

ize the school districts in said towns and to provide for the apportionment of the assets and liabilities of said school districts and for the collection and payment of any amount due any town because of such apportionment.

SECTION 8. This act shall take effect upon passage and publication.

Approved March 23, 1921.

No. 76, S.]

[Published March 25, 1921.

### CHAPTER 48.

AN ACT to amend subdivision (9) of section 4601—4a of the statutes, relating to moisture in American 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 \* \* \* *thirty-eight* per cent of moisture and cheese known as Brick cheese not more than forty-two 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, ripened products made from the milks of the animals specified by coagulating the casein thereof with rennet, pepsin, or lactic acid, with or without the addition of ripening ferments and seasoning.

SECTION 2. This act shall take effect upon passage and publication.

Approved March 22, 1921.