

No. 115, S.]

[Published April 17, 1917.]

CHAPTER 86

AN ACT to renumber section 1410aa of the statutes to be subsection 1 of said section and to create subsection 2 of section 1410aa of the statutes, relating to the gathering of statistics.

The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:

SECTION 1. Section 1410aa of the statutes is renumbered to be subsection 1 of said section.

SECTION 2. There is added to section 1410aa a new subsection to read: (1410aa) 2. Any person, firm or corporation who is the owner or manager of any creamery, cheese factory or condensery, and any person, firm or corporation dealing in or manufacturing dairy products failing to comply with subsection 1, shall be punished by a fine of not less than five dollars nor more than twenty-five dollars, or imprisonment in the county jail not more than ten days.

SECTION 3. This act shall take effect upon passage and publication.

Approved April 13, 1917.

No. 136, S.]

[Published April 17, 1917.]

CHAPTER 87

AN ACT to amend subdivision (9) of section 4601—4a of the statutes, relating to American and Cheddar cheese.

The people of the State of Wisconsin, represented in Senate and Assembly, do enact as follows:

SECTION 1. Subdivision (9) of section 4601—4a of the statutes is amended to read: (Section 4601—4a) (9) Cheese is the sound, solid, and ripened product made from milk or cream by coagulating the casein thereof with rennet, *pepsin*, or lactic acid, with or without the addition of ripening ferments and seasoning or added coloring matter and contains, in the water-free substance, not less than fifty per cent of milk fat *and cheese known as American or Cheddar cheese not more than forty per cent of moisture*; except that Emmenthaler cheese, commonly known as domestic Swiss cheese, shall contain in the water-free substance not less than forty-three per cent of milk fat.

Skim milk cheese is the sound, solid, and ripened product, made from skim milk by coagulating the casein thereof with rennet, *pepsin*, or lactic acid, with or without the addition of ripening ferments and seasoning.

Goat's milk cheese, ewe's milk cheese, et cetera, are the sound,