Farmers Golden Star Cry. Co.c	Dyersville	Ralph Burke	Dyersville		Dyersville
Five Point Mutual Cry. Co.c	Durango	Frank Fischer	Durango	Frank McLean	Durango
Globe Creamery Co.c	Luxemburg	John Langel	New Vienna	Fred Havens	New Vienna
Hague Creameryi	Zwingle	H. S. Hague	Zwingle	H. S. Hague	Zwingle
Hawkeye Farmers Creameryc	Epworth	W. C. Aitchison	Epworth	H. E. Rooker	Epworth
Hickory Valley Creamery Co.c	Farley	Wm. Oberbroeckling	New Vienna	Joe Antwine	Farley
Holy Cross Creamery Co.s	Holy Cross	George Thiesen	Graf	John F. Dawson	No. Buena Vista
Iowa Dairy Co.s	Dubuque	A. Fluetsch	Dubuque	Harry E. Williamson	Dubuque
New Vienna Central Cry. Co.s	New Vienna	H. F. Smith	New Vienna	M. O. Buroker	New Vienna
Sherrill Mutual Co-op. Cry. Ass'n.c	Sherrill	J. C. Boleyn	Dubuque	Fred Kohler	Spechts Ferry
Swift & Co.cen	Dubuque	C. A. Peacock	Chicago, Ill.	Robert S. Merrick	Dubuque
Worthington Farmers Co-op. Cry. Co.s	Worthington	W. D. White	Worthington	George Denton	Worthington
Emmet County					
Farmers Creamery Co.c	Wallingford	O. O. Refsell	Wallingford	Wm. Helgason	Wallingford
Hansen's Milk Co.i	Estherville	Hanson & Shrader	Estherville	H. H. Shrader	Estherville
Ringsted Co-op. Creamery Co.c	Ringsted	S. O. Hoen	Ringsted	J. C. Jensen	Ringsted
Fayette County—					
Alpha Farmers Co-op. Cry.c	Alpha	A. A. Belknap	Alpha	W. A. Rizer	Alpha
Center Valley Creameryc	Sumner	R. O. Dietsel	Sumner	T. F. Slock	Sumner
Clermont Valley Creamery Co.c	Clermont	J. W. Miller	Clermont	C. H. Kolsrud	Clermont
Elgin Farmers Dairy Co.c	Elgin	Melchior Luchsinger	Elgin	Ed Hanson	Elgin
Farmers Creamery Co.c	Arlington	Floyd Pinney	Arlington	L. C. Barnes	Arlington
Farmers Co-op. Creameryc	St. Lucas	G. H. Hackman	St. Lucas	A. E. Mitchell	St. Lucas
Fayette Mutual Cry. Ass'n.c	Fayette	Peter E. Jubb	Fayette	C. H. Pinch	Fayette
German Creamery Co.c	Westgate	W. H. Buhrow	Westgate	Louis Wills	Westgate
Harlan Farmers Mut. Co-op. Cry. Co.c	Maynard	Chester H. Paul	Maynard	A. H. Bentz	Maynard
Hawkeye Creamery Co.c	Hawkeye	H. F. Hauth	Hawkeye	R. C. Wilson	Hawkeye
Oelwein Farmers Creamery Co.c	Oelwein	E. E. Day	Oelwein	F. H. Harms	Oelwein
Oran Creamery Co.c	Oran	J. N. Getz	Oran	B. F. Bentley	Oran
Richfield Creamery Co.c	Sumner	Alfred Morf	Sumner	Nate Tibbets	Sumner
Riverside Mutual Cry. Ass'n.c	Wadena	J. H. Wilson	Wadena	E. O. Bollman	Wadena
Waucoma Farmers Co-op. Cry. Ass'n.c	Waucoma	H. E. Marron	Waucoma	J. T. Mogle	Waucoma
Westgate Co-op. Creamery Co.c	Westgate	W. F. Klammen	Westgate	Albert Harnas	Westgate
West Union Farmers Cry. Co.c	West Union	W. L. Chamberlain	West Union	Geo. Hauer	West Union

CREAMERY LIST—Continued

Name of Creamery	Located at or Near	Name of Proprietor, Secretary or Manager	P. O. Address of Proprietor, Secretary or Manager	Name of Buttermaker	P. O. Address of Buttermaker
Floyd County—					
Charles City Creamery Co.	Charles City	Nelson & Christensen	Charles City	Walter Christensen	Charles City
Niles Creamery Co.	Colwell	Frank Brunner	Colwell	Chas. T. Zeirath	Colwell
Nora Springs Cry. & Produce Co.	Nora Springs	W. F. Miner	Nora Springs	O. Erickson	Nora Springs
Rockford Co-op. Dairy Ass'n.	Rockford	R. P. Dunkelberg	Rockford	Max L. Walker	Rockford
Franklin County—					
Farmers Co-op. Creamery Co.	Popeloy	Chas. Reeve	Popeloy	T. McCabe	Popeloy
Farmers Creamery Co.	Alexander	W. P. Dunn	Alexander	W. H. Tinkley	Alexander
Hamilton Co-op. Creamery Co.	Coulter	Geo. Dobrman	Hamilton	John M. Hansen	Coulter
Lattimer Co-op. Cry. Co.	Lattimer	Ona Johnson	Lattimer	R. Nelson	Lattimer
Sheffield Community Cry. Co.	Sheffield	Hebe A. Rust & E. W. James	Sheffield	H. J. Binger	Sheffield
Greene County—					
Jefferson Creamery	Jefferson	M. E. Brunner	Jefferson	M. E. Brunner	Jefferson
Grundy County—					
Boaver Center Creamery Co.	Stout	Andrew J. Meyer	Stout	T. E. Dilger	Stout
Boak Grove Creamery	Parkersburg, 4 mi. S. 3 mi. W.	Ralph Slight	Aplington	Fred Carobus	Aplington
Fern Creamery Co.	Parkersburg	W. H. Henning	Parkersburg	B. T. Soles	Stout
Grundy Center Creamery	Grundy Center	E. C. Kamoss	Grundy Center	R. L. Aderson	Grundy Center
Wellsburg Creamery	Wellsburg	H. G. Kramer	Wellsburg	H. G. Kramer	Wellsburg
Guthrie County—					
Casey Creamery Co.	Casey	Joe F. Oddy	Casey	Joe F. Oddy	Casey
Farmers Creamery & Produce Co.	Guthrie Center	M. J. Van Dam	Guthrie Center	M. J. Van Dam	Guthrie Center
Panora Co-op. Creamery Co.	Panora	P. F. Wilcox	Panora	P. F. Wilcox	Panora
C. M. Younger Creamery	Guthrie Center	Paul F. Thomas	Guthrie Center	J. T. Ryan	Guthrie Center
Hamilton County—					
Randall Farmers Creamery Co.	Randall	L. E. Nelson	Randall	L. E. Nelson	Randall
Thompson & Rasmussen Cry. Co.	Jewell	Anton Rasmussen	Jewell	Fred Thompson	Jewell
Uhlen Creamery Co.	Webster City	E. S. Ubbon	Webster City	E. S. Ubbon	Webster City
Webster City Creamery Co.	Webster City	H. E. Forrester	Webster City	Clare Forrester	Webster City
Webster City Creamery	Webster City	O. Ellingson	Webster City	E. L. Hall	Webster City
Williams Creamery	Williams	P. W. Peterson	Williams	P. W. Peterson	Williams
Hancock County—					
Hittl Creamery Ass'n.	Hittl	H. A. Schapers	Hittl	O. G. Kolthoff	Hittl
Crystal Creamery Co.	Crystal Lake	H. P. Stahl	Crystal Lake	R. O. Rasmussen	Crystal Lake
Farmers Co-op. Creamery Co.	Garner	J. Kiesel	Garner	C. R. Conway	Garner
Kanawha Co-op. Creamery Co.	Kanawha	V. A. Blongren	Kanawha	M. G. Olson	Kanawha
Kinnon Co-op. Creamery Co.	Kinnon	Valentine Josten	Kinnon	A. D. Gliner	Kinnon
Woden Farmers Creamery Co.	Woden	J. W. Dawson	Woden	Geo. Breen	Woden
Hardin County—					
Alden Co-op. Creamery Co.	Alden	W. C. Granzon	Alden	F. M. Kidd	Alden
Cleves Creamery Co.	Cleves	W. F. Sharp	Ackley	J. A. Janssen	Cleves
Concord & Scott Cry. Co.	Radcliffe	Geo. Wick	Radcliffe	Geo. Wick	Radcliffe
Elhora Creamery	Elhora	H. Nobale	Elhora	Otto Nielsen	Elhora
R. B. Hadley Creamery	Ackley	R. B. Hadley	Ackley	W. C. DeSelm	Ackley
Hubbard Creamery Co.	Hubbard	H. K. Ganner	Hubbard	F. L. Francisco	Hubbard
Iowa Falls Creamery	Iowa Falls	R. J. Mason	Iowa Falls	J. R. Jones	Iowa Falls
Swift & Co.	Iowa Falls	J. B. Smith	Iowa Falls	J. A. Buol	Iowa Falls
Harrison County—					
Robertson Creamery Co.	Dunlap	R. W. Robertson	Dunlap	R. W. Robertson	Dunlap
Henry County—					
Frankhauser Dairy Co.	Mt. Pleasant	A. W. Frankhauser	Mt. Pleasant	C. B. Frankhauser	Mt. Pleasant
Howard County—					
Cresco Creamery Co.	Cresco	W. H. Escheld	Cresco	Frank Hall	Cresco
Elma Co-op. Creamery Co.	Elma	Mary T. Dinton	Elma	Frank Barnes	Elma
Farmers Co-op. Creamery Ass'n.	Chester	J. M. Hughes	Chester	O. C. Plummer	Chester
Farmers Co-op. Creamery	Proftwin	W. C. Dostal	Proftwin	G. W. Lyle	Proftwin
Farmers Creamery Co.	Cresco	W. R. Libbey	Cresco	J. P. Heyberger	Cresco
Maple Leaf Co-op. Creamery Co.	Elma	D. Lane	Elma	N. W. Graf	Elma
Saratoga Creamery	Saratoga	E. C. Capper	Cresco	E. C. Capper	Saratoga
Selby Creamery	Cresco	Fred Sanderson	Cresco	Fred Sanderson	Cresco
Whelan Produce Co.	Elma	J. P. Whelan	Elma	Earl Kelly	Elma
Humboldt County—					
Bode Creamery & Produce Co.	Bode	J. J. Boland	Bode	J. J. Boland	Bode
Humboldt Creamery Co.	Humboldt	W. F. Priebe	Chicago, Ill.	Fred Koenig	Humboldt
Thor Creamery	Thor	J. E. Lommg	Thor	B. E. Lommg	Thor
Wacouta Creamery Co.	Ottosen	C. O. Lomen	Ottosen	L. J. Brennan	Ottosen
Iowa County—					
Iowa Valley Dairy & Creamery	Marengo	O. W. Gode	Marengo	O. W. Gode	Marengo
Iowa Valley Produce Co.	Marengo	A. H. Ady & W. A. Drake	Marengo & Hails-ton	R. G. Smoley	Marengo
E. E. Montgomery Creamery	Williamsburg	E. E. Montgomery	Williamsburg	M. Greenfeld	Williamsburg
Victor Creamery	Victor	H. F. Lencker	Victor	H. P. Lencker	Victor
York Creamery	Williamsburg	Herman Schwarting	South Annona	Charles Nichols	Williamsburg

CREAMERY LIST—Continued

Name of Creamery	Located at or Near	Name of Proprietor, Secretary or Manager	P. O. Address of Proprietor, Secretary or Manager	Name of Buttermaker	P. O. Address of Buttermaker
Jackson County—					
Andrew Co-op. Creamery Co.	Andrew	J. H. Mohlenhoff	Andrew	C. O. Van Rhein	Andrew
Bellevue Co-op. Creamery Co.	Bellevue	H. B. Pogeman	Bellevue	W. J. Kroeger	Bellevue
Farmers Union Co-op. Crty. Co.	Maquoketa	Geo. H. Bruhn	Maquoketa	J. N. Gilbertson	Maquoketa
Hansen Produce Co.	Maquoketa	L. B. Himmam	Maquoketa	H. C. Kofoid	Maquoketa
Maquoketa Ice & Ice Cream Co.	Maquoketa	Ed Kirchhoff	Maquoketa	Lyle F. Wise	Maquoketa
Monmouth Creamery Co.	Monmouth	A. E. Wryick	Monmouth	A. P. Schindlerich	Monmouth
Preston Creamery Ass'n.	Preston	Max Ehler	Preston	A. J. Spoon	Preston
St. Donatus Creamery	St. Donatus	J. L. Heinrey	St. Donatus	Geo. P. Byrne	St. Donatus
Springbrook Creamery	Preston	A. J. Negus	Preston	Ed Rubsamen	Preston
Sterling Creamery	Lamotte	Hoffman Creamery Co.	Lamotte	John M. Hoffman	Lamotte
Jasper County—					
Dairyland Dairy Co.	Newton	Guy M. Lambert	Newton	H. Lee Stauffer	Newton
Sunlight Creamery	Newton	Harry Van Epps	Newton	Arthur Van Epps	Newton
Jefferson County—					
Linder-Iverson Co.	Fairfield	R. O. Linder	Fairfield	L. P. Morrison	Fairfield
Johnson County—					
Iowa City Produce Co.	Iowa City	F. W. Kemmerle	Iowa City	R. J. Saveraid	Iowa City
Jones County—					
Amber Co-op. Creamery	Amber	P. B. Daly	Amber	O. Bailey	Amber
Anamosa Farmers Creamery	Anamosa	Burton Brown	Anamosa	Ulrich Prader	Anamosa
Farmers Creamery Co.	Center Junction	Paul Passen	Center Jct.	Harry Johnson	Center Jct.
Farmers Mutual Crty. Co.	Langworthy	W. J. Ottmans	Langworthy	Arthur Henshrot	Langworthy
Farmers Mutual Crty. Co.	Monticello	O. W. Brazelton	Monticello	Fred Lehman	Monticello
Keokuk County—					
O. E. Brown	What Cheer	O. E. Brown	What Cheer	Wm. Williams	What Cheer
Geo. M. Griffin Crty. Co.	Sigourney	O. A. and I. S. Griffin	Providence, R. I.	Sherley Scott	Sigourney
	What Cheer	S. E. Heisman	What Cheer	Perry Nelson	What Cheer
S. E. Heisman Produce Co.					
Kosuth County—					
Algona Co-op. Creamery Co.	Algona	M. P. Christianson	Algona	M. P. Christianson	Algona
Bancroft Co-op. Creamery Co.	Bancroft	Jas. Vesek	Bancroft	H. E. Thibe	Bancroft
Burt Co-op. Creamery Co.	Burt	M. E. Warner	Burt	Paul Macauley	Burt
Farmers Co-op. Creamery Co.	Hobarton	A. B. Cruikshank	Algona	L. O. Strand	Hobarton
Lake County—					
Farmers Co-op. Creamery Co.	Ledyard	D. A. Carpenter	Ledyard	Nick Behrens	Ledyard
Penton Creamery Co.	Penton	Theo Hase	Penton	Fred Kucker	Penton
German Creamery Co.	Lakota	J. E. Smith	Lakota	W. J. Jansen	Lakota
Lone Rock Co-op. Creamery Co.	Lone Rock	W. J. Bourne	Lone Rock	Watson Shick	Lone Rock
Loita Creek Co-op. Crty. Co.	Lone Rock	Otto Wichtendahl	Lone Rock	Harold Smith	Lone Rock
Sewa City Co-op. Crty. Co.	Sewa City	S. V. Carter	Sewa City	L. C. Knudsen	Sewa City
Titonka Co-op. Crty. Co.	Titonka	J. C. Newville	Titonka	John Prosser	Titonka
Whittemore Farmers Crty. Co.	Whittemore	M. W. Fandel	Whittemore	Albert Fenger	Whittemore
Lee County—					
Pt. Madison Creamery Co.	Pt. Madison	B. K. Peters	Pt. Madison	Ray Adams	Pt. Madison
Swift & Co.	Keokuk	C. A. Pescock	Chicago, Ill.	Dave Williamson	Keokuk
Linn County—					
Blue Valley Creamery Co.	Cedar Rapids	H. C. Darger	Chicago, Ill.	V. Thomsen	Cedar Rapids
Central City Creamery Co.	Central City	I. S. Hutton	Earville	A. L. Ebbing	Central City
Linn County Farmers Mut. Crty. Ass'n.	Coggon	M. I. Ware	Everson	L. C. Popenhagen	Coggon
Marion Dairy Store	Marion	C. E. Batschelder	Marion	Thomas Taylor	Marion
St. Elmo Wright Milk Products Co.	Marion	St. Elmo Wright	Marion	St. Elmo Wright	Marion
Springville Creamery Co.	Springville	Thompson	Springville	H. C. Thompson	Springville
Valley Farm Creamery	Central City	E. E. Henderson	Central City	Pierce Henderson	Central City
Walker Co-op. Creamery	Walker	Theo. W. Hawkinson	Walker	A. W. Willander	Walker
Louisiana County—					
Weber & Huston	Columbus Jct.	G. W. Weber-J. H. Huston	Columbus Jct.	N. H. Brooks	Columbus Jct.
Luzas County—					
Charlton Ice Cream Co.	Charlton	E. A. Anderson	Charlton	Roy Holiday	Charlton
Iron County—					
Farmers Creamery Co.	Inwood	L. B. Holand	Inwood	Jens Jensen	Inwood
Farmers Co-op. Creamery Co.	George	John S. Janssen	George	John J. Marx	George
Rock Rapids Creamery Co.	Rock Rapids	W. J. Puresha	Rock Rapids		
Madison County—					
Winterset Creamery	Winterset	F. B. Seldler	Winterset	F. B. Seldler	Winterset
Mahaska County—					
Gasperl Creamery Co.	Oskaloosa	M. & Jas. Gasperl	Oskaloosa	M. Gasperl	Oskaloosa
Love's Creamery	Oskaloosa	J. O. Love	Oskaloosa	Chas. Love	Oskaloosa
Oskaloosa Creamery	Oskaloosa	The Heisman Co.	Oskaloosa	John Cook	Oskaloosa
Producers Co-op. Dairy Ass'n.	Oskaloosa	Archie Gorschuch	Oskaloosa	Harry Martin	Oskaloosa
Marion County—					
Knoxville Creamery	Knoxville	W. H. Anderson	Knoxville	Chester McNally	Knoxville
Pella Creamery	Pella	Ben Kuyk	Pella	O. F. Leuthy	Pella

CREAMERY LIST—Continued

Name of Creamery	Located at or Near	Name of Proprietor, Secretary or Manager	P. O. Address of Proprietor, Secretary or Manager	Name of Buttermaker	P. O. Address of Buttermaker
Marshall County—					
Jack Dairy Co.	Marshalltown	P. R. Jackson	Marshalltown	Geo. L. Richardson	Marshalltown
Minerva Valley Co-op. Cry. Ass'n	Clemona	Theodore Helmick	Clemona	W. P. Hughes	Clemona
Nielsen Butter & Ice Cream Co.	Marshalltown	N. O. Nielsen	Marshalltown	Chas. Nielsen	Marshalltown
State Center Farmers Cry. Ass'n	State Center	F. O. Brown	State Center	Chris Jensen	State Center
Mills County—					
Glenwood Creamery Co.	Glenwood	J. F. Saille	Glenwood	T. E. Hiekkok	Glenwood
Malvern Cold Storage Co.	Malvern	Bruce Bochner	Malvern	Adem Ireland	Malvern
Mitchell County—					
Little Cedar Creamery	Little Cedar	Hans Larson	Little Cedar	Hans Larson	Little Cedar
New Haven Creamery	Osage	Julius Brunner	Osage	Reuben Larson	Osage
Osage Co-op. Creamery Ass'n	Osage	John Torsieff	Osage	J. Burdette	Osage
Riceville Creamery	Riceville	W. A. Fritz	Riceville	W. A. Fritz	Riceville
Rock Creek Creamery Ass'n	Osage	Herman K. Klemesrud	Sora Springs	Harry Long	Osage
St. Ansgar Creamery Co.	St. Ansgar	M. A. Tollefson	St. Ansgar	H. R. Bullis	St. Ansgar
Stacyville Creamery Co.	Stacyville	W. A. Schrandt	Stacyville	K. M. Durben	Stacyville
Monroe County—					
M. H. Kreyer Creamery Co.	Albia	M. H. Kreyer	Albia	Joe. McGee	Albia
Montgomery County—					
Lee Blue Ice Cream Co.	Red Oak	Lee Blue	Red Oak	W. F. Coonley	Red Oak
Red Oak Creamery Co.	Red Oak	George L. Rushton	Red Oak	V. A. Swanson	Red Oak
Tyler Brothers	Village	H. M. & H. P. Tyler	Village	Howard Wolfe	Village
Muscatine County—					
Swift & Co.	Muscatine	O. A. Peacock	Chicago	R. J. Ford	Muscatine
West Liberty Co-op. Creamery	West Liberty	Emmett Buckman	West Liberty	W. H. Sampson	West Liberty
O'Brien County—					
Hartley Creamery Co.	Hartley	C. B. Jensen	Hartley	C. B. Jensen	Hartley
Sheldon Co-op. Creamery	Sheldon	George Berhave	Sheldon	L. E. Woodwies	Sheldon
Sutherland Creamery Co.	Sutherland	Adolph Christensen	Sutherland	Chas. W. Green	Sutherland
Oswego County—					
Ashton Creamery	Ashton	Evert Den Herder	Ashton	A. M. Hein	Sibley
Oswego County Co-op. Cry. Ass'n	Sibley	Geo. O. Lister	Sibley	A. M. Hein	Sibley
Page County—					
Beardsley & Co.	Shenandoah	A. M. Beardsley	Shenandoah	J. E. Whitehill	Shenandoah
Swift & Co.	Clarinda	O. A. Peacock	Chicago	Dwight Minnely	Clarinda
Palo Alto County—					
Emmetsburg Farmers Co-op. Cry. Co.	Emmetsburg	Minnie Vandervekle	Emmetsburg	W. A. Thayer	Emmetsburg
Farmers Co-op. Creamery Co.	Rothven	M. P. Junker	Rothven	M. P. Junker	Rothven
Farmers Creamery Co.	Graettinger	Jorgen Anderson	Graettinger	Henry Hanson	Graettinger
Lost Island Creamery	Graettinger	A. P. Anderson	Graettinger	A. P. Anderson	Graettinger
Mallard Butter & Cheese Ass'n	Mallard	N. L. Ridenaur	Mallard	Robert Biss	Mallard
Silver Lake Creamery Co.	Ayrshire	C. G. Nelson	Ayrshire	C. G. Nelson	Ayrshire
West Bend Co-op. Creamery Co.	West Bend	A. L. Frye	West Bend	O. W. Dubba	West Bend
Pocahontas County—					
Laurens Co-op. Cry. Co.	Laurens	R. V. Neville	Laurens	Glen W. Smith	Laurens
Palmer Creamery Co.	Palmer	Ed V. Johnson	Palmer	O. E. Fosl	Palmer
Pocahontas Creamery	Pocahontas	Gust Weber	Pocahontas	Louis Howell	Pocahontas
Polk County—					
Beatrice Creamery Co.	Des Moines	F. C. Wright	Des Moines	S. R. Pemberton	Des Moines
Dairy Market	Des Moines	H. L. Larson	Des Moines	D. Minnick	Des Moines
Des Moines Creamery Co.	Des Moines	J. F. Dawson	Des Moines	L. S. Pierce	Des Moines
Handling Cream Co.	Des Moines	J. M. Harding	Omaha, Neb.	D. H. Babb	Des Moines
Ice Cream Co.	Des Moines	W. C. Anderson	Des Moines	W. C. Anderson	Des Moines
Swift & Co.	Des Moines	C. A. Peacock	Chicago, Ill.	J. Atridge	Des Moines
Pottawattamie County—					
Hurd Creamery Co.	Council Bluffs	Fred E. Hurd	Council Bluffs	G. S. Superman	Council Bluffs
Poweshiek County—					
Brooklyn Creamery Co.	Brooklyn	G. H. Guthrie	Brooklyn	G. H. Guthrie	Brooklyn
Maplehurst Dairy Co.	Grinnell	E. G. Squire	Grinnell	H. E. Crowder	Grinnell
Sac County—					
Sac City Creamery Co.	Sac City	H. F. Lange	Sac City	A. G. Redman	Sac City
Scott County—					
Bell Jones Co.	Davenport	M. V. Jones	Davenport	Frank C. Thill	Davenport
Pioneer Creamery Co.	Davenport	Louis Nielsen	Galesburg, Ill.	Louis Rasmussen	Moine, Ill.
Tri City Butter Co.	Davenport	P. J. Lyngholm	Davenport	Frank H. Kranz	Davenport
Shelby County—					
Buck Valley Creamery Co.	Kimballton	A. P. Vithen	Kimballton	C. D. Jensen	Harlan
Harlan Ice & Creamery Co.	Harlan	O. O. Ruffcorn	Harlan	E. W. Jensen	Harlan
West Hamlin Creamery Co.	Elk Horn	C. W. Borsen	Extra	William Lousten	Elk Horn
Sioux County—					
Alton Creamery	Alton	J. P. Mueller	Alton	J. P. Mueller	Alton
Farmers Co-op. Creamery Co.	Boydton	H. J. Schloetje	Boydton	H. J. Wargowsky	Boydton
Farmers Co-op. Creamery Ass'n	Hull	J. W. Smit	Hull	O. W. Albright	Hull

CREAMERY LIST—Continued

Name of Creamery	Located at or Near	Name of Proprietor, Secretary or Manager	P. O. Address of Proprietor, Secretary or Manager	Name of Buttermaker	P. O. Address of Buttermaker
Farmers Mutual Co-op. Cry. Ass'n.....c	Orange City.....c	Frank Notebook	Orange City	Wm. Boone	Orange City
Farmers Mutual Co-op. Creamery.....c	Sioux Center.....c	A. Yunker	Sioux Center	A. Yunker	Sioux Center
Farmers Mutual Creamery Co.....c	Hoopers.....c	John Rootes	Hoopers	G. W. Schroeder	Hoopers
Rock Valley Creamery Co.....c	Rock Valley.....c	R. Klav	Rock Valley	Paul Moerman	Rock Valley
Story County—					
Dairy Dept. Iowa State College.....c	Amos.....c	M. Mortenson	Amos	F. C. Hinn	Amos
Farmers Co-op. Creamery Co.....c	Slater.....c	C. E. Frousdahl	Slater	O. Clark	Slater
Huxley Farmers Co-op. Cry. Co.....c	Huxley.....c	Sam Maland	Huxley	O. A. Jensen	Huxley
Nevada Cheese, Ice Cream & Butter Co. Inc.....c	Nevada.....c	A. Contri	Nevada	G. F. Armstrong	Nevada
Roland Farmers Creamery Co.....c	Roland.....c	C. E. Rod	Roland	L. H. Larsen	Roland
Story City Farmers Co-op. Cry.....c	Story City.....c	Martin C. Hanson	Story City	J. M. Gertsen	Story City
Zearing Creamery Co.....c	Zearing.....c	C. P. Benn	Zearing	Carl M. Peterson	Zearing
Tama County—					
Garwin Creamery.....c	Garwin.....c	George D. Sheldon	Garwin	Dale Sheldon	Garwin
J. H. Nell Creamery Co.....cen	Tama.....c	J. H. Nell	Tama	Chris Christensen	Tama
Traer Creamery Co.....c	Traer.....c	L. Nielsen	Traer	L. Nielsen	Traer
Taylor County—					
Bedford Creamery.....c	Bedford.....c	A. E. Lake	Bedford	Leslie Klopp	Bedford
Union County—					
Afton Creamery Co.....c	Afton.....c	V. O. Williams	Afton	V. O. Williams	Afton
Armour & Co.....cen	Creston.....c		Creston	C. B. Lane and Vernon Anderson	Creston
Boyd Creamery Co.....c	Creston.....c	J. I. Boyd	Creston	Harry McAllister	Creston
Swift & Co.....cen					
Wapello County—					
F. G. Buxton Creamery Co.....cen	Ottumwa.....c	F. G. Buxton	Ottumwa	John McLane	Ottumwa
Swift & Co.....cen	Ottumwa.....c	Swift & Co.	Chicago, Ill.	O. J. Bartlett	Ottumwa
Yorkshire Creamery Co.....cen	Ottumwa.....c	R. N. Morrell	Ottumwa	J. Jensen	Ottumwa
Washington County—					
Brighton Ice Cream Co.....c	Brighton.....c	Ed Hartman	Washington	Neal G. Whider	Brighton
Riter Creamery.....c	Washington.....c	W. S. Reister & Son	Washington	Harold J. Hays	Washington
Wayne County—					
Jas. L. Humphrey, Jr.....cen	Humeston.....c	Jas. L. Humphrey, Jr.	Humeston	Ralph King	Humeston
Webster County—					
Fort Dodge Creamery.....cen	Fort Dodge.....c	A. B. Saylor	Fort Dodge	B. Jensen	Fort Dodge
Gold Bar Creamery.....c	Fort Dodge.....c	S. H. Dencker	Fort Dodge	Judolph Dencker	Fort Dodge
Gowrie Co-op. Creamery Co.....c	Gowrie.....c	F. E. Magnusson	Gowrie	Chris Sorenson	Gowrie
Winnebago County—					
Buffalo Center Co-op. Cry. Co.....c	Buffalo Center.....c	F. Bruhns	Buffalo Center	H. P. Engen	Buffalo Center
Forest City Co-op. Cry. Ass'n.....c	Forest City.....c	J. E. Read	Forest City	Soren Kristensen	Forest City
Lake Mills Creamery Co.....c	Lake Mills.....c	Ole T. Groe	Lake Mills	Carl Hoyland	Lake Mills
Leland Co-op. Creamery Co.....c	Leland.....c	Edw. O. Peterson	Leland	W. M. Tveden	Leland
Lincoln Co-op. Creamery Co.....c	Rake.....c	A. A. Sheldon	Rake	L. K. Bjerke	Rake
Scarville Creamery Ass'n.....c	Scarville.....c	J. E. Hermanson	Scarville	Bennett Lovik	Scarville
Thompson Co-op. Creamery Co.....c	Thompson.....c	N. K. Anderson	Thompson	Walter Thompson	Thompson
Vinje Creamery Ass'n.....c	Vinje.....c	Albert C. Engstrom	Scarville	Gay Hoyland	Scarville
Winnebuck County—					
Burr Oak Farmers Co-op. Cry.....c	Burr Oak.....c	Chris Pieper	Burr Oak	J. E. Klemmer	Burr Oak
Calmar Creamery Co.....c	Calmar.....c	A. A. Olson	Calmar	J. H. Jackson	Calmar
Decorah Farmers Ice Cave Cry. Ass'n.....c	Decorah.....c	N. O. Bendickson	Decorah	M. O. Bendickson	Decorah
Festina Co-op. Creamery Co.....c	Festina.....c	J. B. Hinkler	Festina	P. J. Luonen	Festina
Halberman Creamery.....c	Fl. Atkinson.....c	George Halberman	Fl. Atkinson	Geo. Halberman	Fl. Atkinson
Highlandville Creamery Co.....c	Decorah.....c	Bilde & Akre	Highlandville	P. J. Bilde	Highlandville
Lincoln Creamery Co.....c	Ridgeway.....c	O. O. Ruse	Ridgeway	Leon Qualley	Ridgeway
Nordness Creamery Co.....c	Nordness.....c	O. O. Remmen	Nordness	George Ryerson	Decorah
Pleasant Co-op. Creamery Co.....c	Canoe, R. D. from Decorah.....c	N. O. Fallet	Decorah	E. C. Landsverk	Decorah
Silver Springs Creamery Co.....c	Ossian.....c	H. P. Nicholson	Ossian	O. O. Hauga	Ossian
Woodbury County—					
Bise Valley Creamery Co.....cen	Sioux City.....c	H. C. Dargen	Chicago, Ill.	A. C. Z. Mortenson	Sioux City
Farmout Creamery Co.....c	Sioux City.....c	L. E. Hertz	Omaha, Neb.	John Bathen	Sioux City
Hanford Produce Co.....cen	Sioux City.....c	J. H. Whittemore	Sioux City	M. O. Whetsick	Sioux City
Worth County—					
Farmers Butter & Cheese Ass'n.....c	Northwood.....c	Oliver Kuntson	Northwood	H. C. Stendell	Northwood
Farmers Co-op. Cry. Ass'n of Tenoid.....c	Northwood.....c	O. K. Starre	Kensett	O. J. Kloock	Northwood
Farmers Creamery.....c	Grafton.....c	E. M. Glasse	Grafton	Peter Refsdahl	Grafton
Farmers Creamery Co.....c	Kensett.....c	Hilmes Gasler	Kensett	Wm. C. Knott	Kensett
Farmers Creamery.....c	Manly.....c	O. J. Mosler	Manly	Ed Anderson	Manly
Fertile Co-op. Dairy Co.....c	Fertile.....c	Roy Larsen	Hankstowntown	J. A. Johnson	Fertile
Hankstowntown Creamery Co.....c	Hankstowntown.....c	E. A. Gudvangen	Hankstowntown	E. A. Gudvangen	Hankstowntown
Hartland Creamery Co.....c	Northwood 9 mi. N. Joice.....c	E. E. Breen	Northwood	N. O. Dalien	Northwood
Joice Creamery Co.....c	Joice.....c	L. L. Skulle	Joice	J. H. Hagen	Joice
Wright County—					
Clarion Creamery.....c	Clarion.....c	M. Anderson	Clarion	C. W. Larson	Clarion
Farmers Co-op. Creamery Co.....c	Belmond.....c	G. F. Euler	Belmond	O. H. Jennings	Belmond
Farmers Creamery Co.....c	Dows.....c	H. J. Iverson	Dows	A. O. Larson	Dows
Goldfield Co-op. Creamery.....c	Goldfield.....c	John Roberts	Goldfield	John Roberts	Goldfield

CHEESE FACTORY LIST

Name of Factory	Location	Name of Proprietor	Address of Proprietor	Name of Cheesemaker	Address of Cheesemaker
Albion County Factory	Postville	F. I. Clark, Sec.	Postville	E. E. Austin	Postville
Brookston Cheese Factory	Dorchester	T. J. Fitzgerald, Mgr.	Dorchester	Ohio Strubhart	Dorchester
Hawkeye Farmers Cheese Factory	Monona, WI	Mrs. Dell Rose, Sec.	Monona, WI	R. Gerber	Monona, WI
Humboldt County Pioneer Cheese Factory	Renwick	W. F. Keller, Prop.	Renwick	W. F. Keller	Renwick
Story County Nevada Cheese, Ice Cream, Butter Co.	Nevada	A. Contri & C. H. Chaso	Nevada	S. Palmeri	Nevada

*Closed temporarily.

CONDENSED MILK LIST

Name of Factory	Location	Name of Proprietor	Address of Proprietor
Carnation Milk Products Company	Wausau	Paul R. McKee, Secretary	200 St. State Street, Chicago, Ill.
Perry Milk Products Company	Perry	H. M. Patten, President	Perry, Iowa

SUMMARY

As stated at the beginning of this report "a radical change has been made in the scope and manner of handling much of the department's work," and we do not want to lay too much stress on what has been done in this division during the four months the new law has been in operation. It will take a year at least and perhaps longer before an adequate comparison can be made between the old and new way of handling the work. We think, tho, it is not out of place and will be of interest to those who read this report to have presented here a statement of the amount and cost of the work during the four months since July 1, 1923, as compared with the same period last year.

During July, August, September and October, 1922, the Dairy and Food, Oil and Hotel Departments made a total of 27,263 inspections at a total cost of \$55,780.10. This year those departments consolidated under one head during the same months made 53,993 inspections at a total cost of \$37,333.22. Almost twice the work at 33 per cent decrease in cost. In other words, sixty-seven cents of the taxpayers' money did almost twice what was done the year before with their dollar.